

Iron Wood Grill Tournament/Banquet Menu

(all prices per person + 18% Gratuity and sales tax)

Breakfast

Continental Breakfast Buffet

Donuts, mini muffins, Danish, fruit platter, yogurt, assorted juices, milk and coffee
\$12

Deluxe Breakfast Buffet

Scrambled eggs, country potatoes, bacon, sausage, bagels, mini muffins, fruit
platter, assorted juices, milk and coffee \$20

Breakfast Burrito

Scrambled eggs, country potatoes, cheese, salsa, and choice of meat: bacon,
sausage, ham or hot link \$6

Breakfast Box

Bagel, cream cheese, banana, granola, and yogurt with milk or orange juice. \$10.75

Appetizers

Chips and Salsa

House Made Tortilla Chips and Salsa \$3

Vegetable Platter

Seasonal Vegetables with Ranch Dressing \$5

Fresh Fruit Platter \$5

Buffalo or BBQ Wings

Served with Ranch Dressing, carrot & celery sticks. \$5

Shredded Beef or Chicken Taquitos

Served with Sour Cream, Guacamole, and Salsa \$6

Prosciutto Wrapped Melon

Served with Balsamic Reduction \$9

Prawn Cocktail

Jumbo Prawns served with house made cocktail sauce MARKET PRICE

Lunch

Cold Box Lunch

(box lunches include: chips, fruit, and cookies)

Tri Tip Sandwich

Charbroiled tri tip with lettuce, tomatoes, Swiss cheese and chipotle mayo on a French or wheat hoagie
\$11

Turkey Sandwich

House smoked turkey with lettuce, tomatoes, American cheese, and sweet chili mayo on a French or wheat hoagie \$9

Ham Sandwich

Country smoked ham with lettuce, tomato, American cheese, and spicy brown mustard on a French or wheat roll \$9

Lunch Buffet

Taco Bar

Shredded beef and chicken tacos served with rice and beans, taco toppings, chips and salad. \$12

Tri Tip Buffet

Choice Tri-Tip beef, gilled Medium rare. Served with two sides, rolls, salad, tea and water. \$18

BBQ Chicken Buffet

Marinated Bone-in chicken, grilled to perfection, served with two sides, rolls, salad, tea and water. \$15

Dinner Buffet

Served with two sides, rolls, salad, dessert, tea and water.

Tri-Tip Dinner

Choice tri-tip grilled medium rare. \$22

BBQ Chicken Dinner

Marinated bone-in BBQ chicken grilled to perfection. \$18

BBQ Combo Dinner

Choice Tri-Tip and BBQ chicken. \$20

Plated Dinners

Plated dinners include two sides, rolls, salad, tea and water.

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese, topped with lemon dill beurre blanc. \$20

Ribeye Steak

Grilled 14oz. ribeye with garlic & herb compound butter. \$24

Prime Rib

Ribeye roast served with au jus and creamy horseradish. \$24

Grilled Salmon

Grilled salmon served with lemon dill beurre blanc. Market Price

Desserts

Peach Cobbler a la mode \$5

Apple Crisp a la mode \$5

Lemon Drop Cheesecake \$8.50

SIDES

Green Beans

Vegetable Medley

Garlic Mashed Potatoes

Rice Pilaf

Spanish Rice

Pinto Beans

Chili Beans