

Chilled Hors D' Oeuvres

Spanish Tapas

Red Wine Poached Andouille, Tomatillo Crostini with Prosciutto and Manchego, Grilled Peach and Shrimp Skewers
\$10.00 3 pp

Caprese Skewers

Grape Tomato, Mozzarella Cheese, and Fresh Basil Skewered on a Mini Pick, Drizzled With Balsamic Glaze
\$4.00 2 pp

Smoked Salmon Canape

Rye Cracker, Smoked Salmon, Dill Mascarpone
\$9.00 2 pp

Tea Sandwiches

Cucumber with Tzatziki, Pimento Cheese, Chicken Salad, Prosciutto with Mascarpone and Honey
\$8.00 3 pp

Pork Rinds

Fried Pork Rinds with Red Pepper Hummus, Smoked Bacon, Feta Cheese and Chili Oil
\$6.00 2 pp

Hot Hors D' Oeuvres

Wings

Buffalo, BBQ, Sweet Chili or Nashville Hot
\$6.00 2 pp

Caprese Meatballs

Classic Italian Meatballs Tossed in Tomato Sauce and Topped with Mozzarella Cheese and Fresh Basil
\$5.00 4 pp

Swedish Meatballs

Swedish Beef Meatballs, Tossed in a Beef Cream Sauce
\$5.00 4 pp

Crab Cakes

House Made Seared Crab Cakes Served with Remoulade
\$11.00 2 pp

Boudin Balls

Fried Pork Sausage, Chicken and Rice, Coated in Bread Crumbs and Served with FGC Sauce \$6.00 2 pp

Chicken and Waffle Sliders

Fried Marinated Chicken, Waffle, Hot Honey Maple Syrup
\$6.00 2pp

Bacon Wrapped Sea Scallops

\$3.95 1 pp

Lamb Sausage Stuffed Mushrooms

White Mushrooms Stuffed with Seasoned Lamb Sausage
\$5.00 2 pp

Gourmet Displays

Our Scrumptious Platters are Prepared with Only the Freshest Ingredients and are Displayed Creatively and Artistically to Please Any Guest!

Charcuterie Display

Assorted Meats And Sausages with Olives, Mixed Nuts, Assorted Cheeses, Rustic Breads, Crackers, And Mustards-Serves 30 People \$100

Chips & Dips Trio

Tortilla Chips with Salsa, Guacamole and Queso-Serves 30 People \$60

Vegetable Crudités & Dip

Serves 30 People \$75

Fire Roasted Leg of Lamb

Serves 30 People \$500

Fire Roasted Pork Leg

Serves 30 People \$250

Fresh Fruit Display

An Assortment of Fresh, In-Season Fruit With a Yogurt Dipping Sauce-Serves 30 People \$85

Jumbo Shrimp Platter

Served with Cocktail Sauce and Lemon Wedges-Serves 30 People \$135 3 pp

Spinach & Artichoke Display

Our Famous Creamy Spinach And Artichoke Dip. Served With French Baguette or Tortilla Chips. Add Celery And Carrot Sticks-Serves 30 People \$90

Fresh Seafood Display

Serves 30 People \$250

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

All prices are NET and do not include gratuity (22%), sales tax (7%) and occupational tax (.01 %)

Menu and prices subject to change

Final Count for Food Totals Must Be Given to Andi 48 Hours Before the Event

Fremont Golf Club-May 2024

Breakfast Buffets

20 Person Minimum

Traditional Continental

Freshly Baked Muffins, Scones and Danishes, Butter and Preserves,
Fresh Cut Fruit and Fresh Orange Juice-\$15 pp

Premium Continental

Bacon, Sausage, Scrambled Eggs, Biscuits & Gravy, Fresh Cut Fruit, Freshly Baked
Danishes and Pastries and Fresh Orange Juice, -\$23 pp

Signature Omelet Station

Made to Order Choice of Eggs, Egg Whites, Spinach, Mushroom, Onion, Pepper,
Cheddar Jack Cheese, Tomato, Ham, Jalapenos, Sausage and Bacon. Served with
Toast or English Muffins

* Chef Attended, Minimum 25 people required-\$18 pp

Themed Buffets

25 Person Minimum

Midwest Bounty BBQ

Choose Two Proteins:

Smoked Pulled Pork

Pork Ribs

Smoked Whole Chicken

Brisket + \$3 per person

Baked Beans with Nim Ranch Bacon

Corn on the Cob

Mini Cornbread

Watermelon

\$28 pp

Irish Feast

Choose Two Proteins:

Corned Beef & Cabbage

Fish & Chips

Guinness Bangers & Mash

Shepherd's Pie

Irish Brown Bread

Beer Cheese Pretzel Bake

Sauteed Peas

\$30 pp

Taste of Mexico

Choose Two Proteins:

Carne Asada + \$2 per person

Braised Chicken

Carnitas Pork

Red Rice

Refried Beans

Corn or Flour Tortillas

Elote Street Corn

\$26 pp

Taste Of Italy

Italian Salad

Choose Two Entrees:

-Chicken Alfredo

-Lemon & Caper Shrimp, Linguini

-Chicken Parmesan

-Meatballs with Marinara or Linguini

-Lasagna

Italian Rolls

\$31 pp

Classic Deli

Classic Tomato Soup or Chicken Noodle Soup (choose 1)

Pasta Salad or Garden Salad with 3 Dressing Choices

Choice of Three Croissant Sandwiches:

-Turkey

-Tuna Salad

-Egg Salad

-Chicken Salad

-Ham

-Roast Beef

House-Made Chips

\$26 pp

Carving Stations

-Prime Rib \$34 pp

-Beef Wellington \$38 pp

-Beef Tenderloin \$34 pp

-Smoked Beef Brisket \$34 pp

-Hot Honey Glazed Porkloin \$28 pp

Each Buffet Includes a Dinner Salad, Entree, Starch, Vegetable and Dinner Roll

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

All prices are NET and do not include gratuity (22%), sales tax (7%) and
occupational tax (.01 %)

Menu and prices subject to change

Final Count for Food Totals Must Be Given to Andi 48 Hours Before the Event

Fremont Golf Club-May 2024

Dinner Creations

All dinner creations can be served plated or buffet style. All dinner selections include Salad, fresh Rolls and Butter, Choice of Two Sides, Fresh Brewed Coffee, Water service and Iced Tea.

For Buffet Style there is a minimum of 25 people required
If you would like more than one entree served on a buffet, please ask for price.

Side Salads-Included with Entree

FGC Salad

House Salad Fresh Garden Lettuce With Cucumbers, Red Onion, Carrots, Cherry Tomatoes & Croutons

Your Choice of Dressing: Blue Cheese, Ranch, French, Balsamic Dressing, 1,000 Island, Honey Mustard or Raspberry Vinaigrette
Choice of Three Dressings on the Side; add \$2.00

Cranberry Apple Salad

Mixed Greens, Spinach, Dried Cranberries, Apples, Prosciutto, Candied Pecans, Bleu Cheese Crumbles and Balsamic Dressing

Watermelon Goat Cheese Salad

Mixed Greens with Tequila Infused Watermelon, Goat Cheese, Pickled Red Onions, Mint, Cucumber, Honey Citrus Vinaigrette and Cashews
+\$1

Caesar Salad

Romaine Hearts layered with Parmesan Crisp & Creamy Caesar Dressing

Entrees-Includes Side Salad, Starch, Vegetable and Dinner Rolls

Chicken Marsala

Seared Chicken with Mushroom Marsala Cream \$28

Chicken Fricassee

Sauteed Chicken Cooked in a Buttery Mushroom and Parsley Cream Sauce \$28

Cajun Smothered Chicken

Cajun Seasoned Chicken Thighs, Cooked in a Cajun Cream Sauce and Caramelized Onions
\$28

London Sunday Roasted (Served Only)

Pot Roast with Braised Carrots, Sausages, Vine Tomatoes and Yorkshire Pudding \$26

Pot Roast

Served with Maderia Gravy \$27

Niman Ranch Filet Mignon (Served Only)

\$40

+ Crab \$7, + Lobster Tail \$21, + Black Garlic \$4

Ribeye (Served Only)

\$39

+ Crab \$7, + Lobster Tail \$21, + Black Garlic Butter \$4

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

All prices are NET and do not include gratuity (22%), sales tax (7%) and occupational tax (.01 %)

Menu and prices subject to change

Final Count for Food Totals Must Be Given to Andi 48 Hours Before the Event

Fremont Golf Club-May 2024

Dinner Creations Continued

Entrees-Includes Side Salad, Starch, Vegetable and Dinner Rolls

Seared Salmon

Served with Rosemary Beurre Blanc \$29

Butternut Squash Ravioli

Cheese Filled Ravioli Tossed in a Butternut Squash Sauce \$24

Bacon Wrapped Pork Tenderloin

Niman Ranch Pork Tenderloin Wrapped in Bacon \$29

Combination Dinners

Entrees-Includes Side Salad, Starch, Vegetable and Dinner Rolls

Pot Roast and Chicken

Slow roasted Pot Roast with your choice of Chicken Entrée \$32

Ribeye & Red Snapper

\$39

Filet & Shrimp

Grilled 5 ounce Beef Tenderloin accompanied with Shrimp Skewer with Garlic Butter Sauce \$46

Filet & Salmon

Grilled 5 Ounce Beef Tenderloin paired with sautéed Salmon with Lemon Caper Butter Sauce \$46

Cajun Chicken and Clams

\$32

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

All prices are NET and do not include gratuity (22%), sales tax (7%) and occupational tax (.01 %)

Menu and prices subject to change

Final Count for Food Totals Must Be Given to Andi 48 Hours Before the Event

Fremont Golf Club-May 2024

Starch Choices

Fondant Potatoes-Thick Cut Potatoes, Seared and Cooked in Stock
Traditional Mashed Potatoes Choose between Plain or Roasted Garlic
Creamy Gouda Grits
Mushroom Risotto
Braised Fingerling Potatoes

Vegetable Choices

Roasted Asparagus
Honey Glazed Carrots
Seasonal Vegetables
Green Beans with Walnuts & Bacon
Fried Brussel Sprouts

Dessert Selections

New York Style Cheesecake

Traditional Cheesecake garnished with Fresh Strawberries \$8

Sicilian Orange Cake

\$6

Key Lime Tartlet

\$7

Chocolate Tartlet

\$7

Hot Fudge Sundae

served with Whipped Cream & Cherry

\$7

Make your Own Sundae Station

Assorted Toppings and Sauces

\$8.50 pp

Assorted Pastry Table -20 People Minimum

Apple Tart, Tiramisu Bistro Cake, Macarons, Mini Assorted Cheesecakes, Assorted Petit Pastries

\$8.50 pp

****All Outside Desserts Brought into the Club, will be charged a \$1 pp Fee****

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

All prices are NET and do not include gratuity (22%), sales tax (7%) and occupational tax (.01 %)

Menu and prices subject to change

Final Count for Food Totals Must Be Given to Andi 48 Hours Before the Event

Fremont Golf Club-May 2024