



Cypress Woods

BANQUET INFORMATION

(239) 593-5311

**3525 Northbrooke Drive
Naples, FL 34119**

All prices subject to 20% service charge and applicable sales tax unless otherwise noted. Prices Subject to Change

dining@cypresswoodsgolf.com

"THE COCKTAIL HOUR"

We suggest a minimum of 5-6 pieces per guest

COLD SELECTIONS

(All selections are priced per piece)

Bold and Spicy Deviled Eggs	\$1.25
Mini Fruit Kebobs Sprinkled with Shredded Coconut	\$1.75
Genoa Salami Cornucopia with Alouette Herbed Cheese	\$2.25
Goat Cheese with Black Olive Tapenade Crostinis	\$1.25
Smoked Salmon and Cucumber Medallions with Dill Mousse	\$2.50
Prosciutto wrapped variety of seasonal Melon Canapés	\$2.50
Tomato Basil Bruschetta with Balsamic Vinegar Reduction	\$1.25
Assortment of Finger Sandwiches	\$1.95
(Turkey Breast & Provolone, Roast Beef & Cheddar and Ham & Swiss)	
Grape Tomato, Buffalo Mozzarella and Basil Skewers with Balsamic Vinaigrette	\$2.00
Belgian Endive with Crabmeat and Tarragon Cream	\$3.00
Beef Tenderloin en Crouete with Horseradish Mousse	\$3.00
Greek Chick Pea Hummus with Pita Chips (per person)	\$1.25
Tri-color Tortilla Chips served with Spicy Cheese Sauce and Salsa (per person)	\$1.25

HOT SELECTIONS

Sea Scallops Wrapped in Bacon	\$3.50
Baked Brie en Crouete with Raspberry Sauce	\$3.50
Assorted Mini Quiche	\$2.50
Mini Beef Wellingtons with Wild Mushroom Duxelle	\$4.50
Crabmeat Turnovers	\$3.50
Mini Maryland Style Crab Cakes with Tarragon Remoulade Sauce	\$4.25
Coconut Fried Shrimp with Jalapeno Jam	\$2.00
Meatballs-Barbecue, Italian or Swedish Style (choose one)	\$1.75
Southern Style Chicken Tenders with Honey Mustard dipping sauce	\$3.00
Chicken Wings, BBQ, Teriyaki, or Buffalo style (choose one)	\$1.75
Dijon and Herbed Bread crumb Encrusted Lollipop Lamb Chops	\$4.50
Spring Rolls, Chicken, Vegetable, or Pork (choose one)	\$1.50
Jerk Spiced Beef Kebabs with Dipping Sauces	\$3.00
Asian Marinated Chicken Kebabs with Curried Mint Yogurt	\$3.00
Bacon and Gorgonzola Potato Wedges served with Ranch Dressing	\$2.75
Oysters Rockefeller	\$3.00
Clams Casino	\$2.50

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Mini Cocktail Franks in Puff Pastry with Spicy Mustard \$1.75

Poblano Chiles and Jalapeno Peppers filled with Roasted Corn, Black Beans
and Asadero & Mozzarella Cheeses served with a Spicy Pepper Jam \$1.75

Gourmet Displays

Vegetable Crudité

Assorted Chilled Vegetables including Celery, Carrots, Cauliflower, Broccoli,
Grape Tomatoes, Cucumbers, Onions, Radishes and Zucchini served
with Ranch and Bleu Cheese Dressings

\$6 per Person

Fresh Fruit Display

Fresh Seasonal Medley of Fruit to include Pineapple, Grapes, Strawberries,
Oranges, Honey Dew and Cantaloupe and Mixed Berries served
with Raspberry Yogurt Dipping Sauce

\$7 per Person

Deluxe Display of Imported and Domestic Cheese and Fruits

Assortment of Havarti, Cheddar, Swiss, Pepper-Jack, Port wine, Cheddar Horseradish,
Blue Cheese, Chevre Goat Cheese, Boursin Herbed Cheese with Gourmet Selection
of Crackers, garnished with Strawberries, Grapes and Oranges

\$8 per Person

Antipasto Salad Display

Display of Roasted Peppers, Giardiniera, Grilled Artichoke Hearts, Fried Garlic,
Oven Roasted Tomatoes, Cured Olive Medley, Marinated Mushrooms,
Grilled Zucchini, Eggplant, Red Onion, Yellow Squash, Cappicola, Salami
and Pepperoni, Provolone and Mozzarella Cheeses

\$ 12 per Guest

Shrimp Cocktail Display

Gulf Shrimp cooked in a Bayou Court Bouillon served with Lemon Wedges,
Cocktail Sauce, Spicy Creole Remoulade and a Variety of Hot Sauces

\$ 13 per Guest

Cold Poached Alaskan King Salmon

Served with Chopped Eggs, Capers, Sweet Onions, Red Pepper Relish,

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Diced Tomatoes, Dill Cream Cheese, Assorted Crackers and Mini Bagels
\$ 12 per Guest

~PLATED DINNERS~

Plated entrée selections include choice of one (1) Salad, choice of one (1) starch,
choice of one (1) vegetable, Dinner Rolls & Butter, Coffee and Iced Tea

Beef and Meats

Filet Mignon, 10 oz. e Dry Aged Angus Filet served Medium Rare to Medium with Madeira-Rosemary Demi-Glace	\$45
Roast Prime Rib of Beef Au Jus, 12 oz. Cut served Medium Rare to Medium with Horseradish Sauce	\$31
Grilled Veal Chop Paillard 12 ounce Veal Rib Chop served with Wild Mushroom Port Wine Demi-Glace	\$42
Grilled N.Y. Strip Steak, 12 Ounce Black Angus High Profile Cut served Medium Rare to Medium with Wild Mushroom and Burgundy Cream Sauce	\$38
Caribbean Pork Tenderloin Medallions Jerk Spiced Pork Medallions served with Pina Colada Fruit Salsa made with Coconut, Pineapple, Mango, Carambola Fruit and Rum	\$31
New Zealand Rack of Lamb Whole Grain Mustard and Herbed Panko Crusted New Zealand Rack of Lamb served with Glace De Agneau	\$48

Seafood

Alaskan Baked Salmon Oscar 8oz. Alaskan Salmon Fillet topped with Steamed Asparagus Spears, Crabmeat and Hollandaise Sauce	\$39
Chilean Sea Bass 8oz. Sea Bass Fillet served with a Tarragon and Tomato-Chardonnay Fume Blanc	\$42
Tropical Mahi Mahi Amandine Almond Encrusted Mahi topped with a Papaya-Mango Compote and finished with Sweet Chili Garlic Sauce	\$32
Bronzed Grouper Provencal Pan Seared Flour Dusted Florida Black Grouper topped with Tomatoes, Onions, Garlic, Olives and Fresh Basil	\$38
Baked Stuffed Maine Lobster	Market Price

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Scallops, Shrimp and Crabmeat Stuffed Maine Lobster Tail topped with Breadcrumbs, baked to perfection and finished with Tarragon Cream Sauce

Poultry

Baked Stuffed Chicken Epinard	\$31
Boneless Breast of Chicken filled with Fresh Spinach, Sun-Dried Tomatoes and Gouda Cheese topped with Tomato and Roasted Garlic Chardonnay Veloute	
Chicken Picatta	\$26
Pan Seared Boneless Breast of Chicken served with Lemon-Caper Berry Beurre Blanc Sauce	
Chicken Marsala	\$26
Pan Seared Boneless Breast of Chicken served with Baby Portobello Marsala Wine Sauce	
Orchard Duck	\$38
Braised Boneless Breast of Duck served with Gran Marnier, Poached Pear, Apple, Fig and Sun-Dried Cherry Chutney	
Chicken Saltimbocca	\$34
Pan Seared Boneless Chicken Breast wrapped with Fresh Sage and Prosciutto di Parma Ham topped with Poulet du Jus de Viande	
Chicken Oscar	\$34
Pan Seared Boneless Breast of Chicken topped with Blue Lump Crab Meat, Steamed Asparagus and Tarragon Vinegar Scented Hollandaise Sauce	
Chicken Karen ala Caprino	\$34
Pan Seared Egg-Dipped Boneless Breast of Chicken served over wilted Spinach and topped with Garlic, Onions, Sun-dried Tomatoes and Caprino Goat Cheese in a Lemon/Wine Butter Sauce	

Vegetarian and Pasta Selections

(Pasta dishes do not include Choice of Starch & Vegetable Platter does not include Choice of Vegetable)

Baked Cannelloni	\$25
Ricotta and Mozzarella Cheese Stuffed Pasta topped with a Roasted Garlic Tomato-Basil sauce	
Vegetarian Lasagna	\$28
Multi-Layered Lasagna filled with Carrots, Spinach, Mushrooms, Broccoli, Zucchini, Ricotta, Mozzarella and Parmesan Cheeses topped with either Marinara or Alfredo Sauce	
Pasta Primavera	\$24
Oven Roasted Zucchini, Squash, Carrots, Sweet Peppers, Onions, Broccoli, Mushrooms, Grape Tomatoes and Fresh Herbs tossed with Extra Virgin Olive Oil and Farfalle Pasta finished with Freshly Grated Parmesan Cheese	
Assorted Grilled Vegetable Platter	\$24
Zucchini, Squash, Asparagus, Portobello Mushrooms, Eggplant, Red Pepper, Vidalia	

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Onions and Fresh Basil Ribbons drizzled with Extra Virgin Olive Oil and Balsamic Reduction

Duet and Combination Plates

Land and Sea

	Market Price
Filet & Lobster 6oz. Filet Mignon served Medium Rare to Medium with Madeira Demi-Glace paired with a 7oz. Maine Lobster Tail served with a Lemon Hollandaise Sauce	
Filet & Stuffed Shrimp 8oz. Filet Mignon served Medium Rare to Medium with Madeira Demi-Glace paired with 3 Crab Stuffed Jumbo Shrimp topped with Spicy Remoulade	\$55
Prime Rib & Sea Scallops 12oz Slow Roasted Sliced Prime Rib of Beef served Medium Rare to Medium au jus paired with 3 Jumbo Sea Scallops in Scampi Sauce with Lemon Garlic Beurre Blanc	\$50
New York Steak & Jumbo Shrimp 12oz Char-Grilled New York Strip with Sautéed Onions and Mushrooms paired with 4 Cajun Jumbo Shrimp topped with Bayou Remoulade	\$48

Farm and Field

Filet & Chicken Roulade 6oz. Filet Mignon served Medium Rare to Medium paired with Chicken Roulade of Ham and Swiss Cheese with Chardonnay Parmesan Cheese Sauce	\$45
Filet & Chicken Marsala 6oz. Filet Mignon served Medium Rare to Medium with Burgundy Demi-Glace paired with Chicken Marsala in a Mushroom, Garlic, Shallot and Marsala Wine Reduction	\$44
New York Steak & Herb Marinated Chicken 8oz. New York Strip served Medium Rare to Medium with Sauce Robert paired with Herb Marinated Chicken with a Dijon Cream Caper Sauce	\$42

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Salad Selections

(Please Select One)

Mixed Garden Greens Salad - Baby Mixed Greens with Carrots, Cucumbers, Grape Tomatoes, Bermuda Onions, Black Olives, Shredded Mixed Cheeses, Croutons and Choice of dressing

Cypress Caesar - Crisp Romaine Lettuce, Fresh Shaved Parmigiana Cheese, Homemade Italian Seasoned Croutons and Creamy Caesar Dressing (anchovies available upon request)

Mozzarella Caprese – Sliced Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Basil Ribbons, and Fresh Cracked Black Peppercorns drizzled and EVOO with Balsamic Vinegar Reduction

Boston Bibb Salad – Baby Boston Bibb Lettuce, Grape Tomatoes, Feta Cheese, Mandarin Oranges, Matchstick Carrots, Toasted Almonds and Creamy Tropical Coconut-Citrus Vinaigrette

Fresh Raspberry and Mixed Greens – Mesculun Field Greens, Grape Tomatoes, Bermuda Onions, Cucumbers, Sliced Carrots, Raspberries and Toasted Walnuts topped with a Low Calorie Raspberry Citrus Vinaigrette

Starch Selections

(Please Select One)

Garlic and Parmesan Whipped Potatoes

Oven Roasted Herbed Potatoes

Baked Potatoes

Sun-dried Tomato and wild Mushroom Risotto

Dauphinoise Gratin Potatoes

Vegetable Couscous

Wild Rice Pilaf

Duchess Potatoes

Vegetable Selections

(Please Select One)

Haricot Verts

Seasonal Vegetable Medley

Fresh Steamed Broccoli

Baby Carrots

Steamed Asparagus

Green Bean Amandine

Cauliflower in Cheese Sauce

Julienne of Vegetable

Sauce Alternatives

Marsala: Mushrooms with Garlic, Shallots, Marsala Wine Reduction and Demi-Glace

Beurre Blanc: White Wine, Butter and Shallot Reduction

Bercy: Fish Stock based Veloute with Lemon Juice, Butter, shallots and Parsley

Chasseur (Hunter): Brown Sauce made with Demi-Glace, Mushrooms, Tomatoes, Shallots, White Wine and Parsley

Roasted Tomato Coulis: Puree of Oven Roasted Tomatoes, Garlic, Shallots, Carrots, Celery and Burgundy Wine with Chicken Consommé

Seafood Newburg: Reduction of Butter, Cream, Sherry, Shallots, Garlic, Fish Fume, Lobster Stock and Shrimp Stock

Tropical Fruit Salsa: Mango, Papaya, Shredded Coconut, Fresh Squeezed Orange Juice, Cilantro, Parsley and Lime Juice

Pineapple Relish: Diced Pineapples, Red & Green Bell Peppers, White Onions, Cilantro, Key-Lime Juice and Balsamic Reduction

Caribbean Remoulade: Chipotle Peppers, Whole Grain Dijon Mustard, Tomatoes, Onion Powder, Garlic Powder, Horseradish, Mayonnaise, Tomato Paste and Malt Wine Vinegar

~DINNER BUFFET~

(Minimum of 50 guests, replenished for one hour)

Buffets include Dinner rolls, Butter, Coffee and Iced Tea.

SALAD

(Please Select One)

Caesar Salad or Fresh Garden Greens Salad and Choice of Dressing

STARCH & VEGETABLE ACCOMPANIMENTS

(Please Select One of each from Plated Dinner List)

ENTRÉE SELECTIONS

Chicken Parmesan in a Pomodoro Sauce

Calypso Chicken Jamaican Jerk Style

Chicken Marsala in a Garlic, Shallot and Mushroom Sauce

Chicken Picatta with Capers, White Wine and Butter

Herbed Cheese Chicken Roulade with Chardonnay Tomato Veloute

Chicken Divan with Mushrooms, Celery and Carrots in a Cream Sauce

Oven Roasted Turkey Breast ala King

Cajun Style Tilapia with Creole Sauce

Macadamia Nut Encrusted Mahi with Orange Beurre Blanc

Papaya Mango Tropical Mahi Mahi

Salmon Oscar with Asparagus, Crabmeat and Hollandaise Sauce

Baked Salmon with Dill Cream Sauce

New England Style Baked Cod with Lemon Beurre Blanc

Oven Roasted Pork Loin with au jus Gravy

Hungarian Beef Stroganoff with Sour Cream Sauce

Barbecue Marinated Flank Steak

Carolina Style Pulled Pork

Mild Italian Style Sausage with Peppers and Onions

Baked Ziti with Tomato Basil Sauce

Fettuccine Alfredo

Vegetable Lasagna

Garden Tortellini Carbonara with Smoked Ham and Peas

Cheese Stuffed Manicotti with Marinara Sauce

STANDARD DINNER BUFFET

With Two Entrees Selections \$42 per Person

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With Three Entrée Selections \$50 per Person

Chef's Carving Board Additions

(These Carving Selections can be added to the Standard Dinner Buffets
and include Silver Dollar rolls and Butter)

Sesame Encrusted Seared Ahi Tuna

Ahi Tuna coated with Black, White and Wasabi Sesame seeds, Seared Rare
and served with Soy Butter, Teriyaki Sauce, Wasabi, Siracha Sauce
and Pickled Ginger with Crispy Wontons

\$15 per Person

Steamship Round of Beef

Slow Roasted Spice Rubbed Bone-in Steamship of Beef, served
with Horseradish, Horsey Sauce, Natural jus and Dijon Mustard

\$9 per Person

Oven Roasted Top Round of Beef

Slow Roasted Herb Encrusted Beef Top served with jus lie, Horseradish,
Horsey Sauce, Dijon Mustard and Creole Remoulade

\$9 per Person

Oven Roasted Prime Rib

Herb and Spice Rubbed Prime Rib of Beef served with jus lie,
Horseradish, Horsey Sauce, Dijon Mustard and Creole Remoulade

\$13 per Person

Slow Roasted Beef Tenderloin

Spice & Herb Seasoned Oven Roasted Beef Tenderloin served
with Horseradish, Horsey Sauce, Mushroom Ragout, and Cabernet Demi-Glace,

\$19 per Person

Honey Glazed Ham

Oven Baked Boneless Country Ham served with Honey Mustard,
Creole Dijon Mustard, Molasses-Maple sauce and Pineapple Raisin Sauce

\$8 per Person

Oven Roasted Tom Turkey

Oven Roasted Herb Encrusted Whole Tom Turkey served with
Cranberry Sauce, Turkey Gravy, Dijon Aioli and Assorted Mustards

\$9 per Person

Action Stations

Create Your Own Dishes prepared by Uniformed Chefs.
These Action Stations can be added to the Standard Dinner Buffets.

Sautéed Pasta Station

Pastas include: Penne, Fettuccine and Farfalle

Choice of Sauces: Marinara, Alfredo, Scampi, Vodka Tomato Cream,
Aglio e Olio and Pesto

Additional Items to include: Broccoli, Mushrooms, Sweet Onions, Sweet Peppers,
Tomatoes, Spinach Parmigiano-Reggiano Cheese and Fresh Garlic
\$10 per Person

Add Sausage & Meatballs \$4 additional per Person

Add Chicken \$4 additional per Person

Add Shrimp \$5 additional per Person

Add Scallops \$6 additional per Person

Asian Stir Fry Station

Chinese Noodles Stir Fried with Thai Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts,
Onions, Baby Corn, Carrots, Broccoli, Pea Shoots, Peppers and Bean Sprouts

Side Sauces include: Teriyaki, Sweet & Sour, Hot Mustard & Duck Sauces

\$ 11 per Person

Add Chicken \$4 additional per Person

Add Shrimp \$5 additional per Person

Add Scallops \$6 additional per Person

~Themed Dinner Buffets~

Night in Venice

Traditional Caesar and Mixed Greens Salad Bar
Minestrone Soup
Steamed Mussels in Garlic and White Wine
Antipasto Display
Chicken Marsala
Vegetarian Lasagna
Mild Italian Sausage with Pepper and Onions
Fettuccine Alfredo
Steamed Fresh Vegetables
Garlic Bread
Tiramisu, Cannoli and Cheesecake
\$42 per person

Florida Flare

Mixed Greens Salad Bar
Conch Chowder
Florida Blue Crab Cakes with Cilantro Lime Cream Sauce
Mahi Mahi with Mango Relish
Pineapple and Coconut Chicken
Snow Crab Legs with Drawn Butter
Roasted Red Potatoes
Steamed Fresh Vegetables
Dinner Rolls and Sweet Butter
Key Lime Pie and Cheese Cake with Fresh Strawberries
\$65 per person

Steak – Out

Sliced Fresh Seasonal Fruit Display
Caesar Salad and Mixed Greens Salad Bar
Make your own Baked Potato Bar
Steamed Seasonal Vegetable Medley
Peel and Eat Shrimp with Cocktail Sauce and Cajun Remoulade
Caribbean Jerk Moro Citrus Chicken
Grilled New York Strip Steak
Fresh Catch of the Day (Choice of Seafood Selection)
Apple Pie, Carrot Cake, and Chocolate Decadence Cake
\$62 per person + (\$50 Chef Attendant Fee)

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~PLATED BANQUET LUNCHESES~

Lighter Luncheon Salads

All Salads include Freshly Baked Breads, Coffee & Iced Tea

- Tomato Stuffed with Chicken Salad** **\$14**
Chicken, Celery, Onions and Mayonnaise Served in a Vine Ripe Tomato over Mixed Greens topped with Toasted Walnuts and Croutons
- Cobb Salad** **\$14**
Fresh Mixed Greens Topped with Turkey, Eggs, Guacamole, Red Onions, Olives, Grape Tomatoes, Smoked Bacon, Croutons, and Gorgonzola Cheese
(Sub Chicken for \$4.00)
- Chicken Waldorf Salad** **\$15**
Fresh Red Delicious Apples, Celery, Grapes, Walnuts, Raisins tossed with a Sweet Mayonnaise Dressing and topped with Sun-Dried Cherries
- Traditional Caesar Salad** **\$14**
Choice of Grilled Chicken or Fish on Chopped Romaine Lettuce tossed with Caesar Dressing with Freshly Shredded Parmesan Cheese, garnished with a Baked Parmesan Crisp
(Substitute Shrimp for \$6.00)
- Raspberry Chicken Salad** **\$16**
Grilled Seasoned Breast of Chicken over Mixed Baby Greens with Carrots, Tomatoes, Candied Pecans, Sliced Fresh Apple, Bermuda Onions and Fresh Raspberries drizzled with Raspberry Vinaigrette
- Grilled Chicken Salad** **\$14**
Chopped grilled Chicken Breast tossed with Green Onions, Black Olives, Capers, Sun-Dried Tomatoes and Artichokes tossed in Lemon-Mayonnaise Dressing served over Romaine Lettuce and Mixed Baby Greens
- Mediterranean Chicken Salad** **\$14**
Grilled Boneless Breast of Chicken with Grilled Asparagus, Poached Pears, Oven Roasted Tomatoes, Red Bermuda Onions, Cucumbers and Carrot Ribbons with White Balsamic Basil Vinaigrette
- Stuffed Avocado and Crabmeat** **\$16**
Avocado Halves filled with Tarragon and Blue Lump Crab Salad with Celery and Red Bermuda Onions over Mixed Greens with Tomatoes, Cucumbers, Hearts of Palm and Black Olives served with choice of dressing

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~PLATED BANQUET LUNCHESES~

All Luncheons include Freshly Brewed Coffee or Iced Tea

Sandwiches

Cold Sandwiches are served with Homemade Potato Chips and a Deli Pickle.

Hot Sandwiches are served with Waffle Fries and a Deli Pickle

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| Deli Roast Beef and Grilled Zucchini Baguettes | \$14 |
| Boar's Head Low-Sodium Cap-Off Top Round, Boar's Head Gouda Cheese, Red Onion, Grilled Zucchini, Romaine and Tomato on a French Baguette with Horseradish Sauce | |
| Hickory Smoked Black Forest Turkey and Black Forest Ham | \$15 |
| Boar's Head Black Forest Ham and Turkey, Boar's Head Vermont White Cheddar Cheese, Sliced Avocados, Green Leaf Lettuce, Sliced Red Peppers, Tomatoes, Pickles and Low Calorie Balsamic Vinaigrette on a Whole Wheat Sub Roll | |
| Turkey, Bacon and Avocado | \$14 |
| Boar's Head Maple Glazed Honey Turkey, Applewood Smoked Bacon, Avocado, Micro Greens, Vine-Ripe Tomato and Mayonnaise on a Croissant | |
| Ham and Swiss | \$15 |
| Thinly Shaved Oven Roasted Boar's Head Ham, Swiss cheese, Leaf Lettuce, Tomato and Dijon Aioli on a Croissant | |
| Chipotle Chicken and Havarti Sub | \$14 |
| Boar's Head Chipotle Deli Chicken Breast, Boar's Head Cream Havarti Cheese, Iceberg Lettuce, Tomatoes, Red Onions, Black Olives, Pepperoncini and Chipotle Aioli on a French Roll | |
| Chicken Caesar Wrap | \$14 |
| Grilled Chicken Breast and Romaine Lettuce Tossed with Parmesan Cheese and Caesar Dressing Wrapped in a Wheat Tortilla | |
| Grilled Chicken Focaccia | \$15 |
| Grilled Chicken Breast, Roasted Red Peppers, Provolone Cheese and Pea Shoots, Basil Oil and Red Pepper Aioli on Tomato & Herb Focaccia Bread | |
| Blackened Mahi-Mahi | \$15 |
| Lightly Blackened Mahi-Mahi, Arugula, Grilled Red Onions, Vine-Ripe Tomatoes, Grilled Roman Artichoke Hearts and Tamarind Aioli on an Asiago Ciabatta Roll | |

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~PLATED BANQUET LUNCHESES~

All Luncheons include Freshly Brewed Coffee or Iced Tea.

Add Chef's Daily Soup Inspiration, Garden Salad or Caesar Salad to any Luncheon for an additional \$4 per guest

ENTRÉE'S

All Entrees include choice of one Vegetable and one Starch

Poultry

Chicken Marsala , with Garlic, Shallots and Mushrooms	\$18
Chicken Française , with Lemon-Caper Butter Sauce	\$18
Chicken Picatta , with Capers, White Wine and Butter	\$16
Calypso Chicken , Jamaican Jerk Style	\$16
Chicken Divan , with Mushrooms, Celery, and Carrots in a Cream Sauce	\$18
Herbed Cheese Chicken Roulade , with Chardonnay Tomato Veloute with Tomato Coulis	\$19
Chicken Parmesan , breaded with Pomodoro Sauce and Provolone Cheese	\$16
Oven Roasted Pork Loin , with au jus Gravy	\$16
Boneless Pork Loin Chops , with Cinnamon-Apples	\$18
Salisbury Steaks , with Mushroom Gravy	\$16

Meats

Rib-Eye Steak , served Open Face on Texas Toast with Grilled Onions and Mushrooms	\$22
Steak Diane , sautéed Beef Tips with Cream Sauce over Egg Noodles	\$21
Hungarian Beef Stroganoff , with a Demi Sour Cream Sauce	\$18
Grilled Marinated Flank Steak , rubbed with Steak Seasoning and Herbs	\$19
Carolina Style Pulled Pork , tossed in Spicy Barbecue Sauce	\$14
Italian Style Mild Sausage , with Sautéed Peppers and Onions	\$14

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Entrées Continued

All Luncheons include Freshly Brewed Coffee or Iced Tea
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Seafood

Floribbean Tilapia , with Mango-Pineapple-Coconut Sauce, Tomato, Avocado, Pepper and Onion Relish	\$17
Grilled or Baked Mahi Mahi Fillet , with Lemon Beurre Blanc	\$20
Grilled or Broiled Salmon Fillet , with Tropical Fruit Chutney	\$21
Salmon Oscar , with Asparagus, Crabmeat and Hollandaise Sauce	\$31
Cajun Style Tilapia , with Spicy Creole Sauce	\$16
Macadamia Nut Encrusted Mahi-Mahi , with Orange Beurre Blanc	\$23
Tropical Mahi-Mahi , with a Papaya Mango Sauce and Toasted Coconut	\$22
Baked Salmon , with Dill Cream Sauce	\$21
New England Style Oven Baked Cod , Panko Encrusted with Lemon Beurre Blanc	\$17

Pasta and Vegetarian

Baked Ziti , with Tomato Basil Sauce and Fresh Herbs	\$15
Vegetable Lasagna , Layers of Carrots, Squash, Broccoli, Mushrooms, Ricotta and Parmesan Cheeses topped with Marinara Sauce	\$15
Fettuccine Alfredo , Fettuccine Pasta tossed in a Parmesan Béchamel Sauce	\$16
Add Chicken \$5	
Add Shrimp \$8	
Add Scallops \$8	
Add Steak \$11	
Garden Tortellini Carbonara , Tomato, Spinach, Egg Flavored Tortellini tossed in Alfredo Sauce with Smoked Ham and Peas	\$21
Ricotta & Parmesan Cheese Stuffed Manicotti , with Marinara Sauce	\$16

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Lunch Themed Buffets

All Luncheons include Freshly Brewed Coffee or Iced Tea
Add Chef's Daily Soup Inspiration, Garden Salad Bar or Caesar Salad Station
to any Luncheon for an additional \$4 per guest

Backyard Barbecue Bash

Boneless Barbecue Chicken Breasts, Carolina Style Pulled BBQ Pork, Grilled Hot Dogs,
Lettuce, Sliced Onion & Tomatoes, appropriate Condiments and Relish Tray, Buns,
Brown Sugar & Molasses Baked Beans, Potato Salad, Pasta Salad, Homemade Chips
and an Assortment of Fresh Baked Brownies & Cookies

\$20 per person

Add Slow Baked Barbecue Ribs \$5 per person

Add Grilled Marinated Skirt Steak \$4 per person

Cypress Woods Deli Buffet

Gourmet Selection of Boar's Head Deli Meats & Cheeses to Include:
Oven Roasted London Broil, Lemon Pepper Deli Chicken Breast, Cracked Pepper Mill
Turkey, Black Forest Ham, Genoa Salami, Pepperoni, Vermont Cheddar, American,
Longhorn Colby, and Lacey Swiss Cheese, Leaf Lettuce, Sliced Onion & Tomatoes,
Appropriate Condiments and Relish Tray, White, Wheat, Rye Bread and Kaiser Rolls,
Homemade Potato Chips, Antipasti Pasta Salad, Southern Style Potato Salad
with Bacon and Egg and an Assortment of Fresh Baked Brownies & Cookies

\$ 18 per person

**Upgrade to Choice of One (1) Entrée, (1) Chef's Starch or Pasta, (1) Fresh Vegetables,
\$22 per person**

South of the Border

Make Your Own Tacos and Fajitas!!

Spicy Ground Beef, Seasoned Chicken Breast, Crisp Corn Taco Shells, Soft Flour
Tortillas, Lettuce, Diced Tomatoes, Black Olives, Jalapeno Peppers, Diced Onions,
Shredded Cheddar Cheese Sour Cream, Salsa and Guacamole with Spanish
Style Rice, Refried Beans, Tamales, Nachos & Cheese Sauce and Churros

\$22 per Person

Dessert Enhancements

For a change of pace try some of our individual desserts priced
by the piece for your convenience!!

Assorted Petit Four Station:

Chefs Assorted Mini Pastries(choose six)

- Éclairs - Cream Puffs - Chantilly Swans - Pina Colada Tarts
- Peanut Butter Tarts - Fresh Fruit Tarts - Pecan Tarts
- Chocolate Truffle Tarts - Almond Linzer Napoleons
- Key Lime Tarts - Chocolate Espresso Squares - Raspberry Crumble
- White Chocolate Banana Tart (other varieties available upon request)

\$3.50 per piece

Assortment Imported Tea Cookies

- Coconut Macaroons – Almond Macaroons – Florentines – Ginger
- Key Lime Sandwich – Chocolate Linzer – Rugelach
- Almond Marzipan – Raspberry Doily – Biscotti
- Almond Sable

\$2.50 per piece

Gourmet Cookie Selection

- Chocolate Chip – Peanut Butter – Oatmeal Raisin
- Coconut Pecan – Coconut Key lime

\$2.25 per piece

PLATED DESSERTS

(Please Select One)

Chocolate Layer Cake	\$7
Chocolate Coffee Mousse	\$8
White Chocolate –Amaretto Mousse with Shaved Chocolate	\$8
Cheesecake with Strawberry Sauce	\$8
Caramel Pecan Cake with Chocolate Sauce	\$9
Key Lime Pie with Raspberry Sauce	\$9
Carrot Cake with Whipped Cream	\$9

(Custom varieties available upon request)

Dessert Enhancements Continued

If you are looking for an Impressive and Creative Treat enjoy one of these Chef attended dessert stations at your next event!!

Banana Foster Station

Fresh Banana Flambé with Banana Liquor, Bacardi 151, Brown Sugar and Cinnamon prepared in the Main Dining Room served ala mode

\$9 per guest

Cherries Jubilee Station

Flambéed Cherries with Brandy, Raw Sugar and Kirschwasser prepared in the Main Dining Room served ala mode

\$9 per guest

Dark Chocolate Fondue Fountain

Slow Melted Dark Chocolate served with Mini Brownies, Pound Cake, Rice Krispy Treats, Marshmallows, Pineapple, and Fresh Strawberries for Dipping

\$12 per guest

Crepe Station

Sweet Honey Mascarpone Cheese filled Golden Brown Crepes served with your choice of the following toppings: Blueberries, Strawberries, Apples, Bananas, Chocolate Chips, Whipped Cream, Orange-Gran Marnier Sauce, Chopped Walnuts, Toasted Almonds, Cinnamon and French Vanilla Ice Cream

\$12 per guest

Ice Cream Sundae Bar

Build your own Ice Cream Sundae with a selection of French Vanilla Ice cream, Chocolate Ice Cream, Cherry, Strawberry & Apple Toppings, Chocolate Syrup, Chopped Walnuts, Mini Chocolate Chips, Oreo Cookie Chunks, Rainbow Sprinkles and Whipped Cream Topping

\$8 per guest

Beverage Service Selections

	Cash Bar	Hosted Bar
Well Brands	\$7	\$6
Call Brands	\$8	\$7
Premium Brands	\$10	\$9
Top Shelf Brands	\$12	\$10
House Wine	\$7	\$6
Premium Wine	\$9	\$8
Cordials & Premiums Cordials	\$9	\$8
Frozen Drinks	\$9	\$8
Import Beers	\$6	\$5
Domestic Beers	\$5	\$4
Soda & Juices	\$4	\$3

Cash Bar prices include tax and gratuity.

Hosted Bar prices are subject to a 20% service Charge and applicable sales tax.

Champagne Punch	\$65 per Gallon
Mimosa Punch	\$55 per Gallon
Margarita Punch	\$55 per Gallon
Non-Alcoholic Punch	\$40 per Gallon
Champagne Toast	\$3 per person
Keg of Beer	\$300 per Domestic Keg

Hosted Bars charged by the Hour per Person

-Coffee, Iced, Hot Tea & Soda Included-

I

“SILVER”

Well Liquors
House Wines
Draft Beer

\$11 per person-First Hour

\$8 per person-Each Additional Hour

\$1 Less per Hour for Beer & Wine Only

II

“GOLD”

Well & Call Liquors
House Wines

Import, Domestic & Draft Beers

\$13 per person-First Hour

\$10 per person-Each Additional

III

“PLATINUM”

Well & Call Liquors
House Wines

Premium Liquors & Cordials

Import, Domestic & Draft Beers

\$15 per person-First Hour

\$12 per person-Each Additional Hour

IV

“NY Martini Bar”

Raspberry Martini

Apple Martini

Strawberry Martini

Sangria Martini

\$15 per person-First Hour

\$12 per person-Each Additional

All prices subject to 20% service charge and applicable sales tax unless otherwise noted. Prices Subject to Change

Banquet Service Item Fees

Dance Floor Fee	\$250
Custom Linen Colors	\$1 per person for Napkins Only \$2 per person Table Cloths & Napkins
Wedding Cake Service Fee	\$1.25 per person
Set up Fee (Includes Table Arrangements, Special Table Skirting, Set-up & Clean-up for Dining Areas. Does Not Include Table Decorations)	\$100 (50-100 People) \$150 (100-150 People) \$200 (150 People or More)
Special Meeting Room Fee	\$75 per Hour