

GRANITE LINKS

Golf Outings

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



Breakfast

BUFFETS

priced per person | minimum 40 guests

THE 'EARLY BIRD' | 15

Includes:

Mini Bagels
butter, jam, whipped plain
+ chive cream cheese

Assorted Fresh Fruit
orange, apple, banana

Individual Yogurt Cups
vanilla, strawberry, blueberry

Coffee + Tea
regular, decaf

Assorted Juices
orange, apple, cranberry,
grapefruit

Optional Enhancement:
Assorted Mini Muffins +4

'PAR THREE' | 22

Includes:

Scrambled Eggs

One (1) Breakfast Protein

select from:
maple sausage
applewood bacon
country ham

Roasted Breakfast Potatoes

Assorted Juices
orange, apple, cranberry,
grapefruit

Coffee + Tea
regular, decaf

Optional Enhancements:

Assorted Mini Muffins +4
Assorted Mini Bagels +4

Fruit Salad +4
Yogurt Parfaits +4

BOXES

priced per box | minimum 40 boxes

LIGHT + FIT | 12

Fresh Fruit Cup

House Yogurt + Granola

Energy Bites

select one (1):
cranberry-pistachio
banana-oat
maple-vanilla latte

BALANCED BREAKFAST | 16

Fresh Fruit Cup

House Yogurt + Granola

Breakfast Sandwiches

select one (1):
egg, american cheese, portuguese muffin
egg, american cheese, applewood bacon, portuguese muffin
egg, american cheese, maple sausage, portuguese muffin

On Course Food Truck

Food Truck Details:

Available on-course only (intersection of Milton 3 green + Granite 4 tee box)

\$1000 food truck fee | \$2000 minimum spend on hosted food

All food truck food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

All items are priced per person | select up to three (3) options | 100 person minimum per selection

BREAKFAST

available on-course only

BREAKFAST SANDWICH | 10

fried egg, american cheese, choice of bacon or sausage, hash brown, portuguese muffin

ACAI BOWL | 13

banana, berries, granola, coconut, peanut butter

SUNRISE SMOOTHIE | 12

protein powder, oats, berries, banana, almond butter, greek yogurt, almond milk

INDIVIDUAL JUICES | 4

choice of orange or apple

SAVORY

available on-course only

CHOPPED ITALIAN SUB | 12

chopped mortadella, sopressata, salami, hot copa, pepperoncini, provolone, tomato, lettuce, mayo, italian dressing, baguette

BLACK + BLEU CHIPS | 8

housemade potato chips, black + bleu cajun spice, bleu cheese

SMASH BURGER | 12

4 oz smash burger, american cheese, grilled onion, special sauce, seeded bun

CAJUN FRIES | 10

sweet potato fries, spiceology cajun seasoning, green onion, honey mustard

QFC FRIES | 14

fries topped with "quincy fried chicken," chopped bacon, slaw, sriracha-maple aioli

POKE BOWL | 15

cilantro-lime rice, seaweed salad, avocado, cucumber, wasabi peas, pickled cabbage, carrot, sesame seeds, sesame soy sauce, spicy mayo

GREEK FRIES | 13

idaho potato, crumbled feta, tzatziki

SWEET

available on-course only

STRAWBERRIES + CREAM BUBBLE WAFFLE | 11

NUTELLA BANANA BUBBLE WAFFLE | 11

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Hors d'Oeuvres

BUTLER-PASSED

priced per piece | minimum 40 pieces per selection

**SESAME
CAULIFLOWER BITE** | 4
paprika



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

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

SHORT RIB WELLINGTON | 4
horseradish crema

**APPLEWOOD BACON
WRAPPED SCALLOP** | 5
maple drizzle



JONAH CRAB CAKE | 4
citrus remoulade



**CHICKEN + WAFFLE
BITE** | 3.5
maple-bacon glaze

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



COCONUT SHRIMP | 4
orange-ginger marmalade



**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



**BUFFALO CHICKEN
MAC + CHEESE** | 4.5

**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



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



LOBSTER ROLL | 6
fresh chive

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STATIONARY DISPLAYS

priced per person | minimum 40 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

Spinach + Artichoke

pita chips

Crab Rangoon

wonton crisps

Caramelized Onion

house potato 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 | 15

Oyster Shucker Required +150

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, 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 | 10

served with oyster crackers

Select up to two (2):

New England Clam Chowder

Chicken Noodle Soup

Tomato-Basil Bisque

Butternut Apple Bisque

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Lunch + Dinner

BOXED LUNCHES

priced per box | minimum 40 boxes

THE 'EXECUTIVE' | 24

Bottled Water

Apple 🍏 🍏 🍏

Trail Mix

Potato Chips 🍟 🍟

Cheddar Cheese Crackers

Chocolate Chip Cookie

Choice of Three (3) Wraps

Turkey 🍗

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

Ham + Swiss

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

CBR

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

Roast Beef

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

Roasted Vegetable Wrap

roasted vegetables, mixed greens, feta, balsamic glaze

THE 'DELUXE' | 30

Bottled Water

Apple

Chocolate Fudge Brownie

Choice of Three (3) Sandwiches

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

Mediterranean

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

Tomato Mozzarella

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

Choice of Two (2) Sides

Chopped Salad 🍏 🍏 🍏

romaine, tomato, cucumber, minced carrot, chianti vinaigrette

Potato Salad 🍟 🍟 🍟

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

Pasta Salad

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

Kettle Cooked Potato Chips

LUNCH + DINNER BUFFETS

priced per person | minimum 40 guests

CADDY'S COOKOUT | 36

gluten free rolls available +3 | minimum 25 pieces required

Grilled Angus Hamburgers 🍔 🍔

assorted cheeses, toppings + condiments

Grilled All-Beef Hot Dogs 🍔 🍔

assorted toppings + condiments

Grilled Marinated Chicken Drumsticks

bourbon-chipotle glaze

Choice of up to Two (2) Sides

select from:

Garden Salad 🍏 🍏 🍏

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

Potato Salad 🍟 🍟 🍟

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

Pasta Salad

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

QUINCY SHORES | 62

Greek Salad

cucumber, kalamata olives, banana pepper, tomato, pickled onion, feta, pita crisps

Prosciutto-Wrapped Statler Chicken

honey-truffle glaze

Pan-Seared Salmon 🍷

lemon-prosecco butter, capers, dill

Stuffed Shrimp

citrus butter

Grilled NY Sirloin 🍖 🍖

port reduction, caramelized shallot, cremini mushroom, baby spinach

Mac + Cheese

garlic-herb panko crumb

Sour Cream + Chive Mashed 🍷

Oven-Roasted Broccolini 🍏 🍏 🍏

toasted almonds, lemon dressing

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TAVERN BBQ

40 two mains | 44 three mains | 48 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

HARBOR ISLAND CLAMBAKE | 72

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

Stuffed Quahogs

fresh herbs, applewood bacon, lemon aioli

BBQ Chicken Drumsticks

chipotle-lime bbq sauce

Corn on the Cob 🍷

lime butter

Steamed Baby Red Bliss Potatoes 🍷

fresh herbs, garlic butter

CROSSING NINES | 46

Steakhouse Salad

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

Grilled Chicken 🍷 ⓘ

smoked tomato jam, baby arugula

Steak Tips

house bbq sauce

Mezzi Rigatoni

smoked tomato, baby spinach, garlic herb sauce

Seasonal Roasted Vegetables 🍷 ⓘ 🌱

SANDWICH BUFFET | 30

Mixed Greens Salad

Kettle Potato Chips

Dill Pickle Spears

Chocolate Chip Cookie

Choice of up to Four (4) Sandwiches

select from:

The Cali ⓘ

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

Roasted Sirloin

crisp shallot, boursin, smoked tomato jam, pretzel roll

Salmon ⓘ

poached salmon, red onion, caper aioli, bagel

Croque Monsieur

country baked ham, gruyere, dijon, garlic aioli, sour dough

Grilled + Chilled Chicken

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

Tarragon Chicken Salad ⓘ

grapes, cucumber, croissant

Mediterranean

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

Lobster Salad +9

mayo, lettuce, croissant

Tomato Mozzarella

fresh mozzarella, vine-ripened tomato, arugula, nut-free pesto,
extra virgin olive oil, balsamic, ficelle *add prosciutto +2*

Lemon-Pepper Tuna Salad

albacore tuna, cracked pepper, fresh herbs, lemon zest, ciabatta

Optional Enhancements:

New England Clam Chowder + 7

Chicken Noodle Soup +5

Tomato Bisque +6

Butternut Apple Bisque +6

Dessert DISPLAYS

priced per person | minimum 40 guests

CLASSIC SUMMER DESSERTS | 6

select one (1):

sliced watermelon

fresh berries + mint

assorted cookies + brownies

ICE CREAM BAR | 12

chocolate ice cream, vanilla ice cream, hot fudge, caramel,
whipped cream, strawberries, blueberries, marshmallow, sprinkles,
M&M's®, crushed oreos®, gummy bears, toffee crumbles

SHORT CAKE STATION | 10

classic glazed biscuits, short cake, macerated strawberries,
blueberry compote, lemon curd, whipped cream

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