

THE GRILLE

AT SPORTING CLAYS

BANQUETS & EVENTS

SIGNATURE MENUS

HORS D'OEUVRES

SERVED AS TRAYS OF 50

HOT

CHICKEN SATAY SKEWER\$180

Chili Glaze • Scallions

STEAK CROSTINI\$250

*Whipped Goat Cheese Horseradish •
Caramelized Onion*

CHORIZO CROSTINI\$200

*Jalapeño Spread • Chorizo •
Chipotle-Lime Aioli • Scallions*

BACON-WRAPPED SCALLOPS\$300

Bourbon BBQ

SIGNATURE DEVEILED EGGS\$150

*Traditional Spread • Pickled Onion •
Crispy Bacon*

COLD

GOAT CHEESE STUFFED MINI PEPPERS\$200

*Goat Cheese & Roasted Garlic Spread • Fresh
Jalapeño • Pistachio • Balsamic Reduction*

SHRIMP COCKTAIL\$240

Housemade Cocktail Sauce • Lemon Wedges

BRUSCHETTA\$125

*Crostini • Lemon • Red Onion • Garlic •
Tomato • Basil • Balsamic Vinegar*

CAPRESE BITES\$125

*Fresh Mozzarella Balls • Fresh Basil •
Heirloom Cherry Tomato • Balsamic Reduction*

SMOKED SALMON CANAPE\$230

*English Cucumber • Garlic Dill Spread •
Smoked Salmon*

ELABORATE CHARCUTERIE

BOARD • \$16 PER GUEST • 25 GUEST MINIMUM

*Assorted Cured Meats & Cheeses • Crackers • Crostini • Pickled Vegetables •
Olives • Whiskey Mustard • Fig Jam • Fresh Vegetables • Zesty Ranch •
Chef's Hummus • Sweet Gherkins*

BUFFET OPTIONS

FAMILY REUNION

\$30 PER PERSON + 6% SALES TAX & 22% SERVICE FEE

CREAMY DILL POTATO SALAD

Egg, Mayo, Bacon, Dill, Red Onion, Celery, Sour Cream, Garlic

COLESLAW

White Balsamic Vinaigrette, Red Onion, Cabbage, Purple Cabbage, Carrot, Assorted Seasonings

CUCUMBER SALAD

Red Onion, Jalapeño, Garlic, Dill, Pepper Flake, Vinegar, EVOO

FRIED CHICKEN

BAKED RIGATONI

Marinara, Lemon Ricotta, Herb Crumb

SIGNATURE BAKED BEANS

ROASTED BROCCOLI

Butter, Garlic

ASSORTED COOKIES

BEVERAGE STATION

Water, Iced Tea, Lemonade

RUSTIC GATHERING

\$40 PER PERSON + 6% SALES TAX & 22% SERVICE FEE

HEIRLOOM TOMATO SALAD

Heirloom Tomato, Fresh Mozzarella, Fresh Basil, Lemon, EVOO, Balsamic Reduction

CREAMY DILL POTATO SALAD

Egg, Mayo, Bacon, Dill, Red Onion, Celery, Sour Cream, Garlic

OVEN-ROASTED CHICKEN

Bourbon BBQ

BEEF EYE OF ROUND

Red Wine Demi Glace

ROASTED CAULIFLOWER

Cajun, Garlic

SMOKED GOUDA AU GRATIN POTATOES

ASSORTED DESSERT BARS

BEVERAGE STATION

Water, Iced Tea, Lemonade

BACKYARD BBQ

\$36 PER PERSON + 6% SALES TAX & 22% SERVICE FEE

SALAD STATION

Mixed Greens, Cucumber, Cherry Tomato, Red Onion, Black Beans, Ranch, Balsamic Vinaigrette, And More

COMPOUND SALAD

Chef's Choice

BURGERS & GRILLED CHICKEN

Assorted Cheeses, Leafy Greens, Tomato, Red Onion, Dill Pickle, Ketchup, Mustard, Mayo, Brioche

SIGNATURE BAKED BEANS

VEGETABLE DU JOUR

ASSORTED COOKIES & BROWNIES

BEVERAGE STATION

Water, Iced Tea, Lemonade

CULINARY SHOWCASE

\$60 PER PERSON + 6% SALES TAX & 22% SERVICE FEE

MODERN CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Cherry Tomato, Garlic Crumb, Grilled Lemon

MEDITERRANEAN PASTA SALAD

Cavatappi, Artichoke, Olives, Red Onion, Goat Cheese, Red Wine Vinegar, EVOO, Lemon, Fresh Basil

CITRUS COUS COUS SALAD

Cranberry, Orange Segments, Red Onion, Almonds, Scallions, Citrus White Balsamic Vinaigrette

OVEN-ROASTED CHICKEN

Pan Jus

BAKED ATLANTIC SALMON

Lemon, Dill Cream

BEEF EYE OF ROUND

Mushroom Red Wine Reduction

GRILLED ASPARAGUS

Lemon Zest

HERB-ROASTED POTATOES

Rosemary, Thyme

DESSERT STATION

Whipped Sweet Cheesecake with Berry Compote & Lemon Zest, Tiramisu with Powdered Sugar

BEVERAGE STATION

Water, Iced Tea, Lemonade