

## 1925 Tournament Centennial Dinner Reception

Saturday, August 16, 2025

OPEN BAR: 6:00PM - 9:00PM

beer, wine, & cocktails

**COCKTAIL HOUR WITH LIVE MUSIC:** 

**Terrace & Taproom 6:00PM**Chef's Selection Display

DINNER BUFFET: Seymour's 7:00PM

served with artisan rolls & butter

**GARDEN SALAD** 

romaine, baby greens, cherry tomato, radish, cucumber, carrot

CEASAR SALAD

romaine hearts, garlic croutons, parmigiono-reggiano, house dressing

SAUTEED FAROE ISLAND SALMON lemon dill butter

HONEY BALSAMIC ROASTED CHICKEN

chicken breast, tomato confit, chicken veloute, parsley sauce

GARLIC & ROSEMARY CRUSTED PRIME RIB ROAST CARVING STATION

chive horseradish, french onion au jus, artisan rolls

SPECIALTY PASTA STATION

sweet italian sausage, sautéed mushrooms, broccoli, sun-dried tomato, fresh herbs, pecorinoromano, crushed red pepper, parmigiano garlic bread

> SEASONAL VEGETABLES ROASTED GARLIC MASHED POTATOES

> > DESSERT DISPLAY

LIVE MUSIC WITH LANG & I: Terrace & Taproom 8:00pm

