



Buffet Dinner

CATERING PACKAGES

ITALIAN NIGHT BUFFET

TEX MEX BUFFET

CARIBBEAN BUFFET

FAR EAST BUFFET

DESSERT

Revised November 2018

CORAL RIDGE COUNTRY CLUB CATERING: 954.449.4401 CATERING@CORARIDGECC.COM

++ Indicates an addition of 22% service charge and 6% sales tax.



Dinner Buffet Packages

(35 person minimum)

ITALIAN NIGHT BUFFET

Italian Wedding Soup

Butler Passed

(Approximately 3-4 pieces per person)

Meatball Marinara & Ricotta Shooters | Chicken Fontina Bites | Caprese Skewer

Fresh Garden Tomato Salad

Lightly Grilled Scallions, Fresh Basil Chiffonade, Asiago Cheese,
Aged Red Wine Vinegar & Virgin Olive Oil

Traditional Antipasto Display

Sopressata, Hard Salami, Genoa Salami, Smoked Gouda, Fontina Cheese,
Marinated Artichokes, Flame Grilled Asparagus and Portobello Mushrooms,
Pepperoncini Peppers, Fire Roasted Peppers, Fresh Mozzarella and Prosciutto

Fried or Grilled Calamari – Choose one

Pasta Station

Choose TWO Pastas: Penne, Tortellini, Farfalle, Fusilli
Choose TWO Sauces: Alfredo, Wild Mushroom, Meat Sauce, Virgin Basil Pesto,
Smoked Tomato Vodka, Dijon Cream, Spicy Sausage

Accompanied with Garlic Breadsticks

Eggplant Parmesan

Mahi – Mahi in Mediterranean Olive & Tomato Sauce

Chicken Saltimbocca

Fresh Sage, Prosciutto, Garlic Chianti Demi-Glace

Hand Carved Seared Lamb Chop Oreganata

Mustard Demi-Glace

Strawberry Zabaglione, Tiramisu, Cannoli

\$68.00++ per person

++ Indicates an addition of 22% service charge and 6% sales tax.



TEX MEX BUFFET I

Chicken Tortilla Soup

Tri Color Tortilla Chips

Fresh Tomato Salsa, Western Guacamole Dip, Salsa De Tomatillo

Smoked Chicken Quesadillas

Mango Habenero Sauce

Grilled Chicken Breast

Marinated in Dos Equis Amber Beer and Lime Juice

Shrimp Tamale

Fava Beans and Roasted Poblano Chilies

Southwestern Salad Station

Cubed BBQ Chicken Breast, Black Beans, Diced Tomatoes
Sweet Corn, Green Onion, Cilantro, Shaved Tortilla Chips
Mexican Vinaigrette or Creamy Ranch

Fajita Station

Shaved Seared Chicken, Flank Steak,
Sautéed Onions, Green Peppers, Tomato Salsa,
Sour Cream, Guacamole, Soft Tortillas

Mexican Rice

Dulce de Leche

Ice Cream

Grilled Pound Cake

with Pineapple Salsa and Tequila Scented Whipped Cream

Rice Pudding

\$50.00++ per person

++ Indicates an addition of 22% service charge and 6% sales tax.



CARIBBEAN BUFFET

Butler Passed

(approximately 3—4 per person)

Crab Cakes

Mango Salsa

Watermelon Gazpacho

Conch Fritters

Avocado Salad

Hearts of Palm, Red Onions, Coriander Vinaigrette

Fennel, Mango and Spinach Salad

Papaya Vinaigrette

Island Greens

Watermelon and Goat Cheese Cornbread

Fish Chowder

Black Rum and Sherry Pepper Sauce

Jerked Chicken

Pineapple – Mango Chutney

Mojo Marinated Pork Loin

Roasted Tomatillo Salsa

Grilled Mahi – Mahi

Banana Rum Sauce

Curried Beef Stew

Caribbean Rice and Peas

Coconut String Beans

Roasted Banana Bread Pudding

Coconut Ice Cream

\$57.00++ per person

++ Indicates an addition of 22% service charge and 6% sales tax.



FAR EAST BUFFET

Butler Passed

(Approximately 3-4 pieces per person)

Beef Satay

Thai Spring Rolls

Pork Pot Stickers

Chicken Egg Drop Soup

Shiitake Mushrooms

Oriental Rice Noodle Salad

Sushi & Sashimi Display

(Three pieces per person / additional pieces, 3.00 per piece)

Sweet & Sour Chicken

Mirin Glazed Salmon Filet

Lo Mein Stir Fry

Pork Tenderloin

Green Thai Curry Sauce

Asian Fried Rice

Fortune Cookies

Red Bean Ice Cream

Coconut & Curry Mousse

\$57.00 ++ per person

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DESSERT

Fruit Display

Selection of Sliced and Wedged Seasonal Fruits

159.00 ++ 291.00 ++ 462.00 ++
(Serves 25) (Serves 50) (Serves 100)

Sundae Bar

Chocolate, Vanilla, Peppermint Stick Ice Cream
Chocolate Sauce, Assorted Confections

9.00 ++ per person

Cobbler Station

Choose from Peach or Apple Cobbler
Vanilla Bean Ice Cream

9.50 ++ per person

Viennese Table

Miniature Pastries | Chocolate Dipped Strawberries
Assorted Mini Desserts | Crème Brûlée | Seasonal Fruits

14.00 ++ per person

DESSERT ACTION STATIONS

(85.00 Chef Fee for Each Station)

Crêpe Suzette

Light Crêpes Sautéed in a Rich Orange Grand Marnier Sauce
Dusted with Sugar and Citrus Zest

9.50 ++ per person

Cherries Jubilee

Dark Red Cherries Flambéed In a Sweet Kirsch Brandy Sauce
Spooned over a Rich Vanilla Ice Cream

9.50 ++ per person

Bananas Foster

Ripe Bananas in a Sweet Brown Sugar Rum Glaze
Presented with Vanilla Ice Cream

9.50 ++ per person



Additional Services & Fees

Chef Attendant

\$85++ each

Bartender

\$85++ each for event duration

Additional Server

\$75++ each for event duration

Bathroom Attendants

\$85++ each for event duration

Cake Cutting Fee

\$1.50++ per event attendee

Popcorn Machine

\$83++ includes 2 packets of popcorn

Projector and Screen \$150

Speaker System \$80

Microphone \$35

Podium or Easel \$22

Tents

Specialty Linens

Entertainment

Floral Arrangements

Price Available Upon Request



Private Event Information

- ◆ Guaranteed number of guests is required 72 hour or 3 business days before event.
- ◆ Parties of 25 people or more requires a number for food choices 72 hours or 3 business days before event.
- ◆ All private events are charged 22% service charge and 6% sales tax. (Please note: All service charges go to Club). Additional gratuities may be given at hosts discretion.
- ◆ All decorations must be pre-approved by the Catering Director. Tape, glue or other forms of damaging adhesives are not permitted on windows or walls. Confetti of all forms is strictly forbidden. CRCC reserves the right to charge a cleaning fee where necessary.
- ◆ No outside food and beverage is permitted without management approval.
- ◆ Outside cakes and cupcakes are permitted. CRCC accepts no liability should an allergic reaction or illness from these items occur. A cake cutting fee of \$1.50++ per person will be incurred to the host.
- ◆ Entertainment must be approved by management. Please note 11pm noise ordinance is in place.
- ◆ All events are reserved for 3 hours at lunch, 4 hours at dinner; any additional time will be charged accordingly.
- ◆ Non-member charges must be paid in full at the completion of event.
- ◆ Any items left behind at the conclusion of the event are not the responsibility of the club, either by event attendees or vendors.
- ◆ The Member or member-sponsored patron assumes all responsibility for the conduct of all persons in attendance and shall reimburse the club for any damage, loss or liability incurred. Patron must agree to conduct event in compliance with applicable laws and club rules.
- ◆ To confirm a date, an event order will be issued, the event order needs to be returned signed in order to confirm the date reservation. A deposit in conjunction with the event order is also required.
- ◆ Food is not permitted to be taken after a private event.
- ◆ The chef will prepare the appropriate amount of food for the final guarantee, any additions will be charged accordingly.
- ◆ Valet parking is required at a charge of \$2.00++ per person.