CONTINENTAL BREAKFAST

$10.00 per person
Assorted Breakfast Breads
Fresh Fruit Salad
Orange Juice and Cranberry Juice
Freshly Brewed Colombian Coffee

THUNDERHAWK BREAKFAST

$15.00 per person
Assorted Breakfast Breads
Scrambled Eggs with Wisconsin Cheddar and Scallions
Crisp Bacon or Sausage, Breakfast Potatoes
Fresh Fruit Salad
Orange Juice and Cranberry Juice
Freshly Brewed Colombian Coffee
BOX LUNCH SERVICE
$13.00 per person
- Includes Chips, Whole Fruit, Cookie and 16 oz. Turn Soda
- Client to Select Number of Each Sandwich
- Vegetarian Options Available Upon Request

THE OPEN CLASSIC
Albacore Tuna Salad on Multi-Grain Bread

THE SPYGLASS CLASSIC
Shaved Smoked Turkey Breast and Provolone Cheese on Multi-Grain Bread

THE AUGUSTA TRADITION
Hickory Smoked Ham and Swiss Cheese on Marble Rye Bread

LUNCH TICKETS
$8.00 per person
Grilled Hot Dog and Chips
GOLFERS CHOOSE ONE:
Fountain Soda, Iced Tea or Bottled Water

THE PUTTING GREEN
$18.00 per person

CHOOSE ONE:
- VEGETABLE PASTA SALAD
  Penne Pasta with Fresh Vegetables and Grated Parmesan Cheese
- CLASSIC POTATO SALAD
  Red Potatoes in a Tangy Mustard Mayonnaise with Celery, Green Onions and Pickle Relish
- SEASONED BAKED BEANS
  Garnished with Chopped Onions

BUFFET INCLUDES:
- FRESH CUT WATERMELON SLICES
- BARBECUE PRESENTATION
- BEST KOSHER CHAR DOGS
  Served on Bakery Fresh Bun
- GRILLED HAMBURGERS
  Served with Sliced Cheeses, Pickles and Condiments
- ASSORTED COOKIES
AMERICAN CLASSIC BUFFET
$30.00 per person

HOUSE SALAD
Romaine Lettuce and Baby Spinach, Tomatoes, Cucumbers, and Shredded Carrots
Ranch and Italian Dressings

ROASTED GARLIC RED SKIN POTATOES

WILD RICE PILAF

CALIFORNIA VEGETABLE MEDLEY
Squash, Zucchini, Broccoli, Carrots and Peppers

PAN-SEARED CHICKEN BREAST
Served on a Bed of Baby Spinach with Champagne Lemon Jus

TRADITIONAL YANKEE POT ROAST
Mushroom Gravy

ASSORTED ROLLS & BUTTER

LUAU BUFFET
$32.00 per person

GRILLED VEGETABLE PLATTERS
Marinated Zucchini, Squash, Peppers, Onions, and Carrots with Balsamic Glaze

HAWAIIAN STYLE SESAME COLE SLAW
Atop Greens with Papaya

BAKED BEANS
Chopped Onion Garnish

ROASTED SWEET POTATOES
Brown Sugar and Coconut

ISLAND STYLE RICE
Coconut Milk, Turmeric and Peppers

POLYNESIAN MARINATED CHICKEN BREASTS
BBQ Sauce and Mango Salsa

CARNITAS DE PUERCO
Slow Roasted Boneless Pork Chunks with Garlic, Lime and Cilantro

HAWAIIAN ROLLS & WHIPPED BUTTER
**Bites & Drinks**

**Golf Outings**

847.968.3450

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**Hors d’Oeuvres**

**Pesto Chicken Salad**
Crispy Filo Cup with Aged Balsamic Reduction

**Tomato Bruschetta**
Rustic Crostini with Grated Asiago Cheese

**Vegetarian Spring Roll**
Ginger Soy Dipping Sauce

**Mediterranean Hummus Dip**
Roasted Peppers, Celery and Pita Chips

**Meatballs**
Blackjack BBQ Sauce

**Sausage Stuffed Crimini Mushrooms**

**Jerk Chicken Skewers**
Mango Salsa

**Steamed Chicken Pot Stickers**

**Spinach & Feta Cheese Spanakopita**

**Loaded Baked Potato Skins**
Cheddar, Bacon and Scallions

**Domestic Cheese Display**
Assorted Crackers

**Guacamole, Fire Roasted Salsa**
Served with Tricolor Tortilla Chips

**Vegetable Crudite**
Dilled Buttermilk Ranch Dip

**Grilled Vegetable & Smoked Gouda Quesadillas**

**Warm Artichoke & Spinach Cheese Dip**
Pita Chips and Flatbreads

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**Beverage Tickets**

Client can determine what is included with tickets. Client charged based on what beverage golfers picked.

**Open Bar Options**

Running a tab is always an option

<table>
<thead>
<tr>
<th>Duration</th>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>Beer &amp; Wine Bar</td>
<td>$13.00</td>
</tr>
<tr>
<td>2 Hours</td>
<td>Beer &amp; Wine Bar</td>
<td>$14.00</td>
</tr>
<tr>
<td>1 Hour</td>
<td>Signature Bar</td>
<td>$17.00</td>
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<tr>
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<td>Signature Bar</td>
<td>$19.00</td>
</tr>
<tr>
<td>1 Hour</td>
<td>Premium Bar</td>
<td>$20.00</td>
</tr>
<tr>
<td>2 Hours</td>
<td>Premium Bar</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

**Beverage Carts & Bartenders**

2 beverage carts on the course during round:
$150.00 flat rate for both

Bartenders for the entire event:
$80.00 flat rate
ROOM RENTAL
A.V. EQUIPMENT INCLUDED*
MONDAY - THURSDAY $200 Flat Rate
FRIDAY - SUNDAY Call For Pricing

*A.V. EQUIPMENT INCLUDED:
- Podium
- 1 Microphone
- Projector
- Screen

LINENS
CHOICE OF COLOR FOR ALL TABLES
PRICE DETERMINED BY GUEST COUNT AND NEEDS
ESTIMATED COST: $3.00 - $8.00 per person

CONTACT:
JODY CRIVELLO Restaurant Sales Manager
jcrivello@fftchicago.com
847 968 3450