

Proposed Masters 2010 Dining Menu

Our quality of service paired with our exceptional dining menus has built us a reputation over the years as the premiere host for corporate guests at the Masters Golf Tournament. We strive to offer great food, prepared by our culinary team, to please your palette. We have designed our menu to offer a variety of selections to delight the national and international tastes of our members and guests. Special provisions will be made with advance notice to accommodate any dietary requests our hosted guests may have.

Breakfast Buffet

Served from 7:00 am - 10:30 am:

Juices, Coffee, Hot Tea, Milk and Hot Chocolate

House Baked Croissant, Muffins, Danish, Biscuits, Bagels and Toasting Breads

Scrambled Eggs, Stone Ground Grits, Hash-Browns

Applewood Smoked Bacon, Sausage

Pancakes and Praline French Toast

Cereals, Granola and Yogurts, Whole and Cut Fruit

Omelet Station

Luncheon Buffet

Served from 11:00 am - 2:30 pm:

Soup of the Day

Dagwood Stacked Sandwich Choice

Build Your Own Salad Plate

Carving Station Daily

Chef's Entree Selection

Starch and Vegetable

Decadent Dessert Buffet

MONDAY:

She Crab Soup
Garden Salad
Spinach Salad with Bacon Dressing
Penne with Green Beans, Cheese, Mushrooms
Baked Chicken Parmesan
Leg of Lamb with Rosemary Jus
Roasted Garlic Potatoes
Baked Eggplant, Zucchini and Tomato over Caramelized Vidalias

TUESDAY:

Corn Chowder with Ancho Peppers
Roast Chicken Sandwich with Monterey and Avocado
Red Bliss Potato Salad with Bacon and Sage
Rock Shrimp Salad with Cilantro and Red Onion
Peppered Turkey Breast with Fresh Cranberries
Sweet Chili Baked Salmon
Vegetable Stir Fry Rice
Baked Vidalias

WEDNESDAY:

Italian Tomato Chowder with Parmesan Croutons
Warm Smoked Turkey and Brie Sandwiches
Grilled Tuna Nicoise Salad
Creole Mustard Crusted Pork Loin
Buttermilk Southern Fried Chicken
Macaroni and Cheese
Slow Baked Green Beans with Ham Hocks and Onion

THURSDAY:

Baked Potato and Leek Chowder
Honey Roasted Ham Reuben
Orzo and Asparagus with Balsamic Vinaigrette and Goat Cheese
Chicken Pot Pie with fresh Herbs and Puff Pastry Crust
Prime Rib of Beef with Horseradish and Au Jus
Scalloped Potatoes
Citrus Glazed Asparagus

FRIDAY:

Four Onion Soup
Remoulade Tuna Salad on Sourdough with Red Onion and Tomato
Classic Caesar
Shrimp and Crawfish Etoufee'
Honey and Pineapple Glazed Ham
Basmati Rice with Vidalia Onions
Sweet Potato Medallions with Cinnamon Sprinkle

SATURDAY:

Creamy New England Clam Chowder
Chicken Breast, BBQ Sauce and Slaw on a tortilla
Carolina Slaw
Horseradish Roast Beef
Pepper Seared Tuna Loin with Ginger Soy Drizzle
Carrots, Zucchini, Crookneck and Tomatoes, Oven Roasted
Sautéed Spinach with Mushroom Demi

SUNDAY:

Sweet Corn Chowder with Rock Shrimp
Roast Beef and May Tag Blue Cheese Wraps
Green Salad Unique topped with Fruit and Vegetables
Rosemary and Mustard Crusted Rack of Lamb
Blackened Tilapia with Shrimp Hollandaise
Haricot Vert with Pearl Onions
Oven Roasted Potato Wedges

AFTERNOON HORS D'OEUVRES AND PASTA STATION
Bountiful Selection Daily from 3:00 pm - 7:00 pm

Chef Assisted Pasta Station
Cavatelli, meat, seafood, vegetables, cheeses
Choice of white or red sauce

Seafood Selection Daily
Accompanied by cocktail sauce, horseradish and citrus

Import and Domestic Cheeses
Gourmet Pizza Slices
Crab Cakes, Quail Bites, Asian Drumettes, Beef Satays
Create your own Taco, House-made Salsas
Steak Diane Bites, Smoked Chicken Quesadillas, Assorted Sushi
Local Smoked, Seasoned Salmon Sides
Parmesan Artichoke Bites, Pecan Crusted Chicken Tenders
Assorted Sausages with Grain and Hot Mustards
BBQ Sliders
Cookies, Bars, Mini Tarts, Brownies
Ice Cream Bars

A complimentary full service bar to all guests 21 years and older

Final menu to be set by March 15, 2010