



~PLATED BANQUET DINNERS~

Entrée Selections Include Choice of Salad, Vegetable and Starch,
Bread & Butter, Coffee, Soda, & Iced Tea

Chicken

Tuscany Chicken

Seasoned Flour Breaded Chicken Breast Pan Seared Resting on a Basil
Pomodoro Sauce, Topped with Prosciutto & Fresh Mozzarella Laced with Pesto \$29

Chicken Napoleon

Layered with Fresh Spinach, Smoked Gouda Cheese and Red Pepper Coulis \$28

Chicken Picatta

Served with a Lemon & Caper Beurre Blanc \$27

Chicken Marsala

Pan Seared with a Marsala Wine and Mushroom Sauce \$27

Fish

Grouper Romano

Egg and Romano Cheese Battered Domestic Grouper Fillet
Served with a Lemon Butter Sauce. \$30

Grouper Macadamia

Macadamia Nut Breaded Domestic Grouper Fillet, Pan Seared with a
Mango Citrus Beurre Blanc \$31

Grilled Atlantic Salmon

Laced with a Raspberry Dijon Beurre Blanc \$28

Mahi Mahi

Pan Seared with a Spiced Rum Coconut Cream Sauce \$28

Other Entrée Selections and Choices are Available. Our Culinary Team Will Personally Cater to Your Needs.
Please Consult with Our Chef.

Above Prices are subject to 20% service charge and 6% sales tax and applicable sales tax.
Prices are Subject to change other fees may be applicable

~PLATED BANQUET DINNERS~

Entrée Selections Include Choice of Salad, Vegetable and Starch,
Bread & Butter, Coffee, Soda and Iced Tea

Beef

Filet Mignon	\$38
6 oz. Char Grilled Filet with Burgundy Demi Glace	
Slow Roasted New York Strip Loin	
A Club Favorite, English Sliced with Béarnaise Sauce	\$30
Roast Prime Rib of Beef Au Jus	
10 oz. Cut Served with Horseradish Sauce	\$34
8oz Cut Served with Horseradish Sauce	\$31
Grilled Sirloin of Beef	
8 oz. Cut Char Grilled Served with a Roasted Garlic Demi Glace	\$29

Combination Plated Dinners

Surf & Turf	
5 oz Filet Mignon with Burgundy Demi Glace Paired with Two Crab Stuffed Shrimp and Roasted Red Pepper Cream	\$44
Chicken & Crab Oscar	
Pan Seared Chicken Breast Topped with Lump Crab, Asparagus Tips and Béarnaise Sauce	\$32
Mixed Grill	
Charred Grilled Chicken Breast Paired with Grilled Atlantic Salmon with a Tuscany Style Tomato Kalamata Olive Tapenade	\$31
Grilled Vegetable and Strict Vegan Plated Dinners	
Are Available, Please Consult with our Culinary Team to Create Your Entrée	\$27

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~DINNER BUFFET~

(Minimum of 40 Guests, Replenished For One Hour)

Salads

(Choice of One)

Mixed Greens Salad with Choice of Dressing
Caesar Salad
Baby Spinach Salad with White Balsamic & Strawberry Vinaigrette

Vegetables

(Choice of One)

Julienne Vegetables of Yellow Squash, Zucchini & Carrot
Steamed Asparagus or Grilled
Haricot Verts Bundles
Fresh Broccoli
Green Bean Amandine
Cauliflower & Carrot

Starches

(Choice of One)

Parsley Buttered Red Skin Potatoes
Oven Roasted Red Skin Potatoes with Fresh Rosemary
Basmati or Jasmine Rice
Rice Pilaf
Seasoned Wild Rice Blend
Mashed Potatoes or Smashed Red Skin Potatoes
(Enhance with Roasted Garlic, Sour Cream & Chive or Roasted Red Pepper & Garlic)
Au Gratin Potatoes

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~DINNER BUFFET~

(Minimum of 40 guests, replenished for one hour)

ENTRÉE SELECTIONS

(Choose Two)

Chicken Parmesan
Sweet and Sour Chicken
Chicken Marsala
Fresh Herbed Baked Chicken Breast with Volute

Macadamia Nut Encrusted Grouper
Mahi Mahi Fresh Fruit Salsa
Grilled Salmon Oscar
Baked Salmon in Dill Cream Sauce

Oven Roasted Pork Loin Au Jus
Sliced Beef Round with Burgundy Mushroom Sauce

Penne Pasta with Bolognese Sauce
Fettuccine Alfredo
Garden Tortellini with Pesto Cream Sauce
Cheese Raviolis with Pomodoro Cream Sauce

STANDARD DINNER BUFFET

\$37++ PER PERSON

CARVED MEATS

(\$50.00 Chef Carving Fee)

Top Round of Beef
Slow Roasted Loin of Pork
Hickory Smoked Bone in Ham
Oven Roasted Turkey Breast

GRAND BUFFET

Add One Chef Carved Meat

\$40++ PER PERSON

PREMINUM SLOW ROASTED CARVED MEATS

New York Strip Loin at \$42 ++ per person

Prime Rib of Beef at \$44++ per person

Beef Tenderloin at \$48++ per person

Buffets include dinner rolls, butter, coffee, and iced tea. All prices subject to 20% service charge and 6 % sales tax Prices Subject to Change other fees may be applicable

“THE COCKTAIL HOUR”

~PASSED HORS D’ OEUVRES~

Please allow a minimum of 3 pieces per guest

Price quote per 50 pieces

Scallops Wrapped in Bacon	\$140.00
Baked Brie en Croute with Raspberries	\$150.00
Pan Seared Herbed Quail Legs	\$150.00
Assorted Mini Quiche	\$95.00
Water Chestnuts Wrapped in Bacon	\$85.00
Portobello Tartlet’s	\$150.00
Mini Beef Wellingtons	\$200.00
Crabmeat Turnovers	\$125.00
Wontons with Mozzarella and Prosciutto	\$125.00
Mini Crab Cakes	\$175.00
Coconut Fried Shrimp	\$150.00
Meatballs: Barbecue, Italian or Swedish Style	\$95.00
Artichokes Stuffed with Bleu cheese Mousse	\$100.00
Herb Crab and Cream Cheese Beggar’s Purse	\$100.00
Deviled Eggs with Caviar	\$100.00
Chicken Wontons	\$125.00
Fruit Kebobs Sprinkled with Shredded Coconut	\$75.00
Genoa Salami Cornucopia with Herbal Cream Cheese	\$75.00
Goat Cheese with Black Olive Tapenade on Crostinis	\$75.00
Smoked Salmon with Dill Cream Cheese on Crostinis	\$120.00

~DISPLAY SELECTION~

Priced per Person

Deluxe Display of Imported Cheese with Crackers	\$5.95
Seasonal Fruit Display	\$5.00
Deluxe Cheese Display and Seasonal Fruit Display	\$5.50
Vegetable Crudités	\$3.50
Antipasto Display	\$5.50
Served With Sliced Italian Cured Meats, Cheeses, Grilled Vegetables	
Shrimp Cocktail Display	\$12.95
Served with Tomato Horseradish sauce and Lemon Wedges	
Assorted Sushi Display:	\$15.00
California Rolls, Tuna Rolls, Crab Rolls	
With Wasabi, Pickled Ginger, Wakame and Soy Sauce	

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~Beverage Service~

Party Punches

Champagne Punch	\$65.00	per Gallon
Mimosa Punch	\$55.00	per Gallon
Margarita Punch	\$55.00	per Gallon
Non-Alcoholic Punch	\$40.00	per Gallon
Champagne Toast	\$2.00	per person
Keg of Beer	\$275.00	per Keg Domestic

Cash Bar (Guest Pay/not the host- price includes tax & gratuity)

Well Brands	\$ 7.00
Call Brands	\$ 8.00
Premiums	\$ 9.00
House Wine	\$ 7.00
Premium Wine	\$ 8.00
Cordials & Premiums Cordials	\$ 8.00
Frozen Drinks	\$ 8.00
Import Beer	\$ 5.00
Domestic Beer	\$ 4.00
Draft Beer	\$ 3.00
Soda & Mixers	\$ 3.00

~Hosted Bars charged by the Hour per Person ~

I

“SILVER”

Well Brand Liquors

House Brand Wines

Draft Beer

\$9 per person-per hour

II

“GOLD”

Well & Call Brand Liquors

House Brand Wines

Bottled Domestic & Import Beer

Draft Beer

\$10 per person –per hour

III

“PLATINUM”

Well & Call Liquors

House Brand Wined

Premium Liquors & Cordials

Draft, Domestic, & Import Beer

\$11 per person-per hour

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