

## *Banquet Plated Dinners*

*All plated dinners include choice of salad, starch, vegetable, rolls and butter*

### *Appetizers*

<i>Shrimp Cocktail</i>	\$ 7.00
<i>Crab cakes</i>	\$ 7.00
<i>Oysters Rockefeller</i>	\$ 8.00
<i>Mushroom Bisque</i>	\$ 5.00
<i>Potato Leek Soup</i>	\$ 6.00

### *Salad Choices*

<i>Wedge Salad</i>
<i>Caesar Salad</i>
<i>Club Gourmet Salad</i>

### *Entrée*

<i>Chicken Piccata with lemon and capers</i>	\$21.00
<i>Marinated Flank Steak with Hunter Sauce</i>	\$23.00
<i>BBQ Pork Chops with Bourbon Sugar Glaze</i>	\$21.00
<i>Oriental Seared Salmon with Ginger Soy Glaze</i>	\$21.00
<i>Grilled Salmon with a Fresh Fruit Salsa</i>	\$23.00
<i>Chicken Oscar with Asparagus, Lump Crabmeat and Hollandaise</i>	\$23.00
<i>Grouper Oscar</i>	\$26.00
<i>Salmon with Crab Imperial</i>	\$27.00
<i>Veal Marsala</i>	\$26.00
<i>Petit Filet &amp; Stuffed Shrimp</i>	\$29.00
<i>New York Strip Steak</i>	\$28.00
<i>Veal Chop Robert</i>	\$32.00
<i>Filet Mignon</i>	\$30.00
<i>Petit Filet &amp; Cold Water Lobster Tail</i>	\$32.00

### *Desserts*

<i>Crème Bruleé</i>	<i>Key Lime Pie</i>
<i>Chocolate Decadence</i>	<i>Apple Pie a la mode</i>
<i>Berries Romanoff</i>	<i>New York Style Cheesecake</i>
<i>Turtle Cheesecake</i>	<i>Ice Cream Sundae Bar</i>
<i>Heath Crunch Cream Pie</i>	<i>Tiramisu</i>
\$ 6.50	\$5.50

*A 20% service charge & 6.5% sales tax will be added.*

## *Banquet Buffet Menus*

*All buffets include salad bar, potatoes or rice, Chef's choice of vegetable, rolls, butter and coffee service.*

<i>Two Entrée Buffet</i>	<i>\$24.00 per person</i>
<i>Three Entrée Buffet</i>	<i>\$27.00 per person</i>

### *Salad Bar Choices*

*(Please choose four 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*

*Roast Prime Rib of Beef*

*Breast of Turkey*

*\$ 3.00 per person*

*Top Round of Beef*

*Herb & Mint Roasted Leg of Lamb*

*\$4.00 per person*

*A 20% service charge & 6.5% sales tax will be added.*

*The above are only suggestions and the buffet can be tailored to fit your needs.*

## Hors D' Oeuvres

<i>Sesame Chicken Tenders with Thai Peanut Sauce</i>	<i>\$ 2.35 per piece</i>
<i>Bacon Wrapped Sea Scallops</i>	<i>\$ 2.85 per piece</i>
<i>Pot Stickers</i>	<i>\$ 2.35 per piece</i>
<i>Cajun Prime Rib Bites</i>	<i>\$ 2.35 per piece</i>
<i>Coconut Shrimp with Mango Sauce</i>	<i>\$ 2.85 per piece</i>
<i>Key West Conch Fritters with Citrus Mayonnaise</i>	<i>\$ 1.85 per piece</i>
<i>Mini Beef or Chicken Wellingtons</i>	<i>\$ 2.85 per piece</i>
<i>Shrimp Poppers with Pepper Jam</i>	<i>\$ 2.60 per piece</i>
<i>Mini Crab Cakes with Cajun Tartar Sauce</i>	<i>\$ 2.95 per piece</i>
<i>Chicken or Beef Brochettes</i>	<i>\$ 2.95 per piece</i>
<i>Brie and Raspberry en croûte</i>	<i>\$ 2.85 per piece</i>
<i>Spanakopita</i>	<i>\$ 2.60 per piece</i>
<i>Baby Herb Lamb Chops with Mint Sauce</i>	<i>\$ 3.60 per piece</i>
<i>Mini Quiche</i>	<i>\$ 1.95 per piece</i>
<i>Rumaki</i>	<i>\$ 2.35 per piece</i>

## Stations & Displays

<i>International and Domestic Cheese</i>	<i>\$ 4.50 per person</i>
<i>Fresh Fruit Display</i>	<i>\$ 2.50 per person</i>
<i>Crudités with Herb Dipping Sauce</i>	<i>\$ 3.50 per person</i>
<i>Smoked Salmon with Traditional Accompaniments</i>	<i>\$ 4.75 per person</i>
<i>Oriental Chicken Lettuce Wraps</i>	<i>\$ 5.75 per person</i>
<i>Oak Plank Salmon with Melba Toast</i>	<i>\$ 4.75 per person</i>
<i>Antipasto Display</i>	<i>\$ 5.50 per person</i>
<i>Jumbo Gulf Shrimp Cocktail</i>	<i>\$ 7.50 per person</i>
<i>Chilled Tenderloin with Traditional Accompaniments</i>	<i>\$ 5.50 per person</i>
<i>Bruschetta Display</i>	<i>\$ 1.50 per person</i>
<i>Magnum Wheel Phyllo Encrusted Brie</i>	<i>\$ 95.00 each</i>
<i>Whole Poached Salmon</i>	<i>\$175.00 each</i>

## Finger Foods

<i>Chips and Salsa</i>	<i>\$ 1.00 per person</i>
<i>Chips and Queso</i>	<i>\$ 1.25 per person</i>
<i>Pigs-in-the-Blanket</i>	<i>\$ 1.50 per piece</i>
<i>Chicken Drumsticks</i>	<i>\$ .95 per piece</i>
<i>Chicken Fingers</i>	<i>\$ 1.50 per piece</i>
<i>Pizza Bites</i>	<i>\$ 1.50 per piece</i>
<i>BBQ Meatballs</i>	<i>\$ .95 per piece</i>
<i>Buffalo Chicken Wings</i>	<i>\$ .95 per piece</i>
<i>Potato Skins</i>	<i>\$ 1.50 per piece</i>
<i>Deviled Eggs</i>	<i>\$ .95 per piece</i>

*A 20% service charge & 6.5% sales tax will be added.*

## 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.*

*\$ 8.95 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*

*\$9.95 per person*

### *The Par Three*

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

*\$10.75 per person*

### *Grilled Chicken Caesar Salad*

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

*\$10.95 per person*

### *Cajun Salmon*

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

*\$13.95 per person*

### *Chicken Piccata*

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

*\$13.95 per person*

### *Salmon Niçoise*

*A 20% service charge & 6.5% sales tax will be added.*

## Breakfast Buffets

### *Continental*

*Fresh brewed coffee (regular & decaf)*  
*Assorted pastries, muffins and Danish*  
*Fresh sliced fruit*  
*Assorted juices*  
**\$ 7.95 per person**

### *All-American*

*Assorted breakfast pastries*  
*Sliced seasonal fruit*  
*Crisp bacon & sausage*  
*Home fried potatoes*  
*Scrambled eggs*  
*Fresh brewed coffee (regular & decaf)*  
*Assorted juices*  
**\$9.95 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*  
**\$10.95 per person**

*A 20% service charge & 6.5% sales tax will be added.*  
*The above selections are only suggestions, the buffets can be tailored to fit your needs.*

## Luncheon Buffets

*(All buffets include coffee and tea)*

### **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*

*\$ 11.95 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*

*\$13.95 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*

*Rolls & butter*

*Assorted dessert table*

*\$17.95 per person*

*A 20% service charge & 6.5% sales tax will be added.*

*The above selections are only suggestions. The buffets can be tailored to fit your needs.*

## 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*

*\$23.00 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*

*\$19.00 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*

*\$20.00 per person*

## *Southwest Buffet*

*Taco Bar*

*Chili Con Carne*

*Queso Dip with Tostitos*

*Chicken Fajitas*

*Refried Beans*

*Spanish Style Rice*

*Dessert Display*

*\$18.00 per person*

## *Wild West Roundup*

*Tossed Salad with Condiments & Dressings*

*Potato Salad*

*Coleslaw*

*Pickled Cucumbers & Onions*

*Relish Tray*

*BBQ Chicken*

*BBQ Baby Back Ribs*

*Baked Beans*

*Baked Potato Bar*

*Corn on the Cob*

*Sliced Watermelon*

*Apple Cobbler*

*\$23.00 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*

*\$25.00 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*

*\$18.00 per person*

*The above selections are only suggestions. The menus can be tailored to fit your needs. A 20% service charge & 6.5% sales tax will be added to all buffets.*