



LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Saturday, April 13, 2024 2024 Fore the Love of Golf

6:30-7:30 pm

Driving Bites

To be passed in the main hallway prior to gym entrance in conjunction with mini golf activities.

Pimento Cheese **TEE** Sandwich (v)

Bratwurst **BALL** with a beer mustard sauce

Compressed watermelon poke with avocado accompanied by a wonton **CADDIE**
(df, gf option available upon request)

Spicy chilled cucumber soup **SHOT** (gf)

Stationary Divots and Bunkers

To be stationed in the hallway in conjunction with mini golf activities

Fresh vegetable crudites displayed with Green Goddess Hummus and Roasted Red Pepper Hummus with marinated olives, artichoke hearts and pita chips.

"Pinehurst" Juniper Brined Salmon Sides
presented with a Carolina style BBQ aioli and crisp crostinis

Menu

On the Greens

**Gluten and dairy free option offered to designated guests*

7:10-7:25 pm

*To be placed prior to guest entrance with bread service available tableside.
French's mustard onsite for select table with warm bread*

Spring Vegetable Tart

Spinach, asparagus, Green Dirt Farms (Weston, MO) cheese
and micro greens with sweet pea puree, fresh radish, saba
and extra virgin olive oil drizzle

**GF/DF - Arugula, pea puree, grilled asparagus, saba, olive oil, radish and (feta)*

For Birdie

7:50 pm

Master's Augusta Chicken

Peach glazed smoked chicken breast **HALVE**
paired with charred corn grits and cabbage slaw

**Vegetarian - portobello mushroom*

19th Hole

Preset on table upon guest arrival

Arnold Palmer Cake Bar

Sweet tea cake layered with a lemon pastry cream

**GF/DF - Earl Grey pound cake with candied lemon and macerated berries*