



THE GREYSTONE EXPERIENCE

18 HOLES WITH CART, PERSONALIZED SCORECARDS, EVENT SCORING, CART AND BAG VALET, DRIVING RANGE SERVICE, AND USE OF OUR CLUB HOUSE (GOLF PRICES MAY VARY DEPENDING ON THE SEASON)

MONDAY-FRIDAY **\$55**

SATURDAY-SUNDAY **\$70**

STARTERS

THE GREYSTONE CONTINENTAL \$5

ASSORTED DONUTS AND MUFFINS, FRESH FRUIT, COFFEE AND JUICES

BREAKFAST BUFFET \$15

SCRAMBLED EGGS, FRENCH TOAST, POTATOES O'BRIAN, BACON, SAUSAGE, MINI MUFFINS, FRESH FRUIT, COFFEE AND JUICES (MINIMUM 40 PLAYERS REQUIRED)

LUNCH

HOT DOG ON THE TURN \$6

HOT DOG, CHIPS AND A SOFT DRINK

GRILL ON THE TURN \$9

CHEF PREPARED ½ POUND ANGUS BURGER, CHIPS AND A SOFT DRINK

THE BOXED DELI COMBINATION \$8

FRESH DELI-STYLE TURKEY SANDWICH, CHIPS, PICKLE AND A COOKIE

GOURMET SANDWICH DISPLAY \$15

THREE CHEF SELECTED GOURMET HOT SANDWICHES PAIRED WITH CHIPS, SOFT DRINKS, COOKIES AND SOUP DU JOUR

HAMBURGER/HOTDOG BUFFET \$17

½ POUND ANGUS BURGERS, GREYSTONE HOT DOGS, BAKED BEANS, CHIPS, CONDIMENT TRAY, COOKIES, AND SOFT DRINKS



DINNERS

BUFFET STYLE

CHICKEN AND PASTA BUFFET \$22

FRESH ROLLS WITH BUTTER, HOUSE SALAD (FAMILY STYLE), ROASTED CHICKEN, PENNE WITH MARINARA, FRESH SEASONAL VEGETABLE, CHEFS CHOICE OF POTATOES, COOKIES

THE BBQ BUFFET \$25

BARBECUED CHICKEN BREAST, MAC AND CHEESE, BAKED BEANS, PASTA SALAD AND GARLIC BREADSTICKS, COOKIES

BEEF AND CHICKEN BUFFET \$27

FRESH ROLLS WITH BUTTER, HOUSE SALAD (FAMILY STYLE), ROASTED CHICKEN, SLICED SIRLOIN, PENNE W/ MARINARA, FRESH SEASONAL VEGETABLE, CHEFS CHOICE OF POTATOES, COOKIES

PLATED DINNERS

PLATED CHICKEN \$22

FRESH ROLLS WITH BUTTER, HOUSE SALAD (FAMILY STYLE), CHICKEN SCALLOPINI (SEE MENU DESCRIPTIONS PAGE FOR SELECTION), CHEF'S CHOICE OF POTATOES, FRESH SEASONAL VEGETABLES, COOKIES

NEW YORK STRIP \$29

FRESH ROLLS WITH BUTTER, HOUSE SALAD (FAMILY STYLE), 10 OZ. CENTER CUT N.Y. STRIP, CHEF'S CHOICE OF POTATOES, FRESH SEASONAL VEGETABLES, CHEF'S CHOICE DESSERT

PLATED FILET & CHICKEN \$35

FRESH ROLLS WITH BUTTER, HOUSE SALAD (FAMILY STYLE), 5 OZ. CENTER CUT FILET PAIRED WITH CHICKEN SCALLOPINI (SEE MENU DESCRIPTIONS PAGE FOR SELECTION), CHEF'S CHOICE OF POTATOES, FRESH SEASONAL VEGETABLES, CHEF'S CHOICE DESSERT

REFRESHMENTS

DRINK TICKET \$3

GOOD FOR A DOMESTIC BEER OR SOFT DRINK ON COURSE OR IN THE CLUBHOUSE

ON COURSE BEVERAGE SERVICE \$12

*UNLIMITED SOFT DRINKS, DOMESTIC BEER, GATORADE, BOTTLED WATER
(MINIMUM 40 PLAYERS)*

PREMIUM BAR \$15

*3 HOUR BAR SERVICE INCLUDING PREMIUM LIQUORS, DRAFT BEER, RED AND WHITE WINE
(MINIMUM 40 PLAYERS)*