

Chef Attended

Event Specialties & Enhancements

Carving Station

Roast Baron of Beef..... \$6.50 per person
Tenderloin of Beef..... \$13.50 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..... ..\$12.00 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..... \$6.00
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 \$6 per person

All prices listed do not include applicable sales tax and gratuity
Prices subject to change without notice

Amazing Culinary Displays

Serves 50 People

<i>Imported and Domestic Cheese and Seasonal Fresh Fruit Display</i>	\$275.00
<i>Harvest Crudités with Fresh Vegetables, Hummus, Ranch and Pita Chips</i>	\$200.00
<i>Chefs Palm Tree Shrimp Display</i>	\$350.00
<i>Chef's Assorted Flatbread</i>	\$200.00
<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>	\$195.00

Hors d' Oeuvres

Per 100 pieces Available Butler Passed or Stationary

<i>Pecan Chicken Salad Phyllo Cups</i>	\$170.00
<i>Mini Shepard's Pie</i>	\$175.00
<i>Fresh Mozzarella and Tomato Skewers with Pesto Aioli</i>	\$170.00
<i>Chefs Deviled Eggs</i>	\$165.00
<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>	\$160.00
<i>Coconut Shrimp and Orange Horseradish</i>	\$295.00
<i>Vegetable Spring Rolls with Thai Chili Sauce</i>	\$165.00
<i>Spanikopita (Spinach & Feta)</i>	\$175.00
<i>Chicken Cordon Bleu Bites with Raspberry Sauce</i>	\$180.00
<i>Chefs Crab Cakes with Roasted Red Pepper Aioli</i>	\$275.00
<i>Beef and Mushroom Teriyaki Kabobs</i>	\$225.00
<i>Fried Mac-n-Cheese Lollipops</i>	\$185.00
<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 with Coconut Sesame Breading</i>	\$180.00
<i>Italian 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 Sweet Chili Dipping Sauce</i>	\$175.00

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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

\$13.50

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

\$16.95

Chef Attend Fee \$35.00

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Cold Lunch Selections

Chef Salad

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

\$13.50

Cobb Salad

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

\$13.50

Strawberry Sunburst Salad

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

\$14.00

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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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

\$14.95

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

\$14.95

Herb Crusted Pork Loin

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

\$14.95

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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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

\$15.95

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

\$23.95

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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*

\$25.95

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

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

\$31.00

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*

\$17.95

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*

\$32.00

Sliced Sirloin

Slow Roasted Black Angus Sirloin Sliced and Topped with Mushroom Merlot Demi-Glace

\$18.95

Pan Seared Salmon

*North Atlantic Salmon Topped with Blood Orange 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*

\$19.95

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Vegetarian Options

Grilled Tuscan Vegetable Stack

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

\$16.95

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*

\$17.95

*All entrees include House Salad or Caesar Salad,
Rolls and Butter*

Fresh Brewed Coffee and Iced Tea

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Premier Dinner Buffet

Minimum 40 People

Beef

*Sliced Sirloin with Mushroom Merlot Sauce
Grilled Black Angus Meatloaf with Hunter Sauce
Beef Tips and Portobello Mushrooms
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, Honey Bourbon Glazed Salmon*

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 \$26.95

Choice of Three Entrees \$29.95

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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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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\$14.95

Choose Three\$16.95

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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Gold Package

Champagne Toast

4 Hour Open Bar

Unlimited House Brand Cocktails, Imported & Domestic Beer, Wine, Assorted Soft Drinks

Reception Selection

Seasonal Fruit and Cheese Display with Artisan Crackers

Selection of Three Hors d' Oeuvres – Butler Passed

Salad - Choice of One

Classic Caesar - House - Roasted Rainbow Beet – Edamame and Kale - Caprese

Choose Two

6oz Petite Filet Mignon with Mushroom Bruschetta & Merlot Demi-Glace

Florida Keys Stuffed Shrimp

Lump Crab Stuffed Jumbo Shrimp Topped with Key Lime Hollandaise

Sautéed Chicken

Choice of Piccata, Marsala or Chambord (Raspberry)

Seared Salmon

Choice of Champagne Dill or Honey Bourbon Sauce

8oz Prime Rib of Beef

With Creamy Horseradish and Natural Au Jus

Hoisin Glazed Pork Tenderloin

Sliced Pork Tenderloin with Chef's House made Hoisin Glaze

Accompaniments Choice of Two

Chef's Vegetable Medley – Ratatouille – Steamed Asparagus and Roasted Red Peppers – Garlic

Mashed Potatoes – Whipped New Potatoes – Wild Rice Pilaf – Buttered Herb Orzo

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

5 Hour Reception. Bar Closes 1 Hour Prior to End of Event

\$78.00 Per Person Inclusive

Silver Package

Champagne Toast

3 Hour Open Bar

Unlimited House Brand Cocktails, Domestic Beer, House Wine and Assorted Soft Drinks

Reception Selection

Seasonal Fruit and Cheese Display with Gourmet Crackers

Choice of 2 Butler Passed Hors d' Oeuvres

Salad Choose One

Classic Caesar – House – Roasted Rainbow Beet

Plated Entrees Choice of Two

Sliced Sirloin

With Mushroom Merlot Sauce

Seared Salmon

With Choice of Champagne Dill or Citrus Ponzu

Seven Springs Chicken

*Sautéed Chicken Breast, Artichoke Hearts, Sundried Tomatoes,
Fresh Basil & Chardonnay Cream Sauce*

Hoisin Glazed Pork Tenderloin

Sliced Pork Tenderloin Served with Buttery Caramelized Apples

Sautéed Chicken

Choice of Marsala, Piccata or Citrus Beurre Blanc

Beef Short Ribs

Tender Braised Short Ribs with Rich Tomato Merlot Demi Glace

Accompaniments Choice of Two

*Chef Vegetable Medley – Wild Rice Pilaf – Whipped New Potatoes – Ratatouille – Steamed
Asparagus – Garlic Mashed Potatoes - Buttered Herb Orzo*

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

4 Hour Reception. Bar Closes 1 Hour Prior to end of event

\$68.00 Per Person Inclusive

Platinum Package

Champagne Toast

4 Hour Open Bar

Unlimited Call Brand Cocktails, Imported and Domestic Beer, Wine and Assorted Soft Drinks

Reception Selection

Seasonal Fresh Fruit and Imported Cheeses with Rustic Crackers

Choice of 5 Butler Passed Hors d' Oeuvres

Salad Choose One

Caprese - Rainbow Beet – Edamame and Kale – Classic Caesar or House

Wine Served with Dinner

Plated Entrees Choice of Two

Chilean Sea Bass

With Pink Grapefruit Beurre Blanc

Chicken Oscar

Sautéed Chicken Breast, Lump Crab Meat, Steamed Asparagus & Rich Hollandaise

Surf & Turf Duet

5oz Filet Mignon Paired

With 2 Jumbo Crab Stuffed Shrimp

12 oz Prime Rib of Beef

With Horseradish Cream and Natural Au Jus

Pan Seared Black Grouper

White Zinfandel Chive Butter

Braised Short Ribs

With Wild Mushrooms and Goat Cheese

Accompaniments – Choice of Two

Orange Ginger Glazed Carrots – Roasted Asparagus and Red Peppers – Chefs Vegetable Medley,

Garlic Mashed Potatoes – Au Gratin Potatoes – Whipped New Potatoes –

Wild Rice Herb Orzo – Rice Pilaf

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

5 Hour reception Bar. Closes 1 Hour Prior to end of event

\$98.00 Per Person Inclusive

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

Ceremony on Site

*Seven Springs Golf and Country Club offers you the perfect setting for your
Wedding Ceremony or Vow Renewal.*

Performed at our three different ceremony on-site locations.

Ruby Wedding Ceremony Package

Decorated Wedding Arch

Theatre Style Seating with Chairs

Coordinator to Facilitate the Rehearsal and Orchestrate Wedding

\$475.00

Emerald Wedding Ceremony Package

Aisle of Rose Petals for Processional

Decorated Wedding Arch

Theatre Style Seating with Chairs

8 Shepherd Hooks with Hanging White Kissing Balls for Aisle Way

Coordinator to Facilitate the Rehearsal and Orchestrate Wedding

\$675.00

Diamond Wedding Ceremony Package

Aisle of Rose Petals for Processional

Decorated Wedding Arch

Theatre Style Seating with White Chair Covers

8 Shepherd Hooks with Hanging White Kissing Balls for Aisle Way

Butler Passed Personalized Bottled Water for Each Guest

Coordinator to Facilitate the Rehearsal and Orchestrate Wedding

\$975.00

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Sunset Room

3,628 Square Feet

Seating Capacity of 200

Palm Room

3,830 Square Feet

Seating Capacity of 200

Fairway Room

1,127 Square Feet

Seating Capacity of 60

Presidents' Room

992 Square Feet

Seating Capacity of 50

Additional Information

\$500.00 non- refundable deposit holds date and room

Receptions are hosted for a four-hour period of time

Extended hours are available. Inquire for details

No room rental charges, dance floor set up or bartender fee with Package

No food or beverage may be brought onto or taken off premises

(With exception of wedding cake)

Children and vegetarian menus are available

Seating charts, place cards, favors are the responsibility of the host

Final guarantee and payment due 72 hours prior to event

Final details are arranged not less than 30 days prior to event

*Our beautiful manicured golf course provides the perfect back drop for your
wedding photography*

We are ready to receive guests at the time specified in your contract

Groom golf packages available, inquire for details

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

\$15.95++

Substitute Hamburgers and Hot Dogs for Pulled Pork

Or

Roasted BBQ Chicken

\$16.95++

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Italian Extravaganza

Minimum 40 People

Mozzarella and Marinated Heirloom Tomatoes

Drizzled with Basil Pesto Vinaigrette

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
Shaved Asiago Cheese, Basil Pesto, Crushed Red Pepper, Chiffonade of Basil*

Pastas

*Penne, Farfalle & Cheese Tortellini
(Choose 2)*

Sauces

*Marinara, Alfredo, and Vodka
(Choose 2)*

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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Holiday Menu

Choice of 1

Classic Caesar Salad, House Salad, Roasted Beet Salad

Choice of 2

Applewood Smoked Ham with Bordeaux Cherry Glaze

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++

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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*

\$14.00 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*

\$13.50 per Person

Pulled Pork Buffet

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

\$13.50 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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