

Happy Holidays

Temple Hills

2020

Holiday Menu

6376 Temple Rd
Franklin, TN 37069
(615) 646-4785 Ext. 23
Templehillsgolf.com





Starters

Choose One

- Tomato Basil Soup
- Traditional Caesar Salad
- House Salad
- Potato Salad

Served with Fresh Rolls

Entrees

Choose Two

- Dijon Roasted Pork Loin
- Homestyle Meat Loaf with Bacon Jam Glaze
- Fried 8pc Honey Chicken
- Glazed Ham
- Roasted Turkey Breast with Herb Gravy
- Vegetable Lasagna

Accompaniments

Choose Two

- Traditional Cornbread Stuffing
- Caramelized Onion Whipped Potatoes
- Wild Rice Pilaf
- Mashed Sweet Potatoes
- Mixed Vegetable Medley
- Braised Cabbage
- Green Bean Casserole

Package A

\$39.95 ++ per person

Includes: Water, Iced Tea,
Lemonade.

Choice of Dessert

Freshly Baked Cookies

Or

Warm Fruit Cobbler



Starters

Choose One

- Shrimp in jacket
- Beef Wellingtons
- Bacon Spinach dip
- Assorted Quiche
- Pulled Pork Deviled Eggs
- Brie En Croute
- Antipasto Skewers

Entrees

Choose Two

- Seared Flat Iron Steak with Bacon Jam
- Grilled Salmon
- Herb Roasted Chicken
- Citrus Glazed Pork Loin
- Smoked Turkey w/ Gravy
- Pecan Crusted Chicken w/ Jack Daniels Peach BBQ
- Crab Cakes w/Blackened Horsey Sauce
- Smoked Beef Brisket w/ Raspberry BBQ

Package B

\$49.95++ per person

Served with your choice of
Salad and Fresh Rolls

Includes: Water, Iced Tea,
Lemonade.

Choice of Dessert

Freshly Baked Cookies &
Brownies

Or

Warm Fruit Cobbler

Accompaniments

Choose Two

- Pimento Mac and Cheese
- Glazed Baby Carrots
- Garlic green beans
- Garlic and Lemon Broccoli
- Sweet potato casserole
- Oven roasted Sweet Potatoes
- Caramelized Onion Whipped Potatoes
- Sweet Pea and Parmesan Risotto
- Buttered Confetti Corn
- White Bean Cassole



Starters

Choose Two

Beef Wellington
Brie En Crouete
BBQ Sausage Bites
Bacon Wrapped Scallops
Dragon wrapped shrimp
Shrimp Cocktail
Chicken Sate
Pork Potstickers
Smoked Salmon Platter

Salads

Choose Two

Traditional Caesar Salad
Garden Salad
Spinach Caprese Salad
Chef Salad
Tomato basil Soup
Lobster Bisque

Served with Fresh Rolls

Entrees

Choose Two

Smoked Beef Tenderloin display (cold)
Cajun Crab Cakes
Grilled Duck Breast with Raspberry BBQ Sauce
Spinach Stuffed Chicken
Creole Fried Turkey Breast with White Gravy
Peach BBQ Glazed BBQ Salmon
Eggplant Parmesan
Shrimp & Grits

Package C

\$69.99++ per person

Includes One
Enhancement
(See next Page)

Includes: Water, Iced
Tea, Lemonade.

Choice of Dessert

Freshly Baked Cookies
and Cold Milk

Or

Warm Fruit Cobbler
a la mode

Accompaniments

Choose Two

Smoked Cheddar Tasso Mac	Sweet Yukon Gratin
Glazed Carrots	Braised Kale Maria
Cauliflower Gratin	Roasted Asparagus
Herb Roasted Marble Potatoes	Oven roasted Sweet Potatoes
Sausage Cornbread Stuffing	Green Beans Almondine
Roasted Shallot Whipped Potatoes	Mushroom Risotto



Enhancements

Hot Cocoa Bar

\$7.00++per person

House Recipe Hot Cocoa with assorted toppings to make the holiday season come alive

Milk & Cookies

\$6.00++per person

Freshly baked chocolate chip & sugar cookies with ice cold milk shooter

Sundae Bar

\$8.00++per person

Scoops of vanilla & chocolate ice cream with all the topping to create the perfect dessert

Cheese & Fruit Display

\$12.00++per person

Assorted domestic & imported cheese with dried fruit & fresh seasonal fruit served with crackers and honey

Egg Nog

\$5.00++per person

\$8.00++per person
(with alcohol)

What are the holidays without Egg Nog?

Step it up with upgraded toppings to make it your holiday masterpiece.

Mac & Cheese Bar

\$12.00++per person

Live station with our creamy house made cheese sauce and an array of toppings to personalize your perfect dish

Smashed Potato Bar

\$12.00++per person

Smashed red bliss potatoes with a variety of toppings to load up on.

Slider Station - Pick Three

\$12.00++per person

Beef & Bacon, Beef & American Cheese, Short Rib with Caramelized Onion, Crab Cake with Remoulade, Pulled Pork with Sweet Slaw, Fried Chicken with Bread & Butter Pickle,



Bar Options

Open Bar Pricing

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charge per person regardless of the amount consumed. Guests under 21 of age will be charged \$7.00 per person for unlimited non-alcoholic beverages.

Beer & Wine- Includes Domestic & Imported Beers and House Wines

2 hours \$19 3 hours \$24 4 hours \$29

Call Liquors, Beer & Wine

2 hours \$23 3 hours \$29 4 hours \$31

Top Shelf Liquors, Beer & Wine

2 hours \$27 3 hours \$34 4 hours \$36

Premium Liquors, Beer & Wine

2 hours \$31 3 hours \$38 4 hours \$40

A La Carte Bar Pricing

Host may select kegs or bottles of wine to be added to the master bill.

16 gallon Kegs (yields around 165 beers)

Domestic Keg \$275 Imported Keg \$350

Wine & Champagne

Wine by the Bottle

House \$24 2Nd Tier \$32 3rd Tier \$36

Champagne Station \$8.00 per person

Open Consumption Bar Pricing

All beverages consumed will be charged to the master bill. Host selects types of beverages and brand level to be offered. Each drink will be charged per individual drink.

Cash Bar Pricing

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee of \$75.00 per bartender.

