



Caddie Hospitality Hours

Tuesday, September 16th

7:30 a.m. – 6:00 p.m.

Wednesday, September 17th – Thursday, September 18th

6:30 a.m. – 6:00 p.m.

Friday, September 19th – Saturday, September 20th

5:30 a.m. – 6:00 p.m.

Sunday, September 21st

5:30 a.m. – 5:00 p.m.

Caddie Dining Hours

Tuesday, September 16th – Lot 10/Special Events Field

Breakfast 7:30 a.m. – 11:00 a.m.

Lunch 11:00 a.m. – 4:00 p.m.

Wednesday, September 17th – Thursday, September 18th – Lot 10/Special Events Field

Breakfast 6:30 a.m. – 11:00 a.m.

Lunch 11:00 a.m. – 4:00 p.m.

Friday, September 19th – Lot 10/Special Events Field

Breakfast: 5:30 a.m. – 11:00 a.m.

Lunch 11:00 a.m. – 4:00 p.m.

Saturday, September 20th – Lot 10/Special Events Field

Breakfast: 5:30 a.m. – 11:00 a.m.

Lunch 11:00 a.m. – 4:00 p.m.

Sunday, September 21st – Lot 10/Special Events Field

Breakfast: 5:30 a.m. – 11:00 a.m.

Lunch 11:00 a.m. – 4:00 p.m.

Caddie Dining Menu – Catered by Woody's

Tuesday, September 16th – Lot 10/Special Events Field

Breakfast: Served 7:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Southern Hospitality Bar – Carmel Valley Honey Cornbread – Vineyard Style Potato Salad – Coleslaw- Slow Roasted Beef Bourbon Brisket Sliders – Woody's Signature Sothern Fried Chicken Sliders – Vegetarian Sliders *available upon request* - Dessert, A Sweet Treat



Wednesday, September 17th – Lot 10/Special Events Field

Breakfast: Served 6:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Vineyard Grill Bar – Organic Mixed Green Salad - Mediterranean Couscous Salad – Swank Farms Morning Harvest Vegetables - Rosemary's Chicken – Pacific Northwest Salmon - Dessert, A Sweet Treat

Thursday, September 18th – Lot 10/Special Events Field

Breakfast: Served 6:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Soup and Salad Bar – Rolls and Butter – Classic New England Clam Chowder – Vegetarian Soup – Chili – Salad Bar with assorted condiments – Dessert, A Sweet Treat

Friday, September 19th – Lot 10/Special Events Field

Breakfast: Served 5:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Pasta Bar – Traditional Cesar Salad – Pasta Primavera- Alfredo Pasta – Grilled Pasta Raised Chicken – Dessert, A Sweet Treat

Saturday, September 20th – Lot 10/Special Events Field

Breakfast: Served 5:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Taco Bar – Chicken Tortilla Soup w/Yucatan Pork – Grilled Peppers, Onions, Mushrooms, Corn – Tomatillo Sauce, Pico de Gallo, Shredded Cheddar, Corn Tortillas, Flour Tortillas – Dessert, Churros

Sunday, September 21st – Lot 10/Special Events Field

Breakfast: Served 5:30am – 11:00am: Selection of cereals and milks – Greek yogurt, homemade granola and berry parfait – Assortment of Breakfast Sandwiches and burritos – seasonal whole fruit – assortment of pastries and bagels – coffee, assorted teas and hot chocolate

Lunch: Served from 11:00am-4:00pm: Build Your Own – Sausage and Peppers Roll – Boar's Head Italian Sausage or Ratatouille Grill with Provolone Cheese Soft Palermo Bakery Roll Provolone Cheese, Swank Farms Roasted Peppers and Caramelized Onions – Heirloom tomato and Mozzarella Salad, Fresh Marinated Mozzarella, Garden Basil, Carmel Valley Olive Oil, Aged Balsamic – Chips – Dessert, A Sweet Treat