



THE GOLF CLUB OF GEORGIA

GOLF CLUB OF GEORGIA

Day 2

Aug, 2016

GCOG FOH New Hire Training Package Day Two

Day Two (Back of House operations)

- Level 5 Tests
- Work on line watching food come out
- Menu and menu descriptions
- Grille Sidework sheets
- Mis en place
- Menus
 - Breakfast
 - Lunch
 - Dinner
 - Pizza/Share Plates
 - Kids Menu
 - Employee Food
 - Wine List
 - Hot Tea List
 - Tea Garnish
- Menu descriptions
- Food running
- Hostess training
- POS Training

GCOG History Test

Employee Name _____

Date _____

1. What is our "Belief" for the staff of GCOG?
2. What year was the GCOG established?
3. What are the names of the courses at the Club?
4. How many golf holes does the club have?
5. What is the Georgia Cup?
6. What is the United States Collegiate Championship?
7. When was the Senior PGA Tour's Nationwide Championship played at the Club?
8. Who designed the Lakeside and Creekside courses?
9. What award has Lakeside Course won?
10. When did the Creekside course open?
11. What is GCOG sister Club?
12. What access do GCOG have at HSBCC?

GCOG Operations Test

Employee Name _____

Date _____

1. Name the following
 - a. Owner
 - b. VP of Operations
 - c. General Manager
 - d. Agronomist
 - e. CFO
 - f. IT specialist
 - g. Golf Professional
 - h. Assistant Golf Professional
 - i. Clubhouse Manager
 - j. Beverage Director
 - k. Executive Chef
 - l. Sous Chef
 - m. Sous Chef
 - n. Membership and Events Coordinator
 - o. Event Sales Manager
 - p. Assistant Sales Manager
2. What is the Address of the Club
3. What is the main phone line for the Club
4. Name all the Outlets in the Club
5. Name all the Private Rooms in the Club
6. When do you punch in and out
7. When and where is the schedule posted
8. What is our employee locker policy
9. What is our employee meal policy
10. How do employees order food
11. What is time off request policy
12. What is your Golf usage policy
13. What days are we closed
14. What is our policy on Monday Holidays
15. Where do we enter and park
16. What is our call out policy

Opening/Closing Procedures GCOG

The Grille side work

Opening

- Turn on
 - POS systems. Password > “gcgfood”
 - Lights
 - Music
 - Passcode: 1991
 - Spot check restaurant for cleanliness and organization
- Coffee x2 Reg
- Coffee x1 Decaf (Short Coffee urn)
- Make Iced Tea Sweet (Brown tag) & unsweet (Orange tag) (10am)
 - Sweet Tea directions
 - 4 scoops
 - Use 2 pitchers 2 scoops each pitcher
- Fill Ice
- Stock Ice water
- Restock to go items
- Restock coffee/tea
- Restock glasses Muirfield server station
- Polish flatware
- Clean and organized server station silverware station
 - If needed, sort and polish any silverware
- Check all menus for cleanliness and pars (30 menus each)
- Check syrup par
- Check patio furniture around Muirfield Porch
 - Should be clean and organized

Closing Lunch

- Silverware-Remind Kitchen @2pm
- Restock glasses/plates
- Sweep
- Clean Server/Bar Station
- Take out dirty napkins
- Take out trash replace liners
- Refill sugar caddies
- Remove jellies from tables and restock
- Empty coffee urns and cream

Opening Dinner

- Fill Ice in server station
- Detail all dining room tables
- Polish tableware/glasses
- Check silver
- Polish and refill salt and pepper shakers
- Fold 30 silver napkins for serviettes for plates carries and wine service
- Make fresh iced tea
- Stock marking trays
 - App/Salad knives and forks

Tavern on the Green

Opening Duties:

- Fill ice wells
- Set up fruit trays (cut fresh fruit if needed)
- Replenish bev naps, straws and stir straws in all caddies
- Set up sanitizer bucket (1/3 sanitizer packet + hot water)
- Polish wine glasses
- Stock silverware rollups
- Place an empty bus tub under main ice well
- Remove golf tees from liquor bottles (stored in a Styrofoam cup under main computer terminal)
- Wipe down bar and all tables (inside and outside)
- Open bar windows at 3 PM (weather permitting)

Closing Duties:

- Take bus tub to dish pit (soon before kitchen closes. 8:00pm, Once they close they do not clean anymore dishes)
- Run all dirty glassware/ bar utensils through dishwasher
- Run bar mats through dishwasher
- Wipe down bar and all tables
- Reset bar mats and glassware
- Store left over fruit in Tupperware containers (**ONLY** if it is still usable) and store in juice cooler
- Stick golf tees in pour spouts (If it doesn't fit all the way in, do not force it. This causes woodchips in the liquor.)
- Clean out dump sink
- Burn both ice wells (Run hot water in clean dump sink and move the ice from wells to the sink)
- Once all ice is out of wells, wipe down completely (still water can produce mold)
- Run hot water + bleach down tap drain
- Wrap tap nozzles with saran wrap
- Restock all beer and wine
- Grab backups for commonly used liquor (Titos, Tanqueray, etc...)
- Restock juices
- Soak soda gun in clean sanitizer bucket with hot water
- Sweep entire bar area (behind, in front with stools, lounge area)
- Pour floor cleaner/water mixture behind bar and scrub with deck brush
- Wipe excess soap and water with dry mop

Opening/Closing Procedures GCOG

- Dinner fork, steak knives

Closing for the DAY

- Set up for breakfast (Reset Muirfield tables, add jelly caddies to tables, last)
- Restock glasses/plates
- Par of 50 roll ups for Muirfield Porch (left 2 drawers full)/ 30 roll ups Tavern on the Green
- Polish all silverware
- Refill sugar caddies
- Refill salt and pepper shakers
- Clean Kitchen Tray/Server Silver sections and organize
- Par up Soup Sets (plate with Orchid fold) 10 par
- Sweep
- server station
 - Empty Ice
 - Rinse coffee / tea
 - Pull coke nozzles and place in sanitizer bucket/tea nozzles
 - Wipe down station
 - Take out dirty linen
 - Take out trash replace liners

Service Bar

- Stock Glasses
- Stock coolers
- Empty Ice
- Clean/Wipe bottles/Counters/Doors/Coolers
- Sweep
- Take out trash replace liners
- Turn sandwiches restocked Thursday to Saturday.

Hot tea service

Caffeinated Teas

Lemon Lift Black Tea

Earl Gray Black Tea

English Tea Time Black Tea

Constant Comment Black Tea (Orange/Sweet Spice)

Classic Green Tea

Green Tea with Pomegranate

Caffeine Free Herbal Tea

Sweet Dreams Chamomile & Mint

Mint Medley Zesty Citrus and Spices

I love lemon Lemon

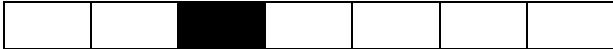

Cozy Chamomile Pure chamomile

Cranberry Apple Sweet

Tea Garnish for Glass and Pitcher

To help your team mates, please follow the garnishes. As you are refilling glasses of Iced Tea you can refill with the correct tea without needing to ask.

- Sweet Tea Lemon Wedge
- Unsweet Tea Half Lemon Wheel
- Arnold Palmer Full Lemon Wheel

<p style="text-align: center;">Coffee Station</p> <ul style="list-style-type: none"> • Cups • Saucers • Creamers • Spoons <p>Juice Glasses</p>	<p style="text-align: center;">Drawers with Folded Dinner Napkins</p>	<p style="text-align: center;">Table Condiments</p> <ul style="list-style-type: none"> • Pizza Cheese & Pepper • Salt and Pepper • Oil & Vinegar Cruets
<p style="text-align: center;">B&B Plates Napkins & Silver removed from table</p>	<p style="text-align: center;">Silverware Trays</p>  <ul style="list-style-type: none"> -App/Salad Fork/Knives -B&B Knives -Dinner Forks -Dinner Knives 	<p style="text-align: center;">Office Supplies</p> <ul style="list-style-type: none"> • Paper clips • Pens • POS paper rolls • Order Pads • Guest Check Presenters
<p style="text-align: center;">Water Glasses Removed from table</p>	<p style="text-align: center;">Silverware Trays</p>  <ul style="list-style-type: none"> -App/Salad Fork/Knives -Soup Spoon -Coffee Spoon -Tea Spoon -Steak Knife 	<p style="text-align: center;">Marking Trays</p>



Breakfast

GOLFER'S BREAKFAST 12

Two fresh eggs any style with choice of: hash browns or stoned ground grits; sausage patty, house cut bacon or ham steak; toast or biscuit

CREATE YOUR OWN OMELET 13

Overstuffed omelet with your choice of: tomato, onion, spinach, mushrooms or bell peppers,
Choose one: Pepper Jack, Cheddar, Swiss, or American
Served with hash browns, or stoned ground grits, toast or biscuit
and your choice of pork sausage patty, turkey sausage patty, house cut bacon or ham steak

BROKEN EGG SANDWICH 12

Two fresh eggs any style with hash browns, or stoned ground grits on an English muffin or toast and Cheddar cheese topped with choice of sausage patty, house cut bacon or ham steak

VANILLA BEAN FRENCH TOAST 11

French bread with whipped butter & Vermont maple syrup
served with your choice of sausage patty, house cut bacon or ham steak

TRADITIONAL WAFFLES OR BUTTERMILK PANCAKES 11

Waffles or buttermilk pancakes served with whipped butter & maple syrup
served with your choice of sausage patty, house cut bacon or ham steak

GRANOLA PARFAIT 8

With Seasonal Fruit

ALA CARTE ITEMS

Farm Fresh Egg	2
Fresh Fruit	5
Pork or Turkey Sausage Patty	2
Southern Style Grits or Hash Browns	3
Three Slices of House Cured Bacon	5
Bagel with Cream Cheese or English Muffin	3

Executive Chef Sam Lodovico



Kids Menu

CHICKEN FINGERS WITH CHOICE OF FRUIT OR FRENCH FRIES

MAC N' CHEESE

CORN DOG WITH CHOICE OF FRUIT OR FRENCH FRIES

PLAIN SPAGHETTI

SPAGHETTI WITH MEAT SAUCE

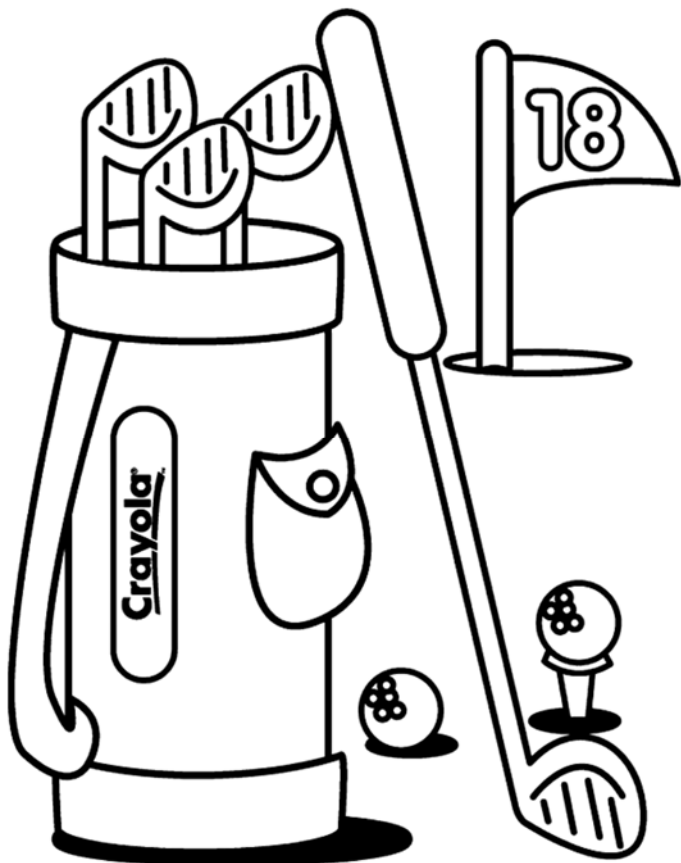
PASTA ALFREDO

GRILLED CHEESE

PEANUT, BUTTER AND JELLY WITH CHOICE OF FRUIT OR FRENCH FRIES

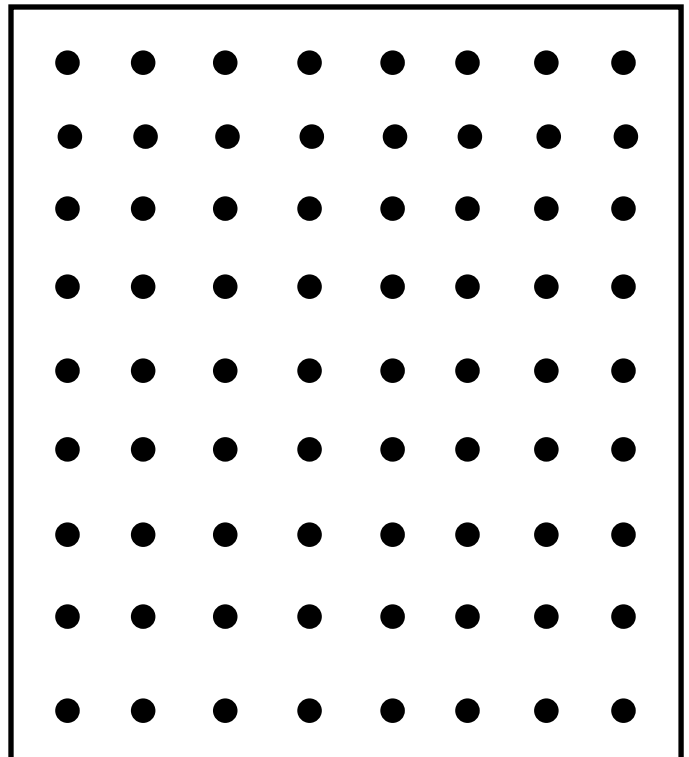
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COLOR IN THE PICTURE OF THE GOLF CLUBS



THE DOT GAME

THE OBJECTIVE IS TO CREATE A BOX BY MAKING A LINE FROM ONE DOT TO ANOTHER. YOU CAN ONLY MAKE ONE LINE PER TURN. THE PERSON WITH THE MOST BOXES AT THE END OF THE GAME WINS!





Dinner Menu

STARTERS

Blackened Beef Tenderloin 22

Served with smoked tomato butter

Fried Green Tomatoes 10

Layered with pimento cheese

BBQ Shrimp 18

Bacon wrapped with pesto and butter sauce

Gulf Shrimp Cocktail 15

Vodka cocktail sauce

SOUPS

Chef's Kettle	Cup 4	Bowl 6
Certified Angus Beef Chili	Cup 5	Bowl 7
Three Cheese French Onion		Bowl 8

SALADS

Choice of Salad Dressing: Ranch, Blue Cheese, Italian, Honey Mustard, Caesar, Fat Free Raspberry Vinaigrette, Dark Balsamic and Oil & Vinegar
Add Chicken 5, Shrimp 7, Salmon 8 to any salad

GCOG Iceberg Wedge 12

Bacon lardons, heirloom tomatoes, Chef's garnish

Classic Caesar Salad 9

Asiago cheese, cracked black pepper, croutons served with Caesar dressing

Beefsteak Tomato Caprese 10

Mozzarella di bufala, basil pesto and balsamic

House Greens Salad 9

Field greens, tomatoes, Chef's garnish

MAIN DISHES

OFF THE GRILL

Off the Grill and Season Plate items are served with seasonal vegetables and your choice of potato or rice of the day

4 oz. Filet of Beef	25
8 oz. Filet of Beef	36

SEASON PLATES

Pork Ossobuco 29

Aromatic herbs with au jus reduction

Chicken Wellington 17

Mushroom ragout and Madeira wine sauce

Day Boat Fresh Catch of the Day

Market Price

CHEF'S PLATES

Penne Pasta ala Vodka 15

Tomato cream reduction, pecorino cheese and Parma ham

Add Chicken 6 Add Shrimp 8

Filet of Beef Napoleon 25

Grilled vegetables, petit filet and Montrachet cheese

Chef's Vegetable Plate 12

Fresh seasonal vegetables



Lunch Menu

APPETIZERS & TABLE STARTERS

Fried Green Tomatoes 10

Layered with pimento cheese

Club Nacho 15

Lettuce, tomato, jalapeno, mixed cheeses, grilled chicken and queso sauce

Gulf Shrimp Cocktail 15

Vodka cocktail sauce

Chicken Quesadilla 13

Machego cheese blend and caliente sour cream

Chicken Wings 13

Choose one: Buffalo, Sweet Chili or BBQ served with your choice of ranch or blue cheese dressing

SOUPS

Chef's Kettle	Cup 4	Bowl 6
Certified Angus Beef Chili	Cup 5	Bowl 7
Three Cheese French Onion		Bowl 8

SALADS

Choice of Salad Dressing: Ranch, Blue Cheese, Italian, Honey Mustard, Caesar, Fat Free Raspberry Vinaigrette, Dark Balsamic or Oil & Vinegar
Add Chicken 5, Shrimp 7, Salmon 8 to any salad

Classic Caesar Salad 9

Asiago cheese, cracked black pepper, croutons served with Caesar dressing

GCOG Iceberg Wedge 12

Bacon lardons, heirloom tomatoes, Chef's garnish

GCOG House Salad 9

Iced greens, heirloom tomatoes, Chef's garnish

Cobb Salad 14

Mixed greens, grilled chicken, crumbled eggs, bacon, tomatoes and avocado

SANDWICHES & SPECIALTIES

Sandwiches are served with your choice of fries, sweet potato fries, slaw, pasta salad, fresh fruit or Maytag chips

Classic Burger 15

Grilled Beef Patty with your choice of cheese, with lettuce, tomato and onion served on a Kaiser Roll

Tuna Melt 13

Grilled on sourdough bread with baby Swiss cheese

Pulled Pork Sandwich 14

Roasted Boston butt with Carolina and sweet BBQ sauces served on a Kaiser roll

The Club 14

Tavern ham, oven gold turkey, Swiss cheese, bacon, lettuce, tomatoes, and mayonnaise served on sourdough bread

Build Your Deli Sandwich 13

Choose One: Tavern ham, oven gold turkey, Chicken Salad, Bacon
Choose One: Swiss, Cheddar, Provolone, Pepper Jack
Choose One: Sourdough, kaiser roll, rye, wheat berry, garlic tortilla
Served with Lettuce, Tomatoes, and a Pickle

Chicken Caprese Sandwich 14

Marinated chicken breast, fresh mozzarella, lettuce, tomatoes, onions and pesto served on a Kaiser roll

Fresh Catch of the Day

Served with Chef's vegetables and starch of the day
Market Price

GCOG Hot Dog 6

Add Chili & Cheese 3

Executive Chef Sam Lodovico



Pizza Menu

HOUSE PIE

House blend of cheese and sauce

Small 7 in Medium 14 in Large 16 in
7 11 13

WESTERN PIE

BBQ Chicken, house cut bacon, Caramelized Onions, Sweet BBQ sauce & Cheddar Cheese

Small 11 Medium 16 Large 19

MEAT LOVERS PIZZA

Sausage, Meatballs, Bacon, Tavern Ham & Pepperoni

Small 12 Medium 17 Large 20

ATOMIC PIZZA

Our house made sauce combined with pepperoncini, red pepper flakes, Tabasco, jalapenos, and house cheese

Small 10 Medium 15 Large 18

FUNGI

Wild Mushrooms, Goat Cheese & House Blend Cheeses

Small 12 Medium 17 Large 19

Choice of Pizza Toppings:

Vegetables: onions, mushrooms, spinach, peppers, garlic, black olives, tomatoes, banana peppers, pineapple, jalapenos

Small 1 Medium 2 Large 3

Meats: chicken, beef, sausage, bacon, meatballs, pepperoni, ham

Small 2 Medium 3 Large 4

Seafood: shrimp

Small 3 Medium 5 Large 6

Executive Chef Sam Lodovico



Wines

WHITE

SPARKLING

	GLASS	BOTTLE
CASTELLO ROCIO CAVA BRUIT SPAIN 2004 BIN 9401	12	40
MONTE ROSSA 'SANSEVE' FRANCIACORTE-SATEN, ITALY BIN 9381		110
HENRI GIRAUD CHAMPAGNE BIN 9881	25	100
POL ROGER 'BRUT DE RESERVER' CHAMPAGNE BIN 9020		155

LIGHT & BRIGHT

PINOT GRIGIO, LUNA NUDA DOLOMITI IGT, 2014 BIN 7011	12	40
SAUVIGNON BLANC, HONIG NAPA VALLEY, 2014 BIN 5120	11	35
SAUVIGNON BLANC, SPOTTSWOODE NAPA VALLEY, 2014 BIN 5111		64
SAUVIGNON BLANC, WHITE HAVEN MARLBOROUGH, NEW ZEALAND 2015 BIN 5151	10	39

LIGHT & FRUITY

CHENIN BLANC, CHAPPELLET NAPA VALLEY 2014 BIN 5626		60
RIESLING, DR. LOOSEN 'DR. L' MOSEL, GERMANY 2014 BIN 7311	10	36
ALBARIÑO, GOTAS DE MAR RÍAS BAIXAS, SPAIN 2014 BIN 7211	13	38

FULL BODIED

WHITE RHONE BLEND, THE PRISONER 'BLIND FOLD', NAPA VALLEY 2014 BIN 5611	13	55
CHARDONNAY, MER SOLIEL 'SILVER' SANTA LUCIA HIGHLANDS 2014 BIN 5414	15	48
CHARDONNAY, SONOMA CUTRER RUSSIAN RIVER 2014 BIN 5411	16	55
CHARDONNAY, FAR NIENTE NAPA VALLEY 2011 BIN 5443		75
CHARDONNAY, ARNOT-ROBERTS 'WATSON RANCH', NAPA VALLEY 2014 BIN 5441		90
CHARDONNAY, RAMEY 'RITCHIE VINEYARD' RUSSIAN RIVER VALLEY 2012 BIN 5442		140
CHARDONNAY, DM CHRISTIAN MOREAU CHABLIS 2012 BIN 6081		55
CHARDONNAY, DM CHRISTIAN MOREAU 'LES CLOS' CHABLIS 'GRAND CRU' 2012 BIN 6091		165
CHARDONNAY, LUCIEN LE MOINES CORTON-CHARLEMAGNE 'GRAND CRU' 2013 BIN 6051		230

RED

LIGHT & FRUITY

	GLASS	BOTTLE
PINOT NOIR, MEIOMI CENTRAL COAST COUNTIES 2014 BIN 1111	12	38
PINOT NOIR, BEAUX FRERES WILLAMETTE VALLEY 2014 BIN 1181		115
PINOT NOIR, BEAUX FRERES 'BEAUX FRERES' WILLAMETTE VALLEY 2013 BIN 1182		160
PINOT NOIR, DM NICHOLAS ROSSIGNOL BOUGOGNE 2014 BIN 2251	18	53

MEDIUM

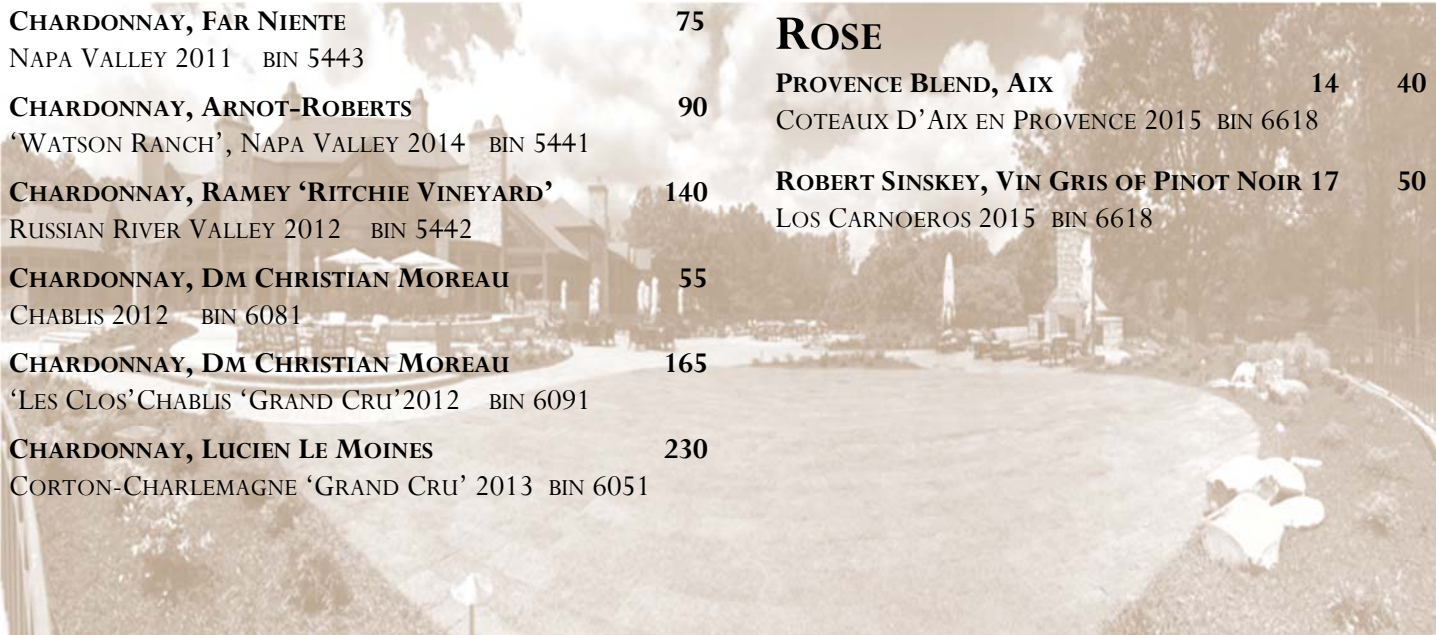
SANGIOVESE, CECCHI CHIANTI 2014 BIN 3715	13	38
MERLOT, GOLDSCHMIDT 'CHELSEA' ALEXANDER VALLEY 2014 BIN 1241	14	45

FULL BODIED

ZINFANDEL, ALEXANDER VALLEY VINEYARDS 'SIN ZIN' ALEXANDER VALLY 2014 BIN 1724		48
SYRAH/CAB, KULETO ESTATE 'INDIAN INK', NAPA VALLEY BIN 1921		44
SYRAH/GRENACHE, CHAVE 'MON COEUR' COTES DU RHONE 2014 BIN 2581	15	50
MALBEC, ANTIGAL 'ONE' MENDOZA, ARGENTINA 2012 BIN 1355	12	40
CABERNET SAUVIGNON		
TURNBULL 'ESTATE' NAPA VALLEY 2013 BIN 1515	19	58
KULETO 'ESTATE' NAPA VALLEY 2012 BIN 1519		92
CAYMUS, NAPA VALLEY 2013 BIN 1535	50	125
L'ECOLE NO. 41 COLUMBIA VALLEY 2013 BIN 1545	17	51

ROSE

PROVENCE BLEND, AIX COTEAUX D'AIX EN PROVENCE 2015 BIN 6618	14	40
ROBERT SINSEY, VIN GRIS OF PINOT NOIR LOS CARNOEROS 2015 BIN 6618	17	50





Greenside Tavern

SHARING PLATES

HUMMUS DUO 12

Black bean and chick pea spreads with flat bread
and seasonal vegetables

TAVERN SLIDERS 15

Chicken Caprese with garlic spread

or

Pulled Pork with sweet BBQ sauce

SMOKED SALMON MOUSSE 15

Served with crostini and flatbread

CHICKEN QUESADILLA 13

Manchego cheese blend and caliente sour cream

CLUB NACHO 15

Lettuce, tomato, jalapeno, mixed cheeses,
grilled chicken and queso

CHICKEN WINGS 13

Choose one: Buffalo, Sweet Chili or BBQ
served with your choice of ranch

CHARCUTERIE BOARD 16

Manchego and port wine cheese
with parma, Sweet & Spicy Soppressata
served with fig jam and rustic bread

THE CLUB 14

Tavern ham, Oven gold turkey, Swiss cheese, bacon, lettuce,
tomato and mayonnaise served on wheat berry bread

CLASSIC BURGER 15

Grilled Beef Patty with your choice of cheese, with
lettuce, tomato and onion served on a Kaiser Roll





Pizzeria at the GCOG

House Pie

House blend of cheese and sauce

Small 7 in Medium 14 in Large 16 in
7 11 13

Western Pie

BBQ Chicken, house cut bacon, Caramelized Onions, Sweet BBQ sauce & Cheddar Cheese

Small 11 Medium 16 Large 19

Meat Lovers Pizza

Sausage, Meatballs, Bacon,
Tavern Ham & Pepperoni

Small 12 Medium 17 Large 20

Atomic Pizza

Our house made sauce combined with pepperoncini, red pepper flakes, Tabasco, jalapenos, and house cheese

Small 10 Medium 15 Large 18

Funghi

Wild Mushrooms,

Goat Cheese & House Blend Cheeses

Small 12 Medium 17 Large 19

Choice of Pizza Toppings:

Vegetables: onions, mushrooms, spinach, peppers, garlic, black olives, tomatoes, banana peppers, pineapple, jalapenos

Small 1 Medium 2 Large 3

Meats: chicken, beef, sausage, bacon, meatballs, pepperoni, ham

Small 2 Medium 3 Large 4

Seafood: shrimp

Small 3 Medium 5 Large 6

Aug 2016 GCOG Dinner Menu Descriptions

Blackened Beef Tenderlion 22

Starter

Served with smoked tomato butter

Tenderloin 4oz

MOP: Pan Fried

Seasoning: Blackening paprika, garlic powder, onion powder, thyme, black pepper, cayenne pepper, basil, and oregano

Smoked Tomato Butter: Sauce made with tomatoes that have been smoked and pureed and added to sauce

Plate

Fire Time

Forced MODS: Meat temp

Mise en Place: Steak Knives, share plates

Allergies: Dairy

Story:

Fried Green Tomatoes 10

Starter

Layered with pimento cheese

Portobello 1 3oz cap

MOP: Fried

Plate:

Fire Time

Forced MODS: None

Mise en Place: Salad Fork, Salad Knife, Share plates if needed

Allergies: Dairy, Gluten

BBQ Shrimp 18

Starter

Bacon wrapped with pesto and butter sauce

Gulf Shrimp 6 ea. U 13

MOD: Raw, Peeled

Seasoning

Plate

Fire Time

Forced MODS: None

Mise en place: B&B plate with bev nap and small bowl for tails

Allergies: Shell fish, Dairy, Pork, Nut (Pesto)

Gulf Shrimp Cocktail 15

Starter

Vodka cocktail sauce

Gulf Shrimp 6 ea. U 13

MOD: Raw, Peeled

Seasoning

Vodka Cocktail sauce: Horseradish tomato sauce spiked with vodka

Plate

Fire Time

Forced MODS: None

Mise en place: B&B plate with bev nap and small bowl for tails

Allergies: Shell fish, Alcohol, Dairy

1

Aug 2016 GCOG Dinner Menu Descriptions

Salads

GCOG Iceberg Wedge 12

Salad

Bacon lardons, heirloom tomatoes, Chef's Garnish

MOP: Raw

Iceberg 1/3-1/2 of head

Bacon lardons: slab bacon hand cut into large dice, crispy fired

Heirloom tomatoes: open-pollinated heirloom cultivar of tomato (typical varieties are: brandywine, green zebra,

Chef's Garnish: Cucumber, Carrots, Onion, Pickle

Plate:

Fire time:

Forced MODS: Dressing

Mis en place: Fresh cracked pepper

Allergies: Pork

Classic Caesar Salad 9

Salad

Asiago cheese, cracked black pepper, croutons served with Caesar Dressing

Romaine Lettuce

Seasoning

MOP: Raw

Asiago Cheese: Italian cow's milk cheese that can assume different textures, according to its aging

Croutons: Baked cubed bread with oregano, parsley, salt and pepper

Caesar Dressing: lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic

Plate:

Fire Time:

Forced MODS:

Mise en place:

Allergies: Seafood, Eggs, Gluten, Dairy

Story: A Caesar salad is a salad of romaine lettuce and croutons dressed with parmesan cheese, lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, and black pepper. It is often prepared tableside. The salad's creation is generally attributed to restaurateur Caesar Cardini, an Italian immigrant who operated restaurants in Mexico and the United States. Cardini was living in San Diego but also working in Tijuana where he avoided the restrictions of Prohibition. His daughter Rosa (1928–2003) recounted that her father invented the dish when a Fourth of July 1924 rush depleted the kitchen's supplies. Cardini made do with what he had, adding the dramatic flair of the table-side tossing "by the chef."

Aug 2016 GCOG Dinner Menu Descriptions

Beefsteak Tomato Caprese 10

Salad

Mozzarella di buffalo, basil pesto and balsamic

Sliced Tomatoes are laid out between slices of Mozzarella topped with pesto and balsamic reduction sauce

Plate:

Fire Time:

Forced MODS:

Mise en place:

Allergies: Dairy, Nuts,

Story: Caprese: a simple Italian salad, made of sliced fresh mozzarella, tomatoes and green basil, seasoned with salt, and olive oil. It was made to resemble the colors of the Italian flag: red, white, and green

Mozzarella di bufala: is a mozzarella made from the milk of domestic water buffalo. It has been observed that those cheeses made from buffalo milk are higher in calcium, protein and lower in cholesterol than cow's milk. Mozzarella di bufala is manufactured under strict regulations in areas ranging from Rome in Lazio to Paestum, Campania and a production area near Foggia, Puglia.

Basil Pesto: consists of crushed garlic, basil and pine nuts blended with Parmesan cheese and olive oil. Pesto originates from the Genoese word pestâ, which means to pound or to crush.

Balsamic: Only two consortia produce true traditional balsamic vinegar, Modena and neighboring Reggio Emilia. True balsamic vinegar is made from a reduction of pressed Trebbiano and Lambrusco grapes.[5] The resulting thick syrup, called mosto cotto in Italian, is subsequently aged for a minimum of 12 years in a battery of several barrels of successively smaller sizes. The casks are made of different woods like chestnut, cherry, oak, mulberry, ash and juniper. True balsamic vinegar is rich, glossy, deep brown in color, and has a complex flavour that balances the natural sweet and sour elements of the cooked grape juice with hints of wood from the casks.

3

House Greens Salad 9

Salad

Field Greens, Tomatoes, Chef's Garnish

Field Greens: includes chervil, arugula, leafy lettuces and endive, may also include, spinach, arugula (rocket, or roquette), Swiss chard (silver beet), mustard, endive, dandelion, frisée, mizuna, mâche (lamb's lettuce), radicchio, sorrel, or other leaf vegetables.

Tomatoes-Type

Chef's Garnish: Cucumber, Carrot, Onion, Grape tomato

Seasoning

MOP: Tossed and raw

Plate:

Fire Time:

Forced MODS: Salad Dressing

Mise en Place:

Allergies: None

Aug 2016 GCOG Dinner Menu Descriptions

Off the Grill

All 'Off the Grill' and 'Season Plates' items are forced Mod: Temp, Starch of the day, Veg of the day
All Steaks are Certified Angus Beef- It's a cut above USDA Prime, Choice and Select. Ten quality standards — including abundant marbling.

4 oz Filet 25

Fire Time: Temp Dependent

Plate:

8 oz Filet 36

Fire Time: Temp Dependent

Plate:

Aug 2016 GCOG Dinner Menu Descriptions

Chef's Plates

'Season Plates' items are forced Mod: Starch of the day, Veg of the day

Pork Ossobuco 29

Season Plates

Aromatic herbs with au jus reduction

Ossobuco 14 oz. bone in

a Milanese speciality of cross-cut veal shanks braised with vegetables, white wine and broth.

Herbs-

Jus reduction

MOP: Braised

Forced MODS:see above

Mise en Place: Soup Spoon

Allergies: Pork, Gluten

Chicken Wellington 17

Season Plates

Mushroom ragout and Madeira wine sauce

Chicken: 7 oz boneless, skinless breast

Wellington: Wellington is a preparation coated with duxelles, which is then wrapped in puff pastry and baked

Mushroom ragout-Brown button mushroom reduction

Madeira wine sauce: veal stock and madeira wine reduction

Madeira wine: a sweet white wine produce on the island of Madeira of the west coast of Africa. The wine is concentrated through a system that cooks the wine to replicate the sea voyage to and from the East Indies.

MOP: Baked

Forced MODS: None

Mise en place: Steak Knife

Allergies: Fungus (Mushroom), Gluten

Penne Pasta ala Vodka 15

Season Plates

Tomato, cream reduction, pecorino cheese and Parma ham

Penne-6 oz pasta with cylinder-shaped pieces. Penne is the plural form of the Italian penna, deriving from Latin penna, and is a cognate of the English word pen

Ala Vodka-heavy cream, crushed tomatoes, onions

Plate:

MOP: Sauteed

Mise en Place: none

Allergies: Dairy, Alcohol

Aug 2016 GCOG Dinner Menu Descriptions

Filet of Beef Napoleon 25

Season Plates

Grilled vegetables, petit filet and Montrachet cheese.

Filet 4oz CAB

Layers of Beef,grilled vegetables (potatoes, zucchini, squash, onion, tomatoes), and Montrachet Cheese

Montrachet: A white goat cheese, with a creamy texture and mild tangy flavor, which is made into a log shape and covered with salted ash. Typically made with a very thin rind, Montrachet or Montrachet Chèvre as it also known, is aged wrapped in vine or chestnut leaves.

MOP: Grilled, Sauteed, rawPlate:

Fire Time:

Forced MODS: none

Allergies: dairy

Chef's Vegetable Plate 12

Fresh season vegetables

This dish will be reviewed at line up with the daily vegetables and preparation.

This will be a vegetarian dish, vegan on request

Mise en place

Mise en place is a French culinary phrase which means "putting in place", as in set up. It is used in professional kitchens to refer to organizing and arranging the ingredients (e.g., cuts of meat, relishes, sauces, par-cooked items, spices, freshly chopped vegetables, and other components) that a cook will require for the menu items that are expected to be prepared during a shift

Draft Beer Selections GCOG

Men's Grill

Sweet Water 420 (Atlanta, Georgia) 5.4% ABV, It is an American Pale Ale, is a tasty West Coast Style Pale Ale with a good hop feel to it and a crisp finish. First brewed on April 20th, 1997

Guinness (Ireland) 4.2% ABV, It is an Irish Dry Stout. Sweet smelling with a coffee and malty nose. Perfect balance of bitter and sweet with malt and roast characters

Scattered Sun, Southbound Brewing Co. (Savannah, Georgia) 5.2% ABV, IBU 15. It is a Belgian Witbier, A combination of coriander and citrus peel provides a pleasant tart-lemon aroma and orange citrus flavor

Reformation Cadence (Woodstock Georgia) 6.9% ABV, IBU 20, A Belgian Style Dubbel Cadence is handcrafted as a Belgian style ale. Technically a Belgian Dubbel, it is abundant in malt with mild hop bitterness, medium body with gentle carbonation

Jekyll Hop Dang Dignity (Alpharetta Georgia) 6.7% ABV, IBU 74, An American IPA Southern IPA will give you a full nose of Georgia pine aroma while the malty backbone provides for a perfectly balanced sweetness.

Monday Night Drafty Kilt (Atlanta, Georgia) 7.2% ABV, A Scottish Ale, IBU 26. A roasty scotch ale with a hint of smoke. Full-bodied, but not overpowering. Sweet, but not obnoxiously so. Drafty Kilt is a dark, malty beer.

GST, Grille

Dog Fish Head Indian Brown (Delaware) 7.2% ABV, IBU 50. American Brown Ale. It is a cross between a Scotch Ale, an Indian Pale Ale, and an American Brown. This beer is brewed with Aromatic Barley and organic brown sugar

Unibroue Blanch De Chamblee (Quebec Canada) 5% ABV, IBU 10. It's a Witbier Wheat and subtle spices blanketed in citrus flavors, reminiscent of orange and Lemon

Wrecking Bar Bob Kolsch (Brewpub, Atlanta Georgia) 4.8% ABV, IBU 21. Kolsch Style, It is very light crisp beer that uses the lightest German Koln and Heidelberg malts available

Ballast Point Grapefruit Sculpin (Scripps Ranch, California) 7% ABV, It is an American IPA. The tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. Grapefruit's a winter fruit. The lighter body also brings out the crispness of the hops.

Founders Russian Imperial Stout (Michigan) 10.5% ABV, IBU 90, It is a Russian Imperial Stout, Brewed with ten varieties of malted barley this stout is extremely smooth, complex and rich in body

Allagash Curieux (Main) 11% ABV, Bourbon Barrel-Aged Tripel. Curieux is made by aging our Tripel Ale in Jim Beam bourbon barrels for eight weeks in cold cellars. The aged beer is then blended back with a portion of fresh Tripel. The resulting beer is soft with coconut and vanilla notes, with hints of bourbon.

Tasting notes for wines by the glass-Muirfield Porch, Grille Room and Tavern on the Green

Aug. 2016

Castello Rocio, Cava Brut, Spain 2014 12

Producer: Castello Rocio

Varietal 35% Macabeo, 35% Parellada, 30% Xarello

Appellation: Cava Spain

Tasting Notes: A pale yellow color is obtained from a correct blending of our best wines. Fine and persistent bubbles we perceive a pleasantly intense aromas of rich butter croissant, resulting in a cava that is mild and well balanced in the mouth.

Henri Giraud 'Esprit de Giraud', Aye Champagne 25

Producer: Henri Giraud

Varietal: 70% Pinot Noir 30% Chardonnay.

Appellation: Ay in Champagne

Tasting Notes: Touches of peach and pear, vanilla and spices (white pepper) against a background of lemon preserve, which gives it a certain freshness.

Pinot Grigio, Luna Nuda Dolomiti IGT 2014 12

Producer: Luna Nuda

Varietal: Pinot Grigio

Appellation: Dolomiti IGT

Tasting Notes: Soft lemon and lime flavors with a little golden delicious apple for good measure. Nice weight and mouth feel with a little mineral or wet stone to add complexity

Sauvignon Blanc, Honig, Napa Valley 2014 11

Producer: Honig

Varietal: Sauvignon Blanc

Appellation: Napa Valley

Tasting Notes: honeyed grapefruit, melon and fig in a light to medium-bodied,

GCOG Service Test

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MP/Grille 7am-3pm Tues-Sun 5pm-9pm Thu-Sun

GST 3pm-8pm Sun, Tue, Wed. 3pm-10pm Thu-Sat

2. What is available after 3 in the men's grille and the Greenside Tavern

Tapas and Pizza

3. Bread service

Bk: Banana Bread, Assorted Muffins w/Butter

L: Flatbreads, Crackers w/Butter, Pimento Spread

D: Flatbreads, Rolls w/Butter, Pimento Spread, Garlic Spread

All as soon as they sit down

4. Water service

Bring Water to table when greeting guests

5. Marking the table

- a. Mis for iced tea

Iced Tea Spoon

- b. Mis for coffee

Coffee Spoon, Creamer, Cup (handle @ 4o'clock), Saucer

- c. Mis for pancakes, waffles

Warm Syrup, Butter

- d. Mis for steak

Steak Knife

GCOG Service Test

e. Mis for salad/apps

Salad Fork, Salad Knife, Share Plates

f. Mis for dessert

Dessert Spoon, Knife, Spoon (same as salad fork and knife)

6. Direction of service

Approach From Right Side of Guest

7. Clear side

Right of Guest with Right Hand into Left Hand

8. Serve side

Left Side of Guest for food with Left Hand

Right Side of Guest for beverages with Right Hand

9. Please make a diagram of a four top in the Muirfield Porch with all items on the table and the seat positions

10. Please list all the opening duties in the Grille

11. Please list all the closing duties in the Grille

12. Please describe wine service in the Grille Room

13. Please list all elements of a complete Server Uniform

Black Socks; Black non-skid, Shineable

Shoes; Clean, Pressed Black Pants (not Denim); Black Belt; Clean Pressed

Club Issued Shirt; 2 pens; Note Pad; Lighter; Wine key

14. How to brew iced tea

One teabag for machine.

Sweet Tea: 4 scoops of sugar (define scoop)

15. How to serve iced tea

Sweet: Wedge Unsweet: Half Wheel Arnold Palmer: Full Wheel

GCOG Service Test

16. How to serve coffee

Preset: Coffee Spoon, Saucer, Cup and Creamer

Pour table side with urn

17. How to serve hot tea

Preset: Tea Pot with hot Water, Coffee Spoon, Saucer, Cup, Cream and Lemon

Present Tea Box for selection

18. How to serve drinks

Always use a tray to bring glass to table; hold the glass by the stem when possible

a. When do you use a bev nap

Under all stemless glasses

3

19. How to serve plates

Use a serviette, serve ladies first, serve from the left with the left hand

20. What is 'Detailing the Table'

Continually removing used/unneeded silverware, glassware, trash and napkins. Keeping the table as clean and tidy as possible.

21. How to serve HODOs for a banquet event

With bev. Naps in one hand and the tray in the other. Be knowledgeable of the item passed. Know any ingredients that may have allergies: Seafood; Gluten, Pork, Vegetarian,

22. How to clear drinks

With a tray on the right of the guest with the right hand

a. Where do dirty glasses go?

Water glasses to dish pit; barware to GST

GCOG Service Test

23. How to clear plates

From the right, neatly organized (show)

Use multiple people for help to clear all at once

24. What should be left on the table after entrees are cleared

Drink Glasses, Water Glasses, Linen

25. What should be left on the table before the member/guest departs

Water Glasses, Drink Glasses, Check

26. When do we drop check for

a. Breakfast

While Guest Finishes Meal

b. Lunch

While Guest Finishes Meal

c. Dinner

After Dessert has been Cleared and Coffee refreshed

d. Bar service

Upon request by member or bartender

27. Salt in what direction

On the right (to the south)

28. Where is the entree protein when plate is served

6 o'clock

29. What to do if a member complains about food or beverage

Remove plate from guest, confirm correction, re-fire to correct plate, have MOD return corrected plate when possible. Make MOD aware as soon as possible

30. When do you use a share plate

GCOG Service Test

Starters; Pizzas; all dishes requested to be split or shared

31. What is the difference between a b&b and a share plate

B&B is smaller

32. What are salad dressings available

Caesar; Ranch; Bleu cheese; Raspberry Vinaigrette; Honey Mustard; Italian;
Balsamic; Oil & Vinegar

33. What sides are available

L-Fries ; Sweet Potato Fries; Slaw; Maytag Chips; Fresh Fruit; Pasta Salad;
Side Salad

34. What comes with items "From the Grill"

Choice of Vegetable of the Day

Choice of Starch of the Day

35. What sweeteners do we offer on the table

Sweet and Low; Sugar in the Raw;

36. What hot teas do we offer

We use the tea presentation

37. What canned beer do offer

38. What draft beer do we offer

39. What is in a Transfusion

40. What is the proper technique to answer the phone

41. What allergies are we checking for in dishes

42. What size pizza do we offer

GCOG Service Test

Small 10"; Medium 14"; Large 16"

43. What type of preparation do we offer for 'Catch of the Day'

Blackened; Fried; Pan Seared; Grill, Chefs Choice

44. What comes with the Maytag Chips

Side of Bleu cheese

45. What is the set for a bowl of soup

Underliner plate with Orchide fold (Gray); Crackers

46. Where are the highchairs stored

47.

Tasting notes for wines by the glass-Muirfield Porch, Grille Room and Tavern on the Green

Aug. 2016

Sauvignon Blanc, White Haven, Marlborough, New Zealand 2015 10

Producer: White Haven

Varietal: Sauvignon Blanc

Appellation: Marlborough, New Zealand (North tip of south Island)

Tasting Notes: gooseberry, passionfruit and blackcurrants, with hints of jalapeno, freshly cut herbs and lemongrass.

Riesling, Dr. Loosen 'Dr. L', Mosel Germany 2014 10

Varietal: Riesling

Appellation: Mosel Valley Germany

Story: The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen assumed ownership in 1988, he realized that he had vines in some of Germany's best-rated vineyards. To maximize the potential of those vines, he dramatically restricts crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

Tasting Notes: Bright Green apples, peach and Anjou pairs

Albarino, Gotas de Mar, Rias Baixas, Spain 2014 13

Producer: Gotas de Mar

Varietal:Albarino

Appellation: Rias Biexas,(North West Coast of Spain)

Tasting Notes: Brilliant pale lemon colour. Intense stringent aromas of peaches, white flowers, stony minerals and a hint of fresh sea breeze. The palate offers an energetic combination steely acidity with charming peachy fruit and stony minerals. It finishes clean with a mouth watering acidity and long complex persistency.

Chardonnay, Mer Solier 'Silver', Santa Lucia Highlands 2014 15

Producer: Mer Solier of Caymus

Varietal: Chardonnay (no oak aging)

Appellation: Santa Lucia Highlands (South of Big Sur)

Tasting Notes: A pale yellow hue, the wine is well balanced with great structure. Bright minerality, pink grapefruit and key lime characters shine through on the nose, followed by lemon zest and stone-fruit. The mid-palate displays intriguing notes of lemon meringue, quince and citrus, complemented by a crisp acidity

Tasting notes for wines by the glass-Muirfield Porch, Grille Room and Tavern on the Green

Aug. 2016

Rose, AIX, Coteaux d'Aix en Provence 14

Producer: AIX

Varietal: Grenache, Syrah, Cunoire and Cinsault

Appellation: Coteaux D'Aix en Provence

Tasting Notes: Very pale pink, fine nuances of dried herbs, fine confit of red berries, orange zest to gently, mineral touch, lush, elegant and very harmonious.

Pinot Noir, Meiomi, Central Coast Counties 2014 10

Producer: Meiomi (By Caymus)

Varietal: Pinot Noir

Appellation: Monterey, Sonoma, Santa Barbara

Story: Meiomi means "coast" in the language of the native, coastal dwelling Wappo and Yuki tribes

Tasting Notes: bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate.

Merlot, Goldschmidt 'Chelsea', Alexander Valley 2012 14

Varietal Merlot 100%

Appellation: Alexander Valley

Story: A collaboration between winemaker Nick Goldschmidt and his daughter Chelsea

Tasting Notes: Oaky in plummy black fruit and tobacco, it shows a touch of cedar and clove amidst mountainous tannins.

Sangiovese, Cecchi Chianti 2014 13

Varietal: Sangiovese 90%, Canaiolo and Colorino 10%

Appellation: Chianti, Tuscany, Italy

Story: Family owned for over 300 years.

Tasting Notes: Sweet red cherry, dried tobacco and black licorice.

Tasting notes for wines by the glass-Muirfield Porch, Grille Room and Tavern on the Green

Aug. 2016

Syrah/Grenache, Chave 'Mon Coeur', Cotes du Rhone 2014 14

Producer: Jean-Louis Chave

Varietal: Syrah/ Grenache

Appellation: Cotes du Rhone, Southern France

Story: Chave family has been producing wine for over 500 year. JL wife Erin is from St. Louis

Tasting Notes: Bay leaf, olive and iron notes weave around a core of steeped black cherry and black currant fruit, with a sanguine accent leaving a mouthwatering edge on the finish.

Malbec, Antigal 'One' Mendoza, Argentina 2012 12

Producer: Bodegas Antigal

Varietal: 100% Malbec

Appellation: Uco Valley, Mendoza, Argentina

4

Tasting Notes: toasty oak, pencil lead, mineral, and black cherry. Concentrated but slightly narrow on the palate, this medium-bodied wine has some spicy black fruit, savory flavors and moderate length.

Cabernet Sauvignon, L'Ecole no. 41, Columbia Valley Washington 2013 17

Producer: L'Ecole

Varietal: Cabernet Sauvignon

Appellation: Columbia Valley, Washington State

Tasting Notes: layers of dark fruit, coffee, sage and baking spice. Flavors of plum, blackberry and cassis vibrantly mingle with dusty fine tannins through a balanced, expressive finish

Cabernet Sauvignon, Turnbull Estate, Napa Valley 2013 19

Producer: Turnbull

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Tasting Notes: The color is opaque purple, the wine shows slightly less tannins than its counterparts, with gorgeously intense blueberry and blackberry fruit, cedar wood, forest floor and spice box. It's full-bodied, opulent, rich and, while still young with a good 10 years of upside

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