



Golf Outings



Backyard BBO & Grill

2021 GOLFER'S BACKYARD BBQ & GRILL



INCLUDED

Caesar Salad
Rolls & Butter Rosettes
Coffee

HOT GRILL ENTREES

Grilled New York Strip Steak with Caramelized Onions and Bordelaise Sauce
Grilled Mahi Mahi with Mango and Papaya Salsa touch of Tequila and Cilantro
Marinated Grilled Chicken Breast with our own Tangy BBQ Sauce
Slow Roasted BBQ Baby Back Ribs

VEGETABLES

Grilled Idaho Potatoes and Grilled Zucchini, Yellow Squash and Carrots

DESSERT

Northampton Signature Brownie

GOLF OUTING PACKAGE PRICING INCLUDES

Cart & Green Fee
Lunch of Sweet Italian Sausage with Peppers & Onions
Chips & Pretzels Before Golf or at the Turn
Beer and Soda During Lunch and One Hour During Dinner
Dinner Banquet
\$5 Pro Shop Credit per Golfer
The use of the Practice Area and Driving Range

\$122.00 PER PERSON MON-THURS
(ADD \$7 PER PERSON FOR A FRIDAY, SATURDAY, SUNDAY, OR HOLIDAY)
ADDITIONAL NON-GOLFING DINNER GUEST \$49.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2021 Champion Package

2021 CHAMPION PACKAGE

CHOICE OF TWO



Top Round of Beef Slow Roasted Sliced Thin served with a Garlic Au Jus Kaiser Roll and Creamy Horseradish Stuffed Cabbage Ground Beef and Rice served with Homemade Tomato Basil Sauce

Parmesan and Egg encrusted Chicken Breast served with a Garlic and Caper Cream Sauce

Meatballs with Homemade Marinara for your Pasta or on a Freshly Baked Club Roll

Braised Beef Tenderloin Tips Portobello Mushrooms, Tomatoes and Onions In a Merlot Bordelaise Sauce

Grilled Chicken Breast with a Spicy Nashville Sauce accompanied with Green Leaf Lettuce Tomato Blue Cheese Dressing and Brioche Bun

Our Slow Roasted BBQ Pork Loin is perfect for a Country White Hamburger Bun

Kielbasa with our Lager Infused Sauerkraut served with a Freshly Baked Club Roll

PASTA

Rigatoni with Basil Marinara or Penne with Vodka Cream Sauce

VEGETABLES

Roasted Red Bliss Potatoes with Thyme and Parmesan Cheese Fresh Green Beans Red Bell Peppers and Julienne Carrots

DESSERT

Northampton Signature Brownies

Coffee Included

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2021 Champion Package

GOLF OUTING PACKAGE PRICING INCLUDES:

Cart & Green Fee
Lunch of Sweet Italian Sausage with Peppers & Onions
Chips & Pretzels Before Golf or at the Turn
Beer and Soda During Lunch and One Hour During Dinner
Dinner Banquet
\$5 Pro Shop Credit per Golfer
The use of the Practice Area and Driving Range

\$112.00 PER PERSON MON-THURS

(ADD \$7 PER PERSON FOR A FRIDAY, SATURDAY, SUNDAY, OR HOLIDAY)

ADDITIONAL NON-GOLFING DINNER GUEST \$39.00

ADD A THIRD ENTRÉE SELECTION FOR \$5 PER PERSON



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Golfer's Cocktail Menu

2021 GOLFER'S COCKTAIL MENU



STATIONARY
HORS D' OEUVRES

Market Fresh & Hand Sliced Garden Vegetables
Broccoli, Cauliflower, Red Bell Peppers, Carrots, Celery, Cucumbers
Zucchini, Squash, Grape Tomatoes
Accompanied by our Chef's Fresh Dipping Sauces
Chef's Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit, Sliced Pepperoni, Mini Pickles
Crackers and Mustards for Dipping

BUTLERED & STATIONARY
HORS D' OEUVRES
(CHOICE OF EIGHT)

Fan Tail Fried Shrimp
Fried Bocconcini
Fried Ravioli
Shrimp Shumai
Potato Pancakes
Chicken Pot Stickers
French Bread Pizza
Garlic Parm Wings
BBQ Baby Back Ribs
Home Made Bruschetta
Mini Hotdogs
Spanakopita
Sweet & Sour Chicken
Swedish Meatballs

Marinara Meatballs
Buffalo Chicken Eggrolls
Fresh Fruit Kabobs
Caprese Skewers
Crab Stuffed Mushrooms
Cheesesteak Eggrolls
Mini Lump Crab Cakes
Buffalo Wings
Crispy Chicken
Satay Chicken Tenders

*Each Item Served with
Appropriate Condiments
and Dipping Sauces*

\$23.00 PER PERSON (WHEN ADDED TO DINNER PACKAGE)
(1 HOUR OF CONTINUOUS SERVICE. PLEASE ADD \$10.00 FOR EACH ADDITIONAL HOUR)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Golfer's Dinner Buffet

2021 GOLFER'S DINNER BUFFET PRO PACKAGE



Caesar Salad

Rolls & Butter Rosettes

Chicken and Wild Mushrooms- Portobello Shitake and Button Mushrooms, Demi-Glace with a hint of Marsala Wine

Chicken Chardonnay- a perfect blend of Summer Squash, Zucchini and Carrots, Chicken Velouté with a splash of Chardonnay Wine

Chicken Tuscany- Sweet Italian Sausage, Roasted Red Pepper, Onions, Portobello Mushrooms, Garlic and Basil with a Hunter Sauce

Chicken Parmesan- Homemade Red Sauce melted Provolone and Mozzarella Cheese

Beef Tips Diane- slow cooked with Portobellos, Vidalia Onion and Diced Tomatoes

BBQ Flank Steak- grilled and sliced thin with our own Korean Style BBQ sauce

Pepper Steak- Red and Green Bell Peppers, Sweet Onions served over Wild Rice

Fresh Atlantic Salmon- choose one of three sauces: Roasted Red Pepper, Lemon Dill, Teriyaki BBQ Sauce

Blackened Tilapia- Pecan Cream Sauce

Grilled Mahi Mahi- Tropical Salsa with a hint of Lime Cilantro and Tequila

Slow Roasted Pork Loin with Roasted Pepper Au Jus

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Golfer's Dinner Buffet

2021 GOLFER'S DINNER BUFFET PRO PACKAGE

CHOICE OF ONE PASTA:

Penne with Marinara, Stuffed Shells, or Manicotti

VEGETABLE
CHOICE OF TWO

Oven Roasted Potatoes

Mashed Red Bliss Potatoes

Green Bean Almandine

California Medley

Roasted Red Bliss Potatoes with Thyme and Parmesan Cheese

Fresh Green Beans Red Bell Peppers and Julienne Carrots

DESSERT

Northampton Signature Brownies

Coffee Included

GOLF OUTING PACKAGE
PRICING INCLUDES:

Cart & Green Fee

Lunch of Sweet Italian Sausage with Peppers & Onions

Chips & Pretzels Before Golf or at the Turn

Beer and Soda During Lunch and One Hour During Dinner

Dinner Banquet

\$5 Pro Shop Credit per Golfer

The use of the Practice Area and Driving Range

\$116.00 PER PERSON MON-THURS

(ADD \$7 PER PERSON FOR A FRIDAY, SATURDAY, SUNDAY, OR HOLIDAY)

ADD A THIRD ENTRÉE SELECTION FOR \$5 PER PERSON

ADDITIONAL NON-GOLFING DINNER GUEST \$43.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.