

Special Occasion Package

Five-Hour Open Bar Featuring Name Brands

White and Red Wine Service with Dinner

Champagne Toast

Coffee, Tea, Sodas, and Juices



One-Hour Reception

Butler Passed Hors D'oeuvres

Decorated Food Displays

Chef Attended Pasta Station



Customized Four-Course Dinner



White Glove Service



***Professional Coordination of your
Special Event***

The Reception

White Glove Butler Passed Hors d'oeuvres

(Please Select Six Hors D'oeuvres)

Sweet Thai Chili, Chicken, and Pineapple Brochette
Spinach & Feta Cheese in Phyllo
Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse
Portobello Mushroom in Phyllo
Sweet Soy Asian Turkey Potsticker
Scallops Wrapped in Applewood Smoked Bacon
Lotus Wontons with Broccoli, Chorizo Sausage and Jack Cheese
Teriyaki Glazed Brochettes of Beef
Crab Cakes with Stone Ground Mustard Sauce
Mini Beef Wellington
Quiche Florentine
Swiss Cheese and Chicken Dijonaise Croissant
Sesame Crusted Chicken with Honey-Dijon
Chicken or Beef Empanada
Coconut Shrimp with Caribbean Mango Chutney
Popcorn Shrimp with a Cilantro Lime Cocktail Sauce
All Beef Sausage in Puff Pastry with Spicy Brown Mustard
Potato Pancakes with Sour Cream and Apple Sauce
Vegetable Egg Rolls with Duck Sauce
Assorted Sushi Rolls with Wasabi Soy
Assortment of Deluxe Canapés



International Cheese and Fresh Fruit Display

Served with

A Cracker Medley and Sliced French Baguettes



Fresh Vegetable Display

to Include

Crudités and Grilled Mediterranean Vegetables
Served with Middle Eastern Baked Pita Chips

Chef Attended Pasta Station

*Fresh Pastas of the Day, Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil
Mushrooms, Artichoke Hearts, Pine Nuts,
Garlic, White Wine, and Freshly Grated Parmesan Cheese*

Salads

(Please Select One)

Potpourri of Baby Field Greens and Vine Ripe Tomato
Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette

Island Caesar Salad
*Served with Banana Bread Croutons and
A Tropical Caribbean Dressing*

California Iceberg Wedge
*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans
Balsamic Vinaigrette*

Mediterranean Butterhead Salad
*Topped with Feta Cheese, Sun Dried Tomatoes, Chopped Red Onions,
Kalamata Olives, Roasted Pine Nuts and Balsamic Vinaigrette*

Blushing Pear Field Greens with Cherry Tomatoes
*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans
Blushing Pear Vinaigrette*

Curly Endive and Heart of Palm Salad
*Served with Julienne Jicama, and Mango
Dressed with a Papaya Vinaigrette*

Baby Frisse and Tomato
*Crumbled Gorgonzola, Candied Pecans
Raspberry Vinaigrette and Basil Infused Olive Oil
(Add \$5++ Per Person)*



Intermezzo

(Please Select One Flavor)
Lemon, Raspberry, or Mango

Entrées

(Please Select One)

Pan Seared Breast of Chicken
Vegetable Risotto
Crimson Beet Buerre Blanc

Traditional Chicken Francaise or Marsala
Risotto Parmesan and Julienne Vegetables

Mediterranean Grilled Salmon
Artichoke Hearts, Sun-dried Tomatoes and Capers
Lemon, Garlic, and Basil Infused Buerre Blanc
Jasmine Rice

Roasted Dijon Marinated Game Hen
Natural Jus
Sage Dressing and Julienne Root Vegetables

Herb Crusted Chilean Sea Bass
Fresh Chive and Saffron Buerre Blanc
Risotto and Julienne Vegetables

Blackened Tilapia
Jasmine Rice, Creamy Saffron Roasted Corn
Julienne Vegetables

Char Grilled Filet Mignon
Gorgonzola Potato Crepe
Port Wine Demi Glace and Julienne Vegetables

Garlic and Rosemary Grilled Lamb Loin Chop

Minted Demi Glace

Feta Cheese and Pine Nut Potato Crepe and Asparagus

Pan Seared Salmon

Red Pepper Sauce, Basil Mashed and Julienne Vegetables

Dessert Selections

(Please Select One)

Individual Chocolate Ganache Cake

Served on a Painted Plate with Whip Cream and Fresh Berries

Chef Tim's Key Lime Parfait

Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts

Gelato Tartufo

*Tuxedo (Vanilla Ice Cream, Dipped in Dark Chocolate),
Fudge Brownie (Chocolate Gelato with Brownie Center, Dipped in Chocolate), or
Mezza Luna (Vanilla and Chocolate Gelato, Dipped in Dark Chocolate)
Served on a Painted plate with Fresh Berries*

Chocolate Genoise and Brandied Raspberry Compote

Fresh Berries in a Brandied Raspberry Sauce with Whip Cream

Caramel Apple Granny Pie

Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl

Chef Tim's Homemade Key Lime and Raspberry Tartlet

The Best in Town with Raspberry Coulis and Toasted Coconut

Chocolate Mousse Martini

Garnished with Fresh Berries and a Chocolate Cigarette

Starbuck's Coffee Flavored Crème Brule

Caramelized and Served with a Fresh Berry Garnish

Tira Misu

*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle
And a Kahlua Enhanced Mascarpone Cream*

Sampler Plate

*Tuxedo Strawberry, Mini Éclair, Napoleon, Cannoli, and Petit Four
Served on a Painted Plate*

Package Price

<i>Complete Package with Chicken Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Tilapia Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Game Hen Entree:</i>	<i>\$120.50 Per Person</i>
<i>Complete Package with Salmon Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Sea Bass Entree:</i>	<i>\$137.50 Per Person</i>
<i>Complete Package with Lamb Loin Entree:</i>	<i>\$143.00 Per Person</i>
<i>Complete Package with Filet Entree:</i>	<i>\$137.50 Per Person</i>
<i>Complete Package with Dual Plate <u>or</u> Advance Choice of Two Entrees:</i>	<i>\$153.00 Per Person</i>

Prices are Subject to 20% Service Charge and 7% Sales Tax

Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count 3 business days prior to your event.

Tablesides Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.

Please add \$15.00++ per person to highest entree price for this service.

*With Dual Plate, Advanced Choice, or Tablesides Choice Entrees
Please Select One Vegetable and One Starch*

Additional Charges

Chef Fees @ \$150.00+ Per Chef

Valet Attendants are Optional: @ \$150.00+ Per Attendant

2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –

1 Additional Valet Attendant for Every 25 Adult Guests Over 100

Restroom Attendants are recommended @ \$100.00+ Per Attendant

*Security is Mandatory – One Officer for every 15 Guests under 18 @ \$210.00+ Per Officer
(Minimum of 2 Officers)*

Service/Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors

Interim Membership and Room rental charges may apply if not currently a Club Member