

HOLIDAY EVENTS AT NICKLAUS NORTH

Join us this season for your holiday event at Table Nineteen located at Nicklaus North Golf Course.

Start the evening with a cocktail reception in the lounge before dinner in our dining room; the clubhouse is yours for the evening. We have select dates available for groups up to 100 people from November 24—December 12; please inquire for further details. Happy Holidays!

Sidney de Roux, Sales & Events Manager

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**TABLE
NINETEEN**





RECEPTION GRAZING STATIONS | \$12PP

CHARCUTERIE | selection of cured meats, house mustard, marinated olives, pickles, crostini

ARTISAN CHEESE | selection of hard and soft cheese, caramelized onion fig jam, dried fruit, crostini

CRUDITES | crisp seasonal vegetables with smoked tomato ranch and roasted garlic hummus

Please inquire for passed hors d'oeuvre options

HOLIDAY BUFFET | \$85pp

WARM BREAD + BUTTER

CAESAR SALAD | pancetta, crispy chickpeas, creamy garlic parmesan dressing

ROASTED BEETS + HERITAGE GREEN SALAD | pickled onions + carrots, goats cheese, caramelized walnuts, rosemary vinaigrette

CARAMELIZED BUTTERNUT SQUASH SOUP | toasted pumpkin seeds

ROASTED TURKEY BREAST + LEG | sun dried cranberry sage stuffing, herb pan jus

BRAISED BEEF SHORT RIB | bourbon peppercorn jus

PAN SEARED STEELHEAD | lemon beurre blanc

SEASONAL VEGETABLES + ROASTED POTATOES

DESSERT | CHOOSE ONE

DARK CHOCOLATE MOUSSE with cinnamon meringue

EGGNOG CRÈME BRÛLÉE with gingerbread tuile

NEW YORK CHEESECAKE with five spice crust + passionfruit glaze

3-COURSE PLATED DINNER | \$95pp

FIRST | CHOOSE ONE FOR GROUP

CAESAR SALAD | pancetta, crispy chickpeas, creamy garlic parmesan dressing

ROASTED BEETS + HERITAGE GREEN SALAD | pickled onions + carrots, goats cheese, caramelized walnuts, rosemary vinaigrette

CARAMELIZED BUTTERNUT SQUASH SOUP | toasted pumpkin seeds

SECOND | CHOOSE ONE FOR GROUP

ROASTED TURKEY BREAST | sun dried cranberry sage stuffing, herb pan jus, buttermilk mashed potatoes, maple glazed root vegetables

BRAISED BEEF SHORT RIB | bourbon peppercorn jus, confit fingerling potatoes, maple glazed root vegetables

PAN SEARED STEELHEAD | lemon risotto, sauteed winter greens

THIRD | CHOOSE ONE FOR GROUP

DARK CHOCOLATE MOUSSE with cinnamon meringue

EGGNOG CRÈME BRÛLÉE with gingerbread tuile

NEW YORK CHEESECAKE with five spice crust + passionfruit glaze

Prices are subject to applicable taxes and 18% surcharge. Parties under 40 may not have exclusive use of the Clubhouse. A minimum food and beverage spend will apply—please contact the sales manager for further details.