



Afternoon Outing Packages

\$140- \$200 Per Person ~ All Inclusive

PM Shotgun * Guaranteed Minimum of 72 Golfers

All Packages Include:

Greens Fees * Cart Fees * Use of Driving Range w/ Complimentary Range Balls * Bag Service
Locker Room Service * Tournament Set-up w/ Player Names on Every Cart * Contest Set-up * Scoring
Lunch Buffet * Three On-Course Stations * Dinner Buffet

Outing Packages Also Include the Following Auction/Raffle Items:

Package A:

- (One) Associate Golf Membership ~ Includes 12 Rounds of Golf for One Individual
(Valid for New Memberships Only - Cart Fees not included)
- (Two) Jr. Associate Membership ~ Includes 6 Rounds of Golf for One Individual
(Cart Fees are included and may be used as Guest Rounds if winner is currently a member)

Package B:

- (Two) Associate Golf Membership ~ Includes 12 Rounds of Golf for One Individual
(Valid for New Memberships Only - Cart Fees not included)
- (Four) Jr. Associate Membership ~ Includes 6 Rounds of Golf for One Individual
(Cart Fees are included and may be used as Guest Rounds if winner is currently a member)

Package C:

- (Two) Associate Golf Membership ~ Includes 12 Rounds of Golf for One Individual
(Valid for New Memberships Only - Cart Fees not included)
- (Six) Jr. Associate Membership ~ Includes 6 Rounds of Golf for One Individual
(Cart Fees are included and may be used as Guest Rounds if winner is currently a member)

Package D:

- Golf Trip to Talamore Golf Resort, Pinehurst NC for Two People
- Includes lodging at Talamore Resort for 2 Nights/Three Days and & 3 Rounds of Golf for 2 People
- (Two) Associate Golf Membership ~ Includes 12 Rounds of Golf for One Individual
(Valid for New Memberships Only - Cart Fees not included)
- (Six) Jr. Associate Membership ~ Includes 6 Rounds of Golf for One Individual
(Cart Fees are included and may be used as Guest Rounds if winner is currently a member)



Afternoon Package A ~ \$140 pp

Deli Lunch Buffet

Sliced Deli Sandwich Station w/Cold Roast Beef, Baked Ham, Sliced Turkey * American & Swiss Cheeses
Lettuce, Tomatoes & Onions * Assorted Condiments * Rolls & Bread * Choose One Green and Two Prepared Salads
Assorted Cookies & Brownies * Ice Tea & Lemonade Station

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, raisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
Prepared Salads:	Pasta	penne, broccoli, tomato, carrots, green pepper, olives, Italian dressing
	Macaroni	elbow macaroni, celery, egg, mayo/mustard dressing
	Potato	red bliss, celery, dill, mayo/mustard dressing
	Coleslaw	shredded cabbage, carrots, creamy dressing
	Fruit	cantaloupe, honeydew, pineapple, grapes
	Panzanella	tomato, red onion, basil, croutons, red wine vinaigrette

Tuna Salad -or- Chicken Salad Enhancement \$2pp

On-Course Beverage Stations

Assorted Snacks & Crackers, Beverages Including Soda, Water, Gatorade & Draft Beer

Reception

Cash Bar * Cheese & Vegetable Crudités Display & Choice of Four Hot Hors D'oeuvres
Spanakopita * Asparagus Roll * Cheesesteak Spring Roll * Vegetable Spring Roll * Italian Meatballs
Assorted Quiche * Spinach Stuffed Mushrooms * Mini Beef Wellingtons * Mini Reubens
Sausage Pepper Pockets * Monte Cristo * Cheese & Potato Puffs

Dinner Buffet

BBQ Chicken (bone in) & BBQ Pulled Pork * Beef Burgers * Veggie Burgers w/Grilled Vegetables
Lettuce, Tomatoes & Onions * Condiments * Choose One Green Salad, Two Prepared Salads
Chef's Choice Dessert * Ice Tea & Lemonade Station

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, raisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
Prepared Salads:	Pasta	penne, broccoli, tomato, carrots, green pepper, olives, Italian dressing
	Macaroni	elbow macaroni, celery, egg, mayo/mustard dressing
	Potato	red bliss, celery, dill, mayo/mustard dressing
	Coleslaw	shredded cabbage, carrots, creamy dressing
	Fruit	cantaloupe, honeydew, pineapple, grapes
	Panzanella	tomato, red onion, basil, croutons, red wine vinaigrette

Enhancement Entrees: BBQ Pork Loin + \$2.50pp
Bourbon Glazed Ham +\$2pp *
St. Louis Style Dry Rubbed Ribs + \$5pp

BBQ Lunch Buffet

BBQ Chicken (bone in) * Beef Burgers * Veggie Burgers w/Grilled Vegetables
Lettuce, Tomatoes & Onions * Condiments * Choose One Green Salad, Two Prepared Salads
Assorted Cookies & Brownies * Ice Tea & Lemonade Station

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, raisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
Prepared Salads:	Pasta	penne, broccoli, tomato, carrots, green pepper, olives, Italian dressing
	Macaroni	elbow macaroni, celery, egg, mayo/mustard dressing
	Potato	red bliss, celery, dill, mayo/mustard dressing
	Coleslaw	shredded cabbage, carrots, creamy dressing
	Fruit	cantaloupe, honeydew, pineapple, grapes
	Panzanella	tomato, red onion, basil, croutons, red wine vinaigrette

Tuna Salad -or- Chicken Salad Enhancement \$2pp

On-Course Beverage Stations

Assorted Snacks & Crackers * Fresh Fruit * Beverages Including Soda, Water, Gatorade & Draft Beer

Reception

Two Hour Beer, Wine & Soda Bar * Cheese & Vegetable Crudité Display & Choice of Four Hot Hors D'oeuvres

Spanakopita * Asparagus Roll * Cheesesteak Spring Roll * Vegetable Spring Roll * Italian Meatballs
Assorted Quiche * Spinach Stuffed Mushrooms * Mini Beef Wellingtons * Mini Reubens
Sausage Pepper Pockets * Monte Cristo * Cheese & Potato Puffs

Dinner Buffet

Choice of One Salad Station * Chef's Potato & Vegetable of the Day * Choice of Three Dinner Entrees
Rolls & Butter * Coffee & Tea Station * Chef's Choice Dessert

Dinner Entrees Available (choose 3):

Chicken Fettuccini Alfredo
Pasta Primavera
Cheese Tortellini w/ Sundried Tomato & Roasted Garlic Cream
Baked Stuffed Shells w/Marinara & Mozzarella
Pulled BBQ Pork
Caribbean Jerk Chicken
Chicken Chaucer (tomatoes, onion, mushroom Madeira demi-glaze)
Grilled Chicken Tregg (roasted peppers, mushrooms & tomato, basil pesto & balsamic glaze)
Carving Station ~ Top Round of Beef w/ Au Jus



Afternoon Package C ~ \$175 pp

BBQ Lunch Buffet

BBQ Chicken (bone in) & BBQ Pulled Pork * Beef Burgers * Veggie Burgers w/Grilled Vegetables
Lettuce, Tomatoes & Onions * Condiments * Choose One Green Salad, Two Prepared Salads
Assorted Cookies & Brownies * Ice Tea & Lemonade Station

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, raisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
Prepared Salads:	Pasta	penne, broccoli, tomato, carrots, green pepper, olives, Italian dressing
	Macaroni	elbow macaroni, celery, egg, mayo/mustard dressing
	Potato	red bliss, celery, dill, mayo/mustard dressing
	Coleslaw	shredded cabbage, carrots, creamy dressing
	Fruit	cantaloupe, honeydew, pineapple, grapes
	Panzanella	tomato, red onion, basil, croutons, red wine vinaigrette

Green Salads:

On-Course Beverage Stations

* Assorted Snacks & Crackers * Fresh Fruit * Beverages Including Soda, Water, Gatorade & Draft Beer

Reception

Two Hour Full Open Bar * Cheese & Vegetable Crudité Display * Chips & Salsa
Choice of Four Hot Hors D'oeuvres

Spanakopita * Asparagus Roll * Cheesesteak Spring Roll * Vegetable Spring Roll * Italian Meatballs
Assorted Quiche * Spinach Stuffed Mushrooms * Mini Beef Wellingtons * Mini Reubens
Sausage Pepper Pockets * Monte Cristo * Cheese & Potato Puffs * Bacon Wrapped Scallops

Dinner Buffet

Choice of One Salad Station * Chef's Potato & Vegetable of the Day * Choice of Two Dinner Entrees
Choice of One Carving Station * Rolls & Butter * Coffee & Tea Station * Chef's Choice Dessert

Dinner Entrees Available (choose 2):

Chicken Fettuccini Alfredo
Pasta Primavera
Shrimp & Chicken Gumbo
Cheese Tortellini w/ Sundried Tomato & Roasted Garlic Cream
Seafood Primavera w/Sautéed Shrimp, Scallops & Crab (sundried tomato & basil pesto cream sauce)
Chicken Chaucer (tomatoes, onion, mushroom Madeira demi-glace)
Caribbean Jerk Chicken w/Papaya Relish
Chicken Vesuvius (artichokes, potatoes & white wine)
Grilled Chicken Tregio (roasted peppers, mushrooms & tomato, basil pesto & balsamic glaze)

Chef Attended Carving Stations Available (choose 1):

Pork Loin w/Apple Cranberry Chutney
Cajun Roasted Turkey w/Southern Style Gravy
Top Round of Beef w/ Au Jus

Grand Lunch Buffet

Sliced Hoagies *BBQ Chicken (bone in) & Sliced Brisket (chafer) * BBQ Pulled Pork Sandwiches
Choose One Green and Three Prepared Salads * Assorted Cookies & Brownies * Ice Tea & Lemonade Station

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, craisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
Prepared Salads:	Pasta	penne, broccoli, tomato, carrots, green pepper, olives, Italian dressing
	Macaroni	elbow macaroni, celery, egg, mayo/mustard dressing
	Potato	red bliss, celery, dill, mayo/mustard dressing
	Coleslaw	shredded cabbage, carrots, creamy dressing
	Fruit	cantaloupe, honeydew, pineapple, grapes
	Panzanella	tomato, red onion, basil, croutons, red wine vinaigrette

On-Course Beverage Stations

Assorted Snacks & Crackers * Assorted Fruit * Beverages Including Soda, Water, Gatorade & Draft Beer

Reception

Two Hour Full Open Bar * Cheese & Vegetable Crudites Display * Chips & Salsa
Choice of Six Hot Hors D' Oeuvres

Spanakopita * Asparagus Roll * Cheesesteak Spring Roll * Vegetable Spring Roll * Italian Meatballs
Assorted Quiche * Spinach Stuffed Mushrooms * Mini Beef Wellingtons * Mini Reubens
Sausage Pepper Pockets * Monte Cristo * Cheese & Potato Puffs * Bacon Wrapped Scallops

Dinner Buffet

Choice of One Salad Station * Chef's Potato & Vegetable of the Day * Choice of Two Entrees
Choice of One Carving Station * Rolls & Butter * Coffee & Tea Station * Chef's Choice Dessert

Green Salads:	Garden	romaine, iceberg, tomato, cucumber, carrots
	House	spring mix, tomato, cucumber, carrots, craisins, candied pecans
	Caesar	romaine, croutons, parmesan cheese
	Caprese	fresh mozzarella, tomato, basil, olive oil

Dinner Entrees Available (choose 2):

Low Country Shrimp & Grits
Crab & Corn Cakes w/Roasted Pepper Coulis
Seafood Primavera w/Sautéed Shrimp, Scallops & Crab (sundried tomato & basil pesto cream sauce)
Crab & Asiago Crusted Salmon w/Tomato-Fennel Ragout
Chicken Chaucer (tomatoes, onion, mushroom Madeira demi-glace)
Caribbean Jerk Chicken w/Papaya Relish
Chicken Vesuvius (artichokes, potatoes white wine sauce)
Grilled Chicken Trego (roasted peppers, mushrooms & tomato, basil pesto & balsamic glaze)

Chef Attended Carving Stations Available (choose 1):

Pork Loin w/Apple Cranberry Chutney	Prime Rib w/Au Jus
Grilled Filet Station w/choice of Two Toppings	Cajun Roasted Turkey w/Southern Gravy