

Plated Breakfast

All Plated Breakfast Entrées include Orange Juice,
Freshly Brewed Regular and Decaf Coffee, Assorted Tea,
Assorted Mini Muffins and Biscuits,
Served Tableside

Traditional Breakfast

Scrambled Eggs, Bacon, Home Fries
\$16 per person

Vegetarian Frittata

Home Fries, Broccoli
\$18 per person

Quiche of the Week

Breakfast Potatoes, Asparagus, Fresh Fruit
\$20 per person

Classic Benedict

Canadian Bacon, English Muffin, Hollandaise
Home Fries
\$22 per person

Steak and Eggs

4 oz. Filet Mignon
Two Eggs Poached
Home Fries, Asparagus
\$34 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.
All menus and pricing are subject to change.

Breakfast Buffets

All Breakfast Buffets include Orange Juice,
Freshly Brewed Regular and Decaf Coffee, Assorted Tea, Served Tableside
Server Attended Breakfast Buffet - \$75 per Server Attendant

Continental Breakfast

Minimum 10 guests

Orange Juice and Cranberry Juice

Fresh Seasonal Fruit Platter

Assortment of Mini Muffins

Cinnamon Twists

\$18 per person

TYCC Special

Minimum 20 guests

Orange Juice and Cranberry Juice

Fresh Seasonal Fruit Platter

Assortment of Mini Muffins

Buttermilk Biscuits with Assortment of Preserves

Scrambled Eggs with Chives

Smoked Bacon

Home Fries

\$22 per person

Deluxe Continental Breakfast

Minimum 20 guests

Orange Juice, Cranberry Juice and Grapefruit Juice

Fresh Seasonal Fruit Platter

Assortment of Mini Muffins

Assortment of Bagels with Cream Cheese & Preserves

Norwegian Salmon Display

Chopped Eggs, Capers and Onions

\$26 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Brunch Buffet

Minimum 30 guests

Orange Juice, Cranberry Juice and Grapefruit Juice
Fresh Seasonal Fruit Platter
Assortment of Mini Muffins
Seasonal House Salad, Lemon Vinaigrette
Scrambled Eggs with Chives
Eggs Benedict
Smoked Bacon
Home Fries
Roasted Chicken Breast with Thyme Veloute
Wild Rice Pilaf
Chef's Selection of Seasonal Vegetables
Freshly Brewed Coffee and Assorted Tea, Served tableside
\$40 per person

Breakfast Enhancements

Omelet Station
Omelets made to order
Eggs, Egg Whites, Egg Beaters
Onions, Peppers, Tomato, Mushroom, Spinach, Jalapeno Peppers,
Ham, Bacon, Shredded Cheddar Cheese
\$18 per person (2 hour maximum)
\$125 Chef Attendant Fee per 50 guests

A la carte Breakfast Items

Buttermilk Biscuits with Honey	\$18 per dozen
Assorted Mini Muffins	\$18 per dozen
Assorted Bagels with Cream Cheese	\$18 per dozen
Cinnamon Twists	\$27 per dozen
Scones	\$36 per dozen
Individual Greek Yogurt	\$3 each
Breakfast Sandwiches	\$8 per sandwich
<i>Southern Style Chicken with Honey Biscuit</i>	
<i>Sausage, Egg & Cheese Biscuit</i>	
Regular and Decaffeinated Coffee	\$80 per gallon

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Break Packages

Priced based on one hour of service

Afternoon Refresher

Regular and Decaffeinated Coffee
Assorted Black, Green and Herbal Teas, Freshly Brewed Iced Tea
Assorted Soft Drinks
Lemonade
Bottled Water
\$10 per person

Sweet Time

Freshly Baked Chocolate Chip Cookies & Brownies
Regular and Decaffeinated Coffee
Assorted Black, Green and Herbal Tea, Freshly Brewed Iced Tea
Assorted Soft Drinks
Bottled Water
\$14 per person

Snack Time

Popcorn, Pretzels, Snack Mix, Tortilla Chips & Salsa
Regular and Decaffeinated Coffee
Assorted Black, Green and Herbal Tea, Freshly Brewed Iced Tea
Assorted Soft Drinks
Bottled Water
\$16 per person

Beverages

Freshly Brewed Regular Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Selection of Black, Green and Herbal Teas
\$80 per gallon

Fruit Infused Water

\$40 per gallon

Soft Drinks

\$3 per can/each

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Plated Lunch Cold Selections

All Plated Lunch Selections include Assorted Mini Muffins and Cinnamon Twists, Freshly Brewed Regular and Decaf Coffee, Assorted Hot or Iced Tea, Served Tableside

Delicatessen Style Chicken Salad

Classic Chicken Salad served with Sweet Pullman Bread,
Diced Fruit and Berries, Strawberry Yogurt

\$21 per person

Kicked Up BLT Salad

Sliced Marinated Chicken Breast, Fresh Arugula,
Applewood Bacon, Heirloom Tomatoes,
Blue Cheese Crumbles and Buttermilk Ranch Dressing

\$24 per person

Mediterranean Style Salad

Pesto Marinated Grilled Chicken Breast, Arcadian Lettuce Mix,
Artichokes, Cherry Tomatoes, Cucumber, Kalamata Olives,
Couscous and White Balsamic Vinaigrette

\$24 per person

Mumbai Curry Salad

Curried Chicken Breast, Farro, Toasted Coconut,
Apples, Grapes, Raisins, Cilantro, Baby Spinach,
Yogurt and Honey Dressing

\$24 per person

Nicoise Tuna Salad

Marinated Grilled Tuna, Romaine Lettuce,
Fingerling Potatoes, Green Beans, Cherry Tomatoes,
Kalamata Olives, Balsamic Dressing

\$24 per person

Tropical Shrimp Salad

Grilled U-8 Shrimp, Arcadian Lettuce, Mandarin Oranges,
Cherry Tomatoes, Cucumbers, Chayote Squash,
Cilantro, Lemon-Honey Vinaigrette

\$26 per person

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Hot Plated Lunch Selections

All Hot Plated Lunch Selections Include a Seasonal House Salad,
Assorted Mini Muffins and Cinnamon Twists,
Freshly Brewed Regular and Decaf Coffee, Assorted Hot or Iced Tea, Served Tableside

Quiche Lorraine

Served with Fresh Steamed Asparagus,
Seasonal Fruit and Berries

\$24 per person

Chicken Crepes

Rice Pilaf, Julienne Vegetables,
Supreme Sauce

\$26 per person

Tuscan Style Roasted Chicken Supreme

Sundried Tomatoes and Kale Infused Garlic
Mashed Potatoes, Asparagus, Chicken Veloute

\$26 per person

Roasted Beef Tenderloin Medallion

Roasted Garlic Mashed Potatoes, Broccolini,
Sautéed Mushrooms, Cabernet Sauce

\$36 per person

Chicken Piccata

Steamed Red Bliss Potatoes, Snap Peas,
Lemon and Capers Butter Sauce

\$26 per person

Seared Salmon

Quinoa Salad, Oven Roasted Tomatoes,
Wilted Spinach, Orange Beurre Blanc

\$28 per person

Chicken Milanese

Breaded Chicken Scallopini,
Parmesan Risotto, Verdure Oreganata,
Lemon Butter Sauce

\$26 per person

Grouper Piccata

(Seasonal)

Steamed Red Bliss Potatoes, Snap Peas,
Lemon and Capers Butter Sauce

\$36 per person

Roasted Chicken Breast

Farro Salad, Roasted Grapes,
Wilted Baby Spinach,
Arugula, Orange Butter Sauce

\$26 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Lunch Buffets

All Lunch Buffets include Fresh Baked Rolls

Table Set Iced Tea

Freshly Brewed Regular and Decaf Coffee, Assorted Tea, Served Tableside

Server Attended Lunch Buffet - \$75 per Server Attendant

Option 1

Caesar Salad with Parmesan Cheese, Garlic Croutons, Caesar Dressing

Grilled Vegetable Pasta Salad

Braised Short Ribs of Beef

Roasted Chicken Breast with Artichokes and Lemon Thyme Jus

Roasted Red Bliss Potatoes

Steamed Green Beans

Banana Bread Pudding with Vanilla Sauce

\$36 per person

Option 2

Seasonal House Salad, Balsamic Vinaigrette

Couscous and Roasted Vegetable Salad

Beef Tips with Gravy and Mushrooms

Chicken Piccata with Lemon Caper Sauce

Rice Pilaf

Steamed Broccoli

Peach Cobbler

\$36 per person

Option 3

Seasonal House Salad, Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese, Garlic Croutons, Caesar Dressing

Seasonal Fresh Fruit Platter

Roasted Top Sirloin with Red Wine Demi

Seared Salmon Filet with Orange Butter Sauce

Grilled Chicken Breast with Mushroom Sauce

Steamed Asparagus and Chef's Seasonal Vegetables

Mash Yukon Gold with Chives

Freshly Baked Cookies and Brownies

Apple Cobbler with Whipped Cream

\$50 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Lunch Buffets continue

All Lunch Buffets include Fresh Baked Rolls

Table Set Iced Tea

Freshly Brewed Regular and Decaf Coffee, Assorted Tea, Served Tableside

Server Attended Lunch Buffet - \$75 per Server Attendant

Commodore's Deli Lunch Buffet

Soup of the Day

Seasonal House Salad

Ranch Dressing & Balsamic Vinaigrette

Potato Salad

Pasta Salad

Assortment of Sliced Breads to Include White, Wheat and Rye

Assortment of Deli Meats and Cheeses to Include:

Ham, Turkey, Roast Beef, Salami,

Swiss, Cheddar, and Provolone Cheese

Sliced Tomatoes

Sliced Onions

Green Leaf Lettuce

Mustard and Mayo

Pickle Spears

Freshly Baked Chocolate Chip Cookies

Brownies

\$30 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

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Afternoon Tea Service

\$45 per person

(Available for groups of 24-48 guests)

Salad, Soup or Mini Quiche

Choice of 1

Seasonal House Salad
Cucumber, Cress Soup with Shrimp
Vichyssoise
Gazpacho
Mini Quiche

Tea Sandwiches

Choice of 3

Benedictine Sandwiches *(Grated Cucumber with Cream Cheese)*
Curried Chicken Salad with Almonds
Deviled Crab and Cress *(Layered Sandwich cut into bars)*
Egg Salad with Asparagus
Smoked Salmon with Red Onion *(Layered Sandwich cut into bars)*
Tarragon Chicken Salad

Sweet Endings

Choice of 2

Berries & Crème Anglaise
Blueberries & Lemon Curd
Chocolate Covered Strawberries
English Trifle
Mini Summer Pudding
Mini Scones, Clotted Cream and Fruit Preserves
Napoleon

Specialty Teas

Honey, Lemon Wedges, Sugar Cubes

Add Mimosa Service

\$8 per glass or \$18 per person for (2) hours unlimited

Gluten Free & Vegetarian Options Available Upon Request.

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All menus and pricing are subject to change.

Cold Hors d'oeuvres

Server Attended Hors d'oeuvre Station - \$75 per Server Attendant

Minimum of 50 pieces of each selection

Heirloom Tomato & Basil Bruschetta

\$3 per piece

Cucumber and Cream Cheese Finger Sandwich

\$3 per piece

Pimento Cheese Finger Sandwich

\$3 per piece

Tapenade Crostini

\$3 per piece

Stuffed Cherry Tomatoes

Cream Cheese

\$3 per piece

Stuffed Cherry Tomatoes

Shrimp Mousse

\$4 per piece

Chicken Salad Finger Sandwich

\$4 per piece

Tuna Salad Finger Sandwich

\$4 per piece

Truffled Deviled Eggs

\$4 per piece

Sun Dried Tomato, Roasted Garlic And Artichoke Crostini

\$4 per piece

Antipasto Skewers

Sun Dried Tomatoes, Kalamata Olives,
Fresh Mozzarella, Skewered
and Drizzled with Basil Oil & Balsamic

\$4 per piece

Endive Spears

Filled with Goat Cheese, Figs
& Honey Glazed Pecans

\$4 per piece

Genoa Salami Crostini

Horseradish Aioli

\$4 per piece

U8 Gulf Shrimp

Cocktail Sauce

\$5 per piece

Bloody Mary U8 Shrimp Shooter

\$5 per piece

Smoked Salmon

Fried Capers and Lemon Crème Fraiche

Mini Sesame Cone

\$5 per piece

Tuna Nachos

Wontons

\$5 per piece

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Hot Hors d'oeuvres

Server Attended Hors d'oeuvres Station - \$75 per Server Attendant
Minimum of 50 pieces of each selection

Pigs in a Blanket
Honey Mustard Dipping Sauce
\$3 per piece

BBQ, Swedish or Asian Style Meatballs
\$3 per piece

Spanakopita
\$3 per piece

Vegetable Eggrolls
\$3 per piece

Coconut Crusted Chicken
Pina Colada Dipping Sauce
\$4 per piece

Chicken or Beef Empanada
\$4 per piece

Artichoke Beignets
Lemon Aioli Sauce
\$4 per piece

Cuban Spring Rolls
Mustard Mayo Dipping Sauce
\$4 per piece

Pork and Lemongrass Pot Stickers
\$4 per piece

Individual Brie Puff Pastry with Raspberry Jam
\$4 per piece

Ginger Spiced Pear & Brie Crostini
\$4 per piece

Chicken Satay
Thai Peanut Sauce
\$4 per piece

Mini Chicken Cordon Bleu
\$4 per piece

Conch Fritters
\$4 per piece

Coconut Shrimp
Sweet Chili Sauce
\$5 per piece

Scallops Wrapped in Smoked Bacon
\$5 per piece

Grouper (or Red Snapper) Bite
Remoulade Sauce
\$5 per piece

Mini Crab Cakes
Remoulade Sauce
\$5 per piece

Mini Beef Wellington
\$5 per piece

Lamb Lollipops, Chimichurri
\$7 per piece

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Reception Displays

Server Attended Station - \$75 per Server Attendant

Crudité Display

Raw Selection of Fresh Garden Vegetables,
French Onion Dip or Garlic-Parm Aioli
\$7 per person

Exotic Fruit Display

Selection of Seasonal Fruits and Berries
\$8 per person

Domestic Cheese Display

Dried Fruits, Grapes, Berries,
Gourmet Crackers
\$10 per person

International Cheese Display

Dried Fruits, Chutneys, Grapes, Berries,
Gourmet Crackers
\$12 per person

Charcuterie Platter

Chef's Selection of Imported Cheese,
Pickled Vegetables, Dried Fruits, Condiments,
Gourmet Crackers
\$32 per person

Sushi and Sashimi

(Based on 6 pieces per guest)
Chef's Selection of Sashimi,
Maki, Futomaki, and Nigiri Sushi,
Condiments and Sauces
\$26 per person

Fried Oysters

Remoulade Sauce
\$350 per gallon

Seafood Display

Includes 6 Shrimp, 4 Oysters on the Half-Shell,
8 Steamed Mussels and 5 Snow Crab Claws,
Lemon Wedges and Condiments
(Ice Carving-priced separately)
\$44 per person

Artichoke Dip

Lavosh Bread
\$7 per person

Brie

(Serves 100 guests)
Pecans and Brown Sugar
\$400 per display

Cedar Plank Salmon

(Serves 30 guests)
Fresh Scottish Salmon Cured
and Smoked In House Served on a Cedar Plank
Capers and Onions, Lemon Cream and Crostini's
\$240 per display

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Carving & Action/Food Stations

Minimum of 50 guests

All Carving & Action/Food Stations require a minimum of (1) Chef Attendant per 50 guests at \$125 per attendant unless otherwise notated

Pricing based on up to 2 Hours of Service

Rosemary Crusted Pork Loin

(Serves approximately 35 guests)

Served with Parker House rolls, Mustard, Mayo and Au Jus

\$100 each

Foil-Wrapped Boneless Breast of Turkey

(Serves approximately 25 guests)

Served with Parker House Rolls,

Cranberry Sauce and Gravy

\$120 each

Beef Tenderloin Seared with Fresh Herbs

(Serves approximately 15-20 guests)

Served with Parker House Rolls, Béarnaise Sauce, and Horseradish Cream

\$400 each

Prime Rib of Beef

(Serves approximately 30 guests)

Slow Roasted with Our Very Own Blend of Spices,

Served with Soft Rolls, Pickles, Pommery Mustard, Au Jus,

Horseradish Cream Sauce and Béarnaise

\$725 each

Suckling Pig

\$725 each

(Serves approximately 50 guests)

Steamship Round of Beef with Fresh Herbs

(Serves approximately 150 guests)

Served with Parker House rolls, Horseradish Cream,

Mustard and Au Jus

\$850 each

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Carving & Action/Food Stations
Continued

Macaroni and Cheese Station

White Cheddar Macaroni and Cheese
Smoked Bacon and Truffle Oil
\$13 per person
*(2) Chef Attendants Required
Seafood Enhancement:
Add Lobster \$10 per person

Paella Station

Yellow Rice, Chicken, Shrimp, Mussels,
Calamari, Chorizo and Vegetables
*(1) Chef Attendant Required
\$32 per person

Pasta Station

(Choice of Two Pastas and Two Sauces)
Served with Grilled Vegetables and
Roasted Pulled Chicken

Pasta Choices:

Penne, Bowtie, Tortellini or Potato Gnocchi

Sauce Choices:

Roasted Tomato Sauce, Pesto Alfredo,
Garlic Cream or
A La Vodka Tomato Sauce

\$24 per person

*(2) Chef Attendants Required

Substitute Protein:

Substitute Chicken with Italian Sausage

\$7 per person

Substitute Chicken with Shrimp

\$8 per person

Stir Fry Station

Snow Peas, Onions, Water Chestnuts,
Bean Sprouts, Broccoli, Carrots
Tossed with Sesame Oil, Garlic,
Teriyaki Glaze Soy Sauce and Pad Thai Noodles
Served with Sesame Grilled Chicken
\$25 per person
*(2) Chef Attendants Required
Seafood Enhancement:
Add Shrimp \$6 per person

Shrimp and Tasso with Grits Station

Our famous "Shrimp and Grits",
Based on 5 Shrimp per person
Chives and Bacon Bits
\$26 per person
*(2) Chef Attendants Required

Grilled Cheese Station

Pear and Brie on White Bread
White Cheddar & Bacon on Rye
American Cheese & Tomato on Wheat
Cooked to Order with Balsamic Glaze
and Micro Lettuce
Based on 1 of each sandwich per person
*(1) Chef Attendant Required
\$16 per person

Fried Chicken Station

Fried Chicken (2 pieces per person),
Biscuits and Honey, Seasonal Vegetable,
Choice of French Fries, Mashed Potatoes
or Red Bliss Potatoes
\$20 per person
*(2) Chef Attendants Required

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Plated Dinner

All Plated Dinner Selections Include Fresh Baked Rolls,
Freshly Brewed Regular and Decaf Coffee, Assorted Tea, Served Tableside

Starter Enhancements

Chef's Selection of Seasonal Soup

\$10 per person

Crawfish and Andouille Gumbo

\$10 per person

Vichyssoise

Fresh Chives and Crispy Shallots

\$10 per person

Crab and Corn Chowder

\$13 per person

Salad Enhancements

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing

\$8 per person

Boston Bibb

Pear, Bleu Cheese, Candied Pecans, Raspberry Vinaigrette

\$10 per person

Florida Citrus Salad

Citrus Segments, Julienne Carrots,
Cherry Tomatoes, White Balsamic Honey Dressing

\$10 per person

Seasonal House Salad

\$10 per person

Wedge Salad

Crispy Iceberg, Smoked Bacon, Buttermilk Bleu Cheese, Diced Tomatoes,
Green Onions, Chopped Hard-boiled Egg, Pickled Red Onions, Ranch Dressing

\$10 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Plated Dinner Continued

Entrée Selections

Roasted Chicken

Tangerine Butter, Roasted Grapes,
Wilted Spinach, Herb Potatoes
\$36 per person

Chicken Paillard

Chicken Scallopini & Golden Brown
Lemon Butter Sauce,
Roasted Potatoes, Ratatouille
\$36 per person

Chicken Piccata

Lemon Caper Butter Sauce,
Red Bliss Potatoes, Snap Peas
\$36 per person

Pork Tenderloin Medallions

Rosemary Jus,
Barley Risotto, Seasonal Vegetables,
\$36 per person

Seared Salmon

Saffron Sauce, Tomatoes,
Black Olives & Wilted Spinach,
Spring Risotto with Peas & Smoked Bacon
\$42 per person

Grouper Piccata

(Seasonal)

Lemon Caper Butter Sauce,
Steamed Jasmine Rice, Seasonal Vegetables
\$48 per person

Braised Boneless Short Ribs

Bordelaise Sauce,
Parmesan Risotto & Asparagus
\$40 per person

6 oz. Petite Grilled Filet Mignon

Cabernet Sauce,
Au Gratin Potatoes, Seasonal Vegetables
\$55 per person

14 oz. New York Strip

Red Wine Demi,
Cheddar and Bacon Mashed Potatoes,
Brussel Sprouts
\$60 per person

Duet Entrée Selections

Short Ribs & Stuffed Shrimp

Braised Short Rib, Bordelaise Sauce
Paired with a Trio of Crab Imperial,
Parmesan Risotto, Seasonal Vegetables
\$52 per person

Filet & Prawns

6 oz. Grilled Filet Mignon
Glazed with a Rich Demi-Glace,
Paired with Two Jumbo Prawns,
Lemon Butter Sauce,
Steamed Jasmine Rice, Seasonal Vegetables
\$65 per person

Eastern Shore Pairing

Maryland Crab Cake
Paired with a 6 oz. Filet Mignon
Seasonal Vegetables,
Yukon Mashed Potatoes
Market Price

Florida Surf & Turf

Grilled 6 oz. Filet Mignon
Paired with a 5 oz. Maine Lobster Tail
Roasted Fingerling Potatoes, Sugar Snap Peas
Market Price

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Dinner Buffet

All Dinner Buffets include Fresh Baked Rolls,
Freshly Brewed Regular and Decaf Coffee, Assorted Teas, Served Tableside
Server Attended Dinner Buffet - \$75 per Server Attendant

A Taste of Italy

Classic Caesar Salad

Romaine, Grated Parmesan, Garlic Croutons,
Classic Caesar Salad Dressing

Caprese

Tomatoes, Buffalo Mozzarella, Basil,
Balsamic Glaze, Extra Virgin Olive Oil

Mixed Greens

Oven Roasted Vegetables, Raspberry Vinaigrette

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Beef Tips Marsala

Stewed Beef Tips with Roasted Mushrooms,
And Marsala Sauce

Salmon Piccata

Seared Salmon, Lemon Caper Butter Sauce

Chicken A la Milanese

Potato Crusted Chicken Thighs,
Tomato Basil Sauce

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Penne A la Toscana

Penne Pasta with Olive Oil,
Fresh Herbs, Parmesan Cheese

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Tiramisu

Espresso Whipped Cream Cheesecake
Sea Salt Caramel

\$50 per person

Southern BBQ

Wedge Salad

Iceberg, Blue Cheese, Bacon,
Cherry Tomatoes, Buttermilk Ranch

Seasonal House Salad

, Balsamic Vinaigrette

Traditional Pasta Salad
With Pepper and Onions

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BBQ Braised Boneless Ribs

Slow-braised Short Ribs, BBQ Demi

Honey Pecan Baked Salmon

Tangy Mustard BBQ

Country Fried Chicken

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Herb Roasted Red Bliss Potatoes

Creamed Kale

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Pecan Pie

Apricot Cobbler with Vanilla Ice Cream

\$52 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Dinner Buffet Continued

All Dinner Buffets include Fresh Baked Rolls,
Freshly Brewed Regular and Decaf Coffee, Assorted Teas, Served Tableside
Server Attended Dinner Buffet - \$75 per Server Attendant

The Floridian Buffet

Hearts of Palm Salad
Peppers, Red Onions, Herbs,
Lemon Vinaigrette

Zellwood Corn and Black Beans Salad
Cherry Tomatoes, Cilantro Vinaigrette

Citrus Mixed Greens
Citrus Segments, Cucumbers,
Dried Cherries, Honey Balsamic Vinaigrette

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Grilled Sirloin Steak
With Mushrooms Demi

Baked Mahi Mahi,
Crawfish Gumbo Sauce

Roasted Chicken Breast,
Sundried Tomato Veloute

Wild Rice Pilaf with Fresh Herbs
Streamed Carrots with Honey Butter

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Key Lime Pie
Coconut Cake

\$62 per person

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Dessert Selections

Plated Desserts

Ice Cream/Sorbet

\$6 per person

Flourless Chocolate Cake

\$10 per person

Caramel & Coffee Torte

\$10 per person

Fudge Brownie

Chocolate Sauce & Vanilla Ice Cream

\$10 per person

Key Lime Tart

\$10 per person

Coconut Cake

\$10 per person

Vanilla Bean Panna Cotta

Seasonal Berries

\$10 per person

Peach Melba Charlotte

\$10 per person

Three Layer Carrot Cake

\$10 per person

Vanilla Bean Cheesecake

Raspberry Sauce

\$10 per person

Plated Desserts

Traditional Triple
Chocolate Layer Cake

\$10 per person

Pecan Pie

\$10 per person

Dessert Mini's

(plated or displayed)

(Minimum of 20 guests)

Assorted Panna Cotta

Assorted Seasonal Fruit Tarts

Assorted Trifles

Chocolate or Coffee Pot de Crème

Chocolate Flourless Mousse Torte

Coconut Crème Tart

Key Lime Tart, Pecan or Macadamia Nut Tart

Chocolate or Hazelnut Mousse

Single

\$6 per person

Duo

\$12 per person

Trio

\$16 per person

Chocolate Lovers

(plated or displayed)

Double Chocolate Cookies, Brownies,
Truffles, Chocolate Covered Strawberries,

Chocolate Pate

\$16 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

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Warm Dessert Stations

Peach Cobbler

Vanilla Ice Cream

\$ 12 per person

Seasonal Fruit Cobbler or Crisp

Vanilla Ice Cream

\$ 12 per person

Bananas Foster

Vanilla Ice Cream

\$ 14 per person

Cherries Jubilee

Vanilla Ice Cream

\$ 14 per person

Flambéed Caramelized Pineapple

Rum and Vanilla Ice Cream

\$ 14 per person

Chocolate Bread Pudding

Bourbon Anglaise

\$ 14 per person

Butter Pecan Bread Pudding

Caramel Anglaise

\$ 14 per person

S'more Bread Pudding

Toasted Marshmallow Anglaise

\$ 14 per person

Dessert Displays

Mini Dessert Display

Based on 2 Mini Desserts per person

(Choice of 3 Selections)

Lemon Bars, Dream Bars,

Coconut Macaroons,

Key Lime Cheesecake,

Chocolate Mousse, Assorted Parfaits

\$ 12 per person

Ice Cream Sundae Bar

(Choice of 2 Flavors)

Vanilla, Chocolate or Strawberry Ice Cream

Sprinkles, Chopped Nuts, Cookie & Candy

Toppings, Cherries, Whipped Cream

\$ 10 per person

Assorted Club Baked

Cookies & Brownies

(2 pieces per person)

\$ 6 per person

Coffee Station

(one hour of service)

Freshly Brewed Regular & Decaf Coffee

Assorted Syrups

Cinnamon Sticks

Sugar Sticks

Chocolate Shavings

Whipped Cream

Almond Milk and Cream

\$ 10 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

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Late Night Snacks

Grilled Cheese with Tomato Soup

\$8 per person

Nacho Bar

Tri-color Tortilla Chips with Traditional Mexican Nacho Flare
Served with Assorted Toppings

\$10 per person

Margarita Flatbread

Serves 6 people/12 slices total

\$24 per flatbread

Cuban Sandwich Slices

\$60 per dozen

Beef Sliders

\$6 per slider

*add cheese - \$7 per slider

Fried Chicken Sliders

\$5 per slider

French Fries

\$5 per person/order

Mini Chicken & Waffles

\$6 per person

Cronuts with Cinnamon Sugar

(Based on 2 per person)

\$6 per person

Food & Beverage prices are subject to 22% service charge and 7.5% tax.

All menus and pricing are subject to change.

Private Bar Service

Standard Liquor

Tito's Vodka
Bombay Dry Gin
Bacardi Light Rum
Jack Daniel's Whiskey
Elijah Craig Bourbon
Dewar's Scotch
Maestro Doble Tequila
\$12 per cocktail

Premium Liquor

Grey Goose Vodka
Tanqueray Gin
Mount Gay Rum
Woodford Reserve Bourbon
Johnnie Walker Red Scotch
Patron Silver Tequila
\$13 per cocktail

Ultra-Premium Liquor

Belvedere Vodka
Hendrick's Gin
Papa's Pilar Dark Rum
Papa's Pilar Blonde Rum
Knob Creek Bourbon
Johnnie Walker Black Scotch
Patron Silver Tequila
\$16 per cocktail

House Wine

Proverb Chardonnay, Sauvignon Blanc,
Cabernet, Pinot Noir
Rose
\$27 per bottle

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Champagne

Domaine Ste. Michelle Brut Champagne

\$32 per bottle

Domestic Beer

Bud Light, Michelob Ultra, Miller Lite,

\$6 per bottle

Imported Beer

Amstel Lite, Heineken

\$7 per bottle

Craft Beer

Jai Alai, Coppertail Free Dive

\$8 per bottle

Cordial Bar

Kahlua, Grand Marnier, Brandy,
Frangelico, Bailey's Irish Cream, Tia Maria, Irish whiskey

Charged on consumption

Soft Drinks

\$3 each

Bottled Unsweet and Sweetened Iced Tea

\$3 per bottle

Bottled Water

\$3 per bottle

Fruit Infused Water

\$40 per gallon

Bar sales less than \$400 will be charged a \$100 bartender fee per bartender.

All bars will consist of the appropriate Mixers, Garnishes, and Soft Drinks.

Requests for specific products not listed should be made well in advance of the event date.

Specialty wines ordered, not normally carried by the Club, will be charged entirely to the event final invoice.

**A Full Wine List is available upon request.*

**Specialty Cocktails and Keg Beer are available upon request.*

***Shots will not be served.*

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