



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, and Juice Station

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

ITALIAN BUFFET

Chicken Parmesan

*Panko Bread Crumbs, Mozzarella,
Pomodoro Sauce*

Cavatappi Pasta in

Pomodoro Sauce **V**

Assorted Cookies & Brownies **V**

House-Baked Assortment

Garlic Knots **V**

Caesar Salad

Romaine, Croutons, Shaved Parmesan

SOUTH OF THE BORDER

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**

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

House Made Chili **GF**

House Recipe with Prime Rib, Ground Beef

Seasoned White Rice with

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

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

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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

Fountain Soda

Coke, Diet Coke, Sprite

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

Fountain Soda

Coke, Diet Coke, Sprite

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

Fountain Soda

Coke, Diet Coke, Sprite

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

Broccoli and Pasta Alfredo

Cavatapi, Fresh Broccoli, Cream Sauce

Marinated Sirloin of Beef

Roasted Button Mushrooms

Fountain Soda

Coke, Diet Coke, Sprite

Assorted Cookies & Brownies

House Baked Assortment

Warm Rolls & Butter

Baby Field Green Salad

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

Chef's Starch & Vegetable

CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

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Gluten Free Entree 45

Vegetarian/Vegan Entree 45

Non-Player Dinner Buffet 45

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Customize floor plan • Table linens • Gift card credit •

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