

CATERING & ACTIVITIES 2020-2021 MENUS



JOHN'S ISLAND CLUB

Breakfast

The Continental

Fresh fruit and berries, Fage yogurt, a selection of chilled juices, assorted freshly baked breakfast pastries and muffins, preserves and butter, freshly brewed coffee, decaffeinated coffee and gourmet tea selection.

\$27.50

The American

A selection of chilled juices or fruit, fluffy scrambled eggs with chives, with a choice of ham, bacon or sausage, and hash brown potatoes, assorted homemade muffins or rolls, jams, preserves and butter, freshly brewed coffee, decaffeinated coffee and gourmet tea selection.

\$30.50



Lunch

John's Island Mixed Green Salad

Choice of House Dressings

\$9.75

Grilled Chicken Caesar Salad

Ciabatta Croutons, Shaved Parmigiano-Reggiano

\$20.25

Grilled Creekstone Beef Sirloin Salad

Beefsteak Tomatoes, Cucumber, Blue Cheese, Baby Greens

Mustard Vinaigrette, Onion Rings

\$34.50

Roasted Breast of Chicken, Olive Vinaigrette

Tabbouleh Salad with Tomato, Fava Beans and Mint

\$28.25

Tuna Niçoise Salad

Oil Cured Tuna, Haricot Vert, Baby Artichokes

Local Tomatoes, Cucumber, Farmhouse Egg

\$24.50

Treasure Coast Fruit Plate

Chicken Salad, Tuna Salad, Cottage Cheese or Frozen Yogurt

Zucchini Walnut Cream Cheese Sandwich

\$22.75



Lunch

Paccheri Pasta

Florida Rock Shrimp, Tomato, Basil, Chili Pepper
\$26.75

Black Iron Seared Yellowfin Tuna

Oriental Vegetable Salad, Ginger Shoyu Sauce
\$36.75

Poached Scottish Salmon

Little Gem Lettuce, Seasonal Garden Vegetable Salad
Carrot & Dill Mayonnaise
\$32.25

Jumbo White Shrimp, Salsa Verde

Cous Cous Provencale
\$33.25

JIC Jumbo Lump Crabcakes, Sorrel Mayonnaise

Sweet Potato Fries, Mixed Green Salad
\$34.75

Pan Roasted Breast of Chicken, Mint Aioli

Green Wheat, Tomato and Garden Pea Salad
\$27.75



Lunch

Toasted Prosciutto, Mozzarella and Tomato Sandwich

Semolina Boule, Pasta Mista Salad

\$18.75

Grilled Rosemary and Lemon Chicken

Garden Vegetable Farrotto, Cannellini Beans

\$26.75

Pan Seared Beef Tenderloin Steak, Cucumber Caper Relish

Provence Fries, Marinated Vegetable Salad

\$37.75



Reception Selection

Serves 25 Guests

Artisan Cheese Selection

Seasonal Fruit, Crisps and Ficelles

\$300.00

Market "Crudités"

L'Anchoyade, Green Goddess, Ranch Dressing

\$250.00

Smoked Scottish Salmon

"Egg Salad" Mayonnaise, Capers, Potato Crepes

\$450.00

Italian "Salumi" and Vegetable "Antipasti" Platter

Cumin Rye Breadsticks

\$300.00

Assorted Tea Sandwiches

\$300.00

Chips, Salsa and Guacamole

\$200.00



Carved Reception Selection

The following Chef-attended stations are served with assorted John's Island home-baked rolls and condiments where appropriate.
There is a \$150.00 fee for each Culinary Attendant.

Whole Roast Tenderloin of Angus Beef

Serves 25 Guests

\$500.00

Whole Barbecued Fish

Soft Tacos, Salsa Verde, Salsa Mexicana

Serves 25 Guests

\$400.00

Roasted Breast of Turkey

Serves 25 Guests

\$300.00

Roast Leg of Lamb

Serves 25 Guests

\$450.00

Baked Virginia Ham

Serves 30 Guests

\$450.00

Roasted Suckling Pig

Serves 40 Guests

\$500.00



Cold Hors d'oeuvres

Passed. Per 25 Pieces

Powder Point Oysters "Vichyssoise"

American Caviar

\$150.00

Yellowfin Tuna "Poke"

Rice Cracker

\$143.75

Grilled Mushroom Bruschetta

Wilted Arugula

\$100.00

Jumbo Lump Crab Meat, Lobster Mayonnaise

Sweet Pea Blini

\$150.00

Chilled Gulf White Shrimp

Green Goddess Dressing Cocktail Sauce

\$106.25

Smoked Salmon "Roulade"

Crème Fraiche and Chives

\$137.50

Grilled Vegetable Salad with Balsamico

Crispy Filo

\$100.00



Cold Hors d'oeuvres

Passed. Per 25 Pieces

Vietnamese Shrimp Summer Rolls

Ginger Soy Dipping Sauce

\$118.25

Scallop Tartare with Borage and Lovage

Meyer Lemon, Geraci Organic Olive Oil

\$125.00

Crushed Peas, Parma Ham, Grana Padana Cheese

Polenta Tartine

\$106.25

Tartlette of Radish, Whipped Ricotta, Sicilian Olive Oil

\$106.25

Canape of Maine Lobster Salad

Lemon Mayonnaise, Toasted Brioche

\$150.00

Black Iron Seared Steak Tartare

Rosemary Mayonnaise

\$137.50

Bruschetta of Tomato and Melon

Chevre, Pea Tendrils, Geraci Olive Oil

\$118.75



Hot Hors d'oeuvres

Passed. Per 25 Pieces

Grouper Beignets

Saffron Rouille

\$106.25

Crispy Mushroom Cake

Scallion Mayonnaise

\$100.00

Caramelized Vidalia Onion and Cantal Cheese Tarts

\$100.00

BBQ Beef Brisket, Grits Cake, Carolina Slaw

\$125.00

"Polpette di Carne"

Marinara Sauce

\$112.50

Caicos Conch Fritters

Remoulade Sauce

\$112.50

Pan Seared Day Boat Sea Scallop

Fresh Corn Grits, Tomato Syrup

\$131.50



Hot Hors d'oeuvres

Passed. Per 25 Pieces

Avocado "Steak Fries"

Sorrel Mayonnaise

\$112.50

Crawfish & Tasso Hush Puppies

BBQ'd Ranch Dressing

\$125.00

"Brick" Chicken Wings

Escargot Butter

\$118.75

Chorizo Madeleines

Valentina Mayonnaise

\$100.00

Steamed Florida Rock Shrimp Cake

"Laitue de Mer" Butter

\$150.00



The Cocktail Classics

Serves 25 Guests

Pigs in a Blanket

Honey mustard sauce

\$93.75

Stuffed Eggs with Smoked Salmon and Chives

\$112.50

Assorted Rumakis

Banana, Water Chestnut or Pineapple

\$100.00

Chicken Liver Pate

Onion Bread Croutons

\$93.75

Gruyere Cheese Puffs

\$93.75

Peanut Butter and Bacon Canapés

\$93.75

Endive with Bleu Cheese Mousse

\$93.75

New Potatoes with Mushroom and Brie

\$93.75



Dinner - First Course

Jumbo Lump Crab Cake, Remoulade Sauce

Thin Green Bean Salad, Classic Vinaigrette

\$20.75

Roasted Beet and Indian River Citrus Salad

Brûlée of Coach Farm Chèvre

\$14.75

Beefsteak Tomato and Buffalo Mozzarella Salad

Basil, Geraci Olive Oil, Leonardì Balsamico

\$14.75

Paccheri Pasta with Rock Shrimp

Cherry Tomato, Garlic and Basil

\$22.75

Florida Sweet Corn Vichyssoise

\$9.75

Tuscan Tomato Soup with Basil

\$9.75

Chicken Risotto Soup

Escarole and Pecorino Cheese

\$10.75



Dinner - First Course

Caesar Salad

Ciabatta Croutons, Shaved Parmigiano Reggiano

\$10.75

Smoked Scottish Salmon

Rustic Buckwheat Pancake, Crème Fraiche

\$18.75

Little Gem & Butter Lettuce Salad

Poached Dried Apricots, Point Reyes Blue Cheese, Ciabatta Croutons

\$11.75

John's Island Mixed Green Salad

Choice of House Dressings

\$9.75



Dinner - Main Course

Grilled Fresh Florida Fish of the Day

Lemon, EVOO and Sea Salt

Market price

Pan Roasted Atlantic Salmon, Maltaise Sauce

Steamed Asparagus, Olive Oil Crushed Potatoes

\$32.75

Scampi of Pacific White Shrimp with Dry Vermouth

Saffron Rice Pilaf with Vermicelli

\$36.25

Roast Rack of Berkshire Pork, Stone Ground Mustard Sauce

Butter Crushed Sweet Potatoes, Braised Greens, Rome Apple Sauce

\$34.75

Grilled Creekstone Filet Mignon

Béarnaise Sauce

\$44.50

Pan Roasted Supreme of Organic Chicken, Piperade Sauce

Green Beans, Crushed Carrots, Roasted Fingerling Potatoes

\$30.75

Grilled "Ahi" Steak, L'Anchoyade

Baked Soft Polenta and Wilted Swiss Chard

\$38.75



Dinner - Main Course

Roast Rack of Colorado Lamb with Savory

Ratatouille, Steamed Chard, Crispy Panisse

\$46.25

Roast Natural Chicken, Natural Chicken Jus

Cranberry Sauce, Mashed Potatoes and Garden Vegetables

\$32.50

Grilled Veal Loin Chop, Au Poivre Sauce

"Provence" Fries, Green Beans, Baby Carrots

\$46.75

Pan Seared Breast of Guinea Hen, Wild Mushroom Sauce

Farrotto with Seasonal Vegetables, Parmigiano Reggiano

\$39.75



Dessert Selections

Key Lime Tart

Seasonal Berry Salad

\$9.75

Assorted Home Baked Cookies

\$6.00 per guest

New York Cheesecake

Seasonal Berry Sauce

\$9.75

Bittersweet Chocolate Mousse Dome

Tahitian Vanilla Crèmeux

\$9.75

Floating Islands

Custard Sauce

\$9.75

Classic Crème Brulée with Tahitian Vanilla Bean

\$9.75

Coupe Malsherbes

Chocolate Cream, Coffee Ice, Caramel Ice Cream

\$9.75



Dessert Selections

Haagen Dazs Vanilla Ice Cream Profiteroles

Valrhona Chocolate Sauce

\$9.75

Warm Almond Brioche Cake

Coffee Ice Cream and Myers Rum Bananas

\$9.75

Lemon Curd Roulade

Seasonal Berry Salad

\$9.75

Crisp Apple Galette

Dulche Leche Ice Cream

\$9.75

Warm Chocolate Mousse Cake

Espresso Cream Sauce

\$9.75



Specialty Cakes

8" Cake	\$67.50	<i>(serves up to 10 people)</i>
10" Cake	\$80.00	<i>(serves up to 12 people)</i>
12" Cake	\$108.00	<i>(serves up to 16 people)</i>
Half Sheet Cake	\$160.00	<i>(serves 24+ people)</i>
Full Sheet Cake	\$325.00	<i>(serves 48+ people)</i>

Outside Cake Cutting Fee \$6.00

Scoop of Ice Cream \$4.75 per person

Side of Berries \$6.50

Wedding cakes \$12.75 per person

Baked Alaska \$8.75 per person

Pies, 9", \$30.00

Cupcakes, Dozen, \$55.00

Birthday Cakes

Carrot Cake Cream Cheese Icing

Chocolate Mousse Cake

Chocolate Cake with Butter Cream
Icing

White Cake with Chocolate Icing

Red Velvet Cake

Key Lime Chiffon Cake

Fillings

Lemon

Raspberry

Key Lime

Strawberry

Chocolate

Butter Cream



Specialty Stations

*The following Chef-attended buffets or cookouts are priced for a minimum of 30 people.
There is a \$150.00 fee for each Culinary Attendant.*

Fajita Buffet

Beef and Chicken, Peppers and Onions, Guacamole, Salsa,
Sour Cream, Shredded Jack Cheese, Warm Flour Tortillas
Assorted Salads

Tres Leches Chocolate Cake, Caramel Flan, Dulche Leche Ice Cream Sundae
\$1,200.00

The Cookout

Hamburgers, Hot Dogs, Chicken "Burgers"
Assorted Salads, Condiments, Potato Chips
Ice Cream Sundae Bar

\$950.00

The Pasta Buffet

Caesar Salad, Seasonal Greens & Soup
Artisan Breads, Wood Stone Oven Flat Breads
Assorted De Cecco & Rustichella Pastas
Marinara, Alfredo or Pesto Sauces
Chicken, Shrimp, Bacon, Sausage, Various Vegetable Garnishes
Assorted Desserts, Pastries and Cookies

\$1,500.00

The Barbecue

Charcoal Grilled Sirloin Steaks, Fresh Florida Fish, Organic Breast of Chicken
Tossed Seasonal Greens, Marinated Vegetable Salad
Sliced Florida Tomatoes with Buffalo Mozzarella and Basil
Pasta and Potato Salads, Condiments

Assorted Desserts

\$1,800.00

