



THE CLUB AT ADMIRALS COVE



MEETINGS & EVENTS

Meeting Package

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Herbal Hot Teas
Priced Per Person

(Minimum of 15 attendees required)
9:00am – 5:00pm

The Front Nine Continental Breakfast

9:00am – 9:30am

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins
Accompanied with Butter, Preserves
Orange Juice

Par Bar Morning Break

10:30am – 10:45am

Create Your Own Parfait
Plain Greek Yogurt and Vanilla Greek Yogurt
Assorted Toppings to Include: Seasonal Berries, Toasted Granola,
Chocolate Chips, Trail Mix, Honey
Granola Bars, Power Bars

Waterline Wrap Lunch Buffet

12:00pm – 1:00pm

Watermelon and Feta Salad
Chopped Chicken Cobb Salad
Grilled Chicken Wrap
Brie Turkey Wrap
Grilled Vegetable Hummus Wrap
Pasta Salad, Potato salad
Sliced Fresh Fruit
Freshly Baked Assorted Cookies

Sweet Seas Afternoon Break

3:30pm – 3:45pm

Jumbo Sea Salt Soft Pretzels, Mustard Dipping Sauce,
Tortilla Chips, Salsa, Guacamole
Brownies, Blondies

\$100.00

AV Equipment Rental: (optional)

Wireless Microphone with Speaker.....	\$175.00
55" TV.....	\$400.00
80" TV	\$750.00
7,000 Lumen LCD Projector with Screen	\$400.00
10,000 Lumen LCD Projector with Screen	\$750.00
LED Wall (logo)	\$750.00
LED Wall Presentation.....	\$1250.00
Speakerphone.....	\$75.00
Laptop	\$150.00
Flip Chart with Markers	\$75.00

All pricing is subject to 22% service charge and 7% state tax

Themed Breaks

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Herbal Hot Teas
Based on 15 minutes of Service
\$18 per person per option

Par Bar

Create Your Own Parfait
Plain Greek Yogurt and Vanilla Greek Yogurt
Assorted Toppings to Include: Seasonal Berries, Toasted Granola, Chocolate Chips,
Trail Mix, Honey
Granola Bars, Power Bars

Hole in One

Gourmet Cinnamon Rolls
Assorted Mini Muffins
Freshly Baked Donut Holes
Whole Fruit

Sweet Seas

Jumbo Sea Salt Soft Pretzels, Mustard Dipping Sauce
Tortilla Chips, Salsa, Guacamole
Brownies, Blondies

Tee Box

Assorted Candy Bars
Assorted Bags of Chips
Trail Mix, Power Bars
Gatorade

Mediterranean

Hummus, Grilled Pita Bread
Vegetable Crudit , Ranch Dip
Assorted Cheeses
Garnished with Fruits, Assorted Nuts, Gourmet Crackers, Preserves

Campfire

Gourmet S'mores
Cove Dogs, Spicy Golden Mustard
Granola Bars
Hot Chocolate, Mini Marshmallows

Chocolate Overload

Dark Chocolate Nut Clusters
Double Chocolate Chunk Cookies
Chocolate Covered Strawberries
Flourless Chocolate Cake Squares
Chilled Whole Milk, Skim Milk

All pricing is subject to 22% service charge and 7% state tax

Continental Breakfast

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Herbal Hot Teas
Orange Juice, Cranberry Juice

The Front Nine Continental \$28

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins
Accompanied with Butter, Preserves

The Cove Continental \$32

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins
Steel Cut Oatmeal, Brown Sugar, Raisins, Seasonal Berries
Yogurt Parfaits, Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey
Assorted Bagels, Whipped Cream Cheese, Butter, Preserves

The Commodore Continental \$37

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins
Yogurt Parfaits, Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey
Assorted Bagels, Whipped Cream Cheese, Butter, Preserves
Freshly Made Breakfast Sandwiches, description

Add Ons:

Pricing is listed per person as an accompaniment to a Continental Breakfast Package

Avocado Toast 10

Toasted Multigrain, Heirloom Tomato, Red Onion, Fresh Herbs, Crème Fraiche

Applewood Smoked Bacon and Sausage \$13

Chicken and Pork Sausage, Applewood Smoked Bacon, Turkey Bacon, Canadian Bacon
served on a griddle

Pancake Station \$15

Strawberry, Blueberry, Chocolate Chip, Sweet Butter, Whipped Cream, Warm Vermont
Maple Syrup

Smoked Salmon Platter \$18

Chopped Red Onion, Egg, Capers, Whipped Cream Cheese, Toast Points

All pricing is subject to 22% service charge and 7% state tax

Breakfast Buffet

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Herbal Hot Teas
Orange Juice, Cranberry Juice

Admirals Breakfast Buffet \$44

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins, Butter, Preserves
Yogurt Parfaits, Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey
Farm Fresh Scrambled Eggs, Local Herbs
Applewood Smoked Bacon, Sausage, Hashbrown Potatoes
Avocado Toast, Multigrain, Tomato, Red Onion, Fresh Herbs, Crème Fraiche

The Griddle Breakfast Buffet \$48

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins, Butter, Preserves
Yogurt Parfaits, Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey
Farm Fresh Scrambled Eggs, Local Herbs
Applewood Smoked Bacon, Sausage, Hashbrown Potatoes
Cinnamon French Toast, Warm Vermont Maple Syrup
Pancake Station, Strawberry, Blueberry, Chocolate Chip,
Sweet Butter, Whipped Cream, Warm Vermont Maple Syrup

Harborview Breakfast Buffet \$50

Display of Sliced Fresh Fruit
Assortment of House-Made Croissants, Danish, Muffins
Yogurt Parfaits, Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey
Steel Cut Oatmeal, Brown Sugar, Raisins, Seasonal Berries
Eggs Benedict, Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin
Breakfast Potatoes, Onions, Peppers
Smoked Salmon, Chopped Red Onion, Egg, Capers
Assorted Bagels, Whipped Cream Cheese, Butter, Preserves

Enhancements:

*Pricing is listed per person as an accompaniment to a Breakfast Buffet
(2) Chef Attendants Required per Station (\$175.00 per Chef Attendant).*

Belgian Waffle Station \$15

Warm Vermont Maple Syrup, Seasonal Berries, Chocolate Chips, Toasted Pecans,
Sweet Butter, Brown Sugar, Whipped Cream

Create Your Own Acai Bowl \$17

Base: Blended Acai Berries, Banana, Almond Milk
Toppings: Fresh Berries, Tropical Fruit, Toasted Coconut, Pumpkin Seeds

Omelet Station \$18

Whole Eggs, Egg Beaters, Egg Whites
Toppings: Spinach, Mushrooms, Tomatoes, Onions, Diced Ham, Peppers
American, Swiss, Cheddar, Mozzarella Cheeses

All pricing is subject to 22% service charge and 7% state tax

Let's Do Brunch

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Herbal Hot Teas
Orange Juice, Cranberry Juice

Bingo, Bango, Bongo Brunch

House-Made Blueberry Scones
Assorted Mini Muffins
Butter, Preserves

Yogurt Parfaits

Plain Greek Yogurt, Toasted Granola, Seasonal Berries, Honey

Omelet Station

Whole Eggs, Egg Beaters, Egg Whites

Toppings: Spinach, Mushrooms, Tomatoes, Onions, Diced Ham, Peppers

American, Swiss, Cheddar, Mozzarella Cheeses

Chef Attendant Fee Applies

Applewood Smoked Bacon, Sausage

Composed Caesar Salad

Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan,

Garlic Croutons, House Made Creamy Caesar Dressing

Composed Super Green Salad

Organic Californian Kale, Radicchio, Golden Raisins, Dried Cranberries,

Shredded Carrots, Shaved Brussels Sprouts, Quinoa, Fresh Herbs

Cilantro-Lime Vinaigrette

Grilled Marinated Chicken Breast

Roasted Salmon

Pasta Salad

Potato Salad

Freshly Baked Assorted Cookies

Display Sliced Fresh Fruit

\$60

Add Ons:

Pricing is listed per person as an accompaniment to Brunch Package

Mimosa Bar \$18

Sparkling Champagne, Orange Juice, Grapefruit Juice, Cranberry Juice

Toppings: Fresh Strawberries, Blue Berries, Raspberries, Orange Slices, Mint Leaves

Bloody Mary Bar \$30

Tito's Vodka, Tomato Juice, Hot Sauce, Old Bay Seasoning

Toppings: Sliced Lemons, Limes, Cucumbers, Celery Stalks, Blue Cheese Stuffed Olives,

Dill Pickle Spears, Bacon Strips, Fried Green Tomatoes, Horseradish

All pricing is subject to 22% service charge and 7% state tax

The Lunch Box

All Boxed Lunches include Bottled Water, Potato Chips, Whole Fruit, Freshly Baked Cookie
Final counts must be provided 72 Hours prior to the event date

Selection of up to Three Items
\$28

Sandwiches

Turkey BLT

Roasted Turkey, Crispy Bacon, Iceberg Lettuce, Tomato, Avocado Aioli, White Toast

Vegan Stuffed Portobello Burger

Balsamic Glazed Portobello Mushroom, Caramelized Onions, Tomato, Baby Arugula, Ciabatta Roll

Chicken Salad Croissant

Shredded Chicken Breast, Celery, Dried Cranberries, Walnuts, Herb Mayo, Butter Lettuce

Roast Beef Roll

Peppercorn Roast Beef, Aged White Cheddar, Tomato, Horseradish Sauce, Ciabatta Roll

Wraps

Grilled Chicken Wrap

Hickory Smoked Bacon, Pepper-jack Cheese, Carolina BBQ, Apple Slaw, Tomatoes, Tomato Wrap

California Vegetable Hummus Wrap

Sliced Avocado, Cucumber, Carrots, peppers, Alfalfa Sprouts, Baby Greens, Herb Pesto Mayo, Whole Wheat Tortilla

Brie Turkey Wrap

Shaved Turkey, Brie Cheese, Arugula, Toasted Walnuts, Cranberry Mayo, Whole Wheat Tortilla

The Scoop Wrap

Boston Bibb Lettuce, Tomato, Spinach Wrap. Choice of Egg Salad, Tuna Salad or Chicken Salad

Thai Shrimp Wrap

Sweet Chili Mango Shrimp, Wakame, Napa Cabbage, Daikon, Red Pepper Scallion, Flour Tortilla

Steak and Portabella Wrap

Haricots Verts, Boursin Cheese, Spinach, Red Onion Marmalade, Flour Tortilla

Grilled Vegetable Hummus Wrap

Grilled Zucchini, Onions, Peppers, Eggplant, Hummus, Sundried Tomato Tortilla

Salads

The Scoop

Mixed Greens, Sliced Cucumbers, Red Onions, Tomatoes, Hard Boiled Eggs

Choice of Egg Salad, Tuna Salad or Chicken Salad

The Cobb

Mixed Greens, Grilled Chicken, Diced Cucumbers, Tomatoes, Eggs, Bacon, Avocado, Bleu Cheese, Champagne Vinaigrette

Orange Cashew Salad

Baby Arugula, Orange Segments, Fresh Melon, Napa Cabbage, Soy Peanut Vinaigrette

All pricing is subject to 22% service charge and 7% state tax

2 Course Plated Lunch

Final counts must be provided 72 Hours prior to the event date.

Choice of Entrée

Select Two (exact entrée counts must be provided 72 Hours prior to the event date)

Smoked Sliced Chicken Salad \$32

Fresh Apples, Frisee, Arugula, Toasted Pecans, Pomegranate Seeds,
Raspberry Balsamic Vinaigrette

Hearts of Palm Salad \$36

Chilled Poached Salmon, Baby Arugula, Mandarin Orange Segments, Baby Artichoke,
Cherry Tomatoes, Cucumbers, Citrus Vinaigrette

Florida Crunch Salad \$40

Sesame Crusted Seared Tuna, Cabbage, Edamame, Avocado, Carrots, Cucumbers,
Crispy Noodles, Wasabi Peas, Carrot Ginger Vinaigrette

Chop Salad \$44

Grilled Hanger Steak, Watercress, Frisee, Chickpeas, Cucumbers, Blue Cheese,
Kalamata Olives, Blood Orange Segments, Sherry Vinaigrette

Lobster Cobb \$50

Romaine Lettuce, Avocado, Bacon, Egg, Cherry Tomatoes, Blue Cheese,
Croutons, Champagne Vinaigrette

Roasted Cauliflower Steak \$30

Sweet Potato Puree, Lemon Garlic Haricots Verts, Roasted Red Pepper Coulis

Chicken Piccata, Lemon Butter Capers Sauce \$36

Israeli Cous Couse, Grilled Asparagus

Miso Glazed Salmon \$40

Pineapple Mango Salsa, Brown Rice, Bok Choy

Dessert

Strawberry Shortcake Tart
Fresh Marinated Strawberries, Vanilla
Pastry Cream, Short Bread Tart,
Strawberry Coulis

Warm Brownie Sundae
Vanilla Ice Cream

Chocolate Flourless Cake, Fresh Berries

NY Style Cheesecake, Freshl Berries

Fresh Fruit Tart
Vanilla Custard, Glazed Fresh Seasonal
Fruit

Seasonal Berry Bowl
Whipped Cream, Linzer Cookie

All pricing is subject to 22% service charge and 7% state tax

3 Course Plated Lunch

Final counts must be provided 72 Hours prior to the event date.

Starter

Select One

Baby Arugula

Roasted Baby Beets, Cherries, Feta Cheese Toasted Pistachios,
Roasted Shallot Dijon Vinaigrette

Belgian Endive

Baby Radicchio, Poached Pears, Toasted Walnuts, Goat Cheese,
Champagne Vinaigrette

Port Wine Poached Pear

Belgian Endive, Baby Romaine, Bleu Cheese, Raspberries, Toasted Walnuts,
Red Wine Shallot Vinaigrette

Tomato Minestrone

Flageolet Beans, Fava Beans, Peas, Grilled Corn, Squash, Eggplant

Crab Cake

Grilled Corn Succotash, Remoulade

Chilled Tomato Gazpacho

Avocado, Cherry Tomatoes, Basil

Choice of Entrée

Select Two (exact entrée counts must be provided 72 Hours prior to the event date)

Grilled Vegetable Stack, Basil Oil \$38

Eggplant, Summer Squash, Yellow and Red Tomato Sauce

Mediterranean Bowl \$40

Baby Arugula, Feta, Kalamata Olives, Baby Artichokes, Roasted Red Peppers,
Avocado, Quinoa, Red Wine Vinaigrette

Roasted Chicken Breast, Mango Relish, Chicken Demi \$44

Jumbo Asparagus, Potato Anna

Grilled Salmon Asian Bowl \$47

Sweet Potato Noodles, Bok Choy, Bean Sprouts, Peppers, Shitake Mushrooms, Edamame,
Sesame Garlic Sauce

Pan Seared Grouper \$50

Jasmine Rice, Carrot and Asparagus Bundle, Lemon Butter Sauce

6oz Grilled Filet, Red Wine Demi \$55

Jumbo Asparagus, Whipped Mashed Potatoes

Dessert

Chocolate Flourless Cake

Chocolate Mousse, Hazelnut Crunch, Vanilla Anglaise

Pana Cotta

Raspberry Gelee

Red Velvet Cake

Cream Cheese Icing

All pricing is subject to 22% service charge and 7% state tax

Lunch Buffet

Final counts must be provided 72 Hours prior to the event date
Buffets include Iced Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, Hot Tea
(Minimum of 25 attendees required)

The Putting Green - 55

Iceberg Wedge, Crumbled Gorgonzola,
Bacon, Tomato, Red Onion, House-
Made Creamy Bleu Cheese Dressing

Buffalo Mozzarella, Heirloom Tomatoes
Fresh Basil, Balsamic Glaze

Wraps

Chicken Salad
Shredded Chicken Breast, Celery,
Golden Raisins, Walnuts, Herb Mayo,
Butter Lettuce, Spinach Wrap

Tuna Salad
Celery, Red Onion, Herb Mayo,
Watercress, Whole Wheat Wrap

Egg Salad
Celery, Fresh Lemon Juice, Herb Mayo,
Romaine Lettuce, Flour Tortilla

Deli Carvings Station

Turkey, Pastrami, Corned Beef
Cranberry Sauce, Whole Grain Mustard
Dijon Mustard, Herb Mayo
White, Wheat, Rye
Pickle Spears
Chef Attendant Required

BLT Pasta Salad

Red Bliss Potato Salad

House-Made Coleslaw

Sliced Fruit Display
Assorted Cookies
Fudge Brownies
Key Lime Pie
New York Style Cheesecake

Tee Time - 57

Baby Spinach, Strawberries,
Almond Slices, Crumbled Goat Cheese,
Balsamic Glaze

Orange Segments, Crumbled Feta,
Fresh Mint Leaves, Raspberry Vinaigrette

Chilled Yellow Gazpacho

Blueberry Scones, Raspberry Scones,
Butter, Preserves

Tea Sandwiches

Lentil Pate and Egg Mousse,
Smoked Salmon, Herb Cream Cheese,
Marble Rye Points

Pimento Cheddar Cheese, Apple Relish,
Pumpnickel Squares

Curry Chicken Salad, Mango Chutney,
Arugula, Wheat Toast Finger Sandwiches

Cucumber, Watercress, Dill Cream
Cheese, Rye Bread Squares

Crostini

Chardonnay Fig, White Grape Jam,
Boursin Cheese

Brie Cheese, Apricot and Ginger Jam

Blackened Shrimp, Smashed Avocado,
Cucumber Rounds

Red Pepper Pesto, Grilled Eggplant

Sliced Fruit Display
Assorted Macarons, Petit Fours,
Profiteroles, Mini Cupcakes

Selection of Gourmet Teas

All pricing is subject to 22% service charge and 7% state tax

Lunch Buffet

Final counts must be provided 72 Hours prior to the event date
Buffets include Iced Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, Hot Tea
(Minimum of 25 attendees required)

Waterline Wrap Buffet - 48

Watermelon, Feta, Arugula,
Pickled Red Onion, Honey-Balsamic

Chopped Chicken Cobb
Mixed Greens, Tomato, Bacon,
Hard-Boiled Egg, Avocado,
Bleu Cheese, Red Wine Vinaigrette

Wraps

Select Three

Grilled Chicken Wrap

Hickory Smoked Bacon, Pepper-jack
Cheese, Carolina BBQ, Apple Slaw,
Tomatoes, Tomato Wrap

California Vegetable Hummus Wrap

Sliced Avocado, Cucumber, Carrots,
peppers, Alfalfa Sprouts, Baby Greens,
Herb Pesto Mayo, Whole Wheat Tortilla

Brie Turkey Wrap

Shaved Turkey, Brie Cheese, Arugula,
Toasted Walnuts, Cranberry Mayo,
Wheat Tortilla

The Scoop Wrap

Boston Bibb Lettuce, Tomato, Spinach
Wrap. Choice of Egg Salad, Tuna Salad
or Chicken Salad

Thai Shrimp Wrap

Sweet Chili Mango Shrimp, Wakame,
Napa Cabbage, Daikon, Red Pepper
Scallions, Flour Tortilla

Steak and Portabella Wrap

Haricots Verts, Boursin Cheese, Spinach,
Red Onion Marmalade, Flour Tortilla

Grilled Vegetable Hummus Wrap

Grilled Zucchini, Onions, Peppers,
Eggplant, Hummus,
Sundried Tomato Tortilla

BLT Pasta Salad

Red Bliss Potato Salad

Sliced Fresh Fruit

Freshly Baked Assorted Cookies

Superfoods Buffet - 58

Kale, Quinoa, Edamame,
Blueberries, Red Grapes,
Crumbled Feta, Sunflower Seeds,
Citrus Vinaigrette

Brussels Sprouts, Apple Slaw,
Pomegranate Seeds, Toasted Walnuts
Shaved Parmesan,
Pomegranate Vinaigrette

Hummus Crostini

Artichoke, Sundried Tomato

Avocado Smash Crostini

Roasted Tomato, Red Onion

Mediterranean Chicken Skewers
Red Onion, Red Pepper, Zucchini,
House Made Tzatziki

Grilled Lemon Herb Salmon

Balsamic Marinated Grilled Vegetables
Bell Peppers, Yellow peppers, Zucchini,
Squash, Portobello Mushrooms
Basil Pesto

Roasted Sweet Potato, Red Onion,
Dried Cranberries, Feta Cheese

Couscous, Roasted Tomato,
Kalamata Olives, Pine Nuts,
Crumbled Feta

Sliced Fresh Fruit

Mini Berry Trifles

Fruit Tarts

Lemon Squares

Flourless Chocolate Cake Squares

All pricing is subject to 22% service charge and 7% state tax

Cocktail Party

Priced per person Based on Two Hours of Food Service

One Hour Butler Passed Hors d'Oeuvres

Selection of Five - See Page 14

Deluxe Imported and Domestic Cheese Display

Seasonal Imported and Domestic Cheeses
Garnished with Fruits, Nuts, Gourmet Crackers

Tapas Display

Selection of Four

Mini Salad Display

Baby Romaine Spears, Tomato, Garlic Crouton, Parmesan Crisp, Creamy Caesar Dressing
Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Drizzle

Braised Beef Short Rib, Creamy Polenta

Sliders

BBQ Pulled Pork, Mango Salsa
Turkey Burger, Brie Cheese, Cranberry Relish
Beef, Cheddar Cheese, Tomato

Seared Ahi Tuna Poke Bowl

Steamed Rice, Edamame, Avocado, Seaweed, Shredded Carrots, Cucumber,
Black Sesame Seeds, Spicy Peanut Sauce

Blackened Mahi Tacos

Cilantro, Red Cabbage, Soft Corn Tortilla, House Made Creamy Avocado-Lime Sauce

Miso Glazed Salmon, Sticky White Rice

Grilled Flatbreads

Béchamel, Roasted Mushrooms, Mozzarella
Mozzarella Cheese, Ricotta Cheese, Parmesan Cheese, Truffle Oil
Grilled Chicken, Boursin Cheese, Roasted Artichokes, Sundried Tomatoes

Mini Desserts

Assorted Cookies, Brownies, Key Lime Tarts, Mini Cupcakes, Fruit Kabobs

\$98

Premium Open Bar - \$40

(see page 21 for specifics)

Consumption Bar

Premium Brand Liquors \$16

Tito's, Grey Goose, Bacardi, Captain Morgan, Bombay Sapphire,
Herradura Anejo, Herradura Silver, Johnnie Walker Red,
Crown Royal, Jack Daniels, Makers Mark

Beer \$8

Miller Light, Coors Light, Yuengling, Corona, Heineken, Amstel Light

House Wine \$12

upgraded wine options are available upon request

Hors d'Oeuvres

*Final counts must be provided 72 Hours prior to the event
date. One Hour Cocktail Reception - \$35
Selection of Five*

Cold Hors d'Oeuvres

Mediterranean Skewer

Cherry Tomato, Artichoke, Bocconcini Mozzarella,
Pesto Marinade

Brie and Strawberry Crostini

Brioche Crostini, Brie Cheese, Strawberry Caviar

Tomato Burrata Crostini

Baby Arugula, Basil Pesto Drizzle

White Belgian Endive

Herb Mascarpone, Grape, Candied Walnuts,
Lemon

Seared Tuna Wonton Cup

5-Spice Seared Tuna, Wakame Salad, Avocado

Mini Lobster Roll

Maine Lobster, Tomato, Lettuce, New England Roll

Kung Pow Chicken Lettuce Wraps

Spicy Chicken, Sweet and Sour Peppers

Tomato Bruschetta

Fresh Mozzarella, Baby Arugula, Balsamic

Ponzu Tuna Tartare Spoon

Shrimp Cocktail

Chilled Jumbo Shrimp, Cocktail Sauce

Mango BBQ Shrimp Spring Roll

Napa Cabbage, Jicama, Cilantro

Beef Tenderloin and Boursin Crostini

Red Onion Marmalade

Floribbean Lionfish Ceviche Cup

Roasted Corn, Red Pepper, Cilantro, Lime

Whiskey Braised Short Rib

Corn Bread, Apple Slaw

Hummus Cucumber Rounds

Cherry Tomato, Crumbled Feta, Fresh Parsley

Thai Lettuce Wrap

Basil, Pickled Daikon, Carrot, Napa Cabbage,
Peanut Sauce

Lobster Stuffed Cucumber Cup

Tarragon, Crème Fraiche, Ossetra Caviar

Grilled Watermelon and Feta Mousse

Basil, Balsamic Reduction

Hot Hors d'Oeuvres

Cove Dogs

Kosher Hot Dog Bites wrapped in Puff Pastry,
Spicy Mustard

Chicken Satay

Peanut Sauce

Raspberry Brie en Croute

Baked Brie, Raspberry Preserve, Flaky Pastry Pouch

Potato Pancake, Crème Fraiche

Mini Cheeseburger Sliders

Ground Beef, Cheddar Cheese, Lettuce, Tomato,
Potato Roll

Truffle Lobster Mac & Cheese

Lobster, White Truffle Oil, Mac & Cheese

Vegetarian Spring Roll

Sweet Thai Chili

Mini Cuban Sliders

Sliced Roast Pork, Glazed Ham, Swiss, Mustard,
Pickle, Brioche Bun

Bacon Wrapped Scallops

Broiled Scallops wrapped in Applewood Bacon

Pork Potstickers

Ponzu Dipping Sauce

Coconut Shrimp

Sweet Thai Chili Sauce

Mini Beef Wellington

Sautéed Beef Tenderloin, Mushroom Duxelle,
Flaky Pastry Pouch

Herb Crusted Baby Lamb Chops

House Seasoned New Zealand Lamb,
Grilled to perfection, Mint Jelly

Mini Crab Cakes

Remoulade Sauce

Chicken Wonton

Sesame Garlic Sauce

Spanakopita

Phyllo Dough, Feta, Spinach

Chicken Asian Meatballs

Asian BBQ Sauce

Crusted Artichoke Hearts

Boursin Cheese

All pricing is subject to 22% service charge and 7% state tax

Reception Display

Pricing is listed per person as an accompaniment to a lunch or dinner event.

Deluxe Crudité \$10

Broccoli, Cauliflower Cucumber, Carrot, Yellow Squash, Zucchini, Celery,
Pepperoncini, Green and Black Olives
Buttermilk Ranch, Traditional Hummus, Roasted Red Pepper Hummus

Balsamic Marinated Grilled Vegetables \$14

Portobello Mushroom, Zucchini, Asparagus, Peppers, Onions, Eggplant
Basil Pesto

Antipasto \$18

Sopressata Hard Salami, Coppa, Parmesan Reggiano, Herbed Boccocini
Marinated Grilled Vegetables, Artichoke Hearts, Assorted Olives,
Focaccia, Bread Sticks, Olive Oil, Cracked Pepper

Imported and Domestic Cheese Display \$18

Maytag Bleu, Goat Cheese, Boursin, Cheddar, Swiss, Brie, Fontina, Gouda
Assorted Fresh and Dried Fruits, Nuts, Spreads, Gourmet Crackers

Chilled Jumbo Shrimp \$24

Cocktail Sauce, Lemon Wedges

Display on Customized Iced Sculpture at Additional Cost – Pricing dependent on Design

Chilled Seafood \$30

Jumbo Shrimp, Oysters on the Half Shell, Chef's Selection of Seasonal Seafood
Cocktail Sauce, Mustard Sauce, Lemon Wedges

Display on Customized Iced Sculpture at Additional Cost – Pricing dependent on Design

Assorted Sushi \$30

Selection of Six – Served with Soy Sauce, Pickled Ginger, Wasabi, Wakame Salad

Display on Customized Iced Sculpture at Additional Cost – Pricing dependent on Design

California Roll Krab, Cucumber, Avocado, Tobiko

Traditional Make Cucumber, Avocado, Salmon,
Ahi Tuna

Shrimp Tempura Roll Cucumber, Kewpie Mayo,
Eel Sauce, Toasted Sesame Seeds

Rainbow Roll Shrimp Tempura, Cucumber,
Assorted Toppings: Shrimp, Ahi Tuna, Unagi, Salmon

Tuna and Avocado Roll Ahi Tuna, Cucumber,
Scallion, Kewpie Mayo, Wasabi Tobiko, Avocado

Dragon Roll Tempura Shrimp, Cucumber,
Avocado, Scallions, Tobiko, Spicy Mayo, Eel Sauce

Spicy Tuna Roll Ahi Tuna, Spicy Tobanjan, Scallion,
Cucumber, Spicy Mayo, Sesame

Unagi Roll BBQ Eel, Avocado, Cucumber, Wasabi,
Tobiko, Eel Sauce

Volcano Roll Spicy Mixed Fish Salad, Kimchi,
Sesame, Cucumber, Sesame, Spicy Mayo

JB Roll Smoked Salmon, Cream Cheese,
Cucumber, Scallion

All pricing is subject to 22% service charge and 7% state tax

Plated Dinner

Final counts must be provided 72 Hours prior to the event date.

Starter

Select One

Napoleon

Layered Puff Pastry, Buffalo Mozzarella Cheese, Heirloom Tomatoes, Basil Pesto

Blackened Colossal Shrimp

Green Papaya Mango Slaw

Wild Mushroom Risotto

Sundried Tomatoes, Spinach, Baby Artichoke

Mesclun Greens

Heirloom Tomatoes, Baby Carrots, Cucumbers, Radishes, Champagne Vinaigrette

Baby Spinach

Apples, Fennel, Blue Cheese, Toasted Pecans, Raspberry Balsamic Dressing

Baby Arugula

Roasted Baby Beets, Strawberries, Avocado, Goat Cheese, Toasted Walnuts,

Black Truffle Sherry Vinaigrette

Hydro Bibb,

Peaches, Feta Cheese, Toasted Pistachios, White Balsamic Vinaigrette

Lobster Bisque

Maine Lobster, Brioche Croutons, Tarragon

White Grape Gazpacho

Toasted Marcona Almonds, Port Wine Reduction Drizzle

Choice of Entrée

Select Two (exact entrée counts must be provided 72 Hours prior to the event date)

Butternut Squash Ravioli \$60

Brown Butter Sage Sauce, Toasted Chestnuts

Grilled Eggplant "Steak" \$62

Black and White Cauliflower and Broccoli Couscous, Roasted Tomato Sauce

Roasted Airline Chicken Breast \$68

Sweet Potato Soufflé, Haricots Verts, Baby Heirloom Carrots, Chicken Jus

Grilled Salmon \$70

Jumbo Asparagus, Israeli Cous Cous, Roasted Tomatoes, Lemon-Dill Sauce

American Red Snapper \$74

Long Stem Artichokes, Broccolini, Jasmine Rice, Saffron Beurre Blanc

All pricing is subject to 22% service charge and 7% state tax

Plated Dinner

Final counts must be provided 72 Hours prior to the event date

Choice of Entrée (continued)

Select Two (exact entrée counts must be provided 72 Hours prior to the event date)

Roasted Prime Rib \$82

Scalloped Potato, Sautéed Spinach, Popover, Natural A Jus

Seared Filet \$86

Yukon Gold Mash, Jumbo Asparagus, Bordelaise Sauce

Roasted Veal Chop \$86

Parmesan Polenta, Broccoli Rabe, Cherry Demi

Broiled Chilean Sea Bass \$86

Fingerling Potatoes, Haricots Verts, Meyer Lemon Butter Sauce

Butter Poached Lobster Tail \$92

Jumbo Asparagus, Mushroom Risotto Cake

Dijon Crusted Rack of Lamb \$96

Fava Bean Risotto, Heirloom Carrot Bundle , Lamb Jus

Duo Plate

Select One

Red Wine Braised Short Rib Creamy Polenta \$110

Seared Scallop Red Pepper Coulis, Broccolini

Seared Petit Filet Green Peppercorn Sauce, Scalloped Potatoes \$125

Broiled Grouper Citrus Mint Salsa, Charred Brussels Sprout Leaves

Veal Medallions, Portabella Mushroom Demi, Yukon Gold Mash \$128

Chilean Sea Bass, Citrus Beurre Blanc, Haricots Verts, Sunburst Squash

Seared Petit Filet Black Truffle Béarnaise, Garlic Mash \$135

Butter poached Lobster Tail Drawn Butter, Spaghetti Squash

Baby Lamb Chops Mint Demi, Truffle Mushroom Risotto \$145

Butter Poached Lobster Tail, Jumbo Asparagus

Final counts must be provided 72 Hours prior to the event date.

All pricing is subject to 22% service charge and 7% state tax

Plated Dinner

Final counts must be provided 72 Hours prior to the event date.

Dessert

Select One

Key Lime Pie

Macadamia Graham Cracker Crust, Mango Whipped Cream, Seasonal Berries

New York Style Cheesecake

Strawberry Compote, House-Made Whipped Cream, Seasonal Berries

Chocolate Flourless Cake

Chocolate Mousse, Hazelnut Crunch, Vanilla Anglaise

Sorbet Trio

Raspberry, Coconut, Mango

Molten Lava Cake

Hot Chocolate Cake with Liquid Center, Vanilla Ice Cream

Seasonal Shortcake

Marinated Seasonal Fruits, Chantilly Cream

Vanilla Crème Brûlée

Fresh Seasonal Berries

Granny Smith Apple Crisp

Fresh Baked Apple Crisp, Oatmeal Crumble Topping, Vanilla Ice Cream

Tiramisu

Mascarpone Filling, Espresso Soaked Sponge Cake, Chocolate, Whipped Cream

Dessert Enhancement

Select One

Tropical Trio (additional \$10 per person)

Key Lime Tart, Lemon Square, Raspberry Mousse

Chocolate Trio (additional \$10 per person)

Flourless Chocolate Cake Square, Chocolate Covered Strawberry, Chocolate Mousse

Viennese Table (additional \$17 per person)

Select Six in addition to Sliced Fresh Fruit

Flourless Chocolate Cake Square

Chocolate Covered Strawberries

Chocolate Mousse Cup

Assorted Macarons

Coconut Macaroon

Fresh Fruit Tart

Assorted Cookies

Brownies

Blondies

Mini Crème Brûlée

Sugar Free Cheesecake

Assorted Mini Cupcakes

Torch House-Made Marshmallows

Rugelach

Tiramisu Cups

Mini Cannoli

Mini Éclair

Lemon Square

Red Velvet Cake Square

Carrot Cake Square

Petite Fours

Assorted Cake Pops

All pricing is subject to 22% service charge and 7% state tax

Themed Action Stations

Final counts must be provided 72 Hours prior to the event date

Minimum of 25 people

Pricing is listed per person

Chef Attendant Fee of \$175.00 Applies

(1 Chef Attendant required per station per 75 attendees unless otherwise noted)

Southern BBQ - 88

Spiced Pecan, Grilled Peaches,
Baby Arugula, Champagne Vinaigrette

Roasted Beet, Gorgonzola Mousse,
Candied Walnuts, Mache Lettuce,
Apple Vinaigrette

Choice of
Chili
Corn Chowder

Slider Station

BBQ Pulled Pork, Sautéed Onion, Pickle
Beer Battered Fried Cod, Coleslaw

Grill Station

Burgers
Hot Dogs
Chicken
Ribs
Served with appropriate rolls and condiments
2 Chef Attendants Required

Carving Station

Choice of one
Beef Brisket, Brisket Gravy

Pork Loin, Bourbon Apple Jus

Plank Salmon, Honey Mustard Glaze

Mini Baked Macaroni Cheese
Steak Fries
House-Made Baked Beans
Roasted Corn on the Cob
Roasted Broccoli

Apple Cabbage Slaw
Southern Potato Salad
Bacon, Eggs

Peach Cobbler, Almond Cream
Strawberry Shortcake
Assorted Cookies and Brownies

A Taste of Italy - 95

Prosciutto Wrapped Asparagus

Caprese Salad

Port Wine Poached Baby Pear,
Gorgonzola, Walnuts, Arugula,
Champagne Vinaigrette

Ciabatta Crostini, Montego Fig, Honey
Drizzle

Choice of
Minestrone Soup
Italian Wedding

Sautéed To Order Pasta

Penne, Farfalle, Cheese Tortellini,
Whole Wheat Spaghetti
Bolognese, Alfredo, Marinara,
Sun Dried Tomato Pesto
Topping: Grilled Chicken, Diced Ham,
Shrimp, Sautéed Mushrooms,
Sautéed Spinach, Peas, Diced Tomatoes
Parmesan Cheese, Garlic Bread
2 Chef Attendants Required

Carving Station

Choice of one
Tuscan Style Roasted Beef, Au Jus

Plank Salmon, Limoncello Glaze

Broccoli Rabe
Garlic Spinach
Parmesan Truffle Fries

Tiramisu
Assorted Mini Italian Pastries
Ricotta Cheesecake

All pricing is subject to 22% service charge and 7% state tax

Themed Action Stations

*Final counts must be provided 72 Hours prior to the event date
Minimum of 25 people
Pricing is listed per person*

*Chef Attendant Fee of \$175.00 Applies
(1 Chef Attendant required per station per 75 attendees unless otherwise noted)*

Asian - 98

Marinated Roasted Asian Mushrooms,
Golden Beets, Mandarin Oranges, Romaine,
Creamy Citrus Emulsion

Choice of
Egg Drop
Wonton Soup
Server Attendant Required

Dim Sum Station

Shrimp Dumplings, Chicken Dumplings,
Vegetable Pot Stickers, Pork Pot Stickers,
BBQ Pork Steamed Buns,
Vegetarian Spring Rolls,
Ponzu, Sweet Chili, Peanut, Soy Sauce
Server Attendant Required

Lettuce Wrap Station

Thai Lettuce Wrap, Peanut Sauce

Kungpow Lettuce Wrap, Sachuan Hoison
Chicken

Asian Krab Salad, Pineapple. Cucumber

Stir-Fry Station

Lo-Mein Noodles, Fried Rice
Orange Chicken, Shrimp, Tofu
Toppings: Snap Peas, Bean Sprouts,
Baby Bok Choy, Carrots, Broccoli,
Soy Sauce, Orange Ginger Sauce, Sesame
Garlic Sauce

2 Chef Attendants Required

Steamed Bok Choy
Ginger Glazed Baby Carrots
Garden Vegetable Fried Rice

Almond Cookies
Ginger Crème Brulee
Coconut Rice Pudding

Floribbean - 105

Raw Bar
Shrimp, Oysters, Clams
Tropical Goat Cheese Salad
Pineapple Jicama Slaw,
Macadamia Nut Crusted Goat Cheese,
Oranges Segments,
Pineapple Rum Butter Vinaigrette

Choice of
Conch Chowder
Watermelon Gazpacho
Server Attendant Required

Fish Taco Station

Roasted Grouper, Mango Salsa,
Sweet Chili and Cabbage Slaw

Blackened Mahi, Avocado,
Corn and Red Pepper Salsa

Grilled Shrimp, Chayote and Pineapple Slaw

Carving Station

Choice of one

Flank Steak, Chimichurri Glaze

Pork Tenderloin, Mojo Marinade

Swordfish, Citrus Salsa

Fried Yuca, Caramelized Onions
Black Beans and Rice
Fried Sweet Plantains
Sautéed Green Beans

Key Lime Pie
Flan
Guava Cheesecake

All pricing is subject to 22% service charge and 7% state tax

Action Station Event

Minimum of 50 people
Pricing is listed per person

Chef Attendant Fee of \$175.00 Applies
(1 Chef Attendant required per station per 75 attendees unless otherwise noted)

Selection of Four Stations

Brioche Grilled Cheese \$18 Gorgonzola

Date, Walnut
Brie, Bacon, Cranberry Chutney
Cheddar, Provolone, Swiss, Ham
Mozzarella, Cheddar, Tomato
Creamy Tomato Shooters
French Fry Cones

Requires 2 Chef Attendants

Sautéed To Order Pasta \$20

Penne, Farfalle, Cheese Tortellini
Bolognese, Alfredo, Marinara
Sun Dried Tomato Pesto
Topping: Grilled Chicken, Diced Ham,
Shrimp, Sautéed Mushrooms,
Sautéed Spinach, Peas, Diced Tomatoes
Parmesan Cheese, Garlic Bread

Carving

Swordfish \$23

Pineapple Cilantro Chutney,
Dinner Rolls

Whole Roasted Turkey \$23

House Made Gravy, Cranberry Relish,
Dinner Rolls, Rye Bread

Peppered Prime Rib \$35

Au Jus, Horseradish Cream Sauce,
Yorkshire Pudding

Roasted Tenderloin of Beef \$38

House Made Steak Sauce, Béarnaise,
Bordelaise, Dinner Rolls

Dim Sum \$26

Shrimp Dumplings, Chicken Dumplings,
Vegetable Pot Stickers, Pork Pot Stickers,
BBQ Pork Steamed Buns,
Vegetarian Spring Rolls,
Ponzu, Sweet Chili, Peanut, Soy Sauce

Poke Bowl \$30

Ahi Tuna, Salmon, Shrimp
Sticky White Rice, Steamed Brown Rice,
Ponzu, Sweet Chili, Peanut, Soy Sauce,
Calamari Salad, Crab Salad, Seaweed
Toppings: Avocado, Carrots, Edamame,
Wasabi peas, Asian Slaw, Bean Sprouts,
Pineapple, Pickled Ginger, Wasabi,
Sesame Seeds

Dessert Crepes \$16

Nutella, Strawberry, Banana
Chocolate Sauce
S'mores
Graham Cracker Crumbles, Mini Marshmallows,
Chocolate Chips, Chocolate Sauce
Strawberries and Cream
Pastry Cream, Strawberries, Powdered Sugar
Bananas Foster
Rum Flambé Bananas, Caramel Sauce, Cinnamon
Requires 2 Chef Attendants

House-Made Donuts \$18

Cinnamon Sugar and Glazed Donuts
Served with Scoop of Chocolate or
Vanilla Ice Cream
Toppings:
Chocolate Sauce, Caramel Sauce,
Rainbow Sprinkles, Chocolate Sprinkles,
M&Ms, Oreo Pieces, Toasted Coconut
Requires 2 Chef Attendants

Gelato Station \$20

Chef's Selection of House-Made Gelato
Toppings:
Chocolate Sauce, Caramel Sauce,
Rainbow Sprinkles, Chocolate Sprinkles,
M&Ms, Oreo Pieces, Toasted Coconut
Requires 2 Chef Attendants

All pricing is subject to 22% service charge and 7% state tax

Bar Options

Bartender Fee of \$175.00 Applies
1 Bartender required per 50 attendees

Consumption Bar

Priced per beverage ordered

Premium Brand Liquor 16-

Deluxe Brand Liquor 18-

Included in both Bar Options:

Beer 8-

House Wine 12-

Sodas/Juices 4-

Open Bar

Priced per person

Prices Include Beer, House Wine, Sodas and Juices

Premium Bar

First Hour 30-

Per additional Hour 15-

Deluxe Bar

First Hour 30-

Per additional Hour 15-

Premium Brand Liquor

Vodka: Tito's, Grey Goose

Rum: Bacardi, Captain Morgan

Gin: Bombay Sapphire

Tequila: Herradura Anejo, Herradura Silver

Scotch: Johnnie Walker Red

Whiskey: Crown Royal, Jack Daniels

Bourbon: Makers Mark

Deluxe Brand Liquor

Vodka: Kettle One, Chopin

Rum: Meyers, Cruzan Single Barrel

Gin: Hendricks

Tequila: Patron Anejo, Patron Silver

Scotch: Johnnie Walker Black

Whiskey: Seagrams VO, Jameson

Bourbon: Knobb Creek

Beer

Miller Light, Coors Light, Yuengling, Corona, Heineken, Amstel Light

House Wine

Upgraded wine options are available upon request

All pricing is subject to 22% service charge and 7% state tax

Frequently Asked

Can anyone host an event at The Club at Admirals Cove?

No, in order to host an event, you must be a club member or have a member sponsor.

Do you offer valet services for private events?

Yes! All events require a minimum of (2) valet attendants. One attendant per 25 guests in attendance at \$200.00 per attendant. Pricing is based on final guarantee (due 72 hours prior to the event date).

How do guests get through the security gate?

You will provide a guest list of all attendees (first and last names) to the Catering Department. Our Catering Department will provide your list to security.

Note: All drivers must have a valid driver's license in order to enter.

Do you provide any décor?

We provide standard round banquet tables and chairs as well as standard white poly linen. We do have a variety of different linen and napkin options at an additional cost. We also work with many amazing décor companies that can offer a variety of décor options for any theme! See preferred vendor list.

Can I bring in my own vendors that are not on the preferred vendor list?

Yes, you may bring in other companies that are not on our vendor list. We just require a certificate of liability insurance.

Can I customize a menu?

Absolutely! The brochure is meant to offer ideas and suggestions. Our Catering Department will be happy to work with you to create a customized menu for your event.

Can I bring in an outside Catering Company?

No, all food and beverage must be provided through the club. You will work with our Catering Department to customize a menu that best fits your needs.

When are my menu selections due?

Your menu selections are due a minimum of 30 days in advance. Should you offer your guests a choice of entrée for either lunch or dinner, you must include options within your invitations and provide the exact number of each entrée 72 hours in advance.

Can you accommodate guests with allergies and other dietary needs?

Absolutely! It is helpful if we are aware of the allergies and/or dietary needs at least 10 days prior to the event so we are able to place the food order to ensure we can accommodate.

When is the last day I can provide my final attendee count?

Your menu selections are due a minimum of 30 days in advance. The final guest count is due 72 hours prior to the event date.

Can you provide customized printed menus and invitations?

Yes! We have a fantastic communications department who can assist in providing custom printed invitations, place cards and menus for an additional fee.

All prices are subject to 22% service charge and 7% state tax.

All prices are subject to 22% service charge and 7% state tax.