



FIRETHORN GOLF CLUB

BANQUET &
EVENT MENU



FIRETHORN GOLF CLUB
A PETE DYE DESIGN · EST. 1986

BRUNCH

BRUNCH

Minimum of 20 guests required.

CONTINENTAL | 12 *per person*

Assortment of Pastries

Mixed Fruit

Coffee & Juice

AMERICAN | 16 *per person*

Scrambled Eggs

Bacon

Sausage Links

Waffles or Pancakes

Mixed Fruit

Coffee & Juice

SIGNATURE | 19 *per person*

Denver Scramble

Roasted Breakfast Potatoes

Bacon

Spinach Salad

Chicken Salad Croissants

Mixed Fruit

Coffee & Juice

ENHANCEMENTS

add to any package

\$2 ADD ONS *each*

Scrambled Eggs • Muffins • Mixed Fruit
Waffles • Pancakes • French Toast Sticks

\$3.50 ADD ONS *each*

Denver Scramble • Bacon • Sausage Links
or Patties • Spinach Salad • Cheesy-Baked
Hash Browns • Roasted Breakfast Potatoes
Cinnamon Rolls

\$5 ADD ONS *each*

Chicken Salad Croissants • Quiche • Chicken
Fried Steak & Gravy • Breakfast Sandwiches
Biscuits & Gravy • Yogurt Parfait

INTERACTIVE FOOD STATIONS

WAFFLE BAR | 14 *per person*

Made-to-Order Waffles, Berries, Chocolate
Chips, Syrup, Whipped Cream, Powdered
Sugar, Orange juice, Coffee

PARFAIT BAR | 11 *per person*

Vanilla Yogurt, Strawberry Yogurt, Fruits &
Toppings, Orange Juice, Coffee

Pricing does not include tax or gratuity.
Please inform us of any dietary restrictions in advance.

PARTY TRAYS

Minimum of 20 guests required. Pricing is for 50 servings.

COLD APPETIZERS

SALMON LAVOSH | 125

Salmon Salad, Chive, Lavosh Cracker

SMOKED SALMON TRAY | 165

Capers, Pickled Onion, Hard-Boiled Egg, Dijonnaise, Dill Cream Cheese, Crackers

BRUSCHETTA | 85

Tomato, Red Onion, Pesto, Parmesan Cheese, Toasted Bread, Balsamic Glaze

FRESH FRUIT | 90

Assortment

CHEESE TRAY | 100 165

Traditional: Served with Crackers

Premium: Crackers & Toasted Focaccia

ANTIPASTO PLATTER | 125

Assorted Vegetables, Cheeses, Cured Meats with Accompaniments

CRUDITE | 70

Assorted Fresh Vegetables with Creamy Parmesan Vinaigrette

HUMMUS TRIO | 95

Avocado, Garbanzo, Red Pepper Hummus Trio with Fried Pita

SHRIMP COCKTAIL | 250

Poached & Chilled Shrimp, House Cocktail Sauce

CAPRESE SKEWERS | 100

Tomato, Fresh Mozzarella, Olives, Pepperoncini, Basil, Dijonnaise

DESSERTS

CHOCOLATE CHIP COOKIES | 50

LEMON BARS | 100

SALTED CARAMEL BROWNIES | 100

BUTTERSCOTCH BLONDIES | 100

MINI CHEESECAKE | 200

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HOT APPETIZERS

COCKTAIL MEATBALLS | 100

Served in BBQ Sauce

TACQUITOS | 100

Praised Chicken, Cheese, Salsa Fried in a Corn Tortilla, Served with Spicy Ranch

CHICKEN SKEWERS | 140 GF

Marinated Chicken, Sweet Chili Sauce

FLATBREAD | 95 *each*

Buffalo Chicken, Margherita, Pesto Veggie

PRETZEL BITES | 95 V

Soft-Baked Pretzels, Deli Mustard, Queso

CHICKEN WINGS | 150

Served with a Variety of Sauces

MEXICAN LAYER DIP | 75 V GF

Refried Beans, Black Beans, Cheddar & Monterey Jack Cheeses, Lettuce, Tomato, Jalapeños, Black Olives, Salsa, Sour Cream, Tortilla Chips

MINI CHICKEN TACOS | 125

Cabbage Slaw, Pico de Gallo, Salsa Verde, Queso Cotija

ARTICHOKE DIP | 125 V GF

Creamy Spinach & Artichoke Dip, Tortilla Chips

POTATO SKINS | 140 GF

Fried & Topped with Bacon, Scallion, Cheese, Chipotle Sour Cream

GRILLED MINI BURGERS | 150

Cheddar Cheese, Lettuce, Tomato, Pickle, Steakhouse Mayo

BBQ PULLED CHICKEN SLIDERS | 140

Shredded Chicken Breast, Tangy BBQ, Coleslaw

ROAST BEEF TENDERLOIN SLIDERS | 225

Onion Jam, Creamy Horseradish

PHILLY CHEESESTEAK EGG ROLLS | 125

Braised Ribeye, Caramelized Onion, Cheese, Peppercorn Sauce

SOUTHWESTERN EGG ROLLS | 125

Smoked Chicken, Black Bean Corn Relish, Cheese, Honey Ancho Sauce

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Vegan



Gluten
Free



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BUFFETS

PARTY BUFFETS

Minimum of 20 guests required. Pricing is based per person

MEDITERRANEAN GRILLE | 17

Spiced Meat, Grilled Chicken, Pita Bread, Lettuce, Tomato, Onion, Cucumber Relish, Tzatziki, Hot Sauce

BACKYARD BBQ | 19.50

Pulled Pork, Carolina-Style Barbeque Chicken, Buns, Coleslaw, Potato Salad, Baked Beans, Kettle Chips

PASTA BAR | 14

Pastas with Marinara & Alfredo Sauces, Garden Salad, Caesar Salad, Breadsticks
Add: Meatballs & Grilled Chicken + \$3

GRILL OUT | 18

Hamburgers, Chicken Sandwiches, Buns, Mayonnaise, Mustard, Ketchup, Kettle Chips, Coleslaw, Potato Salad

SALAD BAR | 14

Lettuce, Mixed Greens, Chicken, Ham, Smoked Salmon, Egg, Bacon, Tomato, Onion, Cucumber, Carrot, Bleu Cheese, Cheddar Jack, Parmesan, Almonds, Sunflower Seeds, Craisins, Broccoli, Black Olives, Croutons, Variety of Dressings

MASHED POTATO BAR | 17

Mashed Potatoes, Gravy, Bacon, Pulled Pork, Shredded Cheese, Sour Cream, Scallions, Jalapeños, Corn, Broccoli, Butter, Beer Cheese, Fried Chicken

MAC N CHEESE BAR | 17

White Cheddar Mac, Bacon, Brisket, Chorizo, Scallions, Jalapeño, Onion Straws, Marinated Tomato, Cheddar Jack, Parmesan, BBQ, Buffalo, Sriracha

TACO BAR | 18

Seasoned Beef, Shredded Chicken, Hard-Shell & Soft-Shell Tacos, Shredded Cheese, Jalapeños, Olives, Pico de Gallo, Shredded Lettuce, Queso, Tortilla Chips, Salsa, Sour Cream

DELI BUFFET | 14

Chicken Salad Croissants, Turkey Wraps, Kettle Chips, Vegetable Tray

PIZZA BUFFET | 14

Variety of Single-Topping & Specialty Pizzas, Garden Salad, Caesar Salad Breadsticks

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BUFFETS

CUSTOM BUFFETS

Minimum of 20 guests required.

LEVEL 1 | 30 per person

Hummus or Mexican Layer Dip
Pretzel Bites
Dinner Rolls
Choice of Salad
Choice of Two Sides
Choice of One Protein

LEVEL 2 | 37.50 per person

Hummus or Mexican Layer Dip
Pretzel Bites
Dinner Rolls
Choice of Salad
Choice of Two Sides
choice of two proteins
Choice of One Dessert

LEVEL 3 | 45 per person

Artichoke Dip
Chicken Skewers
Dinner Rolls
Choice of Salad
Choice of Three Sides
Choice of One Protein
Choice of One Premium Protein
Choice of One Dessert

LEVEL 4 | 60 per person

Artichoke Dip
Chicken Skewers
Dinner Rolls
Choice of Salad
Choice of Three Sides
Choice of Two Premium Proteins
Choice of Two Desserts

SALADS

Garden Salad • Spinach Salad • Caesar Salad
Wedge Salad • Mixed Fruit • Crudite

SIDES

Whipped Potatoes • Potato Skins • Fingerling Potatoes • Roasted Potato Hash • Pasta Marinara • Pasta Alfredo • Wild Rice • White Cheddar Mac n Cheese • Steamed Broccoli • Sautéed Green Beans • Grilled Asparagus Brussels Sprouts

PROTEINS

Parmesan Crusted Tilapia with Tartar Sauce • Port Loin with Whole Grain Mustard Cream Sauce • Country Fried Steak • Chicken Marsala • Beef Shoulder Tenderloin with Mushroom Sauce

PREMIUM PROTEINS

Salmon Piccata • Shrimp Scampi • Blackened Chicken with Three Cheese Sauce • Beef Tenderloin with Red Wine Demi-Glace • Beef Short Rib Stroganoff

DESSERTS

Chocolate Chip Cookies • Salted Caramel Brownies • Butterscotch Blondies • Lemon Bars • Cheesecake • Tiramisu

BAR SERVICE

EVENT BARS

soft drinks are included with a buffet. Drink ticket options available upon request

BAR PACKAGES

SILVER BAR

Domestic Beer
House Wine
Firethorn Chardonnay
Firethorn Cabernet
\$32/ bottle | \$9/ Glass

GOLD BAR

Any Draft/ Bottle/ Can Beer
House Wine
Well & Call Liquors

PLATINUM BAR

Any Draft/ Bottle/ Can Beer
Any Wine by the Glass
Well, Call & Premium Liquors

SPECIALTY BAR OPTIONS

minimum 15 people (pricing per person)

MIMOSA BAR | 13.50

Bottomless Champagne, Variety of Juices,
Fruit Garnishes

BLOODY MARY BAR | 16

House-Made Bloody Mary Mix, Accompaniments

COCKTAIL TOWERS

50 servings (staff - served)

VODKA LEMONADE | 175

Regular, Strawberry, Blueberry

MARGARITA | 175

Lime, Strawberry, Spicy

MANHATTAN OR OLD FASHIONED | 205

SPECIALTY COCKTAIL

Request Your Favorite!