



Banquet & Catering Menus

Build your Own Buffet

40 person minimum

All buffets include assorted salads, potatoes or rice, Chef's choice of vegetable, rolls & butter.

Two Entrée Buffet	\$29.00 per person
Three Entrée Buffet	\$33.00 per person

Salad Bar Choices

(Please choose two of the following)

Gathered Greens with traditional accompaniments & dressings
Waldorf Salad
Seafood Salad
Broccoli & Walnut Salad
Garden Rotini
Curried Chicken
Marinated Cucumbers
Artichoke Vinaigrette

Entrée Choices

(Choose two or three items)

Southwest Chili-rubbed Flank Steak
Salmon Niçoise
Beef Stroganoff with Egg Noodles
Shrimp Scampi Pasta Primavera
Chicken Piccata
Cuban Roast Pork Loin
Native Grouper with Baby Shrimp & Lemon Cream
Grilled Mahi Mahi topped with Tomato & Avocado Salsa

Carving Stations

Honey Glazed Ham
Breast of Turkey

Additional \$4.00 per person

Roast Prime Rib of Beef

Market price

A 20% service charge & 7% sales tax will be added.

The above selections are only suggestions, all menus may be tailored to suit your tastes.



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Theme Buffets

Floribbean Buffet

Salad Bar with Peel-N-Eat Shrimp
Mojo Roast Pork
Guava B.B.Q. Chicken
Grilled Mahi Mahi with Tomato & Avocado Salsa
Conch Fritters
Black Beans & Rice
Sweet Potatoes with Orange Zest
Key Lime Pie
Chocolate Chip Cookies
\$28 per person

Southern Buffet

Salad Bar
Cornbread & Biscuits
Southern Fried Chicken
Catfish & Hush Puppies
Smothered Pork Chops
Shrimp & Grits
Collard Greens
Black-eyed Peas & Rice
Dessert Display
\$26 per person

Barbecue Buffet

Salad Bar
Rolls & Garlic Bread
B.B.Q. Chicken
Honey Glazed Baby Back Ribs
Baked Beans
Corn-on-the-Cob
Baked Potato Bar
Apple Cobbler
\$24per person

A 20% service charge & 7% sales tax will be added.

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Wild West Roundup

Tossed Salad with Condiments & Dressings

Potato Salad

Coleslaw

Pickled Cucumbers & Onions

BBQ Chicken

BBQ Baby Back Ribs

Baked Beans

Baked Potato Bar

Corn on the Cob

Sliced Watermelon

Apple Cobbler

\$28 per person

“The Waterlefe” Buffet

Cucumber & Onion Salad

Seafood Salad

Cajun Chicken Salad

Gathered Greens with Condiments & Dressings

Fresh Fruit Display

Brown Sugar-Molasses Pork Loin

Chicken Anna Marie

Shrimp Tortellini Alfredo

Herb & Garlic Roasted Potatoes

Vegetable Medley

Dessert Display

\$30.00 per person

The Backyard Barbecue

Tossed Salad with Condiments & Dressings

Potato Salad & Coleslaw

Relish Tray

Grilled Hamburgers & Hot Dogs

BBQ Chicken

Baked Beans

Cookies & Brownies

\$21 per person

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Hors D' Oeuvres (25 Piece Minimum)

Sesame Chicken Tenders with Thai Peanut Sauce	\$ 2.85 per piece
Bacon Wrapped Sea Scallops	\$ 3.45 per piece
Pot Stickers	\$ 2.85 per piece
Cajun Prime Rib Bites	\$ 2.85 per piece
Coconut Shrimp with Mango Sauce	\$ 3.45 per piece
Key West Conch Fritters with Citrus Mayonnaise	\$ 2.25 per piece
Mini Beef Wellingtons	\$ 3.45 per piece
Shrimp Poppers with Pepper Jam	\$ 3.10 per piece
Mini Crab Cakes with Cajun Tartar Sauce	\$ 3.55 per piece
Chicken or Beef Brochettes	\$ 3.55 per piece
Brie and Raspberry en croûte	\$ 3.45 per piece
Spanakopita	\$ 3.10 per piece
Mini Quiche	\$ 4.30 per piece
Rumaki	\$ 2.85 per piece

Stations & Displays (25 Person Minimum)

International and Domestic Cheese	\$ 5.50 per person
Fresh Fruit Display	\$ 3.00 per person
Crudités with Herb Dipping Sauce	\$ 4.25 per person
Antipasto Display	\$ 6.50 per person
Jumbo Gulf Shrimp Cocktail	\$ 9.00 per person
Bruschetta Display	\$ 2.00 per person
Whole Chilled Beef Tenderloin with Traditional Accompaniments	\$ 250.00 Each
Oak Plank Salmon W/ Melba Toast	\$ 65.00 Each
Magnum Wheel Phyllo Encrusted Brie	\$ 115.00 Each

Finger Foods (25 Piece Minimum)

Chips and Salsa	\$ 1.25 per person
Chips and Queso	\$ 1.50 per person
Pigs-in-the-Blanket	\$ 1.85 per piece
Chicken Drummies	\$ 1.15 per piece
Chicken Fingers	\$ 1.85 per piece
Pizza Bites	\$ 1.85 per piece
BBQ Meatballs	\$ 1.15 per piece
Buffalo Chicken Wings	\$ 1.15 per piece
Deviled Eggs	\$ 1.15 per piece

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Luncheon Buffets

40 person minimum

All Buffets include coffee & tea, rolls & butter

Deli Buffet

Sliced smoked turkey

Sliced ham

Genoa salami

Sliced roast beef

Assorted breads

Coleslaw

Potato salad

Potato chips

Pickles and condiments

Cookies for dessert

\$ 14.25 per person

The Greenskeeper

Gathered greens with condiments and dressings

Broccoli and walnut salad

Garden rotini salad

Seafood salad

Pecan tarragon chicken salad

Antipasti display

Strawberry shortcake for dessert

\$16.75 per person

The Executive

Salad Bar *to include tossed greens with condiments, dressings and two composed salads*

Marinated Flank Steak with hunter sauce

Chicken Cordon Bleu with sherry cream

Herb & garlic potatoes

Vegetable medley

Assorted dessert table

\$21.50 per person

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Banquet Luncheon Menu

*(All hot entrees are served with your choice of Club salad or Caesar salad, hot rolls and butter.
Coffee, hot tea and iced tea are included.)*

Club Sandwich

Traditional club sandwich of turkey, ham, bacon, lettuce and tomato served with potato chips and started off with a cup of soup du jour.

\$ 10.75 per person

Cajun Chicken Wrap

Blackened chicken with lettuce, tomato, bacon and Monterey jack cheese wrapped in a spinach tortilla and served with potato chips and spicy Cole slaw

\$11.75 per person

The Par Three

A scoop of egg, tuna and chicken salads served with fresh fruit and sliced banana- nut bread

\$12.75 per person

Grilled Chicken Caesar Salad

Herb and citrus marinated chicken breast over crisp Romaine lettuce with croutons, Asiago cheese and creamy Caesar dressing

\$12.95 per person

Cajun Salmon

Blackened filet of salmon served with rice pilaf and vegetable du jour

\$16.75 per person

Chicken Piccata

Egg-dipped chicken, pan-seared and served with lemon, capers, baby red potatoes and fresh vegetable medley

\$16.75 per person

Salmon Niçoise

Artichoke hearts, tomatoes, green and red peppers, olives, capers served in a natural pan gravy, giving a French classic a nouveau twist.

\$16.75 per person

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Breakfast Buffets

Continental

Fresh brewed coffee (regular & decaf)
Assorted pastries, muffins and Danish
Fresh sliced fruit
Assorted juices
\$ 9.50 per person

The Club Classic

Assorted breakfast pastries
Home fried potatoes
Scrambled eggs
Crisp bacon & sausage
Seasonal fresh fruit
Fresh brewed coffee (regular & decaf)
Assorted juices
\$12.95 per person

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Beverage Services

Hosted Package Bar

The Package Bar is based on a set price per person, per hour.

Select Package Bar \$21 per person (4 hours)

Includes: House Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

Premium Package Bar \$28 per person (4 hours)

Includes: Premium & Select Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

Hosted Consumption Bar

The Consumption Bar is based on each drink consumed. An estimated price will be determined before your event.

Select Consumption Bar

Includes:

House Liquors \$5 Domestic & Import Beer \$3-4, House Wine \$5, Soft Drinks \$3

Premium Consumption Bar

Includes:

Premium & Select

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Liquors \$7, Domestic & Import Beer \$3-4, House Wine \$5, Soft Drinks \$3

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