

PREMIER DINNER BUFFET

MINIMUM 40 PEOPLE

CHOICE OF TWO ENTREES \$26.95

CHOICE OF THREE ENTREES \$29.95

BEEF

- ❖ Sliced Sirloin with Mushroom Merlot Sauce
- ❖ Grilled Black Angus Meatloaf with Hunter Sauce
- ❖ Beef Tips and Portobello Mushrooms
- ❖ Sliced London Broil with Bordelaise Sauce
- ❖ Black Angus Roast Beef with Hunter Sauce

PORK

- ❖ Herb Crusted Pork Loin with Mushroom Tomato Demi Glace
- ❖ Boneless Pork Chops with Buttery Fire-Roasted Fuji Apples
- ❖ Grilled Ham Steak with Black Cherry Sauce

POULTRY

- ❖ Chicken Marsala
- ❖ Chicken Piccata
- ❖ Seven Springs Chicken
- ❖ Chicken Caprese
- ❖ Sliced Roast Turkey with Gravy and Stuffing
- ❖ Mesquite Rubbed Chicken

SEAFOOD

- ❖ Crab Stuffed Flounder with Lemon Butter Sauce
- ❖ Champagne Dill Salmon
- ❖ Mahi Mahi with Mango Papaya Salsa
- ❖ Macadamia Nut Crusted Cod
- ❖ Gulf Shrimp with Scampi Butter
- ❖ Honey Bourbon Glazed Salmon

ACCOMPANIMENTS

CHOOSE THREE

- ❖ Chef's Vegetable Medley
- ❖ Green Beans with Shallot Butter
- ❖ Orange Ginger Glazed Baby Carrots
- ❖ Julienne Squash Medley
- ❖ Buttered Broccoli
- ❖ Au Gratin Potatoes
- ❖ Whipped New Potatoes
- ❖ Wild Rice Pilaf
- ❖ Herbed Orzo
- ❖ Rosemary Roasted Potatoes
- ❖ Rice Pilaf
- ❖ Yukon Gold Whipped Potatoes

INCLUDED:

House Salad Bowl with Choice of Two Dressings

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

ITALIAN EXTRAVAGANZA

MINIMUM 40 PEOPLE

\$19.95++ PER PERSON

\$50 CHEF FEE

Mozzarella and Marinated Heirloom Tomatoes

Drizzled with Basil Pesto Vinaigrette

Traditional Caesar Salad

Lasagna • Homemade Meatballs • Sausage and Peppers

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 and Chiffonade of Basil

Pastas (Choose two)

Penne, Farfalle and Cheese Tortellini

Sauces (Choose two)

Marinara, Alfredo and Vodka

Garlic Bread

Desserts

Cannoli's

Assorted Cookies

Drinks

Coffee and Iced Tea

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BRIDAL AND BABY SHOWERS

\$14.95 PER PERSON

Soup Du Jour (Choose one)

Chicken Noodle • Minestrone • Broccoli Cheddar

Salad Course (Choose one)

House Salad

Crisp Mixed Greens, Cucumbers, Vine Ripe Tomatoes, Red Onions, Olives and Mozzarella

Caesar Salad

Crisp Romaine, House Made Parmesan Dressing, Herb Croutons and Shredded Parmesan Cheese

Entrees (Choose two)

Pecan Chicken Salad Croissant

Chunky Pecan Chicken Salad, Crisp Lettuce and 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 Fruit

Parties are Served with a Tray of Fresh Baked Cookies and Brownies

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LUNCH BUFFET OPTIONS

ALL BUFFET OPTIONS ARE MINIMUM 40 PEOPLE

HOT LUNCH BUFFET

\$23.95 PER PERSON

Salad Course (Choose one)

Classic Caesar House Salad Cucumber and Tomato Roasted Beet Salad

Entrees (Choose 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

Accompaniments (Choose two)

- ❖ Chef's Vegetable Medley
- ❖ Green Beans and Roasted Shallots
- ❖ Buttered Broccoli
- ❖ Wild Rice
- ❖ Whipped Yukon Potatoes
- ❖ Roasted New Potatoes
- ❖ Herbed Orzo

Includes:

Fresh Baked Cookies

Warm Rolls and Butter

Coffee and Iced Tea

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LUNCH BUFFET OPTIONS

ALL BUFFET OPTIONS ARE MINIMUM 40 PEOPLE

SEVEN SPRINGS DELI - \$15 PER PERSON

House Salad Bowl with Appropriate Condiments and Choice of Two Dressings
Condiments Tray with Lettuce, Tomato, Onion and Pickles and Assorted Sandwich Breads
Sliced Black Forest Ham, Roasted Turkey Breast and Genoa Salami
Choice of: Tuna Salad or Chicken Salad
Choice of: Coleslaw or Pasta Salad
Includes: Fresh Baked Cookies, Coffee and Iced Tea

DELUXE SOUP AND SALAD BAR - \$14 PER PERSON

Tureen of Soup (Choose one)

Minestrone	Chicken Noodle
Broccoli Cheddar	Fire-Roasted Tomato Bisque

House Salad Bar (Choice of Two Dressings)

Diced Ham, Cheddar Jack Cheese, Egg, Diced Beets, Banana Peppers, Onions, Heirloom Tomatoes, Cucumbers, Croutons, Garbanzo Beans, Mushrooms and Broccoli Florettes

** Add Grilled Chicken as a Salad Topper for \$2++ per person **

Includes:

Fresh Baked Cookies, Coffee, and Iced Tea

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LUNCH BUFFET OPTIONS

ALL BUFFET OPTIONS ARE MINIMUM 40 PEOPLE

"IT'S A WRAP" LUNCH BUFFET - \$15 PER PERSON

Handhelds (Choice of Three)

Roast Beef

Caramelized Onion, Provolone, Garlic Aioli, Spring Mix and Diced Tomatoes

Turkey and Brie

Roasted Turkey, Brie Cheese, Whole Grain Mustard Aioli, Cranberries, Spring Mix and Diced Tomatoes

Chunky Chicken Salad

Bacon, Swiss, Chicken Salad, Spring Mix and Diced Tomatoes

Black Forest Ham

Imported Swiss, Roasted Tomato Aioli, Spring Mix, Onions and Diced Tomatoes

Grilled Veggie

Julienne Zucchini, Squash, Mushroom, Onion, Tomatoes, Spring Mix and Garlic Aioli

The Italian

Ham, Pepperoni, Salami, Provolone, Roasted Peppers, Spring Mix, Onions, Roasted Tomato Aioli

Sides (Choice of Two)

House Salad Bowl

Cucumbers, Heirloom Tomatoes, Red Onion, Croutons, Black Olives, Mozzarella and Pepitas with Choice of Two Dressings

Redskin Dill Potato Salad

House Ranch Chips

Creamy Coleslaw

Pasta Salad

Bourbon Brown Sugar Baked Beans

Includes:

Fresh Baked Cookies

Coffee and Iced Tea

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A FUN AFFAIR

Served with Lemonade and Fruit Punch

Choose two \$15.95 Per Person

Choose three \$18.95 Per Person

Mini Black Angus Burger Sliders

With Pickle Chips and American Cheese on Mini Brioche Rolls and 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

Sides (Choose Two):

Crispy French Fries

Macaroni and Cheese

Kettle Chips

Tortilla Chips and Salsa

Fresh Fruit Bowl

Tossed Salad Bowl with Ranch Dressing and Wild Raspberry Vinaigrette

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CHEF ATTENDED

Event Add-Ons

These are meant as an Enhancement to your Meal or Buffet. A Chef fee of \$50 applies to each option

Carving Station

Minimum 50 People

- ❖ 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
- ❖ Herb Crusted Pork Loin \$6.50 per person
- ❖ Prime Rib Au Jus \$12.00 per person

Accompanied with Fresh Baked Rolls and Appropriate Condiments

Chef's Pasta Station - \$8.95 per person

Choice of Penne Rigate or Bowtie Pasta

Marinara and Alfredo Sauces

Fresh Vegetables

- ❖ Add Chicken \$3.00 per person
- ❖ Add Meatballs \$3.00 per person
- ❖ Add Sausage \$3.00 per person
- ❖ Add Shrimp \$6.00 per person

Asian Stir Fry Station - \$10.95 per person

Lo Mein Noodles, Jasmine Rice, Fresh Assorted Vegetables

Chicken and Beef

Served with Appropriate Condiments

Fortune Cookies

** Add Shrimp \$6 per person*

AMAZING CULINARY DISPLAYS

Serves 50 people

Imported and Domestic Cheese and Seasonal Fresh Fruit Display	\$275.00
Harvest Crudités with Fresh Vegetables, Hummus, Ranch and Pita Chips	\$200.00
Chef's Palm Tree Shrimp Display	\$350.00
Chef's Assorted Flatbreads (<i>Pepperoni, Margherita and the Works</i>)	\$200.00
Spinach and Artichoke Dip with Crispy Tortilla Chips	\$150.00
Tea Sandwich Display (<i>Cucumber Dill Cream Cheese, Chicken Salad and Dijon Ham</i>)	\$195.00

HORS D'OEUVRES

Per 100 Pieces – Available Butler Passed or Stationary

Pecan Chicken Salad Phyllo Cups	\$170.00
Fresh Mozzarella and Tomato Skewers with Pesto Aioli	\$170.00
Chef's Deviled Eggs	\$165.00
Shrimp and Lemongrass Wontons	\$200.00
Sesame Chicken with Thai Chili Sauce	\$180.00
Cocktail Meatballs (<i>Italian, Swedish or BBQ</i>)	\$160.00
Coconut Shrimp and Orange Horseradish	\$295.00
Vegetable Spring Rolls with Thai Chili Sauce	\$165.00
Spanikopita (<i>Spinach and Feta</i>)	\$175.00
Chicken Cordon Bleu Bites with Raspberry Sauce	\$180.00
Chef's Crab Cakes with Roasted Red Pepper Aioli	\$275.00
Beef and Mushroom Teriyaki Kabobs	\$225.00
Fried Mac-n-Cheese Lollipops	\$185.00
Boneless Chicken Wings with Bleu Cheese and Celery	\$160.00
Bacon Wrapped Scallops with Honey Soy Glaze	\$250.00
Italian Sausage and Cheese Stuffed Mushrooms	\$200.00
Assorted Mini Quiches (<i>Lorraine, Spinach, Ham and Cheese</i>)	\$150.00
Chicken Lemongrass Pot Stickers with Sweet Chili Dipping Sauce	\$175.00

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HOLIDAY MENU

Served as Lunch \$16.50++

Served as Dinner \$19.50++

Served Buffet Style \$21.50++

Salad Course - Choice of One

Classic Caesar Salad

House Salad

Roasted Beet Salad

Entrees - Choice of Two

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

Accompaniments - Choice of Two

Whipped Yukon Gold Potatoes and Chives

Roasted Rosemary Potatoes

Cornbread Stuffing

Wild Rice Pilaf

Honey Glazed Baby Carrots

Chef's Vegetable Medley

Desserts - Choice of One

Warm Apple Crisp Served with Whipped Cream

Cherry Cobbler Crumble with Whipped Cream

Southern Pecan, Blueberry or Pumpkin Pie Served with Whipped Cream

Includes: Coffee, Hot and Iced Tea

Red and Green Napkins

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PLATED DINNER SELECTIONS

All Plated Dinners are Served with House Salad, Dinner Rolls, Butter, Coffee, Hot and Iced Tea

Each Entrée has Choice of Two Sides (See Dinner Buffet Choices)

Seven Springs Chicken - \$19.00

Pan Seared Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

Sautéed Chicken Breast - \$18.00

Choice of Marsala, Piccata and Chambord (Raspberry)

Classic Chicken Cordon Bleu - \$22.00

Tender Chicken Breast Stuffed with Smoked Ham, Imported Swiss Cheese and Topped with Roasted Garlic Bechamel

New York Strip Steak - \$27.00

12 oz. Center Cut Angus Strip Steak Served Medium Rare with Sautéed Button Mushrooms

Prime Rib of Beef – 8 oz - \$24.00 12 oz - \$29.00

Choice of Queen Cut 8 oz or King Cut 12 oz

Served Medium Rare with Creamy Horseradish and Natural Au Jus

Filet Mignon - \$31.00

The King of Steaks Center Cut 8 oz Chargrilled Beef Tenderloin

Served with Wild Mushroom Bruschetta and Bordelaise Sauce

Herb Crusted Pork Tenderloin - \$17.95

Sliced Thin with Tomato Wine Demi Glace

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PLATED LUNCH SELECTIONS

All Hot Lunch Entrees are Served with House Salad with Choice of Dressing, Dinner Rolls, Butter, Coffee and Tea

Each Entrée Has Choice of Two Sides

Plated Lunch Selections Are Available Until 3:00 PM

Chicken Caprese - \$14.95

Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze

Hunter Style Chicken - \$14.95

Grilled Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce

Herb Crusted Pork Loin - \$14.95

Slow Roasted Pork Loin with Tomato Herb Demi Glace

Black Angus Roasted Sirloin - \$15.95

Sliced, Slow-Roasted Aged Sirloin and Cabernet Mushroom Sauce Served Medium Rare (Unless Otherwise Specified)

Beef Tips Bourguignon - \$17.00

Tender Beef Tips, Mushrooms, Shallots, Red Wine and Rich Demi Glace

Seven Springs Stuffed Chicken - \$17.50

Spinach, Sundried Tomatoes, Pesto and Mozzarella with Roasted Garlic Cream Sauce

ACCOMPANIMENTS

CHOOSE TWO

- ❖ Chef's Vegetable Medley
- ❖ Green Beans with Shallot Butter
- ❖ Orange Ginger Glazed Baby Carrots
- ❖ Julienne Squash Medley
- ❖ Buttered Broccoli
- ❖ Au Gratin Potatoes
- ❖ Whipped New Potatoes
- ❖ Wild Rice Pilaf
- ❖ Herbed Orzo
- ❖ Rosemary Roasted Potatoes
- ❖ Rice Pilaf
- ❖ Yukon Gold Whipped Potatoes

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CONTINENTAL BREAKFAST

\$9.50 per person

Fresh Baked Pastries and Assorted Mini Muffins

Sliced Seasonal Fruits

Bagels and Cream Cheese

Honey Vanilla Yogurt and Granola

Fresh Brewed Coffee, Orange Juice and Iced Tea

TRADITIONAL BREAKFAST BUFFET

\$14.50 per person

Chef Attend Fee \$50.00

* Chef Attended Omelet Station *

Ham • Cheese • Onions • Mushrooms • Peppers • Spinach • Tomatoes

- ❖ Scrambled Eggs
- ❖ Bacon and Sausage Links
- ❖ Breakfast Potatoes
- ❖ Bagels and Cream Cheese
- ❖ Fresh Sliced Fruit and Assorted Danish
- ❖ Fresh Coffee, Orange Juice, and Iced Tea

THE GRAND BREAKFAST BUFFET

\$18.00 per person

Chef Attend Fee \$50.00

* Chef Attended Omelet Station *

Ham • Cheese • Onions • Mushrooms • Peppers • Spinach • Tomatoes

- ❖ Chef Carved Applewood Smoked Ham
- ❖ Buttermilk Pancakes or Cinnamon Brioche
- French Toast
- ❖ Biscuits and Sausage Gravy
- ❖ Smoked Bacon and Sausage Links
- ❖ Breakfast Potatoes
- ❖ Eggs Benedict
- ❖ Assorted Danish and Mini Muffins
- ❖ Fresh Sliced Fruit
- ❖ Bagels and Cream Cheese
- ❖ Honey Vanilla Yogurt and Granola

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SILVER PACKAGE

\$68.00 Per Person Inclusive

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

Champagne Toast

3 Hour Open Bar

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

Reception Selection

Seasonal Fruit and Imported Cheese Display with Gourmet Crackers

Choice of 2 Butler Passed Hors d'Ouerves

Salad (Choose one)

Classic Caesar

House

Roasted Rainbow Beet

Sunburst Salad

Plated Entrees (Choice of Two)

❖ Sliced Sirloin

*Certified Black Angus with Wild Mushroom
Merlot Demi Glace*

❖ Seared Salmon

With Choice of Champagne Dill or Bourbon Glaze

❖ Seven Springs Chicken

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

❖ Java Rubbed Pork Tenderloin

Served with Fire Roasted Fuji Apples

❖ Sautéed Chicken

Choice of Marsala, Piccata or Citrus Beurre Blanc

❖ Beef Short Ribs

*Tender Braised Short Ribs with Rich Tomato Merlot Demi
Glace and Crispy Shallots*

Accompaniments (Choice of Two)

❖ Chef's Vegetable Medley

❖ Wild Rice Pilaf

❖ Whipped New Potatoes

❖ Ratatouille

❖ Steamed Asparagus

❖ Garlic Mashed Potatoes

❖ Herbed Orzo

❖ Yukon Gold Whipped Potatoes

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

Prices are subject to change without notice.

GOLD PACKAGE

\$78.00 Per Person Inclusive

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

Champagne Toast

4 Hour Open Bar

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

Reception Selection

Seasonal Fruit and Imported Cheese Display with Artisan Crackers

Choice of 3 Butler Passed Hors d'Ouerves

Salad (Choose one)

Classic Caesar

House

Roasted Rainbow Beet

Sunburst Salad

Caprese

Plated Entrees (Choice of Two)

❖ 6 oz Petit Filet Mignon

❖ Caprese Stuffed Pork Tenderloin

Beautifully Aged Black Angus with Mushroom Bruschetta and Merlot Demi Glace

Roasted Peppers, Spinach, Mozzarella, Toasted Pine Nuts and Tomato Wine Demi Glace

❖ Chef's Crab Cakes

❖ Sautéed Chicken

Two Lump Crab Cakes with Herbs and Spices Served with Roasted Red Pepper Aioli

Choice of Marsala, Piccata, Chambord (Raspberry) or Hunter Style

❖ Seared Salmon

❖ Espresso Rubbed Pork Tenderloin

Choice of Champagne Dill, Smoked Tomato Hollandaise, or Honey Bourbon Sauce

Served with Red Wine Sauce and Crispy Onions

Accompaniments (Choice of Two)

❖ Chef's Vegetable Medley

❖ Grilled Asparagus and Roasted Red Peppers

❖ Wild Rice Pilaf

❖ Garlic Mashed Potatoes

❖ Whipped New Potatoes

❖ Herbed Orzo

❖ Ratatouille

❖ Yukon Gold Whipped Potatoes

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

Prices are subject to change without notice.

PLATINUM PACKAGE

\$98.00 Per Person Inclusive

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

Champagne Toast

4 Hour Open Bar

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

Reception Selection

Seasonal Fruit and Imported Cheese Display with Artisan Crackers

Choice of 5 Butler Passed Hors d'Ouerves

Salad (Choose one)

Caesar

House

Roasted Rainbow Beet

Sunburst Salad

Caprese

Mini Cobb Salad

Plated Entrees (Choice of Two - excluding Surf and Turf Duet)

❖ Chilean Sea Bass

With Limoncello Beurre Blanc

❖ Chicken Oscar

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

❖ Surf and Turf Duet

5 oz Filet Mignon Paired with 2 Jumbo Crab Stuffed Shrimp

❖ Pan Seared Black Grouper

White Zinfandel Chive Butter

❖ Braised Short Ribs

With Wild Mushrooms, Goat Cheese and Crispy Onions

❖ 8 oz Center Cut Filet Mignon

Beautifully Aged Black Angus Tenderloin, Rosemary Red Wine Au Jus and Crispy Shallots

Accompaniments (Choice of Two)

❖ Chef's Vegetable Medley

❖ Au Gratin Potatoes

❖ Whipped New Potatoes

❖ Orange Ginger Glazed Carrots

❖ Roasted Asparagus and Red Peppers

❖ Garlic Mashed Potatoes

❖ Wild Rice

❖ Herbed Orzo

❖ Yukon Gold Whipped Potatoes

Rolls and Butter

Fresh Brewed Coffee and Iced Tea

Prices are subject to change without notice.

Ceremony on Site

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

Performed at one of our two ceremony on site locations.

Ruby Wedding Ceremony Package - \$475.00

Decorated Wedding Arch

Theatre Style Seating with Chairs

Coordinator to Facilitate the Rehearsal and Orchestrate the Wedding

Emerald Wedding Ceremony Package - \$675.00

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 the Wedding

Diamond Wedding Ceremony Package - \$975.00

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

Butler Passed Personalized Bottled Water for Each Guest

Coordinator to Facilitate the Rehearsal and Orchestrate the Wedding

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Sunset Dining Room

3,628 Square Feet

Seating Capacity for 200 people

Palm Room

3,830 Square Feet

Seating Capacity for 200 people

Fairway Room

1,127 Square Feet

Seating Capacity for 60 people

Presidents' Room

992 Square Feet

Seating Capacity for 50 people

Additional Information

\$500.00 non-refundable deposit holds date and room on all event bookings.

Receptions are hosted for a four-hour period, unless purchase of package that specifies otherwise.

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. Inquire for details.

Seating charts, place cards and 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 are available. Inquire for details..

Beef Short Ribs - \$22.00

Braised Short Ribs with a Rich Merlot Demi Glace

Slow Roasted Turkey Breast - \$18.00

Sliced Roasted Turkey Breast with Natural Pan Gravy and Cornbread Dressing. Served with Whole Berry Cranberry Sauce

Surf and Turf Duet - \$33.00

Center Cut 4 oz Filet Mignon with Wild Mushroom Bruschetta Paired with Two Jumbo Crab Stuffed Shrimp with Key Lime Hollandaise Sauce

Sliced Sirloin - \$20.00

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

Pan Seared Salmon - \$19.00

North Atlantic Salmon Topped with Choice of Honey Bourbon Glaze, Champagne Dill, or Citrus Butter

Florida Keys Jumbo Stuffed Shrimp - \$24.00

5 Wild Caught Jumbo Shrimp Stuffed with Lump Crabmeat and Topped with Key Lime Hollandaise Sauce

Macadamia Nut Crusted Cod - \$20.00

Wild North Atlantic Cod Loin Topped with Macadamia Nut Butter Crumb and Lemon Butter Sauce

ACCOMPANIMENTS

CHOOSE TWO

- ❖ Chef's Vegetable Medley
- ❖ Green Beans with Shallot Butter
- ❖ Orange Ginger Glazed Baby Carrots
- ❖ Julienne Squash Medley
- ❖ Buttered Broccoli
- ❖ Au Gratin Potatoes
- ❖ Whipped New Potatoes
- ❖ Wild Rice Pilaf
- ❖ Herbed Orzo
- ❖ Rosemary Roasted Potatoes
- ❖ Rice Pilaf
- ❖ Yukon Gold Whipped Potatoes

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COLD LUNCH SELECTIONS

Chef Salad Bowl - \$14.00

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

Cobb Salad - \$14.00

Crisp Greens, Topped with Rows of Turkey, Bacon, Bleu Cheese, Vine Ripened Tomatoes, Avocado and Eggs

Strawberry Sunburst Salad - \$14.00

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

Classic Chicken Caesar Salad - \$12.00

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

Bird of Paradise - \$12.00

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

The Club Croissant - \$11.00

Roasted Turkey, Smoked Ham, Cheddar Cheese and Bacon with Crisp Lettuce and Vine Ripened Tomatoes on a Buttery Croissant. Served with Fresh Fruit Cup

Cashew Chicken Crunch Salad - \$13.95

Shredded Nappa Cabbage, Iceberg Lettuce, Mandarin Oranges, Wontons, Marinated Chicken, Cashews, Scallions Served with a Sesame Orange Dressing

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VEGETARIAN OPTIONS

All Entrees Include Choice of House or Caesar Salad

Includes Rolls and Butter

Fresh Brewed Coffee and Iced Tea

Grilled Tuscan Vegetable Stack - \$17.00

Grilled Marinated Vegetables Stacked Together with Fresh Rosemary Skewers.

Served with Lemon Pesto Capellini Pasta

Vegetable Wellington - \$18.00

Pan Roasted Vegetables Wrapped in Puff Pastry and Baked to Golden Brown

Vegetable Lo Mein Stir Fry - \$17.00

Lo Mein Noodles and Fresh Vegetables Sautéed with Sesame Seeds and Asian Glaze

Pasta Primavera - \$16.00

Angel Hair Pasta, Mushrooms, Julienne Vegetables, Fresh Tomato Sauce and Ratatouille Stuffed Tomato

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BAR SELECTIONS

House Liquors

- ❖ Smirnoff Vodka
- ❖ Beefeater Gin
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Jose Cuervo Tequila
- ❖ Seagram's 7 Whiskey
- ❖ Southern Comfort
- ❖ J & B Scotch
- ❖ Kahlua Liqueur
- ❖ Peach Schnapps
- ❖ Triple Sec
- ❖ House Wines
- ❖ Domestic Beer
- ❖ Champagne
- ❖ Soda

2 Hours \$15.00 Per Person

4 hours \$22.00 Per Person

Call Liquors

- ❖ Kettle One Vodka
- ❖ Tito's Vodka
- ❖ Tanqueray Gin
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Jose Cuervo Tequila
- ❖ Dewar's Scotch
- ❖ Jack Daniels
- ❖ Jim Beam Bourbon
- ❖ Peach Schnapps
- ❖ Triple Sec
- ❖ Kahlua Liqueur
- ❖ Bailey's Irish Crème
- ❖ House Wines
- ❖ Specialty Wines
- ❖ Domestic Beer
- ❖ Imported Beer
- ❖ Champagne
- ❖ Soda

2 Hours \$17.00 Per Person

4 Hours \$26.00 Per Person

Premium Liquors

- ❖ Grey Goose Vodka
- ❖ Bombay Sapphire Gin
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Bulleit Bourbon
- ❖ Crown Royal Whiskey
- ❖ Johnny Walker Black
- ❖ Courvoisier
- ❖ Chambord
- ❖ Cointreau
- ❖ Grand Marnier
- ❖ Amaretto Disaronno
- ❖ Kahlua Liqueur
- ❖ Bailey's Irish Crème
- ❖ Peach Schnapps
- ❖ House Wines
- ❖ Specialty Wines
- ❖ Domestic Beer
- ❖ Imported Beer
- ❖ Champagne
- ❖ Soda

2 Hours \$21.00 Per Person

4 Hours \$34.00 Per Person

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

GOLF TOURNAMENT

All American Buffet - \$14.95 per person

Hot Dogs, Hamburgers, Baked Beans

Potato or Pasta Salad, Cole Slaw

Cookies, Iced Tea and Lemonade

BBQ Chicken Buffet - \$15.50 per person

Breasts, Thighs, Wings and Legs

Chef's Choice Potatoes and Vegetables

Tossed Salad, Rolls and Butter

Iced Tea and Lemonade

Pulled Pork Buffet - \$14.95 per person

Slow Roasted Pulled Pork, Baked Beans, Potato Salad

Tossed Salad, Chips, Rolls and Butter

Iced Tea and Lemonade

Sandwich Shop – Buffet Style - \$13.95 per person

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

Boxed Lunch - \$10.95 per person

Deli Sandwich, Chips, Apple, Cookie, Packets of Condiments

Iced Tea and Lemonade

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

DECADENT DESSERT SELECTIONS

Cakes - \$4.50 per person

- ❖ Red Velvet
- ❖ Carrot
- ❖ Chocolate
- ❖ Apple Spice
- ❖ Cheesecakes
- ❖ Mandarin Orange
- ❖ Hot Fudge Cake

Pies - \$4.50 per person

- ❖ Cherry
- ❖ Key Lime
- ❖ Apple
- ❖ French Silk
- ❖ Peanut Butter
- ❖ Coconut Cream
- ❖ Lemon Meringue
- ❖ Blueberry
- ❖ Pumpkin
- ❖ Strawberry Rhubarb

Ice Cream Sundae Bar - \$5.50 per person

Choice of Vanilla, Chocolate or Strawberry Ice Cream

Served with Hot Fudge, Cherries, Walnuts, Whipped Cream, Caramel and Sprinkles

Chocolate Fondue - \$5.95 per person

Warm Belgian Chocolate Served with Strawberries, Pineapple, Marshmallows and Rice Krispie Treats

Candy Indulgence - \$3.50 per person

Dum Dum Lollipops, Skittles, M&M's, Jelly Beans, Tootsie Rolls and Licorice

Chef's Chocolate Dipped Fruits - \$25.00 per dozen

Belgian Chocolate Dipped Fresh Florida Strawberries or Pineapple Wedges

Cookies, Brownies and More - \$15.00 per dozen

Choice of Chocolate Chip, Sugar, White Chocolate Macadamia Nut, Oatmeal Raisin, Blueberry or Cranberry Chocolate Cookies

Choice of Chocolate Brownies or Blondies

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

SCHOOL BANQUET MENU

Includes:

Warm Club Rolls, Butter, House Salad, Chef's Choice of Seasonal Vegetable and Starch

Coffee, Tea, Iced Tea and Lemonade or Fruit Punch

Entrees - Choice of One or Two

- | | |
|---|--|
| ❖ <u>Sautéed Chicken Breast - \$13.95</u>
<i>With Choice of Marsala, Piccata or Hunter Sauce</i> | ❖ <u>Lasagna Bolognese - \$13.95</u>
<i>With Sausage and Ground Beef</i> |
| ❖ <u>Grilled Center Cut Pork Chop - \$13.95</u>
<i>With Wild Mushroom Sauce</i> | ❖ <u>Beef Tips - \$15.95</u>
<i>Braised Beef Tips in a Rich Demi Glace</i> |
| ❖ <u>Herb Crusted Sliced Pork Loin - \$13.95</u>
<i>With Honey Soy Glaze</i> | ❖ <u>Bronzed Salmon - \$15.95</u>
<i>Fresh Atlantic Salmon Dusted in Savory Bronzing Flour and Topped with Mango Papaya Salsa</i> |
| ❖ <u>Three Cheese Lasagna - \$12.95</u> | ❖ <u>Tropical Tilapia - \$13.95</u>
<i>Seared Tilapia with Warm Pineapple Salsa</i> |

Buffet Option:

For an additional \$4.00 per person, we can create a buffet with two items from the above entrée options.

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

Dessert Option:

For an additional \$2.50 per person, you can choose from the following decadent desserts to enhance to your meal:

- ❖ Triple Chocolate Cake
 - ❖ Key Lime Pie
- ❖ Warm Apple, Cherry or Peach Cobbler
 - ❖ American Apple Pie

Please add 22% service fee. Tax Exempt certificate on file is required.