



CATERING MENU

2008-2009

Luncheon

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 fewer than 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: _____

Luncheon Salads

Classic Caesar salads

Crispy romaine lettuce with your choice of accompaniments
Boneless breast of chicken (grilled or blackened)

\$11.50

Add Shrimp \$2.50

Delray Trio Salad

Albacore Tuna salad, Egg salad and Homemade Chicken salad over tossed garden greens with
tomato, olives, cucumbers, red onion and alfalfa sprouts
choice of dressings

\$11.50

Thai Chicken Salad

House favorite with marinated boneless breast of chicken grilled and marinated in our special spicy
Thai dressing, over mixed greens, with sesame seeds, snow peas, peppers, bean sprouts, red onion and
crispy won ton garnish

Served with our own spicy peanut dressing

\$11.75

Fresh Seasonal Fruit Plate

Fresh seasonal fruits and berries served in a pineapple boat with cottage cheese and low fat banana bread

\$11.95

Chef's Salad

Ham, turkey, salami, pepperoncini, black olives and tomato. Served over mixed greens with homemade Italian dressing

\$11.00

Stuffed Vine Ripe Tomato

Albacore Tuna salad or Pineapple -Walnut Chicken salad
vegetable garnish, fresh cut fruit and reduced fat banana nut bread

\$10.95

Specialties

Old Fashioned Meatloaf

Pork and beef combined with celery, onions, and herbed bread crumbs served on roasted garlic smashed red potatoes, fresh vegetable medley

\$11.95

Pasta Viva Italia

Choice of rotini, penne, bowtie or linguine topped with your favorite sauce: Marinara, bolognese, Alfredo, red or white clam sauce, ala vodka, or arrabiata (ham, shallots, and tomato, slightly spicy).

\$10.95

Add grilled chicken, meatball or sausage to any pasta dish for \$1.25 per person

Full Service Luncheons

All plated lunches are served with seasonal vegetables, chef's choice of rice or potato, fresh rolls and butter. Beverages include fresh brewed coffee, decaf, hot tea, and ice tea

Add .50 per person for twice baked potatoes

Starters

(Please select one)

Mixed garden greens with choice of dressing

Traditional Caesar salad

Heart of iceberg lettuce with fresh chopped tomato and our homemade blue cheese dressing add
\$1.25 per person

Entrees

Fresh Snapper Francaise

Parmesan egg battered Florida snapper fillet sautéed to a golden brown and topped with a
lemon butter sauce
\$14.95 per person

Poached Filet of Salmon

Court bouillon poached salmon fillet finished with a creamy dill sauce
\$13.95 per person

Tilapia Ala Louis

Fresh Sautéed tilapia served over rice and topped with artichoke hearts, roasted red
peppers and finished with lemon butter white wine sauce
\$12.95 per person

Grilled NY Strip Steak

Marinated and trimmed strip steak
Served with bordelaise sauce or fire roasted red pepper coulis
\$16.50 per person (6oz)

French Dip with Natural Au Jus

Sliced roast beef served with horseradish sauce and French fries.
\$10.50 per person

Filet Stack

Layered filet mignon, beef steak tomato, and fresh mozzarella cheese served over mixed
greens and basil oil.
\$18.95 per person

Chicken Marsala

Boneless skinless chicken breast sautéed with mushroom Marsala sauce served over spinach
sauté

\$13.95 per person

Chicken Francaise

Parmesan egg battered chicken breast sautéed to a golden brown and finished with a lemon
butter sauce

\$13.50 per person

Chicken Saltimbocca

Boneless chicken breast stuffed with spinach, proscuitto ham, Mozzarella and
Parmesan cheeses, light mushroom sauce

\$14.50 per person

Chicken Parmesan

Lightly pounded and breaded, then flash fried and topped with homemade marinara
sauce and mozzarella cheese. Served over linguini

\$11.95

Eggplant Parmesan

Lightly breaded, then flash fried and topped with homemade marinara sauce and
mozzarella cheese

\$10.95

ASK BETH FOR ADDITIONAL SELECTIONS

Desserts

(Please select one)

Key Lime Pie with whipped cream

Chocolate Raspberry cake

Freshly Baked Apple Pie

Lemon Layer Cake

Triple Chocolate Cake

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

LUNCHEON BUFFETS

(Minimum 25 Adults)

The Salad Bar

Mixed greens with assorted toppings and choice of dressings

Solid white albacore tuna salad

Homemade chicken salad

Seasonal fresh Florida fruit salad

Dijon egg salad

Vegetable rotini salad

Condiments and dill pickle spears

Assorted bakery fresh breads and rolls

Iced brownies and assorted cookies

\$ 14.95 per person

The Delray Deli

Tossed Garden Salad with fresh vegetables

Sliced roast beef, baked ham, Genoa salami, corned beef and roast turkey breast
Red jacket potato salad
Crisp cabbage slaw
Green leaf lettuce, sliced vine ripened tomato and sliced red onion
Condiments and dill pickle spears
Assorted bakery fresh breads and rolls
Apple pie and chocolate cake
\$15.95 per person

VIVA ITALIA BUFFET

(Minimum 25 Adults)

Traditional Caesar salad
Tomato basil salad
Garlic Bread

(Please Select One)

Chicken Parmesan

Lightly pounded and breaded, then flash fried and topped with homemade marinara sauce and mozzarella cheese.

Chicken Saltimbocca

Boneless chicken breast stuffed with spinach, prosciutto ham, Mozzarella and Parmesan cheeses, light mushroom sauce

Eggplant Parmesan

Lightly breaded, then flash fried and topped with homemade marinara sauce and mozzarella cheese

Tilapia Ala Louis

Fresh Sautéed tilapia served over rice and topped with artichoke hearts, roasted red peppers and finished with lemon butter white wine sauce

Accompanied by

Choice of rotini, penne, bowtie or linguine topped with your favorite sauce: Marinara, bolognese, Alfredo, red or white clam sauce, ala vodka, or arrabiata (ham, shallots, and tomato, slightly spicy).

Dessert

Tiramisu

\$14.95 per person

Additional entrée \$3.00

THE COOK OUT

All beef hot dogs

Hamburgers

BBQ chicken

Southern style potato salad

Baked Beans

Crisp cabbage slaw

Sliced cheeses

Green leaf lettuce, sliced vine ripened tomato and sliced red onion

Potato chips and dill pickle spears

Bakery fresh buns and corn bread

Watermelon
Apple pie

\$15.95 per person

CUSTOMIZE YOUR LUNCH BUFFET (Please select Two)

Choice of Caesar or tossed mixed greens with chef's homemade dressings

Tilapia Ala Louis

Fresh Sautéed tilapia served over rice and topped with artichoke hearts, roasted red peppers and finished with lemon butter sauce

Tilapia Francaise

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

Poached Filet of Salmon

Court bouillon poached salmon fillet finished with a creamy dill sauce

Old Fashioned Meatloaf

Pork and beef combined with celery, onions, and herbed bread crumbs served on roasted garlic smashed red potatoes, fresh vegetable medley

Chicken Marsala

Boneless skinless chicken breast sautéed with mushroom Marsala sauce served over spinach sauté

Chicken Francaise

Parmesan egg battered chicken breast sautéed to a golden brown and finished with a lemon butter sauce

Linguini Vongole

Sautéed garlic and chopped baby clams, tossed in an herb clam stock

Chicken Saltimbocca

Boneless chicken breast stuffed with spinach, prosciutto ham, Mozzarella and Parmesan cheeses, light mushroom sauce

Chicken Parmesan

Lightly pounded and breaded, then flash fried and topped with homemade marinara sauce and mozzarella cheese. Served over linguini

Eggplant Parmesan

Lightly breaded, then flash fried and topped with homemade marinara sauce and mozzarella cheese

(Please select Two)

Fresh Seasonal Vegetable Medley

Green Bean Almondine

Sautéed Zucchini

Oven Roasted Potatoes with Fresh Roasted Garlic

Smashed Redskin Potatoes with Roasted Garlic

Couscous
Rice Pilaf with Fresh Herbs
Basmati Rice

Dessert

Assorted Cakes and Pies
Coffee and Tea
\$18.95 per person