

# *Special Occasion Package*

## ***Five-Hour Open Bar Featuring Name Brands***

*White and Red Wine Service with Dinner*

*Champagne Toast*

*Coffee, Tea, Sodas, and Juices*



## ***One-Hour Reception***

*Butler Passed Hors D'oeuvres*

*Decorated Food Displays*

*Chef Attended Pasta Station*



## ***Customized Four-Course Dinner***



## ***White Glove Service***



***Professional Coordination of your  
Special Event***

# *The Reception*

## ***White Glove Butler Passed Hors d'oeuvres*** *(Please Select Six Hors D'oeuvres)*

*Sweet Thai Chili, Chicken, and Pineapple Brochette*  
*Spinach & Feta Cheese in Phyllo*  
*Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse*  
*Portobello Mushroom in Phyllo*  
*Sweet Soy Asian Turkey Potsticker*  
*Scallops Wrapped in Applewood Smoked Bacon*  
*Lotus Wontons with Broccoli, Chorizo Sausage and Jack Cheese*  
*Teriyaki Glazed Brochettes of Beef*  
*Crab Cakes with Stone Ground Mustard Sauce*  
*Mini Beef Wellington*  
*Quiche Florentine*  
*Swiss Cheese and Chicken Dijonaise Croissant*  
*Sesame Crusted Chicken with Honey-Dijon*  
*Chicken or Beef Empanada*  
*Coconut Shrimp with Caribbean Mango Chutney*  
*Popcorn Shrimp with a Cilantro Lime Cocktail Sauce*  
*All Beef Sausage in Puff Pastry with Spicy Brown Mustard*  
*Potato Pancakes with Sour Cream and Apple Sauce*  
*Vegetable Egg Rolls with Duck Sauce*  
*Assorted Sushi Rolls with Wasabi Soy*  
*Assortment of Deluxe Canapés*



***International Cheese and Fresh Fruit Display***  
*Served with*  
*A Cracker Medley and Sliced French Baguettes*



***Fresh Vegetable Display***  
*to Include*  
*Crudités and Grilled Mediterranean Vegetables*  
*Served with Middle Eastern Baked Pita Chips*

***Chef Attended Pasta Station***  
*Fresh Pastas of the Day, Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil*  
*Mushrooms, Artichoke Hearts, Pine Nuts,*  
*Garlic, White Wine, and Freshly Grated Parmesan Cheese*

# *Salads*

*(Please Select One)*

***Potpourri of Baby Field Greens and Vine Ripe Tomato***  
*Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette*

***Island Caesar Salad***  
*Served with Banana Bread Croutons and  
A Tropical Caribbean Dressing*

***California Iceberg Wedge***  
*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans  
Balsamic Vinaigrette*

***Mediterranean Butterhead Salad***  
*Topped with Feta Cheese, Sun Dried Tomatoes, Chopped Red Onions,  
Kalamata Olives, Roasted Pine Nuts and Balsamic Vinaigrette*

***Blushing Pear Field Greens with Cherry Tomatoes***  
*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans  
Blushing Pear Vinaigrette*

***Curly Endive and Heart of Palm Salad***  
*Served with Julienne Jicama, and Mango  
Dressed with a Papaya Vinaigrette*

***Baby Frisse and Tomato***  
*Crumbled Gorgonzola, Candied Pecans  
Raspberry Vinaigrette and Basil Infused Olive Oil  
(Add \$5++ Per Person)*



# *Intermezzo*

*(Please Select One Flavor)*

*Lemon, Raspberry, or Mango*

# *Entrées*

*(Please Select One)*

## ***Pan Seared Breast of Chicken***

*Vegetable Risotto*

*Crimson Beet Buerre Blanc*

## ***Traditional Chicken Francaise or Marsala***

*Risotto Parmesan and Julienne Vegetables*

## ***Mediterranean Grilled Salmon***

*Artichoke Hearts, Sun-dried Tomatoes and Capers*

*Lemon, Garlic, and Basil Infused Buerre Blanc*

*Jasmine Rice*

## ***Roasted Dijon Marinated Game Hen***

*Natural Jus*

*Sage Dressing and Julienne Root Vegetables*

## ***Herb Crusted Chilean Sea Bass***

*Fresh Chive and Saffron Buerre Blanc*

*Risotto and Julienne Vegetables*

## ***Blackened Tilapia***

*Jasmine Rice, Creamy Saffron Roasted Corn*

*Julienne Vegetables*

## ***Char Grilled Filet Mignon***

*Gorgonzola Potato Crepe*

*Port Wine Demi Glace and Julienne Vegetables*

## ***Garlic and Rosemary Grilled Lamb Loin Chop***

*Minted Demi Glace*

*Feta Cheese and Pine Nut Potato Crepe and Asparagus*

## ***Pan Seared Salmon***

*Red Pepper Sauce, Basil Mashed and Julienne Vegetables*

# *Dessert Selections*

*(Please Select One)*

## ***Individual Chocolate Ganache Cake***

*Served on a Painted Plate with Whip Cream and Fresh Berries*

## ***Chef Tim's Key Lime Parfait***

*Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts*

## ***Gelato Tartufo***

*Cappuccino Ice Cream and Dark Chocolate,*

*or*

*White Chocolate Ice Cream and White Chocolate*

*Served on a Painted plate with Fresh Berries*

## ***Chocolate Genoise and Brandied Raspberry Compote***

*Fresh Berries in a Brandied Raspberry Sauce with Whip Cream*

## ***Caramel Apple Granny Pie***

*Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl*

## ***Chef Tim's Homemade Key Lime and Raspberry Tartlet***

*The Best in Town with Raspberry Coulis and Toasted Coconut*

## ***Chocolate Mousse Martini***

*Garnished with Fresh Berries and a Chocolate Cigarette*

## ***Starbuck's Coffee Flavored Crème Brule***

*Caramelized and Served with a Fresh Berry Garnish*

## ***Tira Misu***

*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle*

*And a Kahlua Enhanced Mascarpone Cream*

## ***Sampler Plate***

*Tuxedo Strawberry, Mini Éclair, Napoleon, Cannoli, and Petit Four*

*Served on a Painted Plate*

## *Package Price*

<i>Complete Package with Chicken Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Tilapia Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Game Hen Entree:</i>	<i>\$120.50 Per Person</i>
<i>Complete Package with Salmon Entree:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Sea Bass Entree:</i>	<i>\$137.50 Per Person</i>
<i>Complete Package with Lamb Loin Entree:</i>	<i>\$143.00 Per Person</i>
<i>Complete Package with Filet Entree:</i>	<i>\$137.50 Per Person</i>
<i>Complete Package with Dual Plate <u>or</u> Advance Choice of Two Entrees:</i>	<i>\$153.00 Per Person</i>

*Prices are Subject to 20% Service Charge and 6% Sales Tax*

*Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count 3 business days prior to your event.*

*\*\*\**

*Tablesides Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.*

*Please add \$15.00++ per person to highest entree price for this service.*

*\*\*\**

*With Dual Plate, Advanced Choice, or Tablesides Choice Entrees  
Please Select One Vegetable and One Starch*

## *Additional Charges*

*Chef Fees @ \$150.00+ Per Chef*

*Valet Attendants are Optional: @ \$150.00+ Per Attendant*

*2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –*

*1 Additional Valet Attendant for Every 25 Adult Guests Over 100*

*Restroom Attendants are recommended @ \$100.00+ Per Attendant*

*Interim Membership and Room rental charges may apply if not currently a Club Member*