Spring 2021 Menu - Breakfast -

- Seasonal Fruit Salad
- Selection of House Baked Pastries and Danish
 - Zucchini Bread
 - Cereal
 - French Yogurt (GF)
 - Scrambled Farm Eggs (GF)
 - Applewood Smoked Bacon (GF)
 - Berkshire Pork Sausage (GF)
 - Breakfast Sandwich
 - Hash Browns
 - Buttermilk Pancakes, Vermont Maple Syrup
 - Brooklyn Smoked Salmon Bagels
 - Avocado Toast with Farm Egg
 - Stone Ground Oats, Local Honey
 - Coffee, Tea, Juices, Cold Brew

- Lunch -

- Snow Peas, Asparagus, Ouinoa, Artichoke Salad, Dill Vinaigrette (GF)
 - Tuna Niçoise Salad (GF)
- Bibb Lettuce, Asparagus, Radish, Chives, Egg, Buttermilk Ranch Vinaigrette (GF)
 - Satur Farms Mixed Greens, Pepperoncini, Chickpeas, Hearts of Palm
 - Tomato, Onion, Olive, Italian Vinaigrette (GF)
 - House Made Guacamole and Chips (GF)
 - Roasted Vegetable & Shrimp Orzo Salad
 - Korean Fried Chicken, Gochujang BBQ Sauce
 - Italian Club Sandwich, Shaved Salami, Mortadella, Provolone, Lettuce
 - Roasted Beef, Horseradish, Alfalfa, Bell Peppers, Pickled Onions
 - Curried Chicken Salad (GF)
 - New England Beer Battered Cod, Sweet Potato Fries
 - Black Truffle, Arugula and Pickled Ramp Three Cheese Pizza
 - Fruit Salad (GF)
 - Winged Foot Choc Chip Cookies
 - Ice Tea, Arnold Palmer, Coffee, Tea, Cold Brew, Soft & Sports Drinks

The Winged Foot Culinary Team Aims to Offer Seasonal Healthy Menu Options, Including Gluten Free and Vegetarian Consuming Raw or Undercooked Meats or Shellfish May Increase Your Risk of Foodborne Illness

Spring 2021 Menu

- Turn Station -

- Soft Drinks, Sports Drinks, Water, Cold Brew
 - Burgers
 - 1/4 Lb. All Beef Hotdogs
 - Grilled Chicken Breast
 - Beyond Burger
 - Grilled Spring Vegetables
 - Classic Accoutrements
- Selection of Hand Fruit, Candy, Potato Chips, Health Bars

- Dinner -

- Seafood Display Including Oysters, Clams, Hand Rolls, Sushi Shrimp Gazpacho, Chilled Lobster, Shrimp Cocktail Served with Traditional Accoutrements
 - Crispy Vermont Goats Cheese, Salt Baked Beet Salad Arugula, Candies Pecans, Balsamic Vinaigrette
 - Local Burrata with Fava Bean, Arugula, Peas Asparagus, Citrus Vinaigrette (GF)
 - Petite Yukon Potato, Scallion, Egg, Dill Vinaigrette (GF) (V)
 - Caesar Salad, Crisp Romain Lettuce, Shaved Parmesan Garlic Croutons, Creamy Dressing
- Tabbouleh, Blistered Shishito Peppers, Halloumi, Radish, Grilled Scallion
 - Soba Noodle Salad, Snap Peas, Ginger, Sesame Soy Dressing
 - Orecchiette with Broccoli Rabe, Italian Sausage, Shaved Parmesan
 - Ricotta Stuffed Ravioli, Bolognese Sauce, Pecorino
 - Smoked Leg of Lamb, Garlic and Rosemary, Mustard Mint Sauce (GF)
 - Slow Roasted Beef Tenderloin, Horseradish Crème (GF)
- Lemon Garlic Roasted Organic Chicken, Artichokes, Shallots, Fennel (GF)
 - Caribbean Spiced Salmon, Broccolini, Charred Scallion Vinaigrette
 - Cauliflower Gratin (GF)
 - Garlic Duck Fat Roasted Potatoes (GF)
 - Spring Vegetable Risotto (GF)
 - Spring Asparagus, Parmesan, Sourdough Crumble

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Spring 2021 Menu

- Dessert -Choose either 1 themed option or the seasonal selection

- Themed Options -

Milk & Cookies—A baker's Dozen Selection of Freshly Baked Cookies. Classic Flavors Like Chocolate Chip and Unique Fun Cookies Like Brookies Served with a Variety of Milk Shakes Made with House Made Ice Cream. Add a Bartender to Spike Those Milkshakes for Instant Fun.

- Cake Shoppe Giant Slices of Cake and a Variety of Fun Flavored Cupcakes Sure to Please. Cake Flavors Include Classics Like 7-Layer Chocolate Cake, Vanilla Buttermilk, Cheesecake and Strawberry Shortcake. Fun Cupcake Flavors Like Peanut Butter & Jelly, Irish Coffee and Raspberry Coconut. Winged Foot's Cake Shoppe Wouldn't Be Complete Without Cake Pops Dressed Up As Golf Balls on Tees - a Perfect Sweet Bite to End the Round
- Doughnut Wall Two Large Doughnut Walls Featuring 8 Flavors of Doughnuts Inspired by the Iconic Holes on the Winged Foot Courses. Doughnuts Always Come Served with Coffee—Coffee Milkshakes, Hot Coffee and Irish Coffees.

• Ice Cream Sundae Bar - House Made Ice Cream with toppings galore Cones, Cookies and Ice Cream Sandwiches. Includes an Action Station with Liquid Nitrogen Ice Cream

- Seasonal Options -

- Strawberry Shortcakes Individual Sweet Biscuit Cake Topped with Vanilla Bean Whip Cream & Fresh Local Strawberries
- Lemon Meringue Tarts Individual Sweet –Crusted Tarts Filled with House Made Lemon Curd and Toasted Meringue
 - Cheesecake- Squares of classic New York Style Cheesecake **Topped with Fresh Local Berries**
- Chocolate Glazed Bunt Cakes Mini Bunt Cakes Made of Rich Chocolate Devil's Food Cake Glazed in Dark Valrhona Ganache
 - Honey Nut Bars Variety of Tree Nuts Including Hazelnuts
 - Pecans & Almond Baked in a Local Honey Caramel and finished with Valrhona Dark Chocolate (GF)
 - Fruit Salad Variety of Mixed Seasonal Fruits

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