



EVERGREEN GOLF COURSE

DINNER BUFFET OPTIONS

ALL BUFFETS INCLUDE:

- Choice of baked potato, oven-roasted red potatoes, stuffed baked potatoes or garlic seasoned mashed potatoes
- Seasonal fresh vegetables
- Wild Garden Salad or Caesar Salad
- Traditional dinner rolls
- Coffee, tea and water are provided with your meal

1) Choice of one of the following entrees: Beef Lasagna, Fresh Vegetable Lasagna, Chicken or Veggie Pasta Bar with Classic Italian Marinara or Creamy Alfredo Sauce, Sizzling Teriyaki Chicken, or Braised Swiss Steak\$15.95/person

2) Choice of one of the following entrees: Baked Herbed Chicken Quarters, Baron of Beef, Glazed Ham Steaks, Boneless Barbecue Ribs, or Roasted Pork Loin.....\$18.95/person

3) Choice of one of the following entrees: Prime Rib Roast or Salmon.....\$25.95/person

Addition of second entree (minimum 50 guest)..... \$3/person

Above pricing is based on 50 or more guests. If your group chooses two entrees, we will prepare one-half portions of each, so every guest may have both entrees. **Please ask for pricing for smaller group sizes.**

A 15% GRATUITY WILL BE ADDED TO THE TOTAL FOOD & BEVERAGE CHARGES



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DESSERT

Choice of: Berry Cheesecake, Decadent Chocolate Cake, Red Velvet Cake or
Brownie with Ice Cream.....\$4.50/person

Dessert Service of Guest Provided Dessert\$1.50/person

HORS D'OEUVRES (Served 3 per person).....\$5 per person

Assorted cheeses and season fruit, with crackers

Smoked salmon pate with crackers

Kalamada olive tapenade with crackers

Tomato basil bruschetta with fresh mozerella

Artichoke dip with crustini bread

Veggie tray with hummus

Teriyaki chicken wings

Assorted finger sandwiches

Stuffed mushrooms

Artichoke dip

Sweet & sour Meatballs

*Hors d'oeuvres pricing is additional and available with dinner selection only. Please ask if you would like pricing for Hors d'oeuvres only.

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