# Connemara 2021 Catering Selections



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# WELCOME TO CONNEMARA GOLF COURSE

Welcome to Connemara Golf Course, where every day is a celebration. Our dedicated catering team is happy to assist you in designing your event. We will take the stress out of planning, allowing you to enjoy your event.

Here, we present a selection of menus for your consideration. Our team of culinary professionals are offering three ways to entertain your guests: with a reception, a buffet or a sit-down dinner.

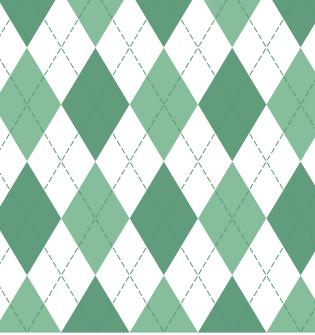
Connemara Golf Course can also help with the special little touches that make any event extraordinary. Should the menus below not excite you, we are happy to create a custom menu featuring your favorite items. There are no additional charges for tables, chairs, white linens and votive candles.

We offer the following services to enhance your event, at a nominal fee:

- Fresh floral centerpieces
- Custom menu cards
- Gift baskets
- Party favors
- Specialty drinks

Connemara Golf Course creates beautiful memories that will last a lifetime.





# BRAD MCQUEEN

EXECUTIVE CHEF BRAD.MCQUEEN@ALLTECH.COM

Brad McQueen is a graduate of Le Cordon Bleu culinary school in Phoenix, Arizona, and has worked with some of the most prominent restaurateurs in the Lexington, Kentucky, area. His time spent working alongside Lucie Sloan Myers, Mark Wombles and Ouita Michel allowed him to hone his skills and learn about multiple cuisines. He has utilized this extensive knowledge to create imaginative flavors and colors in his dishes, which appeal to all palates.



"Connemara consistently provides one of the greatest values in the Lexington area. The course is always in great shape, the staff is always friendly and attentive, and the prices are always fair. Today, (I) made the turn in great time, as usual, and hit up the food service. I typically just get a couple of drinks and I'm on my way. However, today, I wanted a sandwich, and I ordered the chicken salad. The guy working was alone and goes in the back, and after a few minutes, he comes out with this sandwich that looked like it could be served at some upscale country club. It was very well-priced, and the sandwich was ridiculously delicious. I must say, I leave Connemara more impressed each time I visit. Well done, y'all."

- Customer review from GolfNow (online service for booking tee times at golf courses)

"For the lunch meeting at Connemara today, I ordered the chicken quesadilla ... I asked for a side of jalapenos. They were AWESOME! (I) asked Becky at the end of the meal if they were made in-house or storebought. She said in-house. Super AWESOME! Loved the fact that they had heat and the snap of a fresh pepper versus being soggy/soft like typical jarred pickled jalapenos. Well done on the chef selection!"

-Suniti Mujumdar, manager of educational engagement at Alltech



### 2021 CATERING GUIDELINES

- ALL EVENTS MUST HAVE A SIGNED "CONTRACT FOR SERVICE" RETURNED WITHIN 30 DAYS OF BOOKING TO SECURE THE EVENT
- ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH CONNEMARA, EXCEPT FOR SPECIALTY CAKES
- FINAL GUARANTEED NUMBER FOR EVENT IS DUE 7 BUSINESS DAYS BEFORE THE
  SCHEDULED EVENT
- MENU SELECTIONS MUST BE COMPLETED 14 DAYS BEFORE THE SCHEDULED EVENT
- DEPOSITS ARE DUE 14 DAYS BEFORE THE SCHEDULED EVENT
- CLIENTS WILL BE BILLED FOR THE GUARANTEED AMOUNT AND ANY INCREASE
  ABOVE THE GUARANTEE
- FINAL PAYMENT IS DUE IMMEDIATELY FOLLOWING THE EVENT
- 20% TAXABLE SERVICE CHARGE AND 6% KENTUCKY SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
- CONNEMARA WILL NOT BE RESPONSIBLE FOR ANY PERSONAL ITEMS BROUGHT IN FOR AN EVENT





# BREAKFAST SELECTIONS

### SHORT GAME

\$6

ASSORTED PASTRIES AND MINI MUFFINS

### DOUBLE EAGLE

\$10

PARFIT, SEASONAL FRUIT, MINI MUFFINS, ASSORTED PASTERIES

# A LA CARTE \$3.50

SAUSAGE CHEESE BISCUITS, BACON EGG AND CHEESE BISCUITS, EGG AND CHEESE BISCUITS

# SNACK OPTION

### HOLE IN ONE

\$11

NURTI GRAIN AND GRANOLA BARS, JUMBO HOUSE BAKED COOKIES, TORTILLA CHIPS AND SALSA, ASSORTED PEPSI PRODUCTS, CAFÉ CITADELLE



#### **BUFFET SELECTIONS**

ALL MEALS INCLUDE ASSORTED ROLLS, KERRYGOLD PURE IRISH BUTTER, ICED TEA AND CAFÉ CITADELLE

#### THE FRONT NINE

MINIMUM 35 GUESTS

#### FRESH GARDEN SALAD

RED AND GREEN LEAF LETTUCE, RADICCHIO, GRAPE TOMATO AND CUCUMBER

ROASTED TURKEY & NATURAL PAN GRAVY

SLOW-ROASTED TURKEY WITH HOUSE-MADE GRAVY

TOWN BRANCH & PEACH-GLAZED TENDERLOIN OF PORK PORK TENDERLOIN DRIZZLED WITH A PEACH-GLAZED TOWN BRANCH BOURBON SAUCE

PLEASE SELECT ONE ITEM FROM EACH CATEGORY BELOW

#### STARCH

ROASTED NEW POTATOES | BUTTERMILK MASHED POTATOES | WILD RICE PILAF (WITH CARROTS, SLICED ALMONDS AND ENGLISH PEAS)

VEGETABLES

COUNTRY GREEN BEANS | BROCCOLINI | ROASTED WINTER VEGETABLES

#### DESSERT

CARROT CAKE | STRAWBERRY CHEESECAKE | FLOURLESS CHOCOLATE CAKE



#### **BACK NINE**

MARKET PRICE

MINIMUM 35 GUESTS

FRESH GARDEN SALAD RED AND GREEN LEAF LETTUCE, RADICCHIO, GRAPE TOMATO AND CUCUMBER

VERLASSO SALMON SUSTAINABLY OCEAN-FARMED SEARED SALMON WITH BEARNAISE

PRIME RIB HERB-ROASTED PRIME RIB WITH AU JUS

PLEASE SELECT ONE ITEM FROM EACH CATEGORY BELOW

STARCH ROASTED NEW POTATOES | BUTTERMILK MASHED POTATOES | WILD RICE PILAF (WITH CARROTS, SLICED ALMONDS AND ENGLISH PEAS)

VEGETABLES COUNTRY GREEN BEANS | BROCCOLINI | ROASTED WINTER VEGETABLES

#### DESSERT

CARROT CAKE | STRAWBERRY CHEESECAKE | FLOURLESS CHOCOLATE CAKE | FRENCH VANILLA CRÈME BRULEE (WITH FRESH BERRIES) | STRAWBERRY ICE CREAM ROLLED IN WHITE CHOCOLATE SHAVINGS IN HOT FUDGE SAUCE





# BOXED SELECTIONS

#### THE TEE BOX

VARIETY OF SANDWICHES CHIPS AND COOKIES

SANDWICH OPTIONS: ROAST BEEF AND CHEDDAR ON WHEAT BERRY BREAD TURKEY BACON CHEDDAR ON WHITE BREAD SOUTHWEST VEGGIE WRAP HAM AND SWISS ON WHITE BREAD

# CONNEMARA GRILL \$14

\$12

#### BEEF BURGERS AND HOT DOGS

1/3 POUND BEEF BURGERS, AN ASSORTMENT OF AMERICAN, SWISS, CHEDDAR AND PEPPER JACK CHEESE (ACCOMPANIED BY SLICED ONION, ICEBERG LETTUCE, TOMATOES AND PICKLES), JUMBO HOT DOGS (ACCOMPANIED WITH DICED ONION, RELISH, KETCHUP AND MUSTARD), HOUSE-MADE SLAW, BAKED BEANS, APPLE OR PEACH COBBLER WITH ICE CREAM, ICED TEA AND LEMONADE

# BBQ AT THE PAVILION \$17

#### HOUSE SMOKED PULLED PORK & SOUTHWEST RUBBED CHICKEN

ON THE SIDE SAUCES INCLUDE BBQ SAUCE AND CAROLINASAUSE, BAKED BEANS, TOMATO, CUCUMBER AND ONION SALAD, APPLE OR PEACH COBBLER WITH ICE CREAM, ICE TEA AND LEMONADE

### PLATED MENU SELECTIONS

PLEASE SELECT ONE SALAD, ENTRÉE AND DESSERT

#### SALADS

MIXED FIELD GREENS, TOMATO, BACON AND CROUTONS BALSAMIC VINAIGRETTE, CREAMY RANCH OR BLUE CHEESE

#### WEDGE OF ICEBERG

CRUMBLED GORGONZOLA, TOMATO AND BACON, BLUE CHEESE DRESSING

#### CAESAR

CHOPPED ROMAINE, FRESH-GRATED PARMESAN REGGIANO, WHITE BOQUERONES AND HOUSE-MADE CAESAR DRESSING

### ENTRÉES

OVEN-ROASTED TURKEY GINGER-CRANBERRY COMPOTE WITH FRESH SAGE STUFFING	\$21
GRILLED CHICKEN MARSALA WILD RICE PILAF, MARSALA WINE SAUCE	\$23
SEARED VERLASSO SALMON 6-OZ. VERLASSO SALMON FILLET, ROASTED GARLIC POTATOES, BEARNAISE SAUCE	\$27
SEARED TENDERLOIN OF BEEF 6-0Z. FILET, MASHED POTATOES, DEMI-GLACE	\$38
DESSERTS	

#### CARROT CAKE

CHOCOLATE TRUFFLE CAKE

STRAWBERRY CHEESECAKE



# SPECIALTIES OF CONNEMARA

THE FOLLOWING ARE PRICED TO SERVE APPROXIMATELY 40 GUESTS	
KENTUCKY BOURBON BARREL ALE® BEER CHEESE SERVES 50   CARROTS, CELERY AND PRETZEL CRISPS	\$55
NORWEGIAN SMOKED SALMON SERVES 80-100   CAPERS, RED ONION, BAGUETTES AND CREAM CHEESE	\$125
GARLIC HUMMUS SERVES 50   TOASTED PITA BREAD TRIANGLES	\$55
SPINACH AND ARTICHOKE CHEESE DIP SERVES 50   BLUE CORN CHIPS	\$45
FRESH SEASONAL CRUDITÉS AND RELISHES SERVED WITH FRESHLY MADE RANCH AND FRENCH ONION DIPS	\$65
SLICED FRUITS, MELONS AND BERRIES CANDIED WALNUTS AND REBECCA SAUCE	\$95
IMPORTED AND DOMESTIC CHEESE DISPLAY ASSORTED SELECTION OF IMPORTED AND DOMESTIC CHEESES, FRENCH BAGUETTES AND ITALIAN BREAD	\$150



### CHILLED HORS D'OEUVRES

THE FOLLOWING ARE PRICED TO SERVE APPROXIMATELY 40 GUESTS

ASSORTED FINGER SANDWICHES	\$90
CUCUMBER HERBED CREAM CHEESE ON WHITE BREAD, PIMENTO CHEESE ON WHEAT	
BREAD AND EGG SALAD ON PUMPERNICKEL BREAD	
TOMATO BRUSCHETTA	\$75
CHILLED SHRIMP COCKTAIL	\$175
SMOKED SALMON BENEDICTINE ON CUCUMBER	\$100
SHAVED COUNTRY HAM & BUTTERMILK BISCUITS WITH PRESERVES	\$90
ANTIPASTO SKEWERS	\$90



### HOT HORS D'OEUVRES

THE FOLLOWING ARE PRICED TO SERVE APPROXIMATELY 40 GUESTS

ITALIAN-STYLE MEATBALLS WITH HOUSE-MADE MARINARA	\$120
MINI BLACK ANGUS BURGERS, GRILLED ONIONS	\$150
SAUTÉED MARYLAND LUMP CRAB CAKES, REMOULADE SAUCE	MARKET PRICE
BACON-WRAPPED BBQ SHRIMP	\$230
MINI KENTUCKY HOT BROWNS	\$75
STUFFED MUSHROOMS	\$80
STUFFED WITH A SAUSAGE AND SAGE STUFFING BBQ PULLED PORK SLIDERS	\$90



# CONNEMARA BAR SELECTIONS

BILLED ON CONSUMPTION OR HOSTED

#### **SPIRITS**

TOWN BRANCH DISTILLERY TOWN BRANCH® BOURBON   TOWN BRANCH® RYE   PEARSE LYONS RESERVE®   TOWN BRANCH® GIN   BLUEGRASS SUNDOWN®	\$6-9
PEARSE LYONS DISTILLERY AT ST. JAMES ORIGINAL IRISH WHISKEY   PEARSE™ FOUNDER'S CHOICE IRISH WHISKEY   PEARSE™ DISTILLER'S CHOICE IRISH WHISKEY   COOPER'S SELECT IRISH WHISKEY	\$6-9
DUELING BARRELS BREWERY & DISTILLERY ORIGINAL MOONSHINE   MOUNTAIN FLOWER MOONSHINE   BONFIRE MOONSHINE   APPLE ORCHARD MOONSHINE	\$6-9
BLOODY MARY ANTIPASTO BAR SERVED WITH LEMONS, LIMES, CELERY, OLIVES, PICKLED GREEN BEANS AND BACON SLICES	\$8

#### LEXINGTON BREWING AND DISTILLING

SELECTION	BOTTLE	DRAFT
KENTUCKY ALE®	\$4	\$3
SELECTION	CAN	DRAFT
LEXINGTON CHARISMATIC PILSNER	\$3	\$3
LEXINGTON MAMMOTH WHITE ALE	\$3	\$3
LEXINGTON ALO'HOP IPA	\$3	\$3
KENTUCKY BOURBON BARREL ALE®	\$5	\$4



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