



# Event Menu

# Event Spaces

## *The Black Raven*

Seats up to 250 guests | \$600

Our spacious 3,000 sq. ft. room with stunning views of our championship golf course and access to a 2,700 sq. ft. covered pavilion, patio, and beautiful garden area is the ideal space for banquets, golf outings, and other large gatherings.

Includes a Podium, Microphone, LCD Projector + 15' Screen

## *The Birdseye*

Seats up to 45 guests | \$300

Our more intimate 800 sq. ft. room opens onto a patio with cozy fire pits and views of our championship golf course. It's perfect for rehearsal dinners, showers, business meetings, and smaller special events.

## *Room Fees Include*

Wooden Cross Back Chairs

Flatware and Glassware

White or Black Table Linens

Colored Napkin Options

Selection of Centerpieces

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## *Golf Outings*

The room fee is waived for golf outings over 24 players.

Summer Rate: \$68 per player including carts and access to the driving range

Spring/Fall Rate: \$58 per player including carts and access to the driving range

Shotgun Start requires a minimum of 64 players with start times at 8am or 12pm



The above prices do not include the 20% service fee and 7.5% sales tax. Gratuity is discretionary.

*2025*

# Bar Selections

*Open Bar, Consumption Bar, and Cash Bar Options*

## *Beer* | \$5-\$8

Labatt Blue, Labatt Blue Light, Genesee, Genny Light, Coors Light, Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, Guinness, IPA Selections, N/A Beer, Hard Cider and Seltzer Selections

## *House Wine* | \$9

White Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato  
Red Wine: Cabernet Sauvignon, Pinot Noir

## *Call Brands* | \$8-\$10

Tito's, Pink Whitney, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Seagram's Seven, Southern Comfort, Jim Beam, Johnnie Walker Red, Kahlua, Fireball, Mi Campo Tequila

## *Premium Brands* | \$10-\$13

Kettle One, Hendrick's, Jack Daniels, Bulleit Bourbon, Maker's Mark, Johnnie Walker Black, Jameson, Crown Royal, Baileys, Casa Migos Tequila

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## *Open Bar Packages*

*Priced per person, per hour*

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours	6 Hours
Soda Bar	\$10.00	\$12.00	\$14.00	\$16.00	\$18.00	\$20.00
Beer & Wine Bar	\$20.00	\$26.00	\$30.00	\$34.00	\$38.00	\$42.00
Call Bar	\$24.00	\$30.00	\$34.00	\$38.00	\$42.00	\$46.00
Premium Bar	\$26.00	\$34.00	\$38.00	\$42.00	\$46.00	\$50.00

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## *Add Table Wine*

Starting at \$20.00 per bottle



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2025

# Breakfast

## *Birdie Buffet* | \$14 pp

Seasonal Fruit Platter, Danishes and Pastries, Assorted Mini Muffins, Bagels with Spreads

## *Eagle Buffet* | \$19 pp

Seasonal Fruit Platter, Danishes and Pastries, Assorted Mini Muffins, Bagels with Spreads, Yogurt Parfaits with Granola, Steel Cut Oatmeal with Brown Sugar and Dried Fruit

## *Raven Buffet* | \$25 pp

Seasonal Fruit Platter, Danishes and Pastries, Assorted Mini Muffins, Bagels with Spreads, Yogurt Parfaits with Granola, Steel Cut Oatmeal with Brown Sugar and Dried Fruit, Sausage, Applewood Bacon, Roasted Fingerling Potatoes, Scrambled Eggs

Breakfast Includes a Beverage Station of Coffee, Tea, and Assorted Juices

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## *Brunch Buffet* | \$38 pp

Birdie Buffet with a Choice of Two Entrées, Sausage, Applewood Bacon, Scrambled Eggs, Seasonal Vegetables, and Herb Roasted Potatoes  
Includes a Beverage Station of Coffee, Tea, and Assorted Juices

### *Entrée Selections*

Cheese Blintzes with Strawberry Compote  
Lemon Ricotta Pancakes with Maple Syrup  
Thick Cut French Toast with Berries and Powdered Sugar  
Bruschetta Chicken Topped with Mozzarella Drizzled with Balsamic Glace  
Chicken French Sautéed in a Lemon Sherry Wine Sauce  
Roasted Salmon with Citrus-Tomato Relish  
Eggplant Parmesan with San Marzano Tomato Sauce and Mozzarella  
Potato Gnocchi with Brown Butter, Balsamic Reduction, and Fresh Herbs

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### *Meal Enhancements*

Assorted Mini Quiches | \$4 pp  
Chocolate Covered Strawberries | \$4 pp  
Eggs Benedict | \$7 pp  
Poached Eggs, Canadian Bacon,  
English Muffin, Hollandaise Sauce

Brioche French Toast | \$4 pp  
Fresh Berry Compote, Warm Maple Syrup  
Huevos Rancheros | \$7 pp  
Fried Eggs, Black Beans, Corn Tortillas,  
Salsa Roja, Queso Fresco

### *Beverage Enhancements*

Assorted Sodas | \$3.00 pp  
Mimosa Bar | \$5.00 pp

Fruit Punch | \$60 per dispenser  
White Sangria | \$100 per dispenser



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# Lunch

## *Driver Deli Buffet* | \$14 pp

Homemade Chips, Mac Salad, Turkey Wraps with Cheddar, Lettuce, and Tomato, Cookies  
*Golf Outing Boxed Lunch Option with Modification*

## *Seven Iron Buffet* | \$16 pp

Homemade Chips, Fruit Salad, Potato Salad, Broccoli Salad, Pulled Pork Sandwiches, Cookies

## *Putter Lunch Buffet* | \$16.50 pp

Homemade Chips, Mac Salad, Zweigle's Red Hot Dogs, Hamburgers, Assorted Cheese Platter, Lettuce, Tomato, and Onion Platter, Cookies, Condiments  
*Add Grilled Chicken or Italian Sausage* | \$3 pp

## *Ravenwood Classic Buffet* | \$19.50 pp

Garden Salad with Ranch and Balsamic Dressing, Homemade Chips, Fruit Salad, Mac Salad, Assorted Breads, Premium Deli Turkey, Chicken Salad, Assorted Cheese Platter, Lettuce, Tomato, and Onion Platter, Cookies, Condiments

## *Nine Iron Buffet* | \$20 pp

Southwest Salad with Chipotle Ranch, Taco Bar of Flour and Corn Tortillas, Pork Carnitas, Chicken Tinga, Cilantro-Lime Rice, Shredded Cheddar Cheese, Shredded Lettuce, Pico de Gallo, Chopped Onion, Sour Cream, Cinnamon Churros

## *Italian Open Buffet* | \$21 pp

Panzanella Salad with Red Wine Vinaigrette, Seasonal Vegetables, Tuscan Roasted Potatoes, Eggplant Parmesan, Bruschetta Chicken, Cookies

Buffets Include a Beverage Station of Iced Tea and Lemonade

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## *Lunch at the Turn* | \$12 pp

Choice of: Hamburger, Cheeseburger, or Zweigle's Red Hot Dog  
Served with Homemade Chips and a Fountain Soda  
*Served at the Snack Bar Window*  
*Maximum of 60 Players to Keep Pace of Play*



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# Appetizers

## Table Displayed Hors D'Oeuvres

*Priced per person*

- Spinach Artichoke Dip with Tortilla Chips | \$5
- Vegetable Crudit  with Ranch Dipping Sauce | \$5
- Balsamic Glazed Grilled Vegetables | \$5
- Sliders: Pulled Pork, Chicken Parm, Buffalo Chicken | \$5
- Bruschetta Display with Crostini | \$6
- Seasonal Fresh Fruit Platter | \$6
- Crab Dip with Crostini | \$7
- Charcuterie Board with Crostini | \$9

## Hand Passed Hors D'Oeuvres

*Priced per 100 pieces*

### Vegetarian

- Tomato Basil Bruschetta on Crostini | \$125
- Arancini Mozzarella with Romesco Sauce | \$200
- Artichoke Dip Bites | \$200
- Greek Spanakopita | \$250
- Mascarpone Stuffed Mushrooms | \$250
- Caprese Skewers with Balsamic Glaze | \$300

### Chicken

- Buffalo Chicken Wontons with Blue Cheese | \$200
- Curried Chicken Salad with Endive | \$200
- Southern Fried Chicken Skewers with Spicy Honey | \$250
- Grilled Chicken Skewers with Rosemary and Lemon | \$250

### Seafood

- Crab Rangoon with Sweet Chili Sauce | \$200
- Coconut Shrimp with Sweet Chili Sauce | \$225
- Poached Shrimp Crostini with Pesto Mousse | \$250
- Lump Crab Cakes with Citrus Remoulade | \$350
- Scallops Wrapped in Bacon | \$375
- Tuna Tartare on Rice Crackers with Ponzu | \$400

### Pork

- Mushrooms Stuffed with Italian Sausage | \$200
- Pork Pot Stickers with Asian Dipping Sauce | \$300

### Beef

- Petite Beef Wellington | \$400
- Szechuan Beef Skewers | \$400
- Mini Filet Kabobs with Balsamic Reduction | \$400
- Beef Crostini with Creamy Horseradish and Caramelized Onions | \$400



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# Served Meal | \$28 pp

Choice of Garden Salad or Caesar Salad with Assorted Bread Served Family Style  
Choice of Two Entrées Selections Served with Seasonal Vegetables  
Choice of Herb Roasted Potatoes or Roasted Garlic Mashed Potatoes  
Includes a Beverage Station of Coffee and Tea

## Entrée Selections

Chicken French Sautéed in a Lemon Sherry Wine Sauce  
Bruschetta Chicken Topped with Mozzarella Drizzled with Balsamic Glaze  
Chicken Parmesan Topped with Marinara, Mozzarella and Parmesan Cheese  
Roasted Salmon with Tomato-Citrus Relish  
Roasted Pork Tenderloin with Harissa and Olive Tapenade  
Roasted Pork Loin Medallions with Cider-Mustard Sauce  
Country Club Sirloin Steak with Chimichurri  
Pasta Primavera with Sautéed Vegetables Tossed in Garlic Herb Cream Sauce  
Potato Gnocchi with Brown Butter, Balsamic Reduction and Fresh Herbs  
Wild Mushroom Risotto with Roasted Mushrooms, Boursin Cheese, Fresh Herbs and Parmesan  
Vegan Stir Fry with Tofu, Mushrooms, Mixed Vegetables, Jasmine Rice, Sesame Seeds and Tamari

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## Entrée Upgrades

*Priced per person*

### Chicken

Mediterranean Airline Chicken Roasted with Artichokes, Olives, and Tomatoes in a Savory Jus | \$3  
Airline Chicken Marsala Sautéed with Shallots and Mushrooms in a Butter Marsala Wine Sauce | \$3

### Seafood

Herb Crusted Cod with Citrus Beurre Blanc | \$3  
Halibut with Lemon-Caper Gremolata | \$4  
Steamed Littleneck Clams with Lemon, Garlic, White Wine, and Parsley | \$4  
Grilled Jumbo Shrimp with Tequila Marinade and Roasted Corn Salsa | \$5  
Chilean Seabass with Citrus Beurre Blanc | \$5

### Pork

Bone-In Pork Chops with Sautéed Mushrooms and Shallots Drizzled with Rosemary Truffle Sauce | \$3

### Beef

10oz Flat Iron Steak with Herb Compound Butter and Caramelized Onions | \$7  
12oz New York Strip Steak with a Thyme, Rosemary, Cabernet Reduction | \$9  
6oz Filet Mignon Topped with Herb Butter and Demi-Glace | \$13

### Pasta

Pesto Gnocchi with Slow Roasted Tomatoes and Summer Squash in Creamy Pesto Sauce | \$4  
Orecchiette with Italian Sausage and Broccoli in a Cajun Alfredo Sauce | \$6

### Vegetarian

Eggplant Parmesan with San Marzano Tomato Sauce and Mozzarella | \$2



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# Dinner

## *Crystal Downs Buffet* | \$23

Seasonal Vegetables, Penne Pasta, Marinara Sauce, Alfredo Sauce,  
Italian Meatballs, Sausage with Peppers and Onions

## *Torrey Pines Buffet* | \$26

Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Pasta Primavera, Chicken French

## *Bethpage Buffet* | \$27

Corn Bread, Roasted Corn, Baked Beans, Herb Roasted Potatoes, BBQ Chicken, Pulled Pork, Slider Buns

## *Eagles Landing Buffet* | \$29

Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Creamy Pesto Gnocchi,  
Chicken Florentine, Roasted Pork Tenderloin with Cider Mustard Sauce

## *Cabo Del Sol Buffet* | \$30

Corn and Black Bean Salad, Seasonal Vegetables, Potatoes Bravas, Flour and Corn Tortillas,  
Fajita Chicken with Peppers and Onions, Carne Asada, Shredded Lettuce, Pico de Gallo, Sour Cream

## *Casentino Buffet* | \$33

Seasonal Vegetables, Tuscan Roasted Potatoes, Roasted Salmon with Eggplant Caponata, Beef Marsala

## *Ravenwood Buffet* | \$35

Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Bruschetta Chicken,  
Country Club Sirloin with Red Wine Demi-Glace and Creamy Horseradish

## *Cypress Point Buffet* | \$46

Seasonal Vegetables, Truffle Mashed Potatoes, Mediterranean Airline Chicken,  
Beef Tenderloin with Red Wine Demi-Glace and Creamy Horseradish

All Buffets Include a Coffee and Tea Station | Served with Caesar Salad and Assorted Bread

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## *Salad Upgrades* | \$2 pp

Garden Salad with Cherry Tomatoes, English Cucumbers, Carrots, Ranch and Balsamic Vinaigrette  
Southwest Salad with Romaine Hearts, Cherry Tomatoes, Corn, Red Onion, Scallions, Chipotle Ranch  
Panzanella Salad with Mixed Greens, Tomato, Red Onion, Garlic Croutons, Capers, Red Wine Vinaigrette  
Strawberry Spinach Salad with Red Onion, Candied Walnuts and Poppyseed Vinaigrette

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## *Carving Station Add Ons*

*Priced per person*

Roasted Turkey Breast with House Gravy and Cranberry Compote | \$8

Glazed Bone-In Ham with Apple Mostarda | \$10

Roasted Pork Loin with Cider Mustard Sauce | \$10

Whole Roasted New York Strip with Au Jus and Creamy Horseradish | \$12

Whole Roasted Prime Rib with Au Jus and Creamy Horseradish | \$14

Whole Roasted Beef Tenderloin with Bourbon Demi-Glace and Creamy Horseradish | \$15



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# Dessert

*Priced Per Person*

Assorted Cookies | \$2

Assorted Cookies and Brownies | \$4

Classic Cannoli and Cream Puffs | \$4

Assorted Cake Slices | \$6

New York Cheesecake with Berries, Ultimate Chocolate Cake, Carrot Cake

Dessert Tray | \$7

Assorted Cookies, Brownies, Cream Puffs, Cannoli

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# Snack Stations

*Priced Per Person*

Ice Cream Bar | \$7

Vanilla, Chocolate, Moose Tracks, Salted Caramel Ice Cream

Toppings: Sprinkles, Crushed Oreos, Maraschino Cherries, Chocolate Sauce, Whipped Cream

Soft Pretzel Bar | \$7

House Cheese Sauce, Dijonnaise Mustard

Mashed Potato Bar | \$8

Roasted Garlic Mashed Potatoes, Gravy, Shredded Cheddar Cheese,  
Scallions, Sour Cream, Whipped Butter

Poutine Station | \$9

French Fries, Gravy, Cheese Sauce, Bacon, Sour Cream,  
Scallions, Mustard, Ketchup

Pizza Station | \$15

Pepperoni, Buffalo Chicken, Cheese and Buffalo Chicken Wings

Garbage Plate Station | \$15

Hamburgers, Zweigle's Red Hots, French Fries, Mac Salad, American Cheese,  
Ketchup, Mustard, Chopped Onions, Meat Hot Sauce

Mac 'n' Cheese Bar | \$15

Cavatappi Pasta in House Cheese Sauce, Scallions, Bacon, Buffalo Chicken, Pulled Pork



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