

DAILY FEATURES AND SERVICE TIMES

SERVICE TIMES

Thursday – Sunday

Breakfast | 8:00 am – 10:30 am

Lunch | 11:30 am – 2:30 pm

Snack | 2:30 pm – 5:30 pm

Bar | 10:00 am – 6:00 pm*

*Last call given at end of play



THURSDAY | APRIL 3, 2025

BREAKFAST SERVICE | 8:00 a.m. – 10:30 a.m.

Cheesy Scrambled Farm Eggs

Smoked Bacon and Sausage

Breakfast Potatoes with Julienne Peppers

Sliced Seasonal Fruit Platters

Chilled Orange Juice

GOURMET COFFEE AND HOT TEA STATION featuring

Starbuck's Coffee in both K-Cups and Fresh Grounds; French Vanilla and Half and Half Creamers; Hazelnut Monin Syrup; White Sugar, Splenda and Sugar in the Raw

LUNCH SERVICE | 11:30 a.m. – 2:30 p.m.

COMPOSED SALAD TRIO

- Farmers Vegetable Salad (Vegan/Vegetarian/Gluten Free)
- Butter Lettuce and Bleu Cheese Salad (Vegetarian)
- Caprese Salad (Vegetarian)

CHEF'S CARVING STATION

Flame Charred Grilled Steaks with Red Chili-Butter Marinade

MAINS

Chicken Piccata with Lemon and Capers

SIDES

Roasted Fingerling Potatoes

Parmesan Dusted Asparagus Spears

Crusty Garlic Bread

DESSERTS

Cookies and Brownies

DAILY GRILLING FEATURE

Jumbo Hotdogs

Sirloin Burgers

AFTERNOON SNACKS | 2:30 p.m. – 5:30 p.m.

Grilled Cheese Station: Cheddar, Provolone, Pepper Jack, American Cheese with Artisan Breads, Tomato Slices and Crispy Bacon

Buffalo Wings With Dipping Sauces

Tater Tot Bar, featuring Queso, Chives, Jalapenos, Salsa

Vegetable Crudité (Vegetarian /Gf/Vegan) with Creamy Ranch Sauce (Vegetarian)

Grab and Go Snack Bar and Ice Cream Novelties



FRIDAY | APRIL 4, 2025

BREAKFAST SERVICE | 8:00 a.m. – 10:30 a.m.

MYO Breakfast Taco with Eggs, Bacon, Cheese, Jalapenos and Salsa

Buttermilk Pancakes with Maple Syrup

Breakfast Potatoes

Assorted Breakfast Breads

Sliced Seasonal Fruit Platters

Chilled Orange Juice

GOURMET COFFEE AND HOT TEA STATION featuring

Starbuck's Coffee in both K-Cups and Fresh Grounds; French Vanilla and Half and Half Creamers;

Hazelnut Monin Syrup; White Sugar, Splenda and Sugar in the Raw

LUNCH SERVICE | 11:30 a.m. – 2:30 p.m.

COMPOSED SALAD TRIO

- Leafy Fruit and Berry Salad with Balsamic Dressing
- Southwest Cobb Salad
- Black Bean and Corn Salad with Cilantro

CHEF'S CARVING STATION

- *Signature* Beef Brisket Fajitas

SIDES

Cilantro Lime Chicken Fajitas

Served with Shredded Cheese, Sour Cream, Salsa, Pico de Gallo

Flame Roasted Onions and Peppers

Charro Beans, Spicy Mexican Rice

Fresh Flour Tortillas

DESSERTS

Cookies and Brownies

DAILY GRILLING FEATURE

Jumbo Hotdogs

Sirloin Burgers

AFTERNOON SNACKS | 2:30 p.m. – 5:30 p.m.

Nacho Bar with Tortilla Chips, Seasoned Ground Beef, Queso, Jalapenos, Pico De Gallo, Sour Cream

Jalapeno Poppers with Ranch Dipping Sauce

Vegetable Crudité (Vegetarian /Gf/Vegan) with Creamy Ranch Sauce (Vegetarian)

Grab and Go Snack Bar and Ice Cream Novelties



SATURDAY | APRIL 5, 2025

BREAKFAST SERVICE | 8:00 a.m. – 10:30 a.m.

Cast-Iron Sausage, Egg and Cheese Casserole

Crispy Bacon and Sausage

Crispy Tater Tots

Breakfast Pastries

Sliced Seasonal Fruit Platters

Chilled Orange Juice

GOURMET COFFEE AND HOT TEA STATION featuring

Starbuck's Coffee in both K-Cups and Fresh Grounds; French Vanilla and Half and Half Creamers;

Hazelnut Monin Syrup; White Sugar, Splenda and Sugar in the Raw

LUNCH SERVICE | 11:30 a.m. – 2:30 p.m.

COMPOSED SALAD TRIO

- California Coleslaw (Vegetarian)
- Chopped Chef Salad
- Classic Caesar Salad (Vegetarian)

CHEF'S CARVING STATION

Churrasco Skirt Steak with Chimichurri Sauce

MAINS

Blackened Jerk Chicken Breasts with Lime Zest

SIDES

Steamed White Rice (Vegetarian)

Caramelized Sweet Plantains

Warm Yeast Rolls with Butter (Vegetarian)

DESSERTS

Cookies and Brownies

DAILY GRILLING FEATURE

Jumbo Hotdogs

Sirloin Burgers



AFTERNOON SNACKS | 2:30 p.m. – 5:30 p.m.

Grilled Cheese Station: Cheddar, Provolone, Pepper Jack, American
Cheese with Artisan Breads, Tomato Slices and Crispy Bacon

Crispy Chicken Tenders with Ranch and Honey Mustard Sauces

Baked Pimento Cheese Mac And Cheese

Grab and Go Snack Bar and Ice Cream Novelties



SUNDAY | APRIL 6, 2025

BREAKFAST SERVICE | 8:00 a.m. – 10:30 a.m.

Florentine Scrambled Eggs

Warm Cinnamon Rolls with Frosting

Crisp Bacon

Skillet Potato Hash

Assorted Breakfast Breads

Sliced Seasonal Fruit Platters

Chilled Orange Juice

GOURMET COFFEE AND HOT TEA STATION featuring

Starbuck's Coffee in both K-Cups and Fresh Grounds; French Vanilla and Half and Half Creamers; Hazelnut Monin Syrup; White Sugar, Splenda and Sugar in the Raw

LUNCH SERVICE | 11:30 a.m. – 2:30 p.m.

COMPOSED SALAD TRIO

- Leafy Green Salad (GF)
- Quinoa and Kale Salad (Vegetarian)
- Cucumber, Onion, Tomatoes, Capers, Kalamata Olives and Vinegar Salad (Vegetarian)

CHEF'S STATION

Signature Whole Side of Salmon with Texas Honey Barbeque Sauce and Fresh Dill

MAINS

Chicken Marsala in Creamy Marsala Wine with Sauteed Mushrooms and Pearl Onions

SIDES

Roasted Yukon Gold Potatoes (Vegetarian)

Heirloom Carrots and Snap Peas (Vegetarian/GF)

Soft Rolls and Butter

DESSERTS

Cookies and Brownies

DAILY GRILLING FEATURE

Jumbo Hotdogs

Sirloin Burgers

AFTERNOON SNACKS | 2:30 p.m. – 5:30 p.m.

Make Your Own Grilled Sausage Sliders with Split Buns, Sport Peppers, Tomato, Onions And Spicy Mustard Sauce

Pretzel Bites With Marinara Sauce (Vegetarian)

Vegetable Crudité (Vegetarian /Gf/Vegan) with Creamy Ranch Sauce (Vegetarian)

Grab and Go Snack Bar and Ice Cream Novelties

