

BANQUET & EVENT Menu 2019

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AMARILLO COUNTRY
CLUB

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BANQUET POLICIES & PROCEDURES

A deposit equal to that of the room rental fee will be required upon receipt of this contract, the remaining estimated balance is due 7 days prior to the start of the event and with any remaining balances being paid in full within 72 hours of the close of the event. Cancellation 90 days or less prior to any event will result in loss of deposit. Deposits can be paid cash, check or credit card, but a credit card is required to remain on file until the final bill has been settled. Deposits only apply to non-member or direct bill events and banquets.

Event attendance is required to be guaranteed no less than 5 working days prior to the event date. The event host will be held responsible for 100% of the guaranteed attendance figure. If the guest count on event date exceeds the guaranteed attendance figure, the host will be charged for each additional guest at a 25% upcharge per person, and The Amarillo Country Club will only guarantee adequate food preparation based on the guaranteed attendance figure. If a confirmation is not received prior to the 5 day deadline, the event host will be responsible for 100% of the original attendance estimate. Any menu submitted less than 10 working days prior to event date is subject to a 10% up-charge at the Club's discretion.

A minimum spend of \$15/person at lunch and \$25/person at dinner in food and beverage charges is required to host an event. If the minimum is not met, the difference will be charged as an additional room rental fee.

NO food or alcohol will be brought into the Club excluding wedding cakes and favors. Charitable tournaments will be allowed to accept donated product for use strictly on-course and are subject to Club approval, some restrictions and fees will apply. 10% of all donated product will be absorbed by the Club and will be removed prior to service. No donated product can be transferred from the Golf Course to the Clubhouse and all donations must stay on premise. Left-over donations are property of The Amarillo Country Club and must not be removed.

The Amarillo Country Club shall prepare and serve all food and beverages on premise. Food prepared at an event must be consumed at the function. Leftover food items cannot be removed from the premises of The Amarillo Country Club, nor will a deduction be given for any left-over food.

The Club reserves the right to alter its prices until 90 days prior to the function. All agreed upon prices will incur a standard 20% service fee and sales tax based on the current rate.

It is agreed that said event host assumes full responsibility for the conduct of the attending guests and for any damages occurring during the function beyond normal use to any equipment or property. The Amarillo Country Club reserves the right to refuse alcoholic beverages to anyone already under the influence or to anyone not being of legal age. Host of the event is responsible for preventing and assisting in any alcohol related incidents to preclude the bar from closing at an earlier time. Special event bars may not be scheduled past 12:00 am.

The Amarillo Country Club will not assume responsibility for damage or loss of any articles left upon its premises prior to, during or following the event. The club reserves the right to charge a clean-up fee for items such as, confetti, rose petals, silly string, glitter, etc. The fee can be adjusted depending on the amount of time and labor applied.

Your event may have a prescribed usage hour due to any selected room having an event prior to or after your scheduled time. All functions must end by 12:00 am. Requests may be made for early arrival for decorating, etc. based on availability.

Room, set-up and labor fees are provided. These fees should be considered as event costs and included in host budget. All wedding receptions or large events of 150 guests or more require a security guard on duty during the entire duration of the event. This is to ensure the safety of you and your guests.

The event, including rehearsals and set-up will take place in the designated room or rooms with all guests restricted to stated areas. Host of event is required to advise all guests and participants of our dress code including NO t-shirts, overalls, cut-offs, swim wear or shorts shorter than 2-3 inches above the knee. All guests and bridal party participants must be appropriately dressed (no bathrobes or slippers) before entering all main floor areas of the club.

All requested special rental items such as tents, tables, chairs, etc. that are ordered by The Amarillo Country Club will include a 20% up-charge and appropriate sales tax. The cost will be included in the rental quote and final billing.

All Non-Members must settle the final balance of the bill within 72 hours of the event close. Failure to comply will result in the full amount being charged to the credit card on file, waiving the option to review the bill and make any corrections. Members will be required to settle the balance in full along with their next month's statement.

Cancellation of scheduled events must be given one week prior to the event date or a cancellation fee of 40% of the estimated bill will be assessed. All deposits are non-refundable.

Liability Disclaimer: In consideration of Club's providing its facilities for use by event host, for himself or herself and his or her heirs, executors and administrators and those of all attendees, release and forever discharge the Amarillo Country Club, Inc., their successors and assigns, and all said corporation's shareholders, directors, officers, employees and agents and their heirs, executors and administrators from any and all manner of claims, demands, damages, causes of action or suits that the event host or attendees have, or that might subsequently accrue to event host or attendees by reason of any matter or thing whatsoever, and particularly growing out of or in any way connected with their having participated in said event.

The Amarillo Country Club agrees to provide usage of the Clubhouse and food and beverage service unless circumstances beyond our control or an act of God makes it impossible to uphold this agreement. All efforts to assist the host of the event in relocating or adjusting to limited services will be priority of The Amarillo Country Club staff.

BANQUET BREAKFAST SELECTIONS

BUFFET SELECTIONS

Minimum of 25 guests (\$5.00 surcharge per person for groups under 25)

All Buffets Include Orange Juice & Coffee

TRADITIONAL

*Scrambled Eggs, Crisp Bacon and Sausage Links, Breakfast Potatoes
Biscuits & Country Gravy, Butter, Preserves, Fresh Fruit*

\$15

COUNTRY

*Scrambled Eggs, Crisp Bacon and Sausage Links, Breakfast Potatoes
Pancakes, Biscuits & Country Gravy, Butter, Preserves, Fresh Fruit*

\$17

CONTINENTAL

*Chilled Juices, Assortment of Muffins & Breakfast Pastries
Butter, Preserves, Fresh Fruit*

\$12

SERVED SELECTIONS

Each Entrée Includes Orange Juice & Coffee

ALL AMERICAN BREAKFAST

*Scrambled Eggs, Crisp Bacon or Sausage Links, Breakfast Potatoes
Muffins, Biscuits, Butter, Preserves, Fresh Fruit*

\$13

Add Short Stack of Pancakes \$3

CLASSIC EGGS BENEDICT

*Canadian Bacon, English Muffin, Hollandaise Sauce
O'Brien Potatoes, Peppers, Onions
Muffins, Butter, Preserves
(Parties Of 25 Or Less)*

\$17

BANQUET SERVED LUNCH SELECTIONS

AMARILLO COUNTRY CLUB COLD SANDWICHES

TRADITIONAL CLUB SANDWICH

*Turkey, Smoked Ham, Crisp Bacon, Sliced Avocado, Tomato, Onion,
Swiss Cheese & Mayonnaise
Served on Three Slices of White or Wheat Bread, Thin Cut into Quarters*

\$14

ROAST BEEF, CHICKEN OR TUNA CROISSANT SANDWICH

*Large Croissant Filled with Your Choice of Sliced Turkey, Ham, Chicken Salad,
or Roast Beef and Your Choice of Swiss Or American Cheese*

\$14

CHICKEN BACON RANCH WRAP

*Grilled Chicken Breast, Crisp Bacon, Lettuce, Tomato, Onion and Avocado With
ACC Ranch Dressing Spread in An Herb Tortilla*

\$15

SEASONAL VEGETABLE WRAP

Grilled Seasonal Garden Vegetables and Hummus in An Herb Tortilla Wrap

\$12

GRILLED CHICKEN CAESAR WRAP

*Grilled Chicken Breast, Romaine Lettuce, Italian Croutons, Parmesan and Caesar Dressing in
A Spinach Tortilla Wrap*

\$13

All Served With:

*Lettuce, Sliced Tomatoes, Sliced Red Onions and A Pickle Spear
Water and Freshly Brewed Iced Tea & Coffee*

And with Your Choice Of:

*House Made Chips, Hand-Cut French Fries, Spicy Fries, Sweet Potato Fries,
Pasta Salad, Or Fresh Fruit*

AMARILLO COUNTRY CLUB HOT SANDWICHES

AMARILLO COUNTRY CLUB FAMOUS BURGER

8 Oz. of the Finest Ground Beef Served on A Brioche Bun

\$14

PASTRAMI SANDWICH

House Made Pastrami on Jewish Rye, All-Natural Mustard and Swiss Cheese

\$16

CUBAN SANDWICH

Oven Roasted Pork Shoulder, Black Forest Ham, Swiss Cheese, Sliced Pickles and Yellow Mustard on Traditional Cuban Bread

\$16

REUBEN

Sliced Corn Beef, Sauerkraut, Swiss Cheese and Russian Dressing on Jewish Rye

\$12

GRILLED CHICKEN CLUB

Grilled Chicken, Munster Cheese, Smoked Bacon, Avocado, Tomato, Lettuce and Sriracha Pesto on a Toasted Jalapeno Bun

\$12

All Served With:

*Lettuce, Sliced Tomatoes, Sliced Red Onions and A Pickle Spear
Iced Tea, Water & Freshly Brewed Coffee*

And with Your Choice Of:

*House Made Chips, Hand-Cut French Fries, Spicy Fries, Sweet Potato Fries,
Or Fresh Fruit*

AMARILLO COUNTRY CLUB LUNCHEON SALADS

All Salads Are Served with Warm Bread
Iced Tea, Water & Freshly Brewed Coffee

CAESAR SALAD

*Traditional Caesar Salad Topped with Grated Parmesan Cheese and Garlic Croutons
Tossed with Our Freshly Made Authentic Caesar Dressing*

\$10

Add Grilled Chicken Breast

\$13

Grilled Shrimp

\$16

COBB SALAD

*This Favorite is Served on A Bed of Mixed Greens with Diced Turkey, Sliced Avocados,
Bleu Cheese Crumbles, Swiss Cheese, Crisp Bacon, Diced Tomato, Chopped Boiled Eggs
Served with Your Choice of Dressing*

\$15

STRAWBERRY FIELDS SALAD

*Fresh Mixed Greens Served with Queso Fresco, Sliced Strawberries,
Spicy Walnuts and Sweet Craisins And Raspberry Vinaigrette*

\$13

Add Grilled Chicken

\$15

Add Grilled Salmon

\$16

HOLE IN ONE

*One-Quarter Pineapple or One-Half Avocado Stuffed with
Your Choice of Freshly Prepared Chicken, Tuna or Shrimp Salad
Seasonal Fruit and Our Famous Date-Nut Bread
Served with Cream Cheese*

\$15

STEAK SALAD

Mixed Greens Tossed with Cherry Tomatoes, Red Onion, Bleu Cheese, Candied Walnuts and Red Wine Vinaigrette, Topped with Sliced Beef Tenderloin (Cooked Medium)

\$19

CRUNCHY ASIAN SALAD

Romaine Lettuce, Asian Slaw, Cucumber, Peanuts, Cilantro, Crispy Noodles, Four Coconut Shrimp and Sesame-Ginger Dressing

\$16

SOUTHWEST CHOP CHOP

Lettuce, Black Bean & Roasted Corn Pico De Gallo, Fajita Chicken, Avocado, Queso Fresco, Tortilla, Cumin Lime Vinaigrette

\$15

WEDGE SALAD

Bleu Cheese Crumbles, Diced Roma Tomatoes, Chopped Apple Bacon, Crispy Onions, House Ranch

\$11

Add Grilled Chicken

\$13

Add Grilled Beef

\$15

AMARILLO COUNTRY CLUB LUNCHEON ENTRÉES

All entrées include house salad with choice of dressing, garlic bread or dinner rolls with butter
Iced tea, water and freshly brewed coffee

CHICKEN PARMESAN

Mozzarella Cheese, House Marinara, Linguine Pasta, Basil Pesto

\$17

Sub Shrimp

\$23

BLACKENED CHICKEN TORTELLINI

*Cheese Tortellini, Shitake Mushrooms, Heirloom Tomatoes, Asparagus
Choice of Marinara or Alfredo Sauce*

\$19

Sub Shrimp

\$24

FILET DIANE

*4 oz. Steak Diane Medallions, Pommes Puree, Baby Vegetables,
Brandy Mushroom Sauce, Green Onions*

\$28

LEMON ROSEMARY PORK LOIN

Lemon Rosemary Pork Loin, Pea Herb Risotto, Whole Grain Mustard Demi-Glace

\$19

MAPLE GLAZE KING SALMON

King Salmon, Creamy Boursin Polenta, Pea Puree, Baby Vegetables, Lemon Butter Essence

\$28

SESAME CRUSTED AHI TUNA

*Sesame Crusted Ahi Tuna, Japanese Sticky Rice, Sesame Broccoli, Ginger Beurre Blanc
(Served Medium Rare)*

\$28

BUFFET STYLE SELECTIONS

Includes freshly brewed coffee & iced tea
(*\$5.00 surcharge per person for groups under 25 people*)
Lunch Price (before 4:00) / Dinner Price (after 4:00)

EXECUTIVE DELI BUFFET

*Sliced Ham, Turkey, Roast Beef
American & Swiss Cheeses
Wheat, White, Rye Breads & Croissants
Mayonnaise, Mustard, Lettuce, Sliced Tomatoes & Sliced Onions
House Potato and Pasta Salad
Assortment of Homemade Cookies*

\$17

CHICKEN FRIED STEAK OR CHICKEN BUFFET

*Tossed Greens, Cherry Tomatoes, Sliced Cucumbers
Served with Ranch, Bleu Cheese, Thousand Island & Italian Dressings
Chicken Fried Steak with Country Gravy
Garlic Pommes Puree
Baby Carrots, French Beans, Grape Tomato, Broccolini
Warm Dinner Rolls & Butter
Peach or Cherry Cobbler
Chicken Fried Steak*

\$24

Chicken Fried Chicken

\$21

OFF THE GRILL BUFFET

*8 ounces of Beef Brisket Burger OR Grilled Chicken Breast
Brioche Buns and Traditional Accoutrements
Assorted sliced cheeses
Choose from 2 of the following:
Smoked baked beans, House potato salad, Pasta salad, House made potato chips, Corn on the cob
Followed by an assortment of homemade cookies*

\$18 / \$22 / Duo \$26

Add On: *100% all beef hot dogs and buns*

\$2

ARTISAN SKILLET FAJITA BUFFET

*ACC Salad Bar- Carrot, Onion, Cucumber, Tomato, Bacon Bits, Croutons, Ranch & Raspberry Vinaigrette.
Marinated Beef and Chicken, Roasted Onions and Peppers,
Flour Tortillas, Refried Beans and Spanish Rice.
Chips & Salsa, Pico De Gallo, Shredded Cheddar Cheese, Sour Cream and Guacamole
Flan or Tres Leches*

\$28

TRADITIONAL ITALIAN BUFFET

*Caesar Salad, Italian Pasta Salad, Tomato Mozzarella Salad
Meat Lasagna, Chicken Parmesan, Linguini Pasta with Marinara
Penne Pasta, Asparagus, Grape Tomatoes, Italian Sausage,
Choice Alfredo or Marinara Sauce
Garlic Bread
Lemon Tart or Italian Cream Cake*

\$28

ACC HOLIDAY BUFFET

*ACC Salad Bar, Cucumber, Red Onion, Cheddar Cheese, Croutons, Bleu Cheese Crumbles, Bacon Bits,
Walnuts, Grape Tomatoes, Baby Carrots
Ranch, Bleu Cheese, Thousand Island, Italian Dressing
Choice of Caesar Salad or Tomato Mozzarella Basil Salad
Roasted Pork Loin, chili corn sauce, cotija cheese, tortilla strips
Chicken Picatta, roasted lemon, angel hair pasta, lemon caper sauce
Roasted Beef Medallions, wild mushroom demi-glace, green onions
Pommes Puree and Baby Vegetables
Warm dinner rolls & butter
Choice of 2 Desserts*

\$41 / Add Pork \$6

ACC PRIME BEEF BUFFET

*ACC Salad Bar, Cucumber, Red Onion, Cheddar Cheese, Croutons, Bleu Cheese Crumbles, Bacon Bits,
Walnuts, Grape Tomatoes, Baby Carrots
Ranch, Bleu Cheese, Thousand Island, Italian Dressing
Prime Rib Carving Station, straight and creamy horseradish, au jus
(\$100.00 Carver attendant fee)
Pan Seared Black Cod, Sweet Corn Risotto, Asparagus, Heirloom Tomatoes, Chardonnay Beurre Blanc*

--OR--

*Roasted Free Range Chicken, Creamy Herb Polenta, Shitake Mushrooms, Pine-nuts,
Roasted Red Pepper, Lemon Butter Sauce
Pommes Puree and Baby Vegetables
Warm dinner rolls & butter
Choice of 2 Desserts*

\$48

COMPOSE YOUR OWN BUFFET

Minimum 50 guests (\$5 surcharge for parties under 50)

Served with fresh brewed iced tea and coffee

SALADS (choose one)

ACC Salad Bar- Cucumber, Red Onion, Cheddar Cheese, Croutons, Bleu Cheese Crumbles, Bacon Bits, Grape Tomatoes, Baby Carrots, Ranch, Bleu Cheese, Thousand Island, Italian Dressing Caesar

ACC ~~Caesar~~ Salad- Romaine lettuce, Caesar Dressing, Garlic Croutons, Parmesan Cheese

Composed Salad- Tomato

Mozzarella Basil

Additional Salads

\$3

ENTRÉES (choose two)

-Chicken Picatta, Roasted Lemon, Angel Hair Pasta, Caper Butter Sauce

-Roasted Free Range Chicken, Boursin Risotto, Asparagus, Heirloom Tomatoes

-Chicken Margarita, Roasted Chicken, Roma Tomatoes, Mozzarella Cheese, Basil Pesto,

Buttered Linguini Pasta

-Roasted Pork loin, Harvest Apple Pecan Stuffing, Cranberry Demi-Glace, Sage Crisp

-Pan seared Pork Chops, Pommes Puree, Brandy Demi Crème, Caramelized Pearl Onions, Shitake Mushrooms

\$2.00 Upcharge for Entrees Listed Below

-Mediterranean Atlantic Salmon, Parmesan Garlic Jasmin Rice, Olive Relish,

Grape Tomatoes, Lemon Beurre Blanc

-Miso Glazed Cod, Rice Pilaf, Sesame French bean, Miso Glaze

-Tenderloin Medallions, Shitake Mushrooms, Green Onions, Pommes Puree,

Crispy Onions, Demi-Glace

-Sliced Roasted Ribeye, Sundried Tomato Risotto, Green Pea, Sweet Corn, Demi-Glace, Crispy Onions

VEGETABLES (choose one)

French Green Bean Almandine

Buttered Broccoli, Baby Heirloom Tomatoes, Pearl

Onions

Green Bean Casserole

Roasted Honey Glazed Carrots

Whole Corn on the Cob, Butter, Parsley

Additional Starches

\$3

STARCHES (choose one)

Pommes Puree (Buttery Mashed Potatoes)

Roasted Golden Yukon Potatoes, Rosemary Essence

Molasses Sweet Potatoes Puree

Creamy Boursin Polenta

Jasmin Rice Pilaf

Additional Vegetables

\$3

DESSERTS (choose two)

Carrot Cake, Coconut Cream Pie, Chocolate Cake, Italian Cream Cake

\$38

LIGHTER FARE BUFFETS

Minimum Of 10 Guests
(\$5.00 Surcharge Per Person for Groups Under 10)
All Buffets Include Fresh Brewed Tea, & Coffee

SOUP AND SANDWICH BAR

Soup Du Jour

Choose Two (2) Finger Sandwiches:

Sliced Cucumber, Smoked Salmon, Crème Fraiche, Fresh Dill
Sliced Beef, Horseradish Cream, Pickled Red Onion
Sliced Turkey, Brown Sugar Bacon, Avocado Ranch
Brown Sugar Bacon, Pesto Aioli, Lettuce, Tomato (BLT)

Tuna Salad

Italian Pinwheels with Salami, Provolone, Roasted Red Pepper Cream Cheese and Lettuce

House Made Potato Chips

Seasonal Fresh Fruit Tray

Fruit Bars

\$15

EXECUTIVE DELI

Sliced Ham, Turkey and Roast Beef
American And Swiss Cheeses

Wheat, White, Rye Breads and Croissants

Mayonnaise, Mustard, Lettuce, Sliced Tomatoes, Sliced Onions and Sliced Pickles

House Potato and Pasta Salads

Assortment of Homemade Cookies

\$16

KIDS BIRTHDAY PARTY BUFFETS

All of our kid's party choices include the following:

Lemonade or Fruit Punch and Iced Water Station

CHOICE OF TWO ENTRÉES

Chickentenders served with ranch, barbecue sauce and curly fries

All beef hot dog served with condiments and curly fries

ACC Junior burgers served with condiments and curly fries

Macaroni and cheese served with breadsticks

Spaghetti and meat sauce served with breadsticks

Chicken and cheese quesadillas

Kids 12 and Under

\$10

Adults and Teenagers 13 and Up

\$15

**Children under 3 eat free*

Additional Entrées

\$5

CHEF ATTENDED CARVING STATIONS

Smoked Breast of Turkey

Cranberry Chutney, Herb Mayonnaise, Miniature Rolls

\$175

Serves 50 Portions

Blackened Pork Loin

Apple and Pear Compote, Miniature Rolls

\$275

Serves 60 Portions

Cabernet Marinated Beef Tenderloin

Sweet Onion Marmalade, Cabernet Sauce, Miniature Rolls

\$350

Serves 50 Portions

Oakwood Smoked Beef Brisket

Green Peppercorn and Whiskey Sauce, Miniature Rolls

\$200

Serves 50 Portions

Prime Rib of Beef

Au Jus, Horseradish Sauce, Miniature Rolls

\$385

Serves 50 Portions

(\$100.00 Carver Attendant Fee)

HORS D'OEUVRES MENU

Priced per dozen

Minimum of one dozen unless otherwise specified

HOT SELECTIONS

May be served butler style or on display

Phyllo Cups, Honey, Orange Gorgonzola, Candied walnut \$19

Spinach Spanakopita, Basil Aioli, Roma Tomato \$21

***Sesame Chicken Satay, Ginger Soy Glaze, Charred Green Onion \$22*

Artichoke Beignet, Lemon Aioli, Fried Capers \$24

Vegetable OR Pork Spring Rolls, Green onions, Sweet chili sauce \$25

***Italian Meat balls, Basil Pesto, Grana Padano \$26*

***Artichoke Spinach Cream Cheese Stuffed mushroom caps \$27*

Chicken Wellington, Black Berry Demi-Glace \$28

Beef Wellington, Gorgonzola, Demi-Glace \$42

***Bacon wrapped Scallop, Farm Olive Aioli, Micro Greens \$43*

Coconut Breaded Shrimp, Thai sweet Chili Sauce, Green Onions \$44

Mini Crab Cake, Dijon Caper Aioli, Micro Cilantro \$45

*****Gluten Free Options***

COLD SELECTIONS

May be served butler style or on display

****Watermelon, Heirloom Tomato, Feta Cheese Crumbles \$19**

Tomato Basil Bruschetta \$21

****Grilled Crostini, Beef Tartare, Olive Tapenade \$22 Bourbon**

Bacon Jam, Brie, Compressed Pear, Crostini \$22

Jalapeño Shortbread, Smoked Chicken Roulade, Cilantro Crème \$22

****Heirloom Tomato Caprese Skewer, Mozzarella, Fresh Basil, Balsamic \$23**

****Antipasti Skewers, Green Olive, Grape Tomato, Mozzarella Pearl \$23**

Baby Heirloom, Mozzarella Pearl, Balsamic Caviar, Crostini \$23

Wild Mushroom Pate, Grilled French Baguette, Kale Crisp \$24

Smoked Salmon Pate, Buttered Brioche Crisp, Lemon Dill Caviar \$24

Goat Cheese Fig, Toasted Pine Nuts, Crostini \$24

Black Olive and Sundried Tomato Tapenade Crostini \$25

Smoked Salmon Blini, Caper Crème, Dill Essence \$26

Brisket Wonton Taco, Roasted Garlic Lime Crème \$30

****Shrimp Cocktail Shooter, Gazpacho, Patron Essence \$44**

Tuna Tataki, Sesame Ginger Vinaigrette, Wonton Crisp \$46

Mango Lump Crab Tacos, Micro Cilantro, Wasabi Tobiko \$51

****Gluten Free Options**

DISPLAYS

Domestic & Imported Cheese

*Selected Domestic and Seasonal Imported Cheeses
Dried Fruits, Assorted Premium Crackers, Grilled French Bread*
\$125 (Serves 50)

Gourmet Cheese & Olive Display

*Imported and Domestic Cheese
Pesto Ciliegine Mozzarella Pearls, Red Pepper Mascarpone
Grilled French Bread, Premium Crackers, Assorted Marinated Country Olives*
\$185 (Serves 60)

Antipasto Cheese Display

*Thin Sliced Prosciutto De Parma, Salami, Marinated Artichokes
Imported and Domestic Cheese
Pesto Ciliegine Mozzarella Pearls, Red Pepper Mascarpone
Grilled French Bread, Premium Crackers, Assorted Marinated Country Olives*
\$275 (Serves 100)

Vegetable Crudit  Platter

Broccoli Florets, Baby Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, Ranch Dressing
\$125 (Serves 50)

Fruit Platter

Assortment of Fresh Fruit and Dipping Sauce
\$125 (Serves 50)

16/20 Shrimp Cocktail Display

Cocktail Sauce and Fresh Cut Lemon
\$350 (100 Peeled Shrimp)

Blue Point Oysters

Cocktail Sauce, Tabasco, Fresh Cut Lemon, Crackers
\$350 (100 Oysters)

SPECIALTY STATIONS

Taco Station

Ground Beef and Chicken

Shredded Lettuce, Tomatoes, Sour Cream, Shredded Cheese

Choice of Salsa, Corn Salsa, Pico de Gallo, Mango & Pineapple Pico

Flour Tortillas

\$14

Slider Station

Grilled Chicken, Beef Pulled OR Pulled Pork Sliders

Displayed in Chafing Dishes with an Assortment of Condiments & Specialty Sauces

\$9 / Add Beef \$4 /

Add Pork \$2

Martini Mac & Cheese Station

Homemade Truffle Mac & Cheese with 6 choices of add-ins:

Shredded Pepper Jack Cheese, Shredded Cheddar Cheese, Parmesan Cheese

Bacon Crumbles, Panko Breadcrumbs, Chopped Tomatoes, Caramelized Onions,

Sautéed Mushrooms, Mini Chicken Nuggets

\$8 / Add Brisket \$3 /

Add Ground Beef \$2

Martini Mashed Potato Station

Homemade Truffle Mac & Cheese with 6 choices of add-ins:

Shredded Pepper Jack Cheese, Shredded Cheddar Cheese, Parmesan Cheese

Bacon Crumbles, Panko Breadcrumbs, Chopped Tomatoes, Caramelized Onions,

Sautéed Mushrooms, Mini Chicken Nuggets

\$8 / Add Brisket \$3 /

Add Ground Beef \$2

Please note that martini glasses not included in price per person.

Rental Fee Amounts will be added.

Italian Pasta Station

Self-Served

Grilled Chicken & Italian Meatballs

Penne Pasta with Grape Tomatoes, Shitake Mushrooms, Asparagus

Cheese Tortellini with Baby Spinach, Artichokes, Kalamata Olives

and Grape Tomatoes

Alfredo Sauce, Marinara Sauce

\$11

BANQUET PLATED DINNER SELECTIONS

All Entrées served with:

House Salad and Choice of Ranch & Champagne Vinaigrette

Freshly Baked Dinner Rolls & Butter

Vegetable & Starch with each Entrée are Chef's Recommendation; Substitutions will be Accommodated

BEEF SELECTIONS

Prime Beef 6oz Filet Mignon

White Truffle Pommes Puree, Caramelized Wild Mushrooms, Baby Vegetables

\$38

Braised Beef Short Rib

Burgundy Demi-Glace, Caramelized Cipollini Onion, Baby Vegetables, Fingerling Potato

\$36

Surf & Turf

Prime Beef 6oz Filet Mignon, (2) Shrimp Scampi, Pommes Puree, Shitake Mushrooms, Baby Vegetables, Chive Essence

\$48

Steak Diane Medallions

Seasonal Baby Vegetables, Pommes Puree, Brandy Demi Cream, Shitake Mushrooms, Green Onion

\$40

Roasted Ribeye

(Sliced)

Seasonal Vegetables, Pommes Puree, Demi-Glace, Crisp Leaks

\$36

POULTRY

Chicken Picatta

Pommes Puree, Seasonal Vegetables, Lemon Caper Sauce, Green Onion

\$21

Roast Free-Range Chicken Breast

Orzo Herb Risotto, Asparagus, Shitake Mushroom, Sundried Tomatoes

\$26

Mediterranean Chicken

Heirloom Tomato, Kalamata Olive, Feta Cheese, Lemon Beurre Blanc, Basil Israeli Couscous

\$26

Pecan Crusted Chicken Breast

Roma Tomato Relish, Meyer Lemon Beurre Blanc, Pommes Puree

\$26

Monterey Roasted Chicken

*Baby Spinach, Pancetta, Roast Red Pepper & Mozzarella
Buttered Linguini, Basil Cream Sauce*

\$30

LAMB

Australian Herb Crusted Rack of Lamb

Herb Roasted Fingerling Potatoes, Baby Vegetables, Mint Pesto

\$41

PORK

Espresso Berkshire Pork Loin

Orange Marmalade, Bordelaise Sauce, Green Onion Essence, Tarragon Polenta

\$26

Pistachio Berkshire Pork Tenderloin

Whole Grain Mustard Beurre Blanc, Charred Scallion Essence, Roast Beet Risotto

\$28

SEAFOOD

Chilean Seabass

Jasmine Rice Pilaf, Crisp Corn, Asparagus, Baby Heirloom Tomatoes, Seasonal Baby Vegetables, Lemon Bail Emulsion

\$41

New Zealand Salmon

Garden Risotto, Baby Vegetables, Caper Beurre Blanc, Green Onion

\$32

Miso Black Cod

*Sesame Garlic Asparagus, Rose Japanese Sticky Rice,
Yuzu Beurre Blanc, Crisp Rice Noodles*

\$28

Substitute Starches & Vegetables

Herb Roasted New Potatoes

Pommes Puree

Wild Rice Pilaf

Herbed Couscous

Green Bean Almandine

Asparagus Spears

Buttered Broccoli

PASTA

Roasted Chicken Breast & Cavatelli Pasta

*Sundried Tomato, Baby Arugula, Artichoke,
Roast Red Pepper, Kalamata Olive, Feta Cheese, House Marinara*

\$24

Nantucket Bay Scallops & Farfalle Pasta

Pancetta, English Peas, Baby Spinach, Sundried Tomato, Garlic Cream

\$31

Gulf Shrimp Scampi

*Angel Hair Pasta, Green Onion, Baby Heirloom Tomato,
Shiitake Mushroom, Asparagus, Lemon Garlic Butter*

Sauce

\$28



BANQUET DESSERT SELECTIONS

CLASSIC INDIVIDUAL CAKES & PIES

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Italian Cream Cake, Classic Cheesecake,
Pumpkin Pie, Coconut Cream Pie, Pecan Pie*
\$6/Each

PREMIUM INDIVIDUAL DESSERTS

Tiramisu, Crème Brulée, Panna Cotta, Strawberry Romanoff, Deconstructed Cakes (choose flavor)
\$7/Each

INDIVIDUAL PHYLLO PIES

*Pumpkin, Buttermilk Chess, Chocolate Cream, Coconut Cream, Banana Cream,
Lemon Meringue, Key Lime, Red Velvet, Peanut Butter Chocolate*
\$4/Each (minimum dozen per flavor)

INDIVIDUAL NAPOLEON CAKES

*Lemon Rosemary, Peanut Butter Chocolate, Butter Raspberry Cake,
Tres Leches topped with Seasonal Fresh Fruit, Black Forest, Strawberry Shortcake, Candy Bar,
Flavored Cheesecake and/or Specialty Topping*
\$8/Each (minimum dozen per flavor)

BARS & BITES

Brownies, Lemon Bars, Raspberry Bars, Mini Phyllo Pies
\$20/Dozen for Minis Bars \$22/Dozen for Mini Phyllo Pies
\$26/Dozen for full-sized

CLASSIC COOKIES

Chocolate Chip, Peanut Butter, Sugar, Snickerdoodle
\$15/Dozen

SPECIALTY COOKIES

*Coconut Macarons, Lime, Mexican Wedding, Pecan Sandies, Cranberry Oatmeal,
Thumbprints, Linzer Tea Cookies*
\$25/Dozen

COBBLERS AND CRISPS

Apple, Peach, Cherry, Blueberry
\$2/Person (minimum 25 people)

BREAD PUDDING

(served in Chafing Dish Only)
White Chocolate, Bananas Fosters, Amaretto
\$2/Person (minimum 25 people)

CAKES & CUPCAKES

*Special Occasion Cakes Available Upon Request
(Prices may vary due to labor & design)*

CLASSIC

Vanilla, Chocolate, Yellow, Wedding Cake

Cupcakes

\$24/Dozen

Whole Cake

\$23/6" (Feeds 6-8) \$35/8" (Feeds 8-10) \$48/10" (Feeds 15-20)

DELUXE

*Strawberry, Carrot, Spice, Red Velvet, Italian Cream, German Chocolate, Piña Colada,
Crème Brulée, Banana Cream, Classic Cheesecake*

Cupcakes

\$30/Dozen

Whole Cake

\$25/6" (Feeds 6-8) \$40/8" (Feeds 8-10) \$56/10" (Feeds 15-20)

SPECIALTY

*Lemon Rosemary, Peanut Butter Chocolate, Butter Raspberry Cake, Black Forest, Strawberry Shortcake,
Candy Bar, Flavored Cheesecake and/or Specialty Topping, Personalized Pastry Chef Creation*

Cupcakes

\$34/Dozen

Whole Cake

\$28/6" (Feeds 6-8) \$45/8" (Feeds 8-10) \$58/10" (Feeds 15-20)

ICING

*White Classic Buttercream, Chocolate Buttercream,
Italian Buttercream, Glaze, Ganache, Cream Cheese*

Cake Servers Available

\$28.00

WEDDING CAKES

*Wedding Cakes are ordered by consultation only
and will be custom priced based on flavor, labor and design*

Consultations available from 9:00am-10:00am: Tuesday-Friday

Consultations must be setup by appointment through event coordinator

BREAKFAST PASTRIES

MUFFINS

*Spice, Banana, Blueberry, Cranberry, Strawberry,
Chocolate Chip, Cinnamon Sugar*

\$13/Dozen for Minis \$23/Dozen for Large

SCONES

Flavors Upon Request

\$25/Dozen

DANISH

Flavors Upon Request

\$30/Dozen

CINNAMON ROLLS/STICKY BUNS

\$30/Dozen

SPECIALTY BISCUITS

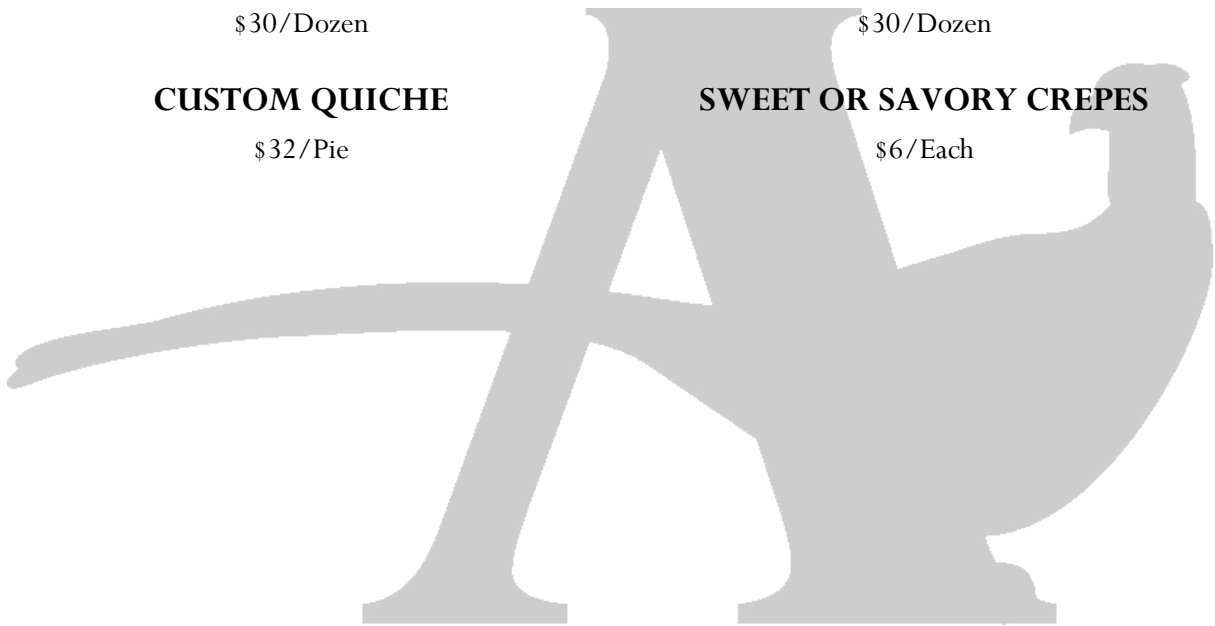
\$30/Dozen

CUSTOM QUICHE

\$32/Pie

SWEET OR SAVORY CREPES

\$6/Each



BAR MENU

DOMESTIC BEER

*Budweiser, Bud Light, Coors Original, Coors Light,
Miller Lite, Michelob Ultra, O'Douls (Non-Alcoholic)*

\$4 Hosted Bar \$5 Cash Bar

PREMIUM BEER

Corona, Dos Equis, Stella Artois, Shiner Bock, Blue Moon

\$5 Hosted Bar \$6 Cash Bar

DRAFT OR KEG BEER

Available only upon request

| | |
|---------------------------|--------------------------|
| \$350 Domestic 1/2 Barrel | \$450 Premium 1/2 Barrel |
| \$200 Domestic 1/4 Barrel | \$320 Premium 1/4 Barrel |
| | \$280 Premium 1/6 Barrel |

Only Domestic Beer Available in 1/6 Barrel is Michelob Ultra

Premium prices may change depending on brand of beer

HOUSE WINE

| | |
|----------------------------------|-----------------------------|
| \$22 Hosted Bar (bottle only) | \$7 Cash Bar (per glass) |
|----------------------------------|-----------------------------|

*Salmon Creek Chardonnay, Merlot & Cabernet Sauvignon
Beringer White Zinfandel, CK Mondavi Pinot Grigio, Line 39 Pinot Noir
Segura Viudas Cava (Champagne)*

PREMIUM WINE

| | |
|----------------------------------|-----------------------------|
| \$30 Hosted Bar (bottle only) | \$9 Cash Bar (per glass) |
|----------------------------------|-----------------------------|

*Silver Creek Cabernet & Merlot, Crossings Pinot Noir, Glenbrook Chardonnay, Glenbrook
White Zinfandel, Cordon Negra Cava*

CALL LIQUOR

*Tito's Vodka, Beefeater Gin, Bacardi Rum, José Cuervo Gold Tequila,
Jack Daniels Sour Mash Whiskey, Canadian Club Whiskey, J&B Scotch*

\$6 Hosted Bar \$7 Cash Bar

PREMIUM LIQUOR

*Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,
José Cuervo Silver Tequila, Makers Mark Bourbon, Jameson Irish Whisky,
Johnny Walker Red Blended Scotch*

\$7 Hosted Bar \$8 Cash Bar

SUPER PREMIUM LIQUOR

*Grey Goose Vodka, Bombay Sapphire Gin, Myers Dark Rum, Patrón Tequila
Woodford Reserve Bourbon, Crown Royal Canadian Whisky,
Glen Fiddich Single Malt Scotch*

\$8 Hosted Bar \$9 Cash Bar

BANQUET FEES

BAR

| | |
|---------------------------|---------|
| <i>Bartender Per Hour</i> | \$30.00 |
| <i>Bar Setup Fee</i> | \$28.00 |

EQUIPMENT

| | |
|------------------------------|---------|
| <i>Big Screen TV</i> | \$75.00 |
| <i>Easel</i> | \$5.00 |
| <i>Flip Chart</i> | \$10.00 |
| <i>White Board</i> | \$10.00 |
| <i>Paper Copies Per Page</i> | \$0.10 |
| <i>Screen</i> | \$15.00 |
| <i>Projector</i> | \$55.00 |
| <i>Sound Splitter</i> | \$5.00 |
| <i>Speakers</i> | \$35.00 |
| <i>Podium</i> | \$10.00 |
| <i>Lavaliere Microphone</i> | \$55.00 |
| <i>Wireless Handheld Mic</i> | \$55.00 |

MONDAY EVENT FEES

| | |
|--------------------------------|---------|
| <i>Server Per Hour</i> | \$15.00 |
| <i>Dishwasher Per Hour</i> | \$15.00 |
| <i>Cart Attendant Per Hour</i> | \$15.00 |
| <i>Kitchen Staff Per Hour</i> | \$15.00 |
| <i>Manager Per Hour</i> | \$20.00 |

SERVICE

| | |
|-------------------------------------|----------|
| <i>Cake Server</i> | \$28.00 |
| <i>Coat Check Per Hour</i> | \$15.00 |
| <i>Cart Attendant Per Hour</i> | \$15.00 |
| <i>Butler Passer Per Hour</i> | \$15.00 |
| <i>Carving Attendant Fee</i> | \$100.00 |
| <i>Omelet Attendant Fee</i> | \$100.00 |
| <i>Action Station Attendant Fee</i> | \$100.00 |

POOL

| | |
|---------------------------------|---------|
| <i>Lifeguard Per Hour</i> | \$15.00 |
| <i>Guest Fee Per Non-Member</i> | \$10.00 |
| <i>Pool Server Per Hour</i> | \$15.00 |

MISCELLANEOUS

| | |
|-----------------------------------|----------|
| <i>Piano Tuning</i> | \$150.00 |
| <i>Security Guard Per Hour</i> | \$45.00 |
| <i>Cleanup Fee (if necessary)</i> | \$150.00 |
| <i>Photobooth</i> | \$400.00 |

