



# Plated Dinner

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



## Plated Dinner Menus

(CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT)

*All Club Dinners Accompanied by*

*Freshly Baked Rolls and Sweet Butter*

*Freshly Brewed Colombian Coffee | Regular and Decaffeinated | Iced Tea | Lemonade*

### SALADS

#### **California Baby Greens**

Marinated Artichokes | Sun-Dried Tomato Vinaigrette

#### **Bundle of Baby Gourmet Greens**

Shaved English Cucumber, Vine Ripened Cherry Tomato,  
Sweet Brunoise of Carrot, White Balsamic Vinaigrette

#### **Hearts of Romaine**

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

#### **Vine Ripe Tomato Salad**

With Grilled Red Onions, Fresh Basil And Asiago Cheese, Balsamic Drizzle

#### **Mixed Baby Greens**

Plum Tomatoes, Cucumbers and Spiral Carrots  
Turtle Creek Goat Cheese, Raspberry Vinaigrette

#### **Hearts of Palm, Crisp Romaine**

Sweet Grape Tomato, Mandarin Orange Vinaigrette

#### **Upgraded Selections \$4.00 ++ extra**

#### **Marinated Artichokes and Grilled Asparagus**

on Belgium Endive, Golden Italian Vinaigrette

#### **Vine Ripe Yellow and Red Tomatoes**

Fresh Mozzarella and Baby Lettuce | Aged Balsamic Glaze

#### **Hydroponic Bibb Lettuce**

Baby Grape Tomatoes, Orange Segments, Toasted Pecan Nuts, Citrus Vinaigrette

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



## **SOUPS**

### **Soup du Jour**

#### **Tomato Basil Bisque**

Ciabatta Croutons

#### **Chicken Consommé**

Mosaic of Vegetable Pearls

#### **Roasted Artichoke and Asparagus Bisque**

#### **Upgraded Selections**

**\$3.00++ extra**

#### **Lobster Bisque**

Laced with Spanish Sherry

#### **Cajun Crab Chowder**



## **COURSE ADDITIONS**

### **Lemon Sorbet**

Limoncello Float

**\$4.50++ per person**

### **Shrimp Martini**

Two Chilled Jumbo Shrimp

Micro Sprouts, Sweet Vermouth “Cosmo” Vinaigrette

**\$12.00++ per person**

### **Creamy Roasted Corn and Chive Polenta**

Braised Fennel

Jumbo Sea Scallop, Basil Oil

**\$11.00++ per person**

### **Jumbo Lump Crab Cake**

Micro Greens, Tropical Fruit Relish

Cajun Aioli

**\$11.00++ per person**

### **Blackened Diver Scallop**

Over Shaved Fennel Salad

Tomato - Curry Vinaigrette

**\$11.00++ per person**

### **Lobster and Shiitake Mushroom Tower**

With Chive Crème Fraîche

**\$21.00++ per person**



## ENTREES

### **Rigatoni Pasta with Grilled Chicken Breast**

Tossed in Extra Virgin Olive Oil  
With Prosciutto, Broccoli Florets  
Portobello Mushrooms, Roasted Red Pepper  
Basil and Sliced Leeks  
**\$32.00 ++ per person**

### **Roasted Garlic and Rosemary Breast of Chicken**

Lemon Butter Sauce  
Served with Baby Vegetables  
Sautéed Spinach and Herb Mashed Potatoes  
**\$33.00++ per person**

### **Blackened Mahi - Mahi**

In Creole Sauce  
Served with Garlic Mashed Potatoes  
Roasted Corn, Black Bean and Pepper Salsa  
**\$36.00++ per person**

### **Grilled Atlantic Salmon**

Over Mashed Potatoes and Wilted Spinach  
In a White Wine Butter Sauce  
With Artichokes, Sun Dried Tomatoes  
Basil and Kalamata Olives  
**\$38.00++ per person**

### **Oven Roasted Salmon Fillet**

Over Risotto with Grilled Asparagus  
Red Wine Beurre Blanc  
**\$38.00++ per person**

### **Herb & Cider Roasted Breast of Chicken**

With a Light Calvados Sauce  
And Two Grilled Black Tiger Shrimps  
Served with Vegetable Risotto, Julienne of Yellow Squash and Baby Carrots  
**\$48.00++ per person**



## ENTREES

*(Continued)*

### **Petit Filet of Beef**

With Caramelized Shallot - Thyme Jus  
Coupled with  
Herb Crusted Tiger Prawn, Lemon Beurre Blanc  
Served with Truffle Scented Potato Purée  
Potpourri of Fresh Seasonal Vegetables  
**\$64.00++ per person**

### **Gorgonzola Crusted Filet Mignon**

Rich Port Wine Demi-Glace  
Served with Au Gratin Potatoes  
Buttered Pencil Asparagus and Grilled Herbed Plum Tomato  
**\$74.00++ per person**

### **Seared Center Cut Veal Chop**

Marsala Wine Demi Reduction  
Served with Roasted Shallot Whipped Potatoes  
Grilled Portobello, Baby Zucchini and Sunburst Squash  
**\$74.00++ per person**

### **Oven Roasted Filet Mignon**

Cabernet Reduction  
Coupled with  
Jumbo Lump Maryland Crab Cake  
Grilled Corn and Pepper Relish  
Served with Creamy Yukon Gold Potatoes  
Green Asparagus, Baby Carrot and Sunburst Squash  
**\$76.00++ per person**

### **Bronzed Petit Tenderloin of Beef**

Pomegranate Glaze  
Coupled with  
Butter Poached Lobster Tail, Saffron Beurre Blanc  
Served with White Truffle Potato Purée, Vegetable Bouquetière  
**\$88.00++ per person**



## DESSERTS

### **Key Lime Pie**

Graham Cracker Crust, Fresh Raspberry Sauce

### **Fruit Tart**

Toasted Coconut, Mango Essence

### **Apple Tart**

With Vanilla Bean Ice Cream

### **White Godiva Chocolate Crème Brûlée**

Seasonal Mixed Berries

### **Tiramisu**

Cappuccino Crème Anglaise

### **Chocolate-Coffee Bavarian**

Raspberry Compote

### **Chocolate Mousse Cake**

Dark Chocolate Ganache

### **Cheesecake**

Raspberry-Maracuya Coulis



## 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.