



## Turf Club Menu

### Small Bites - 10:00 am

Individual Yogurt Parfaits  
Variety of Pastries



### Grazing Table ~ 11:00 am

Variety of cheeses and charcuterie  
With crostini, gluten free crackers, crackers  
Fruit Platter

Baked Brie Bites with Fig Jam and Apple  
Smoked Trout Display, Roasted Red Pepper Hummus,  
Variety of Vegetables and Antipasta

Watermelon Feta with Cucumber Ribbon, Caprese Skewer, Cantaloupe & Prosciutto



### Passed Appetizers & Welcome Cocktails- 11:00 am

Mini Crab Cakes with House Sauce  
Pork Belly with Pimento Cheese on House Crostini  
Wild Mushroom and Herbed Goat Cheese Crostini

Woodford Spire  
Old Forester Mint Julep  
Horseshoe Margarita  
*Mocktail Available*



### Lunch Buffet ~ 12:45 pm

Nicoise Salad Build Your Own  
Mediterranean Chicken  
Herb Baked Salmon  
Sliced Grilled Steak  
Pickled Onions, Fresh Green Beans, Roasted Potatoes  
Cucumbers, Tomatoes, Diced Eggs  
Bacon, Gorgonzola Cheese, Sharp Cheddar  
Crisp Romaine, Spring Mix  
Champagne Vinaigrette, Creamy Dill Dressing,  
Ginger Sesame Dressing, Honey Mustard  
Lemon Cooler Cookies  
Gluten Free Chocolate Chip Cookies



### Western Shore Rappahannock Oyster Bar 1:30 pm

Chargrilled  
Raw  
Sweet Thai Chili



### Beverages Throughout the Day

Infused Water  
Unsweetened Iced Tea  
Coffee & Hot Tea 10am-12pm  
Sodas & Seltzers  
Full Bar-