

Plated Dinner Selections

Seven Springs Chicken

*Pan Seared Chicken Breast, Artichoke Hearts, Sundried Tomatoes,
Fresh Basil & Chardonnay Cream Served with Wild Rice and Chef's Vegetable Medley*

\$18.95

Sautéed Chicken Breast

*Choice of Marsala, Piccata, Chambord (Raspberry)
Served with Herb Orzo & Seasonal Vegetable Medley*

\$17.95

Classic Chicken Cordon Bleu

*Tender Chicken Breast Stuffed with Smoked Ham, Imported Swiss Cheese
And Topped with Roasted Garlic Béchamel
Served with Roasted New Potatoes and Chef's Vegetable Medley*

\$21.95

New York Strip Steak

*12oz. Center Cut Angus Strip Steak Served Medium Rare with Sautéed Button Mushrooms,
Roasted Yukon Gold Potatoes and Chef's Vegetable Medley*

\$23.95

Prime Rib of Beef

*Choice of Queen Cut 8oz or King Cut 12oz
Served Medium Rare with Creamy Horseradish and Natural Au Jus,
Whipped Herb Potatoes, and Vegetable Medley*

8oz \$22.95....12oz \$26.95

Filet Mignon

*Center Cut 8oz Chargrilled Beef Tenderloin, Wild Mushroom Bruschetta, Bordelaise Sauce,
Rosemary Roasted Potatoes and Chef's Vegetable Medley*

\$26.95

Hoisin Glazed Pork Tenderloin

*Hoisin Glazed Pork Tenderloin Sliced Thin and Served with Ricotta Whipped Yukon Gold
Potatoes and Chef's Vegetable Medley*

\$17.95

Beef Short Ribs

*Braised Short Ribs with a Rich Merlot Demi Glace, Herb Whipped Potatoes
and Chef's Vegetable Medley*

\$21.95

Slow Roasted Turkey Breast

*Sliced Roasted Turkey Breast with Natural Pan Gravy, Cornbread Stuffing,
White Cheddar Mashed Potatoes and Chef's Vegetable Medley
Served with Whole Berry Cranberry Sauce*

\$15.95

Surf & Turf Duet

*Center Cut 4oz Filet Mignon with Wild Mushroom Bruschetta Paired with
Two Jumbo Stuffed Shrimp with Key Lime Hollandaise Sauce
Served with Roasted Rosemary Potatoes and Chef's Vegetable Medley*

\$27.95

Sliced Sirloin

*Slow Roasted Black Angus Sirloin, Sliced and Topped with Mushroom Merlot Demi Glace
Seasoned Red Roasted Potatoes and Chef's Vegetable Medley*

\$18.95

Pan Seared Salmon

*North Atlantic Salmon Topped with Maltese Hollandaise Sauce Served with Roasted Fingerling
Potatoes and Chef's Vegetable Medley*

\$18.95

Florida Keys Jumbo Stuffed Shrimp

*5 Wild Caught Jumbo Shrimp Stuffed with Lump Crabmeat and Topped with Key Lime
Hollandaise Sauce, Wild Rice Pilaf and Chef's Vegetable Medley*

\$22.95

Macadamia Nut Crusted Cod

*Mild North Atlantic Cod Loin Topped with Macadamia Nut Butter Crumb, Lemon Butter Sauce,
Chef's Vegetable and Herb Orzo*

\$18.95

Vegetarian Options

Grilled Tuscan Vegetable Stack

*Grilled Marinated Vegetables Stacked Together with Fresh Rosemary Skewer
Served with Lemon Olive Oil Cappelini Pasta*
\$15.95

Vegetable Lasagna

*Layered Vegetables, Alfredo Sauce,
Italian Cheeses and Pasta*
\$17.95

Pasta Primavera

*Angel Hair Pasta, Mushrooms, Julienne Vegetables, Fresh Tomato Sauce
and Ratatouille Stuffed Tomato*
\$16.95

*All entrees include House Salad or Caesar Salad,
Rolls and Butter
Fresh Brewed Coffee and Iced Tea*

***All prices listed do not include applicable sales tax and gratuity
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Premier Dinner Buffet

Minimum 40 People

Beef

*Sliced Sirloin with Mushroom Merlot Sauce
Grilled Black Angus Meatloaf with Hunter Sauce
Roast Beef with Rosemary Bordelaise
Sliced London Broil*

Poultry

*Chicken Marsala - Chicken Piccata - Seven Springs Chicken
Sliced Roast Turkey with Gravy and Stuffing
Roasted Rosemary Lemon Chicken*

Pork

*Herb Crusted Pork Loin with Mushroom Tomato Demi Glace
Boneless Pork Chops with Buttery Caramelized Apples*

Seafood

*Crab Stuffed Flounder with Lemon Butter Sauce - Champagne Dill Salmon
Mahi Mahi with Mango Papaya Salsa - Macadamia Nut Crusted Cod
Shrimp & Fettuccine Alfredo*

Accompaniments

Choose Three

*Chefs Vegetable Medley – Green Beans with Shallot Butter – Orange Ginger Glazed Baby Carrots
– Julienne Squash Medley – Buttered Broccoli –
Whipped New Potatoes – Wild Rice Pilaf – Herb Orzo Rosemary Roasted Potatoes – Rice Pilaf*

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

Choice of Two Entrees \$25.95

Choice of Three Entrees \$28.95

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Italian Extravaganza

Minimum 40 People

Mozzarella and Tomato Salad

Drizzled with Balsamic Vinaigrette and Fresh Basil

Traditional Caesar Salad

Italian Pasta Station

*Your Selection of Two Pastas and Two Sauces Cooked Right In Front of You By One
Of Our Chefs and Served with
Grated Parmesan Cheese, Basil Pesto, Crushed Red Pepper, Chiffonade of Basil &
Crusty Italian Bread*

Pastas

Penne, Farfalle & Cheese Tortellini

Sauces

Marinara, Alfredo, and Vodka

Garlic Breadsticks

Lasagna / Homemade Meatballs / Sausage and Peppers

Desserts

Cannolis/Assorted Cookies

Coffee and Iced Tea

\$19.95++

Chef Fee \$35.00

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Let's Do a BBQ

Minimum 40 People

Kettle Chips and Homemade Onion Dip

Crudités Display with Ranch and Bleu Cheese

From The Grill

Hamburgers/Hot Dogs

With all the Fixings

Rolls and Buns

Tomatoes/Onions/Pickle Platter

Mustard/Ketchup/Mayonnaise/Relish

Bacon Molasses Baked Beans/Pasta Salad

Cole Slaw

Lemonade and Iced Tea

\$14.95++

Substitute Hamburgers and Hot Dogs for Pulled Pork

Or

Roasted BBQ Chicken

\$16.95++

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Bridal and Baby Showers

Soup Du Jour

Choose One

Chicken Noodle/Minestrone/Broccoli Cheddar

Choose One

House Salad

*Crisp Mixed Greens, Cucumbers, Vine Ripe Tomatoes,
Red Onions, Heart of Palm, Olives and Mozzarella*

Caesar Salad

*Crisp Romaine, Parmesan Dressing,
Herb Croutons and Shredded Parmesan Cheese*

Choose Two

Pecan Chicken Salad Croissant

*Chunky Pecan Chicken Salad, Crisp Lettuce, Vine Ripe Tomatoes Served on a Buttery Croissant
Served with Sliced Fresh Fruit*

Classic Quiche Lorraine

*Smoked Bacon, Caramelized Onion and Swiss Cheese
Served with Sliced Fresh Fruit*

Spinach Tomato and Feta Quiche

*Baby Spinach, Sundried Tomatoes and Crumbled Feta
Served with Sliced Fresh Fruits*

Served with a Tray of Fresh Baked Cookies and Brownies

\$14.95 per person

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A Fun Affair

Served with Lemonade & Fruit Punch

Choose Two\$13.95

Choose Three\$15.95

Mini Black Angus Burgers Sliders

***With Pickle Chips and American Cheese on
Mini Brioche Rolls with Proper Condiments***

Grilled Chicken and Cheese Quesadillas

***Grilled Chicken Breast, Cheddar Cheese, Stuffed in a Flour Tortilla
Served with Chipotle Sour Cream and Fire Roasted Salsa***

Miniature Hot Dog Sliders

All Beef Mini Coney Island Style Hot Dog Sliders with Appropriate Condiments

Pepperoni and Cheese Pizza Triangles

***Thin Crust Pizza Topped with Sliced Pepperoni and Mozzarella
or Plain Cheese Pizza***

Crispy Chicken Tenders

***Crispy White Meat Chicken Tenders Served with Honey Mustard,
BBQ Sauce and Ranch Dressing***

Choose Two

***Crispy French Fries, Macaroni and Cheese, Kettle Chips, Tortillas and Salsa, Fresh
Fruit Bowl or Tossed Salad Bowl with Ranch
And Wild Raspberry Vinaigrette***

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Plated Luncheon Selections

Chicken Caprese

Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze, Herbed Orzo and Chef's Vegetable Medley

\$13.95

Hunter Style Chicken

Sautéed Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce Served with Whipped Potatoes and Chef's Vegetable Medley

\$13.95

Herb Crusted Pork Loin

Slow Roasted Sliced Pork Loin with Tomato Mushroom Demi Glace, Roasted New Potatoes and Chef's Vegetable Medley

\$13.95

Sliced Roasted Sirloin

Slow Roasted Aged Sirloin, Cabernet Mushroom Sauce, Roasted New Potatoes And Chef's Vegetable Medley

\$15.95

Beef Tips Bourguignon

Tender Beef Tips, Mushrooms, Shallots, Red Wine, Rich Demi Glace, Served with Whipped Potatoes and Chef's Vegetable Medley

\$15.95

*All Entrees Served with House Salad, Choice of Dressing
Rolls and Butter
Coffee and Tea*

Plated Lunch Selections Available Until 3:00 PM

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Cold Lunch Selections

Chef Salad

*Mixed Greens, Julienne Ham, Turkey, Swiss Cheese, Cheddar Cheese,
Egg, Cucumber and Vine Ripe Tomatoes*

\$12.50

Cobb Salad

*Crisp Greens, Topped with Rows of Turkey, Bacon, Bleu Cheese,
Vine Ripe Tomatoes, Avocado and Egg*

\$12.50

Strawberry Sunburst Salad

*Mixed Greens, Candied Pecans, Blue Cheese Crumbles, Mandarin Oranges, Strawberries,
Red Onion and Grilled Chicken Breast*

\$13.50

Classic Chicken Caesar Salad

*Crisp Romaine Hearts, Tossed in Parmesan Dressing and Topped with Herb Croutons,
Parmesan Cheese and Grilled Chicken*

\$12.00

Bird of Paradise

Chunky Chicken Salad Stuffed in a Pineapple Quarter Served with Fresh Sliced Fruit

\$10.95

The Club Croissant

*Roasted Turkey, Smoked Ham, Cheddar Cheese and Bacon with
Crisp Lettuce and Vine Ripe Tomato on a Buttery Croissant Served with Fresh Fruit Cup*

\$11.00

Trio Salad

*Chicken Salad, Tuna Salad, Potato Salad on a Bed of Mixed Greens,
Vine Ripe Tomatoes and Cucumbers*

\$12.50

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Lunch Buffets

Minimum 40 people

Soup and Sandwich Buffet

Tureen of Soup Du Jour

(Chicken Noodle, Minestrone, Broccoli Cheese)

Smoked Ham, Roasted Turkey Breast, Genoa Salami, Tuna Salad, Chicken Salad, Cole Slaw,

Pasta Salad, and Condiment Tray

Assorted Breads, Fresh Baked Cookies or Brownies

\$14.95

Includes Fresh Brewed Coffee and Iced Tea

Hot Lunch Buffet

Choice of One

Classic Caesar/House Salad/Cucumber and Tomato

Or a Preset House Salad

Select Two

Beef Bourguignon/Chicken Marsala /

Herb Crusted Pork/Mahi Mahi Provencale/

Chicken Piccata/Salmon with Champagne Dill Sauce

Sliced London Broil with Wild Mushroom Sauce

Choose Three

Chef's Vegetable Medley/Green Beans and Roasted Shallots/Buttered Broccoli/Wild

Rice/Whipped Yukon Potatoes/ Roasted New Potatoes or Herb Orzo

Includes Warm Rolls, Butter

Coffee and Iced Tea

\$22.95

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Continental Breakfast

Fresh Baked Pastries and Assorted Mini Muffins

Sliced Seasonal Fruit

Honey Vanilla Yogurt and Granola

Fresh Brewed Coffee, Orange Juice and Iced Tea

\$9.50

Traditional Breakfast Buffet

Scrambled Eggs

Bacon and Sausage Links

Breakfast Potatoes

Fresh Sliced Fruit and Assorted Danish

Fresh Brewed Coffee, Orange Juice and Iced Tea

\$11.95

The Grand Breakfast Buffet

Chef Attended Omelet Station

Ham/Cheese/Onions/Mushrooms

Peppers/Tomatoes/Spinach

Chef Carved Applewood Smoked Ham

Buttermilk Pancakes or French Toast

Biscuits and Sausage Gravy

Smoked Bacon and Sausage Links

Breakfast Potatoes

Fresh Sliced Fruit

Honey Vanilla Yogurt and Granola

Assorted Danish and Mini Muffins

\$15.50

Chef Attend Fee \$35.00

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Amazing Culinary Displays

Serves 50 People

<i>Imported and Domestic Cheese and Seasonal Fresh Fruit Display</i>	\$250.00
<i>Harvest Crudités with Fresh Vegetables, Hummus, Ranch and Pita Chips</i>	\$200.00
<i>Chefs Palm Tree Shrimp Display</i>	\$325.00
<i>Chef's Assorted Flatbread</i>	\$175.00
<i>Spinach and Artichoke Dip with Crispy Tortilla Chips</i>	\$150.00
<i>Tea Sandwich Display (Cucumber Dill Cream Cheese, Chicken Salad & Dijon Ham)</i>	\$170.00

Hors d' Oeuvres

Per 100 pieces Available Butler Passed or Stationary

<i>Pecan Chicken Salad Phyllo Cups</i>	\$160.00
<i>Mini Shepard's Pie</i>	\$175.00
<i>Asian Short Rib Pot Pie</i>	\$200.00
<i>Fresh Mozzarella and Tomato Skewers with Pesto Aioli</i>	\$170.00
<i>Chefs Deviled Eggs</i>	\$150.00
<i>Lobster and Shrimp Spring Rolls</i>	\$225.00
<i>Sesame Chicken with Thai Chili Sauce</i>	\$180.00
<i>Cocktail Meatballs (Italian, Swedish or BBQ)</i>	\$150.00
<i>Coconut Shrimp and Orange Horseradish</i>	\$295.00
<i>Vegetable Spring Rolls with Thai Chili Sauce</i>	\$160.00
<i>Spanikopita (Spinach & Feta)</i>	\$175.00
<i>Chicken Cordon Bleu Bites with Raspberry Sauce</i>	\$180.00
<i>Chefs Crab Cakes with Cucumber Wasabi</i>	\$275.00
<i>Beef and Mushroom Teriyaki Kabobs</i>	\$225.00
<i>Fried Mac-n-Cheese Lollipops</i>	\$175.00
<i>Boneless Chicken Wings with Bleu Cheese and Celery</i>	\$160.00
<i>Bacon Wrapped Scallops with Honey Soy Glaze</i>	\$250.00
<i>Chicken Nassau Skewers</i>	\$180.00
<i>Sausage and Cheese Stuffed Mushrooms</i>	\$200.00
<i>Assorted Mini Quiche (Lorraine, Spinach, Ham and Cheese)</i>	\$150.00
<i>Chicken Lemongrass Pot Stickers with Citrus Ponzu Dipping Sauce</i>	\$175.00

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Sweet Selections

Cakes

Red Velvet – Double Chocolate – Carrot – Cheesecake with Raspberry Sauce

Pies

Apple – Cherry – Key Lime – French Silk – Peanut Butter-Lemon Meringue

\$4.00 per person

Viennese Table

Chefs Assortment of Miniature Cakes, Tartlets, Cheesecakes & Petit Fours

\$6.50 per person

Chocolate Fondue Display

*Warm Belgium Chocolate, Assorted Fruits, Pound Cake,
Pretzels & Rice Crispy Treats*

\$5.00 per person

Candy Indulgence

*Dum Dums, Skittles, Mini Candy Bar Assortment, M&M's,
Jelly Beans, Red Rope Licorice, Tootsie Rolls*

\$3.00 per person

Belgium Chocolate Dipped Florida Strawberries

\$24.00 per dozen

Fresh Baked Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar

\$15.00 per dozen

Chocolate Chip Brownies or Blondies

Brownies \$15.00 per dozen Blondies \$25.00 per dozen

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Holiday Menu

Choice of 1

Classic Caesar Salad, House Salad, Roasted Beet Salad

Choice of 2

Applewood Smoked Ham with Bordeaux Cherries

Roast Turkey Breast with Sage Gravy

Holiday Pot Roast with Roasted Vegetables and Red Wine Demi Glace

Apple Cranberry Stuffed Pork Loin with Pan Gravy

Choice of 2

Whipped Yukon Gold Potatoes and Chives

Roasted Rosemary Potatoes

Cornbread Stuffing

Wild Rice Pilaf

Honey Glazed Baby Carrots

Chef's Vegetable Medley

Choice of 1

Warm Apple Crisp and Vanilla Bean Ice Cream

Cherry Cobbler Crumble

Southern Pecan Pie and Whipped Cream

Holiday Menu includes Coffee, Tea & Iced Tea

Red & Green Napkins

Served Lunch - \$15.50++

Served Dinner - \$18.50++

Buffet - \$20.50++

Chef Attended

Event Specialties & Enhancements

Carving Station

Roast Baron of Beef..... \$6.50 per person
Tenderloin of Beef..... \$12.00 per person
Honey Glazed Ham..... \$6.00 per person
Roast Turkey Breast..... \$6.00 per person
Hoisin Glazed Pork Loin..... \$6.50 per person
Prime Rib Au Jus..... \$11.00 per person
Accompanied with Fresh Baked Rolls & Appropriate Condiments
Chef Fee of \$35.00 Applies
Minimum 50 People

Chef's Pasta Station

Penne Rigate, Bowtie Pasta
Marinara and Alfredo Sauces
and Fresh Vegetables
\$7.95 per person
Add Chicken..... \$3.00
Add Meatballs\$3.00
Add Sausage..... \$3.00
Add Shrimp..... \$5.00
Chef Fee of \$35.00 Applies

Asian Stir Fry Station

Lo Mein Noodles, Jasmine Rice,
Fresh Assorted Vegetables, Chicken, Beef,
Served with Appropriate Condiments
Fortune Cookies
\$10.95 per person
Add Shrimp \$5 per person

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Golf Tournament

All American Buffet

*Hot Dogs, Hamburgers, Baked Beans, Potato Salad or Pasta Salad,
Cole Slaw, Cookies, Iced Tea and Lemonade*

\$14.95 per Person

BBQ Chicken Buffet

*Breasts, Thighs, Wings, Legs
Chef's Choice Potatoes, Chef's Choice Vegetables,
Tossed Salad, Rolls and Butter,
Iced Tea and Lemonade*

\$14.95 per Person

Pulled Pork Buffet

*Slow Roasted Pulled Pork, Baked Beans, Potato Salad,
Tossed Salad, Chips, Rolls,
Iced Tea and Lemonade*

\$14.95 per Person

Sandwich Shop

Buffet Style

*Danish Ham, Oven Roasted Turkey, Genoa Salami,
Swiss Cheese, American and Cheddar Cheese
Kosher Pickle Spears, Red Onion Rings, Sliced Tomatoes,
Crisp Lettuce, Assorted Breads*

Choose Two

*Pasta Salad, Potato Salad, Cole Slaw, Kettle Chips
Iced Tea and Lemonade
Cookies and Brownies*

\$13.95 per Person

Boxed Lunch

*Deli Sandwich, Chips, Apple, Cookie, Packets of Condiments,
Iced Tea and Lemonade*

\$10.95 per Person

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SCHOOL BANQUET MENU

Includes: Warm Club Rolls, Butter, House Salad,
Chef's Choice of Seasonal Vegetable and Starch
Coffee, Tea, Iced Tea & Lemonade or Fruit Punch

CHOICE OF ONE OR TWO ENTREES:

Sautéed Chicken Breast – with choice of
Marsala, Piccata or Hunter Sauce \$13.95

Grilled Center Cut Pork Chop –
with Wild Mushroom Sauce \$13.95

Herb Crusted Sliced Pork Loin –
with Honey Soy Glaze \$13.95

Three Cheese Lasagna - \$12.95

Lasagna Bolognese –
Sausage & Ground Beef \$13.95

Beef Tips –
Braised Beef Tips in a Rich Demi Glace \$15.95

Bronzed Salmon – Fresh Atlantic Salmon
Dusted in Savory Bronzing Flour & Topped with
Mango Papaya Salsa \$15.95

Tropical Tilapia – Seared Tilapia with
Warm Pineapple Salsa \$13.95

SCHOOL BANQUET MENU CONTINUED

SCHOOL BANQUET BUFFET:

For an additional \$4.00 per person we can do a buffet with two items from the above entrees.

Includes salad bowl with dressings, Chef's choice of seasonal vegetable and starch, rolls, butter, iced tea, lemonade or fruit punch, coffee and tea.

SCHOOL BANQUET DESSERT:

For an additional \$2.50 per person your choice of the following desserts:

Triple Chocolate Cake

Key Lime Pie

Warm Apple, Cherry or Peach Cobbler

American Apple Pie

Please add 22% Gratuity

Tax Exempt certificate on file required

Bar

House

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Capt. Morgan Rum,
Jose Cuervo Tequila, Seagrams 7 Whiskey, Southern Comfort Bourbon
J & B Scotch, Kahlua Liquor, Peach Schnapps, Chardonnay
White Zinfandel, Cabernet, Bud, Bud Light, Miller Lite,
Champagne, Soda*

2 Hours \$15.00 Per Person

4 Hours \$22.00 Per Person

Call

*Kettle One Vodka, Beefeater Gin, Bacardi Rum, Capt. Morgan Rum
Jose Cuervo Tequila, Dewers Scotch, Jim Beam Bourbon, Canadian Club Whiskey
Peach Schnapps, Kahlua Liquor, Baileys Irish Crème, Amaretto di Saronno Specialty Wines,
Domestic Beer, Imported Beer,
Champagne, Soda*

2 Hours \$17.00 Per Person

4 Hours \$26.00 Per person

Premium

*Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Myers Rum,
Wild Turkey Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch
Patron Silver Tequila, Courvoiser Chambord, Contreau, Grand Marnier,
Amaretto di Saronno, Kahlua Liquor, Baileys Irish Crème, Peach Schnapps
Specialty Wine Domestic Beer Imported Beer Champagne*

2 Hours \$21.00 Per Person

4 Hours \$34.00 Per Person