

GRANITE LINKS

Golf Outings

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



BREAKFAST BUFFET

THE 'EARLY BIRD' | 16 *priced per person | minimum 40 guests*

Includes:

Breakfast Sandwiches

egg, american cheese, portugese muffin

add bacon +3

add sausage +3

add ham +3

Mini Bagels

butter, jam, whipped plain + chive cream cheese

Assorted Fresh Fruit

orange, apple, banana

Assorted Juices

orange, apple, cranberry, grapefruit

Coffee + Tea

regular, decaf

BOXED LUNCHES

priced per box | minimum 40 boxes

gluten free & dairy free options available upon advance request at an additional cost

THE 'EXECUTIVE' | 24

Bottled Water

Apple

Trail Mix

Choice of Three (3) Wraps

wrap options:

Turkey

oven-roasted turkey, vine-ripened tomato, english cucumber, lettuce, mayonnaise

CBR

grilled ranch chicken, applewood bacon, vine-ripened tomato, romaine, ranch dressing

Roasted Vegetable Wrap

roasted vegetables, mixed greens, feta, balsamic glaze

Potato Chips

Cheddar Cheese Crackers

Chocolate Chip Cookie

Ham + Swiss

honey ham, imported swiss, vine-ripened tomato, baby arugula, dijon mustard

Roast Beef

house roast beef, sharp white cheddar, romaine, vine-ripened tomato, horseradish crema

THE 'DELUXE' | 30

Bottled Water

Choice of Three (3) Sandwiches

Choice of Two (2) Sides

sandwich options:

Grilled + Chilled Chicken

brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

The Cali

roast turkey, avocado, chipotle-lime aioli, multi-grain

Roasted Sirloin

crispy shallot, boursin, smoked tomato jam, pretzel roll

side options:

Chopped Salad

romaine, tomato, cucumber, minced carrot, chianti vinaigrette

Pasta Salad

penne, roasted grape tomato, asparagus, basil pesto, parmesan

Chocolate Fudge Brownie

Apple

Mediterranean

hummus, cucumber, tomato, red onion, feta, pita pocket

Tomato Mozzarella

vine-ripened tomato, fresh mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

Potato Salad

red bliss potato, red onion, marinated green beans, dijon vinaigrette

Kettle Cooked Potato Chips

BUFFETS

priced per person | minimum 40 guests

SUB SHOP | 36

Choice of Three (3) Sub Sandwiches
Red Bliss Potato Salad
Pasta Salad

sandwich options:

Italian
mortadella, salami, capicola,
pepperoni, provolone cheese,
hoagie roll

Steak + Cheese
shaved steak, american cheese,
peppers, onions, hoagie roll

Chicken Parmesan
italian breaded fried chicken,
tomato sauce, mozzarella cheese,
italian roll

Kettle Potato Chips
Dill Pickle Spears

Meatball
italian meatball, tomato sauce,
provolone cheese,
italian roll

Sausage, Pepper + Onion
sweet italian sausage, peppers,
onions, hoagie roll

Turkey Club
roasted turkey, bacon, lettuce,
tomato, cranberry mayonnaise,
club white bread

Accompaniments: lettuce, tomato, onion, pickle, hot peppers,
olive oil, vinegar, grated parmesan cheese

TASTE OF ITALY | 38

Caesar Salad

Chicken Parmesan
marinara, mozzarella, shaved
parmesan

Housemade Meatballs
san marzano tomato sauce, extra
virgin olive oil

Sausage, Peppers & Onions

Penne Pasta
san marzano tomato sauce

French Green Beans

Cheesy Garlic Bread

TAVERN BBQ

42 two mains | 46 three mains | 50 four mains

Dry-Rubbed Brisket  
bourbon-chipotle glaze

Slow-Cooked BBQ Pulled Pork
 

Smoked Chicken Drumsticks  

BBQ Sausage  

South Carolina Coleslaw   



Classic Potato Salad 

Mac + Cheese

Cornbread
honey butter




CADDY'S COOKOUT | 40

gluten free rolls available +3 | minimum 25 pieces required

Grilled Angus Hamburgers  
assorted cheeses, toppings +
condiments




Grilled All-Beef Hot Dogs  
assorted toppings + condiments

side options:




Garden Salad   
iceberg, tomato, cucumber,
carrot ribbons, vidalia onion,
chianti vinaigrette

Pasta Salad
penne, roasted grape tomato,
asparagus, basil pesto, parmesan

**Grilled Marinated Chicken
Drumsticks**
bourbon-chipotle glaze
Choice of up to Two (2) Sides


Potato Salad   
red bliss potato, red onion,
marinated green beans,
dijon vinaigrette

HARBOR ISLAND CLAMBAKE | MKT

Garden Salad   
roma tomato, cucumber, carrot,
red onion, black olive, chianti
vinaigrette

Sliced Watermelon   

1.5 lb Lobster  
drawn butter, fresh lemon

Steamed Shellfish 
little necks, P.E.I. mussels,
shallot, cherry tomatoes

BBQ Chicken Drumsticks
chipotle-lime bbq sauce

Stuffed Quahogs
fresh herbs, applewood bacon,
lemon aioli

Corn on the Cob 
lime butter

**Steamed Baby Red Bliss
Potatoes** 
fresh herbs, garlic butter

Dinner Rolls butter
gluten-free rolls +3pp
minimum 25 pieces required

CROSSING NINES | 48

Steakhouse Salad
romaine, cherry tomatoes,
applewood bacon, english
cucumber, bleu cheese dressing

Roast Chicken  
dijon-pomegranate glaze

Steak Tips
house bbq sauce

Mezzi Rigatoni
smoked tomato, baby spinach,
garlic herb sauce

Seasonal Roasted Vegetables
  

Dinner Rolls butter
gluten-free rolls +3pp
minimum 25 pieces required

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

STATIONARY DISPLAYS

priced per person | minimum 60 guests

CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic + herb spread, dried figs, dried apricots, grapes, country olives, fig jam, hot pepper jelly, local honey, rosemary sprigs, crackers, sesame flatbread, sliced ficelle



Enhance with:

Charcuterie Board + 200

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

serves 50 guests

BUTCHER BLOCK | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomatoes, roasted country olives, stuffed peppadew peppers, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

DUO OF HOT DIPS | 10

select up to two (2):

Buffalo Chicken

tortilla chips, celery, carrot sticks

Pepperoni Pizza Dip

garlic breadsticks

Crab Rangoon

wonton crisps

Seven Layer Taco Dip

tortilla chips

FARMHOUSE | 10

strawberries, blueberries, grapes, pineapple, broccoli, watermelon radish, baby bells, cauliflower, asparagus, celery, carrot, honey yogurt, roasted beet hummus, ranch



GRANITE LINKS RAW BAR | 19

Oyster Shucker Required +250

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette



MEDITERRANEAN | 15

hummus, tabbouleh, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash, za'atar-dusted crostini

SOUTHWESTERN | 14

mojo chicken skewers, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili + coriander flatbread

SOUP STATION | 12

served with oyster crackers

Select up to two (2):

New England Clam Chowder

Chicken Noodle Soup

Tomato-Basil Bisque

Butternut Apple Bisque

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

BUTLER-PASSED HORS D'OEUVRES

priced per piece | minimum 40 pieces per selection

SESAME CAULIFLOWER BITE | 4
sweet chili sauce



RISOTTO FRITTER | 3.5
san marzano tomato sauce

MINIATURE MARGHERITA PIZZA | 3
extra virgin olive oil, fresh herbs

MINIATURE MUSHROOM + BRIE PIZZA | 3
grated romano, truffle oil

SHORT RIB WELLINGTON | 4
horseradish crema

COCONUT SHRIMP | 4
orange-ginger marmalade



JONAH CRAB CAKE | 4
citrus remoulade



CHICKEN + WAFFLE BITE | 3.5
maple-bacon glaze

PEAR + BRIE PHYLLO CUP | 4
port reduction
contains almonds

BUFFALO CHICKEN MAC + CHEESE | 4.5

YELLOWFIN TUNA | 4
tortilla crisp, pickled ginger, wasabi cream



FRIED OYSTER ON THE HALF SHELL | 5
old bay aioli



pair with bloody mary sip + 4

PANKO-CRUSTED LOBSTER TAIL | 5
honey ponzu



APPLEWOOD BACON WRAPPED SCALLOP | 5
maple drizzle



SMOKED CHICKEN + CORN QUESADILLA | 3.5
fontina, jalapeño, salsa verde

SHORT RIB TACO | 4
cilantro-lime slaw, mango salsa



pair with mini patron margarita + 4

FISH TACO | 4
mango salsa, flour tortilla



pair with mini patron margarita + 4

SHRIMP COCKTAIL | 4
grapefruit cocktail sauce



BEEF TENDERLOIN CROSTINI | 4
horseradish crema, lemon-dressed arugula, extra virgin olive oil

TRUFFLED POMMES FRITES | 3.5
garlic aioli



served in paper cones

KOBE BEEF SLIDERS | 5
applewood-smoked bacon, cheddar, onion jam, ketchup

pair with french fry cone +1

CUBANO | 3.5
kurobuta ham, roasted pulled pork, dill pickle, imported swiss, dijon mustard

CAROLINA PULLED PORK | 3.5
cornbread crostini, apple slaw

MINI LOADED POTATO BITE | 4
sour cream, jalapeño, scallion, cheddar, bacon



LOBSTER ROLL | 6
fresh chive

LAMB CHOP LOLLIPOP | 5
pomegranate glaze, mint pesto



BEEF TERIYAKI | 4
cilantro-lime glaze



WATERMELON, MINT + FETA SKEWER | 3.5
balsamic glaze



BUFFALO CHICKEN SPRING ROLL | 3.5
gorgonzola buffalo sauce

VEGETABLE SPRING ROLL | 3
sweet chili sauce



PRIME RIB + MANCHEGO SPRING ROLL | 4
rosemary-garlic aioli

CHICKEN + LEMONGRASS POT STICKER | 3.5
ponzu



BRUSCHETTA | 4
tomato, parmesan, basil, extra virgin olive oil, balsamic

DESSERT DISPLAYS

priced per person | minimum 40 guests

ASSORTED COOKIES + BROWNIES | 7

ASSORTED NOVELTY ICE CREAM | 6
please select (3) three:

Chipwich
Italian Ice
Drumstick
Chocolate Eclair Bar
Strawberry Shortcake Bar

ASSORTED MINIATURE EUROPEAN PASTRIES | 10
mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini éclairs

SHORT CAKE STATION | 10
classic glazed biscuits, short cake, macerated strawberries, blueberry compote, lemon curd, whipped cream

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.