



# Shelter Harbor Golf Club



## Golf Outings

One Golf Club Drive, Charlestown, Rhode Island 02813 | T. (401) 322-0600  
| F. (401) 322-9700 | [www.shgcri.com](http://www.shgcri.com)

# Golf Outing Lunch Selections

## Lunch On-The-Go

These are ideal for golf groups who are planning to arrive at the club with moments to spare before the designated shotgun time. Typically, we make a 70-15-15 ratio of lunches with the Turkey, Roast Beef and Ham Sandwiches listed below.

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Turkey Club, Bacon, Lettuce, Tomato, Multigrain Sandwich Thins

Roast Beef, Cheddar Cheese, Horseradish Cream, Lettuce, Tomato, Multigrain Sandwich Thins

Ham, Swiss Cheese, Coarse-Grain Mustard, Lettuce, Tomato, Multigrain Sandwich Thins

Cape Cod Potato Chips

Banana

House-Made Cookie

Packets of Mayonnaise and Mustard

Napkin

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\$20 per guest

# Buffet Lunch Selections

## Deli Lunch Buffet

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Tomato-Basil Soup or Butternut Squash Soup

Sliced Baguette

Mixed Seasonal Greens, Cider Vinaigrette

Turkey, Ham, Roast Beef

American, Cheddar and Swiss Cheeses

Red Leaf Lettuce, Tomato

Mustard, Mayonnaise, and Horseradish Cream

Chef's Potato Salad

Seasonal Slaw

Haricots Verts Vinaigrette

House-Made Assorted Cookies

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\$28 per guest

# Buffet Lunch Selections

## American Bounty Buffet

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Butternut Squash Soup

French Dinner Rolls and Butter

Seasonal Baby Lettuces, Cucumbers, Cherry Tomatoes, Aged Sherry Vinaigrette

Napa Cabbage Asian Slaw

Fingerling Potato Salad, Sage, Roasted Red Onion

Haricots Verts, Vinaigrette

Roasted Turkey Breast, Thyme Jus

Old Fashioned Meat Loaf, BBQ Glaze

House-Made Assorted Cookies

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\$31 per guest

# Buffet Lunch Selections

## All American Lunch Buffet

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Tomato-Basil Soup

Seasonal Baby Lettuces, Cucumbers, Cherry Tomatoes, Aged Sherry Vinaigrette

Seasonal Slaw

Chef's Potato Salad

Haricots Verts Vinaigrette

Red Leaf Lettuce, Tomato

Grilled Hot Dogs

Grilled Angus Beef Burgers and Cheeseburgers

Grilled Chicken Sausages, Caramelized Onion, Coarse Grain Mustard

Hamburger and Hot Dog Buns

Ketchup, Mustard, Mayonnaise

House-Made Assorted Cookies

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\$31 per guest

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# Dinner Selections

We offer an array of Passed and Stationary hors d'oeuvres for your dinner event at Shelter Harbor Golf Club. All of our hors d'oeuvres are hand-made on property.

## Passed Hors d'oeuvres

Hors d'oeuvres are \$4 per piece unless otherwise noted.

### Hors d'oeuvres selections

Jumbo Shrimp Tempurah, Miso Dip

Grilled Skirt Steak, Crostini, Bleu Cheese, Red Wine Demi-Glace

Grilled Cheese and Hot Cappicola Mini Sandwich on Baguette

Maryland Lump Crab Cake, Micro Mango Salsa

Bruschetta: Crostini, Shrimp Salad, Chives

Warm Thai Shrimp Cakes, Panko Crust, Ginger Scallion Relish

Buffalo Chicken Meatballs

Warm Maryland Lump Crabmeat and Mascarpone, Toast Round, Chives

Chicken Quesadilla Triangles, Sour Cream, Pico de Gallo

Pigs in a Blanket

Shrimp Cocktail: U-13 White Shrimp, Cocktail Sauce, Shot Glass

*Gluten Free*

Thai Chicken Salad, Black Sesame Seeds

*Gluten Free*

Tuna Tartar, Avocado, Crispy Jasmine Rice Crumble

*Gluten Free*

Black Mission Figs, Goat Cheese, Nut Crumble, Balsamic Syrup

*Gluten Free, Vegetarian*

Marble Potato, Caviar, Crème Fraiche, Chive

*Gluten Free, Vegetarian*

Summer Tomato Soup, Parmigiano Bread Stick, Shot Glass

*Vegetarian*

Bruschetta: Crostini, Vine Ripe Tomato, Fresh Mozzarella, Basil Chiffonade

*Vegetarian*

# Stationary Hors d'oeuvres

These hors d'oeuvres are stationary displays which offer your guests a variety of delicious selections.

**Seasonal Assortment of Vegetable Crudités** **\$4 per Person**

Baby Carrots, Peppers, Celery, Daikon, Jicama, Radishes  
Heirloom Tomatoes, House- Made Ranch Style Dip

**Seasonal Assortment of Fresh Fruit and Berries** **\$5 per Person**

Raspberries, Blueberries, Strawberries, Kiwi  
Melon, Pineapple, Roasted Almonds, Yogurt Dip

**Marinated Bocconcini Mozzarella and Heirloom Cherry Tomatoes** **\$5 per Person**

Toasted Garlic Crostini, Basil Chiffonade

**Grilled Seasonal Vegetables and Herb Pistou Drizzle** **\$7 per Person**

Summer Squash, Zucchini, Italian Eggplant, Red Peppers  
Scallions, Baby Carrots

**SHGC Cheese Board** **\$7 per Person**

Manchego, Double Gloucester Chive, Sage Derby, Cave Aged Cheddar, Brie  
Raisins on the Vine, Artisanal Crackers, Berries

**Antipasto** **\$9 per Person**

Hot and Sweet Cappicola, Salami, Soppressata, Provolone, Parmigiano  
Artichoke, Castelvetrano and Niçoise Olives, Crostini, Artisanal Crackers

**Raw Bar** **\$20 per Person**

U-13 Shrimp, Savage Blonde Oysters on the Half Shell, Littleneck Clams on the Half Shell  
(Three Shrimp, Two Clams, Two Oysters per person)  
Cocktail Sauce, Horseradish, Lemons, Mignonette

# Buffet Dinner Selections

## The Par Three Buffet

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House-Made Rolls and Butter

Baby Spinach Salad, Popcorn Shoots, Radishes, Red Wine Vignette

Warm Haricot Verts, Sautéed Garlic, Zucchini, Olive Oil

Tortellini a la Panna with Peas and Prosciutto

Crispy Skin-On Chicken Breast, Wild Mushroom Jus

Assorted Mini Cakes

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\$46 per guest



# Buffet Dinner Selections

## The Front Nine Buffet

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House-Made Rolls and Butter

Baby Spinach Salad, Popcorn Shoots, Radishes, Red Wine Vignette

Warm Haricot Verts, Sautéed Garlic, Zucchini, Olive Oil

Coin-Cut Cheddar Scallion Roasted Potatoes

Crispy Skin-On Chicken Breast, Wild Mushroom Jus

Local Point Judith Cod, Ritz Cracker Crumble, Lemon Beurre Blanc

Tortellini a la Panna with Peas and Prosciutto

Assorted Mini Cakes

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\$49 per guest

# Buffet Dinner Selections

## The Back Nine Buffet

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House-Made Rolls and Butter

Baby Arugula Salad, Raspberries, Popcorn Shoots, Lemon Vignette

Roasted Butternut Squash

Coin-Cut Cheddar Scallion Roasted Potatoes

Brined, Roasted and Sliced Pork Loin, Apple Butter

Tortellini a la Panna, Peas, Prosciutto

Roasted New York Sirloin, Red Wine Shallot Soubise, Horseradish Cream

Assorted Mini Cakes

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\$51 per guest

# Buffet Dinner Selections

## The Shootout

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House-Made Rolls and Butter

Baby Arugula Salad, Raspberries, Popcorn Shoots, Lemon Vignette

Warm Haricots Verts, Shallots, Wild Mushrooms

Roasted Broccoli, Garlic Butter

Roasted Butternut Squash

Tortellini a la Panna, Peas, Prosciutto

Grilled Salmon, Citrus Olive Fennel Compote

Roasted New York Sirloin, Cabernet Jus

Assorted Mini Pastries

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\$56 per guest