



# CATERING MENU

**Dinner**

**2008-2009**

**DELRAY BEACH GOLF CLUB**

(561) 243-7385

Fax: (561) 243-7386

*2200 Highland Avenue  
Delray Beach, FL 33445*

## *Terms and Conditions*

### **GUARANTEE:**

A meal guarantee is required no later than (5) business days prior to the function date. This will be considered a guarantee and not subject to reduction or charges will be made accordingly. The Club will set 5% over the guarantee. The Client will incur no charge for the 5% unless it is used.

If a meal guarantee is not given, the Club will set the final count based on the last written estimated count or the actual number attending, whichever is greater. If a final guarantee is not given, the Club cannot guarantee sufficient meals for any guest above the last written guarantee.

### **ALCOHOLIC BEVERAGES:**

The Florida State Division of Alcoholic Beverages and Tobacco regulates the sale and service of alcoholic beverages. The Club is responsible for the administration of these regulations, and reserves the right to refuse services to anyone. The Club policy is that no alcoholic beverage or food be brought into the Club for any functions.

### **SERVICE CHARGE:**

The Club applies a mandatory 20% Service Charge, which is taxable. All meal functions of under twenty (20) guests will incur an additional charge of \$2.00 per person.

### **SECURITY AND CLEANING:**

The Club will not be liable for any damage or loss of merchandise brought onto Club property by the Client, the Client's guests or the Client's vendors. The names of all outside vendors must be registered with the Food and Beverage Department. Vendors will be allowed on the premises two (2) hours prior to an event unless other arrangements have been made. The club will accept deliveries for Clients only if previous arrangement have been made. The Club will accept no responsibility for items accepted. The Club reserves the right to assess a \$50.00 cleaning fee to all events over 100 people. Bar and Bat Mitzvahs require a security guard supplied by the Client. Bridal parties may throw rose petals only.

### **SIGNAGE:**

All signage and décor brought onto the premises must be pre-approved. All displays and exhibits must conform to the City of Delray Beach Fire Ordinance. No items may be attached to any wall, ceiling, floor or window with nails, staples, tape or any other substance. The Client will assume all responsibility for any damage to the premises by such items.

**BILLING:**

A non-refundable deposit is required for all events. 50% of the estimated balance is due 30 days prior to the event with the remaining balance due 72 hours prior to the event.

Payment in full is due upon completion of the event. Payment methods include Visa, Mastercard, Cash, or Certified Check.

There will be an overtime charge of \$2.00 per person for events exceeding their contractual time limit. Final payment for all functions exceeding \$2,500.00 is due in full three (3) business days before the event and must be paid by cash, Certified Check, Organization check or Money Order, MasterCard or Visa.

**CANCELLATION:**

The advance deposit will be applied to the client's Master Account and is refundable only if the function is cancelled in writing more than 120 days prior to the event. Cancellation after such date will result in the payment of the deposit as liquidate damages.

**PERFORMANCE:**

If our obligations under this agreement are not met for any reason beyond our control, our failure is completely excused and we may cancel this Agreement by returning your deposit. The following is a partial list of events that, if they occur, could be considered reasons beyond our control: strikes; labor disputes; accidents; government restrictions on travel; goods or supplies; acts of war; acts of God. If your guest count changes, the Club reserves the right to change your function room.

Please sign to acknowledge the above terms and conditions.

\_\_\_\_\_ Date: \_\_\_\_\_

## BEVERAGES

For your convenience, we offer Liquor Service in three plans;  
 (1) Hourly open bars (2) Host bar (3) Cash bar

<i><b>HOUSE BRANDS BRANDS</b></i>	<i><b>HOURLY OPEN BARS CALL BRANDS</b></i>	<i><b>PREMIUM</b></i>
1 <sup>st</sup> hour.....\$8.00	1 <sup>st</sup> hour.....\$9.00	1 <sup>st</sup> hour.....\$10.25
2 <sup>nd</sup> hour.....\$5.00	2 <sup>nd</sup> hour.....\$6.00	2 <sup>nd</sup> hour.....\$7.75
<i>Each additional hour</i> \$5.00	<i>each additional hour</i> \$6.00	<i>each additional hour</i> \$7.00
<i><b>HOST BAR</b></i>		<i><b>CASH BAR</b></i>
House brands	\$4.00	House brands
\$4.50		
Call brands	\$4.50	Call brands
Premium brands	\$5.75	Premium brands
Imported beer	\$4.00	Imported beer
\$4.00		
Domestic beer	\$3.50	Domestic beer
\$3.50		
House wine	\$4.50	House wine
Soft drinks	\$1.75	Soft drinks
		\$4.50
		\$1.75

Fruit juice

\$2.00

Fruit juice

\$2.00

*Hourly and host bars are subject to a 20%*

*Service charge and applicable sales tax.*

*Cash bar prices are inclusive of applicable sales tax*

*A bartender fee of \$50.00 will be added to your account if sales do not meet or exceed \$250.00 per bar*

**TROPICAL BAR STATION**

*(Station includes house and call brands)*

Pina colada

Strawberry daiquiris

Margaritas

Rumrunners

Gombay smash

Green goddess

*(Please select two for your station)*

1<sup>st</sup> hour \$11.00

2<sup>nd</sup> hour \$8.00

Each additional hour \$6.25

**ADDITIONAL BEVERAGES**

Fruit punch/Non alcoholic.....	\$22.00 per gallon
Bloody mary /Screwdrivers.....	\$45.00 per gallon
Champagne punch.....	\$65.00 per gallon
Soft drink bar.....	\$4.95 per person

COCKTAIL RECEPTION STATIONS

**THE CARVING BOARD**

(Minimum 30 guests)

Carved top round of beef with finger rolls and condiments

\$5.95 per person

Carved honey baked ham with assorted mustards and finger rolls

\$4.50 per person

Carved turkey breast with herbed mayonnaise, cranberry relish and finger rolls

\$4.95 per person

Sliced tenderloin au poivre with horseradish sauce and finger rolls

\$8.95 per person

Sliced to order smoked nova salmon with assorted party breads and condiments

\$7.95 per person

Chef's fee of \$35.00 required per station

## FRESH VEGETABLE CRUDITE

Large mirror \$150.00 (serves 75)

Small mirror \$75.00 (Serves 30)

## CHEESE AND FRUIT DISPLAY

A variety of imported and domestic cheeses accompanied by fresh seasonal fruits and berries, crackers and party breads

\$3.95 per person

(Unlimited consumption)

## CHEESE AND FRUIT DISPLAY

Large mirror \$225.00 (Serves 75)

Small mirror \$125.00 (serves 30)

## BAKED BRIE

Puff pastry encased aged Brie baked and served with gourmet crackers, party breads and raspberry coulis

\$2.95 per person

## FARMERS MARKET

A combination of our vegetable crudite, cheese and fruit display and baked Brie

\$7.95 per person

## SUSHI STATION

Assorted rolls of veggie and seafood sushi with matching condiments

\$5.95 per person

## SHRIMP STATION

Large cocktail shrimp served with cocktail sauce

\$275.00 per 100

## PASTA STATION

(Choose two)

Penne a la vodka

Rigatoni marinara

Portabella ravioli with roasted garlic cream

Tri penne with fresh basil pesto sauce

Fettuccine primavera

Served with garlic rolls and Italian bread

\$5.75 per person

## ANTI PASTA STATION

A display of sliced capicola, pepperoni, Genoa salami, prosciutto ham, provolone and mozzarella cheeses. Garnished with roasted peppers, pepperoncini, cherry peppers and kalamata olives. Served with herbed foccacia bread.

\$6.50 per person

## ORIENTAL WOK STATION

Marinated chicken and beef stir-fried with fresh oriental vegetables and lo mein noodles. Accompanied by steamed white rice, mini vegetable egg rolls and soy sauce.

\$5.95 per person

## FAJITA STATION

Seasoned and seared chicken or beef, warmed flour tortillas, guacamole, jack cheese, salsa, sautéed bell peppers, sour cream and crisp tortilla chips.

\$5.95 per person

## RAW BAR STATION

Fresh oysters, steamed shrimp, cherry stone clams and steamed New Zealand mussels. Served with cocktail, remoulade and shallot vinaigrette sauces.

\$ Market price

## EUROPEAN DESSERT STATION

Assorted petit fours, mini éclairs, mini cream puffs, mini pastries, assorted cakes, apple strudel and chocolate dipped fresh strawberries

\$8.95 per person

Chef's fee of \$35.00 required per station

## HORS D'OEUVRES

### SERVED HOT

Vegetable spring rolls with sweet and sour sauce

Spinach and feta triangles

Mini potato pancakes with sour cream

Franks en croute with spicy brown mustard

Mini cheese quesadilla with salsa

Assorted mini quiche

Chicken tenders with honey mustard sauce

Chicken brochettes

Mini pizza wedges  
Almond stuffed dates wrapped in bacon

### SERVED COLD

Curried chicken tartlets  
Fresh Florida fruit kabobs with honey yogurt  
Antipasta skewers with balsamic vinaigrette  
Vegetable sushi with wasabi and pickled ginger  
Cherry tomatoes stuffed with smoked mozzarella  
Deviled egg boissettes

\$65.00 per 50

*Or*

\$125.00 per 100

### SERVED HOT

Chicken sate with peanut sauce  
Fried ravioli with marinara sauce  
Oriental beef brochettes with soy dipping sauce  
Conch fritters with cocktail sauce  
Shu Mei wontons with Chinese mustard sauce

Coconut shrimp with sweet and sour sauce  
Mini chicken quesadilla  
Cocktail meatballs with green peppercorn sauce  
Mini beef empanadas with so Frito  
Chicken cordon bleu puffs

### SERVED COLD

Tenderloin carpaccio on cocktail rounds with pommerey mustard sauce  
Artichoke bottoms filled with sweet shrimp and roasted corn  
Prosciutto and melon  
Smoked salmon pinwheels with vegetable cream cheese  
Assorted fancy finger sandwiches  
Cucumber cups with guacamole and shrimp

\$80.00 per 50

Or

\$150.00 per 100

## HORS D'OEUVRES

### SERVED HOT

Mini crab cakes with sauce remoulade

Scallops wrapped in bacon

Mini beef Wellingtons

Crab stuffed mushroom caps

Shrimp scampi on foccacia crostini

Cherry stone casino

Oysters Rockefeller

### SERVED COLD

Assorted fancy canapés

Smoked lobster salad in Pate a choux

Shrimp saint Bart on coconut bread

Blue crab claws with cocktail sauce

Tuna sashimi with toasted sesame seeds

\$90.00 per 50

Or

\$175.00 per 100

## CABARET SNACKS

(Serves approximately 15)

Fancy mixed nuts

\$19.00

Dry roasted peanuts

\$12.00

Mini pretzels

\$10.00

Potato chips and dip

\$12.50

Fresh tortilla chips with salsa

\$12.00

Tri colored tortilla chips with guacamole

\$15.00

Gourmet Chocolates

\$25.00

## Starters

(Please select one)

Mixed garden greens with choice of dressing

Traditional Caesar salad

Mesclun greens with toasted walnuts, hearts of palm, artichoke hearts, marinated red onion and raspberry vinaigrette

ADD \$1.50

## Entrees

(Please select two)

*All entrees served with choice of fresh vegetable and starch*

## Fresh Florida Dolphin Provençal

Pan seared mahi-mahi finished with sauce Provençal

\$22.75 per person

## Fresh Snapper Francaise

Parmesan egg battered Florida snapper fillet sautéed to a golden brown and topped with a lemon butter sauce

\$23.75 per person

## Poached Filet of Salmon

Court bouillon poached salmon fillet finished with a creamy dill sauce

\$22.75 per person

## “Key West” Dolphin Filet

Fresh grilled dolphin filet served with a citrus Beurre Blanc topped with a tropical fruit salsa

\$23.75 per person

## Fresh Grouper Oreganato

Grouper baked with a light bread crumb topping seasoned with oregano and parsley and topped with a roasted garlic butter sauce

\$23.95 per person

## Grilled NY Strip Steak

Marinated and trimmed sirloin strip

Served with bordelaise sauce or fire roasted red pepper coulis

\$25.50 per person (8oz)

## Roasted Filet Mignon

Beef tenderloin grilled then roasted, carved into hearty slices.

Sauce Béarnaise

\$28.75 per person (8oz)

## Slow Roasted Prime Rib of Beef

Seasoned boneless rib eye slow roasted and served au jus with horseradish sauce

All prime rib served medium rare to medium only

Queen cut \$24.50 per person (10oz)

King Cut \$26.50 per person (13oz)

## Delmonico Steak

Grilled seasoned rib eye steak topped with merlot sautéed mushrooms

\$23.95 per person (12oz)

## Carribbean Pork Loin

Jerk spice encrusted pork loin slow roasted and served with a spiced rum raisin sauce

\$21.50 per person

## Veal Marsala

Medallions of veal sautéed with Marsalla wine and button mushrooms

\$23.75 per person

## Veal Romanoff

Medallions of veal sautéed and topped with avocado, tomato and mozzarella

Lemon beurre blanc

\$24.75 per person

## Chicken Marsala

Boneless skinless chicken breast sautéed with mushroom Marsala sauce

\$21.50 per person

## Chicken Francaise

Parmesan egg battered chicken breast sautéed to a golden brown and finished with a  
lemon butter sauce  
\$21.50 per person

### Mandarin Chicken

Sautéed boneless chicken breast with a Gran Manier sauce and Mandarin oranges  
\$22.50 per person

### Carolina Chicken

Boneless breast of chicken filled with apples, raisins, walnuts and seasoned bread  
cubes. Served with a honey veloute  
\$21.50 per person

### Chicken Saltimboca

Boneless chicken breast stuffed with spinach, Prosciutto ham, Mozzarella and  
Parmesan cheeses, light mushroom sauce  
\$22.50 per person

## Accompaniments

(Please select one)

Oven Roasted Red Potatoes with fresh Rosemary

Scalloped Potato

Smashed Redskin Potatoes with Roasted Garlic

Twice Baked and Stuffed Potato add .75 p.p.

Rice Pilaf with Orzo and Fresh Herbs

Basmati Rice

(Please select one)

Fresh Seasonal Vegetable Medley

Green Beans Almondine

Ratatouille (classic French Recipe)

Fresh Asparagus (additional cost at market price)

Sugar Snap Peas and Carrots

### Desserts

(Please select one)

Key Lime Pie with whipped cream

Freshly Baked Apple Pie

Lemon Layer Cake

Triple Chocolate Cake

Bakery Fresh Cheesecake with fresh berries (additional charge \$1.50)

Strawberries Gran Manier (additional charge \$1.50)

Tiramisu (additional charge .95)

### DINNER BUFFET

(Minimum of 25 adults)

*Each additional entrée selection \$4.00 per selection*

### SALADS

(Please Select one)

Mixed greens salad bar with assorted toppings and choice of dressing  
Traditional Caesar salad bar

## ENTREES

(Please select two)

Chicken Picatta with lemon caper sauce  
Grilled Florida snapper with Herbed roasted pepper butter  
Carolina chicken with honey Veloute  
Bowtie Delray with grilled chicken and sun dried tomato  
Caribbean chicken with roasted garlic and thyme au jus  
Bourbon street pork loin with apple compote  
Snapper Francaise  
Chicken Saltimbocca  
Chicken Francaise  
Florida Fresh Mahi Provençal

## CARVING STATION

(Please select one)

Whole roast tom turkey with cran apple chutney  
Honey glazed pit ham with assorted mustards and finger rolls  
Top round of beef with horseradish sauce

## Accompaniments'

(Please Choose three)

Herbed red bliss potatoes

Wild rice pilaf

Zucchini Parmesan

Seasonal vegetable medley

Penne Marinara

Green Beans

Bowtie Alfredo

Bakery fresh rolls and butter

## DESSERTS

Assorted pies and Cakes

Freshly brewed regular and decaffeinated coffee and iced tea

\$27.50 per person

(\$35.00 chef fee for carving station)

## SPECIALTY BUFFETS

(Minimum 25 adults)

*If attendance falls below 25 adults a \$2.50 per person surcharge will be applied*

## CARIBBEAN BUFFET

Island greens with orange scented dressing

Marinated hearts of palm and tomato salad

## ENTREES

(Please select two)

*Each additional entrée selection \$3.00 per selection*

Caribbean pork loin with mojo sauce  
Roast sliced sirloin with roasted garlic and thyme au jus  
Florida snapper with tomato, onion and pepper  
Jerk chicken with orange beurre blanc  
Island vegetable stew with gulf shrimp  
Farfelle pasta with scallops and mussels in a key lime ginger sauce  
Orange and basil scented carrots  
Island style wild rice pilaf  
Spiced roasted potatoes

## DESSERTS

(Please select two)

Key lime pie with fresh whipped cream  
Pineapple upside down cake with caramel sauce  
Coconut cream pie  
Almond cake  
Freshly brewed regular and decaffeinated coffee and iced tea

\$21.95 per person

## WESTERN BUFFET

(Please Select Two)

Crisp cabbage slaw  
Cucumber and onion salad  
Tossed greens salad with choice of dressing  
Potato salad with egg

## ENTREES

(Please Select two)

*Each additional entrée selection \$3.00 each selection*

Country fried chicken  
BBQ pork ribs with honey barbeque sauce  
Broiled catfish with chipotle sauce  
Pulled pork with finger rolls  
BBQ beef with mini ranch rolls  
Fried trout fingers  
Chicken Fingers  
Barbeque seasoned rotisserie chicken  
Buttered fresh corn on the cob  
Kettle simmered beans  
Yellow rice  
Grilled green beans  
Hushpuppies, corn muffins or assorted rolls with sweet butter

Apple pies and chilled watermelon

Freshly brewed regular and decaffeinated coffee, iced tea and lemonade  
\$19.95 per person

## ITALIAN BUFFET

### Salads

(Please Select Two)

Marinated four bean salad  
Traditional Caesar salad bar  
Mixed greens salad bar with choice of dressing  
Mushroom and artichoke salad

## ENTREES

(Please select two)

Cheese tortellini with Italian sausage, roasted peppers and marinara sauce

Penne a la vodka

Rotini with grilled portabella mushroom and roasted garlic cream

Baked lasagna with meat

Fresh vegetable lasagna with a lite cream sauce

Chicken Parmesan

Eggplant Parmesan

Florida snapper Picatta

Mussel's marinara

Warmed garlic knots and Home made Italian bread

Chefs Choice on Italian Desserts

Freshly brewed regular and decaffeinated coffee and iced tea

\$20.95 per person