

## Sample Golf Outing Buffet Food Options:

### **Continental Breakfast**

- ~Orange Juice, Grapefruit & Cranberry Juice
  - ~Sliced Fresh Fruit & Berries
  - ~Breakfast Pastries, Danish, Muffins & Croissants  
with Butter & Fresh Fruit Preserves
  - ~Freshly Ground Coffee & Assorted Herbal Teas
- \$12.00 per guest inclusive

### **Luncheon Options -**

#### **Boxed Lunch**

- ~RCC Deli Sandwich
  - ~Potato Chips
  - ~Fresh Fruit
  - ~Cookies
  - ~Choice of Fountain Soda
- \$15.00 per guest inclusive

#### **Roll In Lunch Classic**

Select 2 Sandwiches

- ~Pecan, Lime and Honey Tuna Salad with leaf lettuce and tomato on whole wheat bread
  - ~Roast Beef and Pepper Jack Cheese with horseradish, leaf lettuce and tomato  
on a Kaiser roll
  - ~Smoked Ham and Swiss with leaf lettuce and tomato on a sesame Kaiser Roll
  - ~Roasted Turkey and Aged Cheddar Cheese with leaf lettuce on Rye Bread
  - ~~~
  - ~Penne Pasta with artichokes, olives, roasted peppers, feta and herb vinaigrette
  - ~Potato Chips
  - ~Seasonal Fruit & Berries
  - ~RCC Chocolate Chunk Cookies & Double Fudge Brownies
  - ~Regular & Diet Soda, Iced Tea
- \$21.00 per guest inclusive

#### **Brooklyn Deli**

- ~Soup of the day
  - ~Field Greens with Assorted Dressings
  - ~Sliced Seasonal Fruit and Berry Platter
  - ~Sliced Pastrami, Salami, Roast Beef, Ham and Roasted Turkey
  - ~Sliced Provolone, Swiss, Cheddar and American Cheeses
  - ~Sliced Tomatoes, Red Onions, Leaf Lettuce, and Pepperoncini
  - ~Dill Pickles
  - ~Plain or Sesame Kaiser Rolls, Sliced Breads and Baguettes
  - ~Assorted Condiments
  - ~NY Style Cheesecake
  - ~Coffee, Hot Tea and Iced Tea
- \$22.50 per guest inclusive

### **Barbecue Bonanza**

- ~Field Greens with Ranch Dressing
  - ~Barbecued Pork baby Back Ribs
    - ~Sirloin Burgers
  - ~Roasted Chicken on the Bone
    - ~Ranch Beans
    - ~Corn on the Cob
    - ~Cole Slaw
    - ~Corn Bread
  - ~Sliced Cheese, Lettuce, Tomatoes, Onions, Pickles and Pepperoncini
  - ~Peach Cobbler with Cinnamon Whipped Cream
  - ~Coffee, Hot Tea and Iced Tea
- \$22.50 per guest inclusive

### **RCC Lunch Buffet**

- ~Soup du jour
  - ~RCC Salad with Tomatoes, Cucumbers, Shredded Carrots, Broccoli and Red Onions served with Ranch and Ginger Shiitake Dressings
    - ~Penne Pasta Salad
    - ~Cucumber, Tomato & Onion Salad
  - ~Pan seared Breast of Chicken with Broccoli and Red Pepper Chicken Volute
  - ~Grilled Salmon with Mango Salsa
  - ~Buttermilk Chive Mashed Potatoes
    - ~Assorted Mixed Vegetables
    - ~NY Style Cheesecake
  - ~Coffee, Hot Tea and Iced Tea
- \$22.50 per guest inclusive

**\*\*Served Lunch Menu ranging from \$12.00 to \$27.50 per guest inclusive\*\***

**\*\*OTHER MENUS ALSO AVAILABLE THROUGH THE CATERING DEPARTMENT\*\***

## **Dinner Options -**

### **Berks County Buffet**

- ~Seafood Bisque
  - ~RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
    - ~Bay Shrimp Salad
    - ~Marinated Mushrooms & Artichokes
    - ~Antipasto Salad
  - ~Cucumbers & Onions in Dill Infused Cream
    - ~Seasonal Fruit Display
    - ~Grilled Salmon with Mango Salsa
  - ~Chicken Marsala with Wild Mushrooms
    - ~Carved Slow Roasted NY Sirloin
  - ~Chive Buttermilk Mashed Potatoes
    - ~Summer Vegetable Medley
    - ~Rolls and Butter
  - ~Chef's Assorted Dessert Display
    - ~Coffee and Hot Tea
- \$37.50 per guest inclusive

### **All American Cookout**

- ~Beef Barley Soup
  - ~RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
    - ~Country Cole Slaw
    - ~Southern Potato Salad
  - ~Tomato, Red Onion & Cucumber Salad
    - ~Tri-colored Pasta Salad
    - ~BBQ Baby Back Ribs
  - ~Grilled Marinated Chicken Breast
    - ~Char-grilled Hamburgers
  - ~Grilled Jumbo Hot Dogs with Chili & Grated cheese
    - ~Corn on the Cob
    - ~Baked Beans with Molasses
  - ~Sliced Cheese, Relish Tray & Condiments
    - ~Rolls and Butter
  - ~Chef's Assorted Dessert Display
    - ~Coffee and Hot Tea
- \$37.50 per guest inclusive

### **Nelson Buffet**

- ~Soup du jour
  - ~RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
    - ~Artichoke & Wild Mushroom Salad
    - ~Antipasto Salad
    - ~Seasonal Fruit Display
  - ~Grilled Mahi Mahi over Yukon Gold Red Pepper Hash
  - ~Stuffed Chicken Breast with Artichokes, Spinach and Tomato Coulis
    - ~Carved Prime Rib of Beef au jus
    - ~Chive Buttermilk Mashed Potatoes
    - ~Medley of Squash
    - ~Rolls and Butter
  - ~Chef's Assorted Dessert Display
  - ~Coffee and Hot Tea
- \$40.00 per guest inclusive

### **Western Round Up**

- ~Mixed Green Salad with Ranch Dressing
    - ~Homestead Potato Salad
    - ~Santa Fe Cole Slaw
  - ~Roasted Red Pepper & Mushroom Salad
    - ~Six Gun Bean Salad
    - ~Crudities & Relish Tray
  - ~Mesquite Smoked Chicken Breast with Tangerine BBQ Sauce
    - ~Honey Glazed BBQ Ribs
  - ~Sliced Flank Steak with Roma Tomato Relish
    - ~Baked Potato Bar with all the "Fixins"
    - ~Molasses Baked Beans
    - ~Corn on the Cob
    - ~Jalapeno Corn Muffins
  - ~Chef's Assorted Dessert Display
  - ~Coffee and Hot Tea
- \$40.00 per guest inclusive

**\*\*Served Dinner Menu ranging from \$27.75 to \$48.00 per guest inclusive\*\***

**\*\*OTHER MENUS ALSO AVAILABLE THROUGH THE CATERING DEPARTMENT\*\***