



# 2026 AM GOLF OUTING MENU

**90 - 128 Players \$140 per player**

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 10 business days prior to the event date. All prices are inclusive of a 22% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill. Package inclusions and prices are subject to change without notice.

## REGISTRATION CONTINENTAL BREAKFAST

Includes Regular Coffee, Decaffeinated Coffee, Assorted Teas

### Breakfast Sandwiches

*Sausage, Egg, Cheese, English Muffin*

### Assorted Bagels **V** +7

*Plain, Onion, Everything, Cinnamon Raisin,  
Assorted Jams, Cream Cheese*

### Choice of One Breakfast Sandwiches

*Bacon, Egg, Cheese, English Muffin*

### Individual Fresh

### Fruit Bowl +6 **VG** **GF**

*Seasonal Fresh Cut Fruits, Melons, Berries  
+2 for to-go packaging*

### Breakfast Sandwiches **V**

*Egg, Cheese, English Muffin*

### Breakfast Pastries **V** +3

*Danish, Muffins, Croissants, Tea Breads.  
Served with Butter and Assorted Spreads*

## CHOICE OF LUNCH BUFFET

### PROVIDENCE BUFFET

### Baby Field Greens **GF** **V**

*Rainbow Tomatoes, Carrots, Croutons, Red Wine  
Vinaigrette*

### Condiments Platter **GF** **V**

*Mustard, Mayonnaise, Lettuce, Tomato,  
Red Onion, Pickle Chips*

### Deli Meats & Cheese **GF**

*Ham, Turkey, Roast Beef, Cheddar,  
Provolone, Swiss Cheese*

*\*Add Chicken Salad +\$6 per person*

### Assorted Rolls & Breads

*Wheat, White, Kaiser, Sub Roll*

### House-Made Potato Chips **GF** **VG**

### Assorted Cookies & Brownies **V**

*House-Baked Assortment*

### Garlic Knots **V**

### Caesar Salad

*Romaine, Croutons, Shaved Parmesan*

### Chicken Parmesan

*Panko Bread Crumbs, Mozzarella,  
Pomodoro Sauce*

### Cavatappi Pasta in

### Pomodoro Sauce **V**

### Assorted Cookies & Brownies **V**

*House-Baked Assortment*

## SOUTH OF THE BORDER

### Chips & Salsa **V** **GF**

### House Made Chili **GF**

*House Recipe with Prime Rib, Ground Beef*

### Seasoned White Rice with

### Black Beans & Corn **GF** **VG**

### Southwest Salad **V** **GF**

*Romaine Lettuce, Roasted Corn, Tomatoes, Scallion,  
Cilantro, Tortilla Strips, Zesty Jalapeño Ranch*

### Chicken Fajitas **GF**

*Grilled Chicken, Bell Peppers, Onions. Flour  
Tortillas, Shredded Cheese, Salsa, Sour Cream*

### Chimichurri Rubbed Sirloin **GF**

*Sliced Sirloin, House-Made Chimichurri Sauce*

### Mini Churros with

### Caramel Sauce **V**

### Roasted Tomato Soup **GF** **V**

*Roasted Plum Tomatoes, Onion, Vegetable Stock,  
Basil, Parmesan, Cream*

### Caesar Salad

*Romaine, Croutons, Shaved Parmesan*

### Vegetable Medley **GF** **VG**

*Seasonal Mix, Roasted*

## MEDITERRANEAN

### Grilled Lemon Herb Chicken **GF**

*Grilled Chicken, Herb Lemon Sauce,  
Fresh Herb Marinade*

### Cheese Ravioli in

### Sundried Tomato Sauce **V**

*Cream Sauce, Sundried- Tomato, Basil, Parmesan*

### Shrimp Fra Diavolo **GF**

*Shrimp, Spicy Tomato-Broth*

### Assorted Cookies & Brownies **V**

*House-Baked Assortment*

## CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

*\*Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.*

Gluten Free Entree 45

Vegetarian/Vegan Entree 45

Non-Player Lunch Buffet 45

Award winning public 18 Hole golf course • PGA Event Coordinator • Complimentary range balls • Longest drive and closest to the pincontests • Beverage service on the course • Private registration room • Scoring by PGA Golf Professionals • Podium and microphone •Customizefloor plan • Table linens • Gift card credit • Outing pricing is inclusive of NH Meals Tax and Administrative Fee



# 2026 PM GOLF OUTING MENU

**112 - 144 Players \$155 per player**

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 10 business days prior to the event date. All prices are inclusive of a 22% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill. Package inclusions and prices are subject to change without notice.

## REGISTRATION WELCOME LUNCH

Served with Fountain Soda Station and House-Made Potato Chips

\*Package as Grab & Go Boxed Lunch with Bottled Water OR Soda +9

### Grilled Hamburgers & Cheeseburgers

*Brioche Bun, American Cheese, Assorted Condiments*

### Choice of One / Choice of Two + 8 Hot Dogs & Bun

*Diced Onion, Ketchup, Mustard, Relish,*

### Sandwich Wraps

*Roast Beef, Turkey & Cheese, Italian, Caprese*

### Pulled Pork Sandwiches

*Brioche Bun, BBQ, Coleslaw*

### Italian Sausage Sandwiches

*Peppers, Onions, Italian Sub Roll, Assorted Mustards*

## CHOICE OF DINNER BUFFET

### ITALIAN BUFFET

#### Chicken Parmesan

*Panko Bread Crumbs, Mozzarella, Pomodoro Sauce*

#### Baked Stuffed Shells

*Ricotta Cheese-Stuffed Shells, Mozzarella, Parmesan Cheese, Pomodoro Sauce*

#### Assorted Cookies & Brownies

*House-Baked Assortment*

#### Garlic Knots

#### Caesar Salad

*Romaine, Croutons, Shaved Parmesan*

#### Cavatappi Pasta in

#### Pomodoro Sauce

## SOUTH OF THE BORDER

#### Southwest Salad

*Romaine Lettuce, Roasted Corn, Tomatoes, Scallion, Cilantro, Tortilla Strips, Zesty Jalapeño Ranch*

#### Chimichurri Rubbed Sirloin

*Sliced Sirloin, House-Made Chimichurri Sauce*

#### Chicken Fajitas

*Grilled Chicken, Bell Peppers, Onions, Tortillas, Sour Cream, Shredded Cheese, Salsa*

#### Mini Churros with Caramel Sauce

#### Chips & Salsa

#### House Made Chili

*House Recipe with Prime Rib, Ground Beef*

#### Seasoned White Rice with

#### Black Beans & Corn

## MEDITERRANEAN

#### Grilled Lemon Herb Chicken

*Grilled Chicken, Herb Lemon Sauce, Fresh Herb Marinade*

#### Cheese Ravioli in

#### Sundried Tomato Sauce

*Cream Sauce, Sundried Tomato, Basil, Parmesan*

#### Shrimp Fra Diavolo

*Shrimp, Spicy Tomato Broth*

#### Assorted Cookies & Brownies

*House-Baked Assortment*

#### Roasted Tomato Soup

*Roasted Plum Tomatoes, Onion, Vegetable Stock, Basil, Parmesan, Cream*

#### Caesar Salad

*Romaine, Croutons, Shaved Parmesan*

#### Vegetable Medley

*Seasonal Mix, Roasted*

## STATELINE BUFFET

#### Chef's Starch & Vegetable

#### Broccoli and Pasta Alfredo

*Cavatappi, Fresh Broccoli, Cream Sauce*

#### Marinated Sirloin of Beef

*Roasted Button Mushrooms*

#### Assorted Cookies & Brownies

*House Baked Assortment*

#### Warm Rolls & Butter

#### Baby Field Green Salad

*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*

## CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

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Non-Player Dinner Buffet 45

Award winning public 18 Hole golf course • PGA Event Coordinator • Complimentary range balls •

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Customize floor plan • Table linens • Gift card credit •

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