



Lunch

CATERING PACKAGES

BUFFET MENUS

PARTY PACKAGE ADDITIONS

ADDITIONAL SERVICES

PRIVATE EVENT INFORMATION

*All Club lunches are accompanied with:
Freshly Brewed Colombian Coffee | Regular and Decaffeinated
Fresh Brewed Iced Tea | Sweetened and Unsweetened*

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.



Lunch Buffets

(20 person minimum)

SLIDER BUFFET

Please select three of the following:

Burgers | Hot Dogs | Pulled Beef | Tuscan Chicken

Please select four of the following:

French Fries
Sweet Potato Fries
Kettle Chips
Cole Slaw
Tomato and Onion Salad
Avocado Salad
Mushroom Salad
All American Potato Salad
Pasta Salad
Tomato and Mozzarella Salad
Tropical Fruit Salad
Thai Peanut Noodle Salad
Cucumber Dill Salad

\$21.00 ++ per person

SLIDER UPGRADE SELECTIONS*

Prime Rib
Filet Mignon
Philly Cheese Steak
Blackened Mahi Mahi
Meatball Parmigiana
Sausage and Peppers
Crab Cake

*Prices vary, please inquire within

\$19.50 ++ per person



WRAP BUFFET

Smoked Ham and Swiss Cheese Wraps with Lettuce and Tomato
Sliced Turkey and Cheddar Cheese Wraps with Lettuce and Tomato
Roast Beef Wraps with Lettuce and Tomato | Chicken Caesar Wraps
Club Made Potato Salad | Fresh Whole Fruit | Kettle Chips
Assorted Club Cookies

\$20.00 ++ per person

LADIES WHO LUNCH BUFFET

Freshly Baked Rolls, Sweet Creamy Butter
Tomato Basil Bisque | Mixed Greens and Caesar Salad Station
Diced Grilled Chicken | Margherita Flatbread
Turkey and Brie on a Flakey Croissant, w/Cranberry Aioli
Tomato Mozzarella Salad | Hearts of Palm Salad
Kettle Chips | Fresh Fruit Salad
Key Lime and Chocolate Mousse Shooters

\$24.00++ per person

CRCC LUNCHEON BUFFET

CRCC Soup du Jour
Warm Rolls and Sweet Butter
Mixed Greens & Caesar Salad Station
Three Specialty Salads | Roasted Red Potatoes | Steamed Seasonal Vegetables

Please select 2 of the following entrees:

Mediterranean Salmon
Roasted Turkey with Gravy
Chicken with Lemon Beurre-Blanc
Chicken Marsala
Mahi-Mahi with Mango Salsa
Salmon with Citrus Beurre Blanc

Assorted Club Cookies and Miniature Brownies

\$25.00 ++ per person



DELI BUFFET

Chicken Noodle Soup
Red Bliss Potato Salad, Country Style Macaroni Salad, Cole Slaw
Albacore Tuna Salad, Pecan Raisin Chicken Salad, Fresh Egg Salad
Sliced Ham, Roasted Turkey, Roast Beef
Hard Genoa Salami and Sliced Seared Pork loin
Mild Cheddar, Swiss, Provolone, and Monterey Jack Cheeses
Hot Pastrami from the Carving Board, accoutrements
Bread Basket
Assorted Club Cookies and Miniature Chocolate Brownies

\$26.00 ++ per person

ARTISAN SANDWICH BUFFET

Tomato – Basil Bisque
Mediterranean Grilled Chicken & Mozzarella on a Toasted Ciabatta Roll
Smoked Salmon with Capers on Baguette
Thin Sliced Prosciutto with Arugula, Roasted Peppers,
and Parmesan-Reggiano on Focaccia Bread
Cuban Sandwich
Honey Baked Ham and Swiss Cheese Wrap
Turkey and Brie Croissant with Cranberry Aioli
Grilled Vegetable Platter
House Made Kettle Chips
Chocolate Mousse Cake

\$26.00 ++ per person

LITTLE ITALY BUFFET

Minestrone Soup
Tomato & Mozzarella Salad, Balsamic Drizzle
Tortellini Antipasto Salad
Caesar Salad
Fried Calamari
Chicken Piccata | Ziti Noodles
Sausage and Meatballs in “Sunday Gravy”
Eggplant Parmesan
Focaccia Bread | Crostini and Ciabatta Bread
Tiramisu | Italian Cheesecake

\$28.00++ per person



Plated Lunches

All Club lunches accompanied with Freshly Baked Rolls and Sweet Butter

— Choice of Soup or Salad, Hot or Cold Entrée & Dessert —

SOUPS

\$4.00++ extra

Soup du Jour | Tomato Basil Bisque
New England Clam Chowder | Asian Beef & Noodle | Minestrone

UPGRADED SOUP SELECTIONS

\$3.00 ++ extra

Lobster Bisque | Scallop - Shrimp and Corn Chowder | She Crab Soup

SALADS

House Salad

Okeechobee Field Greens | Shaved English Cucumber, Carrot Curls | Cherry Tomato
White Balsamic Vinaigrette

Strawberry Fields

Crisp Romaine Leaves & White Belgium Endive | Sugared Pecans, Fresh Strawberries
Papaya Vinaigrette

The Club Classic

Wedge Crisp Iceberg Lettuce | Bacon and Toasted Walnuts | Creamy Gorgonzola Dressing

Caesar Salad

Hearts of Romaine Tossed with Creamy Garlic Caesar Dressing
Shaved Parmigiano-Reggiano Cheese | Focaccia Croutons

UPGRADED SALAD SELECTIONS

\$4.00++ extra

Yellow and Red Vine Ripe Tomatoes With Mozzarella and Arugula Lettuce
Fresh Basil, Balsamic Reduction

Lollo Rosso and Bibb Lettuce, Carrot Ribbons, Honey-Mustard - Tarragon Dressing

Grilled Asparagus and Portobello Mushroom, Shaved Parmigiano - Reggiano Cheese
Oven Roasted Tomatoes, Olive Oil and Balsamic Glaze

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HOT ENTREES

Grilled Zucchini, Artichoke and Tomato Tart

With Ricotta and Feta Cheese
On a Bed of Red Bell Pepper Julienne
\$22.00++ per person

Oven Roasted Chicken Breast

Over Mediterranean Couscous and
Grilled Asparagus
\$22.00++ per person

Chicken Florentine Crepe

Sautéed Chicken, Spinach, Mushrooms, Onions,
In a Cream Sauce, Topped with Hollandaise
\$22.00++ per person

Soft Crêpe Filled with Sautéed Chicken Breast

Mushrooms, Sweet Peas, Carrots and Celery
In a Creamy Vermouth Sauce
Accompanied with Green Asparagus and Hollandaise Sauce
\$24.00++ per person

Chicken Forrestier Crepe

Ragu of Grilled Chicken Breast, Mushrooms,
Onions, Fresh Herbs, Madeira Sauce
\$24.00++ per person

Pan Seared Tilapia Fillet

With Capers, Diced Tomatoes and Parsley
In a White Wine Butter Sauce
Served with Vegetable Orzo and Broccolini
\$24.00++ per person



HOT ENTREES
(CONT'D)

Penne Pasta with Grilled Chicken Breast

Broccoli and Wild Mushrooms
Tossed in a Light Whole Grain Mustard
And Sun - Dried Tomato Cream Sauce

\$25.00++ per person

Oven Roasted Airline Chicken Breast

On Smashed Red Bliss with Sour Cream and Chives
Wilted Spinach and Flame Grilled Vegetables
Madeira Demi Glaze

\$27.00++ per person

Sesame Seed Crusted Salmon Fillet

Over Udon Noodles and Stir Fry Vegetables
In a Ginger-Soy Broth

\$28.00++ per person

Roasted Salmon Fillet

Served over a bed of Grilled Summer Squash
And Wilted Spinach
With Garlic and Honey-Broiled Lemon

\$28.00++ per person

Orecchiette a la Puglia

“Little Ear” Pasta with Sweet Italian Sausage and
Sautéed Broccoli Rabe, Tossed in XV Olive Oil and Garlic
Shaved Pecorino Romano Cheese

\$29.00++ per person

Cabernet Drizzled Grilled Petite Filet Mignon

Accompanied With a Maryland Crab Cake
Thyme Scented Potato Purée
Fresh Selection of Vegetables

\$43.00++ per person



COLD ENTREES

Trio Salad

Chicken Salad, Tuna Salad and Egg Salad
Served over a Bed of Mixed Greens, Grilled Ciabatta Bread
\$20.00++ per person

Mongolian Beef Noodle Salad

Ginger Marinated Top Sirloin, Napa Cabbage and Oriental Vegetables
Tossed in Mandarin - Orange and Sesame Dressing
\$24.00++ per person

Grilled Chicken Salad

With Spinach, Apple, Grapes, Chopped Walnuts and Gorgonzola Cheese
Tossed in a Light Yogurt - Honey - Lemon Dressing
\$24.00++ per person

Quinoa & Kale Salad

Mixed with Avocado, Red Beets, Cherry Tomatoes, Pine Nuts, Sun Dried Cranberries and
Feta Cheese Tossed in Lemon Dijon Vinaigrette
With Grilled Chicken \$24.00++ per person, or
With Grilled Shrimp \$35.00++ per person

Chopped Cobb Salad

Mixed Greens with Seared Chicken, Vine Ripe Tomatoes
Chopped Egg, Avocado, Bacon Bits
Tossed in White Balsamic Vinaigrette
\$26.00++ per person

Southwest Crabmeat Salad

Jumbo Lump Crabmeat tossed in Olive Oil, Lime & Cilantro
Over Green Leaf Lettuce with Avocado, Tomato, Roasted Corn and Red Onion
Tossed in Green Chili Vinaigrette
\$29.00++ per person

Tandoori Shrimp Salad

Crisp Romaine Lettuce, Sliced Mango, Red Onions and Cucumbers
Roasted Red Pepper, Cashew Nuts and Garbanzo Beans
Tossed in Mango Tandoori Dressing
\$31.00++ per person



DESSERTS

Key Lime Pie

Graham Cracker Crust, Fresh Raspberry Sauce

White Godiva Chocolate Crème Brûlée

Seasonal Mixed Berries

Rich Chocolate Brownie

Vanilla Bean Ice Cream

Warm Mixed Berry Crisp

Vanilla Bean Ice Cream

Blood Orange, Chocolate Mousse, Mango Mousse or Key Lime Shooter

With Chocolate Brownie

UPGRADED DESSERT SELECTIONS

\$4.00 ++ extra

Carrot Cake

With Cream Cheese Frosting

Apple Tart

With Cinnamon Ice Cream

Bread Pudding

With Crème Anglaise

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BREAK TIMES

(Served for a Duration of 30 Minutes)

Miniature Pastries, Cookies, Dark Rich Chocolate Brownies

Various Fruit Breakfast Bars, Natural Spring Water
Fresh Brewed Iced Tea | Sweetened and Unsweetened
Freshly Brewed Colombian Coffee ~ Regular and Decaffeinated
\$16.00 ++ per person

Selection of Clubhouse Cookies:

Chocolate Chip, Cranberry Nut, Macadamia, Peanut Butter
Assorted Regular and Diet Soft Drinks, Natural Spring Water
Freshly Brewed Colombian Coffee | Regular and Decaffeinated
\$14.00 ++ per person

Assorted Beverages

Fresh Brewed Iced Tea | Sweetened and Unsweetened
Natural Spring Water
Assorted Regular and Diet Soft Drinks
Freshly Brewed Colombian Coffee | Regular and Decaffeinated
\$7.00 ++ per person

Chips and Dip Station

Seasoned Tortilla Chips, Fresh Tomato Salsa, Black Bean and Guacamole Dip
Natural Spring Water, Assorted Regular and Diet Soft Drinks
Freshly Brewed Colombian Coffee | Regular and Decaffeinated
\$11.00 ++ per person

Candied Pecans, M&Ms, Bite Sized Snickers

\$9.00 ++ per person



Party Package Additions

A LA CARTE REFRESHMENTS

Chilled Fresh Orange and Pink Grapefruit Juices

\$30.00 ++ per gallon

Apple, Tomato, Cranberry and Pineapple Juices

\$22.00 ++ per gallon

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

\$24.00 ++ per gallon

Variety of English Bigelow Herbal Teas

Regular and Decaffeinated Teas, Fresh Lemon

\$2.50 ++ per serving

Freshly Brewed Iced Tea

Unsweetened, Fresh Lemon

\$18.00 ++ per gallon

Country Style Lemonade

\$24.00 ++ per gallon

Assorted Regular and Diet Soft Drinks

\$3.00 ++ each

Assorted Gatorade Drinks

\$4.00 ++ each

Natural Spring Water

\$3.50 ++ each

Sparkling Water

\$4.50 ++ each

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Additional services

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.