

Menu

MAIN CLUBHOUSE

Welcome Drink
Mimosa

\$60
PER
PERSON

KIDS
3-6YRS \$6.00
7-12YRS \$12.00

Starter Platter

Table to Share

Chilled Spring Pea Soup Shooter
with Mint

Poached Asparagus
with Lemon Zest and Asiago Cheese

Roasted Baby Carrots

Deviled Eggs with Bacon and Chive

Tzatziki and Hummus

Old Bay Steamed Shrimp
with Cocktail Sauce

Lump Crab Lettuce Wrap
with Sauce Louis

Smoked Salmon
with Capers and Shallots

Air Dried Beef
and Compressed Melon

Smoked Duckling Breast

Olives and Roasted Marinated Mushrooms

Bread Basket
Challah, Grilled Pita, Cheese Biscuits
and Flavored Butter

Salad Tasting

Baby Beets, Club Made Ricotta Cheese,
Local Citrus and Honey Lemon Vinaigrette

Heirloom Tomato & Arugula
with Cracked Black Pepper,
Balsamic Vinegar and EVOO

Main

Choice Of

Roasted Rack of Spring Lamb
Ratatouille Vegetables, Parmesan Herb Potatoes
and Lamb Demi Glaze

Pan Roasted Chicken Breast
Spring Peas, Roasted Baby Carrots,
Young Potatoes, Thyme Red Wine
and Chicken Jus Reduction

Pan Seared Sea Bass
Roasted Florida Corn, Creamy Polenta,
Tasso Ham, Tomato, Scallion
and Lemon Butter Sauce

Grilled Salmon
Red Quinoa Sweet Pepper Pilaf,
Roasted Broccoli Florets, Thai Chili Glaze,
Cilantro and Lime

Herb and Spice Rubbed Tenderloin
Potato Dauphinoise, Celery Root Purée,
White and Green Celery
and Beech Mushrooms

Dessert

Table to Share

Lemon Curd Tart with Berries

Mini Carrot Cake Cupcakes

Chocolate Mousse
& Chocolate "Dirt" in a Glass

Easter Rice Crispy Treats

Almond Macarons (GF)

Mini Crème Brûlée (GF)