

# The Classic 2023

March 16-19 2023

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**Wednesday, March 16**

**288ppl**

**4:00pm**

**Light Hors d' Oeuvres**

Deconstructed Antipasti Display

Passed Shrimp Cocktail

Guinness Braised Short Rib Sliders

Irish Cheddar, Whiskey Caramelized Onion

Crispy Wing Station

Buttermilk Ranch, Creamy Bleu Cheese, Celery Sticks

Buffalo, "500", Teriyaki

Hot Sauce Bar

**Dinner in Club Room/Patio**

**6:30 - 9:30pm**

**SET AND READY BY 6PM!!**

Chef Tossed Caesar Salad Station

Homemade Caesar, Shaved Parmesan, Parmesan Disks, White Anchovy, Cured Anchovy, Homemade Croutons

Roasted Beets & Goat Cheese Salad

Artisan & Watercress Blend, Shaved Fennel, Orange Supremes, Candied Walnuts

Classic Chicken Cobb Salad

Tomato, Egg, Grilled Chicken, Bacon, Bleu Cheese, Avocado

Bleu Cheese, 1k Island, Buttermilk Ranch, Honey Lemon, Balsamic

**Alaskan King Crab Display**

Cocktail Sauce, Joes Crab Sauce, Lemon

BBCulinary 28 Day Dry Age Waygu Strip Steaks(chaffers filled @ 6)

(MR, M, MW Chaffer - Knife Available for ½ Steaks)

Whole Maine 1.5lb Lobster Cracked to Order

Truffle & Sea Salt Beurre Monte

Courvoisier Mushrooms

Demi-Glace, Chives

Creamed Baby Spinach Gratin

Pernod Mornay Sauce

Grilled Jumbo Asparagus & Sauce Béarnaise

Jumbo Baked Potato Bar

Blue Cheese, Feta Cheese, Cheddar Cheese, Pepper Jack Cheese

Broccoli, Home-Made Salsa, Bacon, Green Onions, Sour Cream, Butter

Grand Bonita Bay Ice Cream Bar

Home-Made Mocha Fudge & Bourbon Caramel

All the Fixins

Bourbon Pecan Pies

**Thursday, March 17**

**Full Breakfast 144ppl**

**7:00 - 10:45am flow**

Warm Breakfast Pastries

New York Bagel Display

Cream Cheese, Chive Cream Cheese, Whipped Butter, Peanut Butter

Smoked Salmon Platter

Exotic Fresh Fruit Platter

Assorted Yoghurts

Hard Boiled Eggs

Hot Sauces

Creamy Scrambled Eggs

Greek Scrambled Eggs

Lyonnais Potatoes

Nueske Bacon

Sausage Links

Breakfast Croissant Station

Sausage, Egg, & Cheese

Bacon, Egg & Cheese

Egg & Cheese

Our Fresh Squeezed Orange Juice, Cold Pressed Apple Cider, Coffee, Tea

**Southern BBQ Lunch**

**288ppl**

**11:30-2:30p**

BBC Coleslaw

Cool Watermelon & Feta Salad

Cucumber, Red Onion, Mint, XVOO, Lime

Poached Salmon & Broccoli Salad

Toasted Sesame Seeds, Raisins, Cheddar, Creamy Herb Dressing

Whole Roasted "All Night" Hog

Lang Smoked BBQ Brisket

Baby Back Ribs

Smokey BBQ Chicken

Assorted Hot Sauces, Country Bob's, North Carolina, South Carolina, St. Louis BBQ Sauces

Ultimate Macaroni & Cheese

Southern Green Beans & Bacon

Isle Morada Key Lime Pie

Oatmeal Cream Pies

Vanilla Bean Ice Cream

After Snacks

**5:30p**

**144ppl**

Deconstructed Antipasti Display

**Friday, March 18**

**Full Breakfast 144ppl**

**7:00 - 10:45am flow**

Warm Breakfast Pastries

New York Bagel Display

Cream Cheese, Chive Cream Cheese, Whipped Butter, Peanut Butter

Smoked Salmon Platter

Exotic Fresh Fruit Platter

Assorted Yoghurts

Hard Boiled Eggs

Hot Sauces

Creamy Scrambled Eggs

Greek Scrambled Eggs

Lyonnais Potatoes

Nueske Bacon

Sausage Links

Breakfast Croissant Station

Sausage, Egg, & Cheese

Bacon, Egg & Cheese

Egg & Cheese

Our Fresh Squeezed Orange Juice, WAVE Juice Shots, Coffee, Tea

**All American Picnic Lunch**

**288ppl**

**11:30-2:30p**

Classic Cucumber Salad

Shaved Onion, Dill, Sour Cream Vinaigrette

Rustic Little Tomato Caprese

State Fair Macaroni Salad

1855 Angus "CBS" Burgers

Authentic Johnsonville Beer Brats / Sauerkraut

Grilled Home-Made Italian Sausage / Spicy Marinara

Ancho Glazed Grilled Chicken Breast

Arteflame Blackened Florida Snapper

Griddled Peppers & Onions, Smoked Pineapple, Spanish Rice

Midwestern Grilled Sweet Corn on the Cob

Secret Recipe Baked Beans

All American Apple Pie

Chocolate Chip Cookies

Vanilla Bean Ice Cream

After Snacks

**5:30p**

**144ppl**

Deconstructed Antipasti Display

**Saturday, March 19**

**Breakfast in Club Room & Patio (288)**

**7:00 - 8:45am**

Warm Breakfast Pastries  
BBC Legendary Cinnamon Rolls  
New York Bagel Display  
Cream Cheese, Chive Cream Cheese, Sun Dried Tomato Cream Cheese, Whipped Butter, Peanut Butter  
Smoked Salmon Platter  
Exotic Fresh Fruit Platter  
Assorted Kellogg's Cereal & Home-Made Granola  
Greek Yoghurt - Cold Milk - Fresh Berries - Honey  
Hard Boiled Eggs  
Hot Sauces

Creamy Scrambled Eggs  
Cheddar & Chive Scrambled Eggs  
Thick Cut Challah French Toast  
Real Maple Syrup, Cane Syrup, Sorghum Syrup, Whipped Plugra Butter  
Crisp "Smothered & Covered" Hash Browns  
Bacon and Sausage

**Deep South "Eggs Benedict" Station**

Home-Made Biscuits, Shaved Country Ham, Poached Eggs, Sausage Gravy, Green Onion  
Signature WAVE Juices, Fresh Squeezed Orange Juice, Coffee, Tea

**New York Deli Lunch**

**288ppl**

**11:30-2:30p**

Warm German Potato Salad  
Greek Village Salad  
Hearty Southern Pasta Salad

Mom's Meat Loaf Sliders  
"Secret Sauce", Aged Cheddar, House Pickle, Roma Tomato, Lettuce

6' Italian Hoagies  
Ham, Mortadella, Pepperoni, Hard Salami, Shaved Red Onion, Roasted Bell Pepper,  
Provolone, Shaved Iceberg Lettuce, Tomato, Italian Dressing, Spicy Brown Mustard, Pepperoncini Garnish

6' Turkey Clubs  
Turkey, Nueske Bacon, Leaf Lettuce, Tomato, Avocado Spread, Grain Mustard, Spanish Olive Garnish

**Deli Style House Corned Prime Beef Ruben Station**

Thousand Island, Warm Kraut, Swiss Cheese, Marble Rye

Fresh Fried Chips  
Dill & Home-Made B&B Pickles, Green & Kalamata Olives, Pepperoncini Peppers

Ice Cream Treats  
Fresh Baked Cookies

**Reception 6:00pm in 55<sup>th</sup> Hole and Club Room Patio (550ish)**

**Passed hors d'oeuvres**

**Farmer Mike's Strawberry Gazpacho Shots** – Feta Foam, Balsamic Glaze, Micro Mint

**Choros A'la Chalaca-Mussels** – Pico, Crispy Peruvian Corn

**Nueske Bacon Wrapped Meatball** – Pomodoro-Crispy Leek Haystack

**Dinner Dance 7:30pm – 8:30pm**  
**(550ish – Spouses invited)**

**Green & White Asparagus & Burrata Salad**

Saffron Aioli, Sun Dried Tomato Pesto, Red Frisée, Tuile Noir, Hendricks Infused Keta

**Mishima Reserve Waygu Tenderloin & Butter Roasted Shrimp**

Potato & Cauliflower Puree, Spring Morel, Fennel & Roasted Baby Carrot

Fresh Herb & Blossom Salad, Sauce Foyot

**Grand Dessert Buffet in Hearth Room/Fireside Hall/Elsewhere?**

Chef Prepared Bananas Foster

Ice Cream Bar

French Macaroons

Truffles

Assorted Dessert Cups

Decadent Chocolate Raspberry Mousse, Red Velvet & Cream Cheese, Coconut Mango Panna Cotta

Florida Key Lime Tarts

Cheesecake Pops

Chocolate Covered Strawberries

**Nightclub/After Dinner Drinks and Dancing in 55<sup>th</sup> Hole**  
**8:30pm to close**