

BANQUET & CATERING MENUS

BUILD YOUR OWN BUFFET

Minimum 50 people

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

Two Entrée Buffet	\$32.00 per person
Three Entrée Buffet	\$36.00 per person

SALAD BAR

(Please choose two of the following)

Gathered Greens with traditional accompaniments & dressings
Waldorf Salad
Seafood Salad
Broccoli & Walnut Salad
Garden Rotini
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 STATION

Honey Glazed Ham ~or~ Breast of Turkey

Additional \$6.00 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.

BANQUET & CATERING MENUS

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 Rib
Baked Beans
Corn-on-the-Cob
Baked Potato Bar
Apple Cobbler
\$24 per person

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

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 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 croute	\$ 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
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

SMALL BITES (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 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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BANQUET & CATERING MENUS

LUNCHEON BUFFETS

Minimum 50 people

All Buffets include coffee & tea, rolls & butter

DELI BUFFET

Sliced turkey
Sliced ham
Genoa salami
Sliced roast beef
Assorted breads
Coleslaw
Potato salad
Potato chips
Pickles and condiments
Cookies for dessert
\$18 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
\$22 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
\$30 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.)

THE PAR THREE

A scoop of egg, tuna and chicken salads served with fresh fruit and sliced banana- nut bread
\$14 per person

CAJUN SALMON

Blackened filet of salmon served with rice pilaf and vegetable du jour
\$24 per person

CHICKEN PICCATA

Egg-dipped chicken, pan-seared and served with lemon, capers, baby red potatoes
and fresh vegetable medley
\$19 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.
\$24 per person

BANQUET & CATERING MENUS

BREAKFAST BUFFETS

Staffing and Set-up Fees may apply to breakfast events

CONTINENTAL

Fresh brewed coffee (regular & decaf)
Assorted pastries, muffins and Danish
Fresh sliced fruit
Assorted juices
\$ 14 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
\$19 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 \$4-5, House Wine \$5, Soft Drinks \$3

Premium Consumption Bar

Includes: Premium & Select Liquors \$7-10, Domestic & Import Beer \$4-5, House Wine \$5, Soft Drinks \$3

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