



2017 Plum Creek Golf Club Tournament Packages

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**** Choose your day of the week and your tournament menu, or select our most popular package:**

The Birdie Package for AM Shotguns

– Starting at \$76.00 per player –

Includes: green fee, cart fee, range balls, cart signs, registration setup, contest signs, scorecards, bag handling, scoring, a \$10.00 prize fund, breakfast & lunch:

The Pastry & Coffee Breakfast

Platter of assorted muffins & Danish, coffee, tea, decaf, orange juice & cranberry juice.

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Burger & Brat Buffet

Grilled hamburgers, bratwurst, sauerkraut, house made potato salad, tossed salad, condiments & assorted cookies.

The Eagle Package for PM Shotguns

– Starting at \$83.00 per player –

Includes: green fee, cart fee, range balls, cart signs, registration setup, contest signs, scorecards, bag handling, scoring, a \$10.00 prize fund, lunch & dinner:

Deli Boxed Lunch

Smoked turkey with cheddar or ham with swiss on whole grain bread. Served with potato chips, whole fruit, & a cookie.

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Burger & Brat Buffet

Grilled hamburgers, bratwurst, sauerkraut, house made potato salad, tossed salad, condiments & assorted cookies.

Mondays & Tuesdays: 72 Player Minimum, Starting at \$76.00

Wednesday & Thursdays: 72 Player Minimum, Add \$5.00 per player

Fridays & Holidays: 120 Player Minimum, Add \$10.00 per player

All above food & beverage prices are inclusive of 18% service charge & 7.9% sales tax.

BREAKFAST MENU UPGRADES

The Burrito & Coffee Breakfast Add \$2.00 per guest

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla. Regular & decaf coffee provided.

The Continental Breakfast Add \$3.00 per guest

Platter of assorted muffins & Danish, fresh fruit, & granola bars. Served with coffee, tea, decaf, orange juice & cranberry juice.

The Plum Creek Scramble Add \$8.50 per guest

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes, scrambled eggs, fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice & cranberry juice.

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TOURNAMENT MENU UPGRADES

Rocky Mountain BBQ Buffet Add \$4.00 per guest

Bone-in roasted chicken, slow-roasted pulled pork, cole slaw, house made potato salad, baked beans, corn bread, rolls, & assorted cookies.

South of the Border Buffet Add \$6.00 per guest

Mexican Caesar, chicken & cheese enchiladas, beef fajitas, cumin black beans, onions, jalapenos, shredded lettuce, salsa, shredded cheese & sour cream, with warm tortillas, Spanish rice & assorted cookies.

The Mediterranean Buffet Add \$9.00 per guest

Romaine lettuce with Caesar dressing, parmesan & herb croutons, tomato mozzarella platter with aged balsamic and fresh basil, Chicken Picatta, penne pasta Bolognese with parmesan, sliced & assorted cookies.

Southern Fry Buffet Add \$9.00 per guest

Tossed mixed green salad with ranch & house vinaigrette, honey fried chicken, chicken fried steak, cole slaw, mashed potatoes, gravy, green beans, buttermilk biscuits, & fresh baked pie.

All above food & beverage prices are inclusive of 18% service charge & 7.9% sales tax.

A LA CARTE

The Burrito & Coffee Breakfast \$9.00 per guest

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla. Regular & decaf coffee provided.

The Continental Breakfast \$10.00 per guest

Platter of assorted muffins & Danish, fresh fruit, & granola bars. Served with coffee, tea, decaf, orange juice & cranberry juice.

The Plum Creek Scramble \$15.50 per guest

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes, scrambled eggs, fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice & cranberry juice.

Rocky Mountain BBQ Buffet \$23.00 per guest

Bone-in roasted chicken, slow-roasted pulled pork, cole slaw, house made potato salad, baked beans, corn bread, rolls, & assorted cookies.

South of the Border Buffet \$25.00 per guest

Mexican Caesar, chicken & cheese enchiladas, beef fajitas, cumin black beans, onions, jalapenos, shredded lettuce, salsa, shredded cheese & sour cream, with warm tortillas, Spanish rice & assorted cookies.

The Mediterranean Buffet \$28.00 per guest

Romaine lettuce with Caesar dressing, parmesan & herb croutons, tomato mozzarella platter with aged balsamic and fresh basil, Chicken Picatta, penne pasta Bolognese with parmesan, sliced & assorted cookies.

Southern Fry Buffet \$28.00 per guest

Tossed mixed green salad with ranch & house vinaigrette, honey fried chicken, chicken fried steak, cole slaw, mashed potatoes, gravy, green beans, buttermilk biscuits, & fresh baked pie.

AFTER GOLF DISPLAYS

- Serves 30 guests -

Slider Platter \$145.00++

Mini flat top sliders topped with American cheese, pickle chips & 1000 island.

Smoked Chicken Quesadilla Platter \$100.00++

Smoked chicken quesadilla served with pico de gallo, guacamole & sour cream.

Three Cheese Artichoke Dip \$125.00++

Warm cheese and artichoke dip, crusty bread & crisp veggies.

Mexican Queso Station \$125.00++

Queso dip, pico de gallo & warm tortilla chips.

Mini Philly Cheese Steak \$120.00++

Shaved steak with bell peppers, onions, & cheese on rolls.

Hummus & Olive Tapenade Platter \$85.00++

Sun dried tomato pesto flavored hummus & olive tapenade with pita chips & sliced baguettes.

Carolina Pork Sliders \$145.00++

House smoked chopped pork with tangy Carolina bbq & served with house slaw.

Tomato Caprese Crostinis \$100.00++

Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostinis.

BBQ Beef Brisket \$165.00++

Sliced Tender beef brisket in Hickory BBQ sauce served with mini rolls.

Asian Platter \$140.00++

Mini vegetable spring rolls, ginger pork pot stickers with soy dipping sauce & sweet chili dipping sauce.

Mini Stuffed Potatoes \$110.00++

Mini stuffed potatoes with cheese, bacon & sour cream.

Hot Wing Platter OR Chili Lime Chicken Legs \$125.00++

Large chicken wings, celery & carrot sticks with bleu cheese dip. OR oven roasted chicken legs, in a chili lime cilantro sauce.

Chilled Shrimp Cocktail Display \$180.00++

Two jumbo shrimp per person with cocktail sauce & lemons.

Peppercorn & Brandy Meatballs \$100.00++

Savory hand rolled meat balls braised in a creamy mild green peppercorn & brandy sauce.

Crudités \$110.00++

Carrot sticks, celery sticks, radishes, broccoli, cauliflower, served with bleu cheese & ranch dipping sauce.

Pork Rib Tips \$125.00++

Dry rubbed rib tips, & a buffalo dipping sauce.

Domestic Cheese Board \$130.00++

Served with assorted crackers & juicy grapes.

Imported Cheese Board \$150.00++

Served with assorted crackers & fresh fruit.

Mini Italian Combos \$95.00++

Cappicola, prosciutto, salami, & a sun dried tomato spread.

Snow Crab Claw Cocktail \$180.00++

2 Snow Crab Claws per person with cocktail sauce & lemons

Deviled Egg Platter \$70.00++

Traditional deviled eggs served with a paprika garnish.

Smoked Salmon & Trout Display \$160.00++

Nova Scotia smoked salmon & hickory smoked trout served with capers, chopped red onion, hard-boiled egg, light horseradish sauce, with baguette slices & toast points.

All above food & beverage prices are subject to 18% service charge & 7.9% sales tax.