

FEATHER SOUND COUNTRY CLUB



# *Event Guide*

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*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*

# EVENT LOCATIONS

## GRAND BALLROOM | UPPER LEVEL

The Grand Ballroom at Feather Sound Country Club is an exquisite space, complete with floor to ceiling windows, a wrap-around veranda, and a magnificent view of our championship golf course. Whether a simple business affair or lavish gala, the Grand Ballroom is a perfect setting for any event.

### Event Space Rental/Setup

Sunday - Thursday \$500 • Friday & Saturday \$750

### Food & Beverage Minimum Expenditure (Evenings)

Sunday - Friday \$4,000 • Saturday \$6,000

## BALLROOM A OR B | UPPER LEVEL

The Grand Ballroom is divisible into two smaller ballrooms thanks to its ingenious dividing wall.

### Event Space Rental/Setup

Sunday – Thursday \$300 • Friday & Saturday \$500

### Food & Beverage Minimum Expenditure (Evenings)

Sunday - Friday \$2,000 • Saturday \$3,000

## SANDPIPER ROOM | UPPER LEVEL

The Sandpiper Room, located on the upper level of the club, offers guests a spectacular view of the 10th hole of our championship course. This space provides an elegant atmosphere for receptions, ceremonies, and business meetings.

### Event Space Rental/Setup

Sunday – Thursday \$250 • Friday & Saturday \$300

### Food & Beverage Minimum Expenditure (Evenings)

Sunday - Thursday \$1,200 • Friday & Saturday \$2,000

## SPOONBILL ROOM | UPPER LEVEL

The Spoonbill Room is a conference style room great for hosting an intimate gathering, an offsite small business meeting, or a cocktail hour.

### Event Space Rental/Setup

Sunday - Thursday \$100 • Friday & Saturday \$150

## THE PELICAN ROOM | LOWER LEVEL

The Pelican Room, located on the lower level of the club, offers guests a delightful view of the pool and golf course. From business lunches to baby showers the Pelican Room is the perfect setting.

### Event Space Rental/Setup

Sunday - Saturday \$250

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# EVENT LOCATIONS

## MAIN DINING ROOM | LOWER LEVEL

The Main Dining Room is available for private parties and provides a lovely view of the grounds, golf course, and pool.

### Event Space Rental/Setup

Morning Events \$200 • Evening Events \$400

*\*\*Dining Room availability varies throughout the season. Please inquire with the Events Department for availability. \*\**

## OSPREY PRIVATE DINING ROOM | LOWER LEVEL

Tucked inside our formal dining room, this room is ideal for business presentations or intimate gatherings.

### Food & Beverage Minimum Expenditure

Sunday - Thursday \$400 • Friday & Saturday \$600

## THE LANDING | OUTDOOR VENUE

Spacious and lushly landscaped event courtyard, perfect for wedding ceremonies and sunset parties.







### Event Space Rental/Setup

Sunday - Thursday \$500 • Friday & Saturday \$750

*Member Setup Rate \$75.00 Minimum for Select Rooms*

*Please note member setup rates may vary based on season and event size.*

## EVENT SPACE CAPACITY CHART

|                  |  |  |  |  |  |  |
|------------------|---|---|---|--|---|---|
| Room Name        | Rounds  | Classroom   | Theater   | Conference   | U-Shape   | Cocktail  |
| Grand Ballroom   | 250   | 140   | 350   | -  | 120   | 300   |
| Ballroom A       | 100   | 60  | 150   | 30   | 45  | 120   |
| Ballroom B       | 130   | 80  | 200   | 55   | 60  | 150   |
| Sandpiper        | 100   | 60  | 160   | 40   | 45  | 100   |
| Spoonbill        | 12  | 12  | 20  | 12   | -   | 15  |
| Osprey/PDR       | 20  | -   | 35  | 20   | -   | 20  |
| Pelican Room     | 32  | 25  | 40  | 30   | -   | 40  |
| Main Dining Room | 80-100  | -   | -   | -  | -   | 100   |
| The Landing      | 200   | -   | 250   | -  | -   | 250   |

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# EQUIPMENT RENTALS

## AUDIO VISUAL PACKAGE

Includes LCD Projector, Clicker, Screen, and one (1) Wireless Microphone  
\$200

**LCD Projector**  
\$125

**Projection Screen**  
\$35

**Podium & Wireless Microphone**  
\$35

**Hand Held or Lavalier Wireless Microphone**  
\$35

**Whiteboard Easel, & Dry Erase Markers**  
\$25

**Flip Chart, Easel, & Markers**  
\$25

**Dance Floor**  
\$300

**Risers**  
\$75

**Garden Style Ceremony Chairs**  
\$3 Each

**White Ceremony Arch**  
\$75

**LED Up-lights**  
\$25 Each

**Gold Chargers**  
(Up to 50)  
\$2 Each

**Old Fashion Popcorn Machine**  
\$125

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# BREAKFAST BUFFETS

*All buffets are based on a 25-person minimum*

## CONTINENTAL BREAKFAST BUFFET

Assorted Bakeries to include Bagels, Muffins & Danish, Herb Cream Cheese, Butter & Preserves  
Fresh Sliced Seasonal Fruits & Berries  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Hot Teas  
Chilled Fresh Juices – Orange, Pineapple & Grapefruit  
**\$13.50**

## THE SPA BREAKFAST BUFFET

Assorted Bakeries to include Bagels, Muffins & Danish, Herb Cream Cheese, Butter & Preserves  
Fresh Sliced Seasonal Fruits & Berries, Assorted Yogurts & Cottage Cheese  
Quiche Lorraine and Whole Grain Petite Waffles  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Hot Teas  
Chilled Fresh Juices – Orange, Pineapple & Grapefruit  
**\$16**

## ALL AMERICAN BREAKFAST BUFFET

Assorted Bakeries to include Bagels, Muffins & Danish, Herb Cream Cheese, Butter & Preserves  
Fresh Sliced Seasonal Fruits & Berries  
Fluffy Scrambled Eggs, Homestyle Herb Breakfast Potatoes  
Applewood Smoked Bacon and Link Sausage  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Hot Teas  
Chilled Fresh Juices – Orange, Pineapple & Grapefruit  
**\$18**

## THE “SOUND” BRUNCH\*

### **Chef Attended Omelet Station**

Whole Eggs, Egg Whites, Tomatoes, Onions, Red & Green Peppers, Mushrooms, Bacon, Ham, Spinach and  
a Variety of Cheeses  
Fresh Sliced Seasonal Fruits & Berries  
Tossed Garden Salad with Tomatoes, Cucumbers, Onions and Croutons with a Variety of Dressings  
Applewood Smoked Bacon, & Link Sausage  
Grilled Breast of Chicken with Lemon-Caper Crème, Roasted Red Potatoes & Grilled Vegetable Medley  
Assorted Bakeries to include Bagels, Muffins & Danish, Herb Cream Cheese, Butter & Preserves  
Selection of Freshly Baked Cookies and Brownies  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Hot Teas  
Chilled Fresh Juices – Orange, Pineapple & Grapefruit  
**\$25**

*(\*Requires Chef Attendant Fee \$75)*

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# BREAKFAST ENHANCEMENTS

*Breakfast enhancements are priced as an add-on to a breakfast or brunch menu*

## MIMOSA & BLOODY MARY BAR

2 Hour \$15

Additional Hour(s) \$5

## GRAND MARNIER VANILLA BEAN FRENCH TOAST

Served with Warm Maple Syrup and Butter

\$4

## EGGS BENEDICT

Soft Poached Eggs, English Muffin, Canadian Bacon & Hollandaise Sauce

\$6

## NORWEGIAN SMOKED SALMON

Sliced Norwegian Smoked Salmon with Traditional Accompaniments

\$7

## OATMEAL STATION

Traditional Oatmeal Served with Sides of Brown Sugar, Cinnamon Berries, Cream, Maple Syrup, and Raisins

\$7

## CHEF ATTENDED BELGIAN WAFFLE STATION\*

With Maple Syrup, Fresh Berries & Powdered Sugar

\$5

## CHEF ATTENDED OMELET STATION\*

Whole Eggs, Egg Whites, Tomatoes, Onions, Red & Green Peppers, Mushrooms, Bacon, Ham, Spinach and a Variety of Cheeses

\$7

*\*Requires Chef Attendant \$75*

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# BREAKFAST A LA CARTE

## CHILLED FRESH JUICES

*1 Gallon Serves Approximately 16 Guests*

Orange, Pineapple & Grapefruit

**\$30/Gallon**

## COFFEE

Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Assorted Hot Teas

*1 Gallon Serves Approximately 16 Guests*

**\$50/Gallon**

## BREAKFAST PASTRIES

Assorted Bakeries to include Bagels, Muffins & Danish, Herb Cream Cheese, Butter & Preserves

**\$30/Dozen**

## GRANOLA BARS

Variety of Granola Bars

**\$30/Dozen**

## PARFAIT BAR

Assorted Yogurts with Fresh Berries and Candied Nuts & Cottage Cheese

**\$4**

## SLICED FRUIT

Fresh Sliced Seasonal Fruits & Berries

**\$4**

## OATMEAL STATION

Traditional Oatmeal Served with Sides of Brown Sugar, Cinnamon Berries, Cream, Maple Syrup, and Raisins

**\$7**

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*





# PLATED SALAD SELECTIONS

*All Plated Lunch Salads Include Fresh Baked Assorted Rolls and Whipped Herb Butter,  
Iced Tea, Water and Coffee*

## MIXED GREEN SALAD

Mixed Spring Greens, Dried Cranberries, Candied Pecans, Bosc Pears, Gorgonzola  
Cheese tossed with a Honey-Poppy Seed Vinaigrette

**\$13**

## TRADITIONAL CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Garlic Focaccia Croutons with a Creamy  
Caesar Dressing

**\$13**

## WEDGE SALAD

Iceberg Wedge, Bacon, Bleu Cheese Crumbles, Tomato, Green Onion Served with  
Ranch on the Side

**\$14**

## LUNCH SALAD ENHANCEMENTS

Char-Grilled Chicken Breast

**\$5**

Char-Grilled Skirt Steak

**\$6**

Sugar Cane Skewered Shrimp

**\$7**

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# PLATED LUNCH SELECTIONS

*All Plated Lunches Include Choice of House Salad or Traditional Caesar Salad, One Entrée with Choice of Starch and Vegetable, Fresh Baked Assorted Rolls and Whipped Herb Butter, Iced Tea, Water and Coffee*

## CHICKEN ENTREES

### CHICKEN PICCATA

White Wine & Lemon Butter Caper Beurre Blanc  
\$22

### CHICKEN MARSALA

Pan-seared Chicken Breast Filets Simmered in Rich  
Marsala Wine Sauce  
\$22

### CHICKEN SALTIMBOCCA

Crispy Prosciutto, Sautéed Spinach & Sage Infused  
Cream Sauce  
\$22

### SUN-DRIED & MEDITERRANEAN

Sun-Dried Tomatoes, Artichoke Hearts, Sautéed  
Spinach & White Wine Lemon Crème  
\$23

## FISH ENTREES

### CITRUS ROSEMARY WILD SALMON

Orange & Lemon Zest Rosemary Crème & Crispy  
Leeks  
\$25

### PANKO CRUSTED SNAPPER

Roasted Red Pepper-Parmesan Crème & Tomato  
Caper Salsa  
\$22

### TERIYAKI MAHI-MAHI

Teriyaki Glazed & Pineapple-Mango Salsa  
\$24

## BEEF ENTREES

### FLAT IRON STEAK

Char-Grilled & Marsala Wild Mushroom Confit  
\$25

### PETITE FILET MIGNON

Char-Grilled & Barolo Demi Glace  
\$30

## STARCH OPTIONS

Yukon Gold Mashed Potatoes, Roasted Red Rosemary Potatoes, Bourbon-Vanilla Sweet Potato Mash, Herb  
Rice Pilaf, Toasted Parmesan Couscous Pearls, Garlic Mashed Cauliflower

## VEGETABLE OPTIONS

Roasted Vegetable Medley, Parmesan Asparagus Spears, Green Bean Almandine, &  
Steamed Broccoli Florets

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# LUNCH BUFFET SELECTIONS

*All buffets have a 25-person minimum and are served with a Fresh Brewed Iced Tea & Iced Water Station*

## EXECUTIVE DELI BUFFET

**Choice of 2** FSCC House Salad, Caesar Salad, Country Potato Salad, Penne Pasta Salad, Confetti Cole Slaw

Selection of Domestic and Imported Deli Meats & Cheeses

To Include: Oven Roasted Turkey Breast, Black Forrest Ham, Genoa Salami, Mortadella

American, Swiss, Provolone, Cheddar

Fresh Baked White, Whole Wheat & Marbled Rye Breads

Assortment of Mustards, Relishes, Pickles and Condiments

In-House Baked Assorted Cookies & Brownies

**\$20**

## MARKET SALAD BUFFET

Fresh Sliced Seasonal Fruits & Berries

Caprese Salad with Marinated Fresh Mozzarella, Tomatoes, Fresh Basil and Balsamic Glaze

FSCC House Salad & Penne Pasta Salad

Balsamic Marinated Grilled Vegetables

Tuna & Chicken Salads

Fresh Baked White, Whole Wheat & Marbled Rye Breads

Assortment of Mustards, Relishes, Pickles and Condiments

In-House Baked Assorted Cookies & Brownies

**\$22**

## ITALIAN BUFFET

Traditional Caesar Salad

Garlic Bread Sticks

Caprese Salad with Marinated Fresh Mozzarella, Tomatoes, Fresh Basil and Balsamic Glaze

Tuscan Inspired Marinated Vegetables and Olive Medley

Classic Seven Layer Meat Lasagna

Grilled Chicken in Penne Pasta with Choice of Marinara or Parmesan Alfredo

Italian Roasted Vegetables

Assorted Italian Cookies & Pastries

**\$28 Lunch / \$32 Dinner**

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# LUNCH BUFFET SELECTIONS

*All buffets have a 25-person minimum and are served with a Fresh Brewed Iced Tea & Iced Water Station*

## **MEXICAN FIESTA BUFFET**

Flour Tortilla Chips with Fresh Salsa  
White Cheddar Queso with Green Chiles & Jalapenos  
Southwestern Corn & Black Bean Salad  
Build Your Own Beef Taco Bar  
Char-Grilled Chicken Fajitas  
Jalapeno Corn Bread  
Southwestern Churro Fritters  
**\$25 Lunch /28 Dinner**

## **SMOKEHOUSE BUFFET**

Corn Bread  
Tossed Garden Salad with Tomatoes, Cucumbers, Onions and  
Croutons with a Variety of Dressings  
Country Potato Salad & Confetti Cole Slaw  
Char-Grilled BBQ Chicken Thighs & Smoked BBQ Brisket  
Herb Buttered Corn Cobettes with Baked BBQ Beans  
Fresh Fruit Cobbler  
**\$25 Lunch / \$28 Dinner**

## **KEY WEST FEAST BUFFET**

Fresh Sliced Seasonal Fruits & Berries  
Tropical Spinach Salad  
*(Select Two Entrees)*  
Jamaican Jerk Chicken with a Mango-Pineapple Salsa  
Roasted Mojo Pork Loin  
Char-Grilled Mahi Mahi with a Tequila-Tomato Salsa  
Orange Zested Sweet Potato Mash  
Black Beans and Saffron Rice  
Key Lime Pie  
**\$28 Lunch / \$32 Dinner**

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# LUNCH BUFFET SELECTIONS

*All buffets have a 25-person minimum and are served with a Fresh Brewed Iced Tea & Iced Water Station*

## **ALL AMERICAN GRILL OUT**

Tossed Garden Salad with Tomatoes, Cucumbers, Onions and Croutons with a  
Variety of Dressings  
Country Potato Salad & Confetti Cole Slaw  
Baked BBQ Beans  
Char-Grilled Hamburgers  
Char-Grilled All Beef Hot Dogs  
Char-Grilled Chicken Breast  
In-House Baked Assorted Cookies & Brownies  
**\$20 Lunch / \$25 Dinner**

## **CREATE YOUR OWN LUNCH BUFFET**

Fresh Baked Assorted Rolls and Whipped Herb Butter  
FSCC House Salad with a Variety of Dressings

### *Select Two Entrees*

Teriyaki Glazed Mahi Mahi, Panko Crusted Snapper  
Chicken Piccata, Chicken Marsala, Chicken Mediterranean  
Mojo Pork Loin, Flat Iron Steak

### *Select One Starch*

Yukon Gold Mashed Potatoes, Roasted Red Rosemary Potatoes, Bourbon-  
Vanilla Sweet Potato Mash, Herb Rice Pilaf, Toasted Parmesan Couscous Pearls,  
Garlic Mashed Cauliflower

### *Select One Vegetable*

Roasted Vegetable Medley, Parmesan Asparagus Spears, Green Bean  
Almandine, Steamed Broccoli Florets  
Chef Selected Desserts  
**\$28 Lunch / \$32 Dinner**

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# BREAK SELECTIONS

**Assorted Cookies, Brownies & Blondies**

\$30/dozen

**Fresh Sliced Seasonal Fruits & Berries**

\$4

**Individual Vegetable Crudités with Artisanal Sauces**

\$3/each

**Roasted Garlic Hummus & Pita Chips**

\$4

**Whole Fruits of the Season**

\$4

**Buttered Popcorn**

\$3

**Individual Pretzels & Potato Chips**

\$3

**Granola Bars & Trail Mix**

\$4.5

**Soft Pretzels with a Variety of Mustards & Sauces**

\$5

**Assorted Mixed Nuts**

\$3

**Coca-Cola® Brand Soft Drink Cans & Bottled Waters**

\$2.25 Each

## **NON-ALCOHOLIC DRINK STATION**

Includes Coca-Cola® Brand Soft Drink Cans, Lemonade, Iced Water, & Iced Tea Dispensers\*

1 Hour - \$4

2 Hours - \$6

3 Hours - \$8

4 Hours - \$10

*\*Chilled Orange Juice/Cranberry Juice can be substituted for Lemonade/Iced Tea*

## **CHILLED FRESH JUICES**

*1 Gallon Serves Approximately 16 Guests*

Orange, Pineapple & Grapefruit

**\$30/Gallon**

## **COFFEE**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Assorted Hot Teas

*1 Gallon Serves Approximately 16 Guests*

**\$50/Gallon**

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# HORS D'OEUVRES

*Priced by the Piece*

## COLD

### **TOMATO & MOZZARELLA BRUSCHETTA**

Sun-Dried Tomato Relish, Fresh Mozzarella, Baguette  
Crostoni & Balsamic Glaze  
**\$3**

### **HERBED GOAT CHEESE PASTRY CUPS**

Fresh Herb Seasoned Goat Cheese, Phyllo Pastry Cup,  
Red Peppers & Parsley  
**\$3**

### **DEVILED EGGS**

Assorted Herb Toppings  
**\$3**

### **APPLE, WALNUT & BRIE CROSTINI**

Apple, Candied Walnuts, Brie Cheese, Arugula &  
Balsamic Glaze  
**\$3.5**

### **BEEF CARPACCIO CANAPES**

Thin Sliced Tenderloin, Micro Greens, Horseradish  
Crème &  
**\$3.5**

### **ANTIPASTO SKEWER**

Fresh Mozzarella, Artichokes, Roasted Red Peppers,  
Kalamata Olives & Balsamic Vinaigrette  
**\$3.5**

### **SMOKED SALMON CANAPES**

Smoked Salmon, Whipped Dill Cream Cheese,  
Cucumber Disc & Pumpernickel Toast Point  
**\$4**

### **TUNA TATAKI**

Thin Sliced Seared Ahi Tuna, Cucumber Crostini,  
Wasabi Aioli & Pickled Ginger  
**\$4.5**

## HOT

### **SPANAKOPITA**

Spinach & Feta Cheese Greek Pastry  
**\$3**

### **CRAB STUFFED CREMINIS**

Panko Dusted & Balsamic Glaze  
**\$3**

### **RASPBERRY & BRIE PASTRY PUFFS**

Raspberry & Brie Stuffed Puff Pastries with  
Raspberry Puree  
**\$3.5**

### **POTATO CROQUETTES**

Beef & Potato Rolls, Pan-Fried & Roasted Garlic  
Aioli  
**\$3**

### **CHICKEN CORDON BLEU**

Breaded Chicken, Ham, Swiss Cheese & Dijon Aioli  
**\$3**

### **PORK POT STICKERS**

Sweet Thai Chili  
**\$3**

### **QUESADILLA**

Cheddar Cheese, Green Onion, Sour Cream & Salsa  
**\$3**

### **BACON WRAPPED SCALLOPS**

Balsamic Glaze & Lemon Aioli  
**\$3.5**

### **BEEF WELLINGTON**

Baked Puff Pastry Wrapped Beef Tenderloin,  
Duxelles & Horseradish Crème  
**\$3.5**

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# RECEPTION TABLE DISPLAYS

## IMPORTED & DOMESTIC CHEESE

Appointed with Fruit & Artisanal Crackers

\$4

## CRUDITÉ DISPLAY

Seasonal Vegetables & Dipping Sauces

\$4

## INDIVIDUAL CRUDITÉS

Seasonal Vegetables & Dipping Sauces Served in Individual Cups

\$5

## FRUIT DISPLAY

Fresh Sliced Seasonal Fruits & Berries

\$4

## TUSCAN TABLE

Balsamic Marinated Artichoke Hearts & Cremini Mushrooms, Olive Medley  
Fire-Roasted Sweet Peppers, Fresh Mozzarella Appointed with Focaccia Crostinis

\$10

## BAKED BRIE EN CROUTE

Brie Cheese Baked in a Puff Pastry with Raspberry Compote & French Baguettes

\$5

## SMOKED SALMON

Smoked Whole Salmon with Capers, Red Onion, Cucumber, Red Pepper & Egg

*Serves Up To 50*

\$350

## LIGHTED ICED COCKTAIL SHRIMP DISPLAY

Chilled Jumbo Shrimp with Cocktail Sauce and Lemon Wedges

*Serves Up To 75*

\$450

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# CHEF ATTENDED STATIONS

*All Stations Require a Chef Attendant \$75*

## **BEEF TENDERLOIN**

Roasted Tenderloin, Horseradish Crème, Barolo Demi & Assorted Dinner Rolls  
**\$12**

## **HERB ROASTED TURKEY**

Cranberry Sauce, Sage Au Jus & Assorted Dinner Rolls  
**\$8**

## **HONEY GLAZED SPIRAL HAM**

Whole Grain Dijon, Grilled Pineapple & Assorted Dinner Rolls  
**\$10**

## **PRIME RIB**

Slow Roasted Herbed Rib Eye, Au Jus, Horseradish Crème & Assorted Dinner Rolls  
**\$12**

## **MASHED POTATO BAR**

*Select 2*

Yukon Gold Mash, Red Potato Mash or Sweet Potato Mash

*Toppings to Include*

Onion, Tomato, Mushrooms, Red Peppers, Bacon, Cheddar Cheese, Parmesan, Asparagus, Pesto & Garlic  
**\$12**

## **CREATE YOUR OWN PASTA BAR**

*Select 2*

Rigatoni, Penne, Farfalle or Cheese Tortellini

*Select 2*

Marinara, Alfredo, Pesto Crème or Organic Vodka Sauce

*Toppings to Include*

Meatballs, Grilled Chicken, Caramelized Onions, Mushrooms, Tomato, Grilled Asparagus, Spinach, Basil,  
Garlic & Parmesan  
**\$18**

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# PLATED DINNER SELECTIONS

*All Plated Lunches Include Choice of House Salad or Traditional Caesar Salad, One Entrée with Choice of Starch & Vegetable, Fresh Baked Assorted Rolls, Whipped Herb Butter, Iced Tea, Water & Coffee service*

## CHICKEN ENTREES

### CHICKEN PICATTA

White Wine & Lemon Butter Caper Beurre Blanc  
\$28

### CHICKEN MARSALA

Pan-seared Chicken Breast Filets Simmered in Rich  
Marsala Wine Sauce  
\$29

### CHICKEN SALTIMBOCCA

Crispy Prosciutto, Sautéed Spinach & Sage Infused  
Cream Sauce  
\$28

### CHICKEN MEDITERRANEAN

Sun-Dried Tomatoes, Artichoke Hearts, Sautéed  
Spinach & White Wine Lemon Crème  
\$29

## FISH ENTREES

### CITRUS ROSEMARY WILD SALMON

Orange & Lemon Zest Rosemary Crème & Crispy  
Leeks  
\$29

### PANKO CRUSTED SNAPPER

Roasted Red Pepper-Parmesan Crème & Tomato  
Caper Salsa  
\$28

### TERIYAKI MAHI MAHI

Teriyaki Glazed & Pineapple-Mango Salsa  
\$28

## BEEF ENTREES

### FLAT IRON STEAK

Char-Grilled & Marsala Wild Mushroom Confit  
\$31

### PETITE FILET MIGNON

Char-Grilled & Barolo Demi-Glace  
\$35

## STARCH OPTIONS

Yukon Gold Mashed Potatoes, Roasted Red Rosemary Potatoes, Bourbon-Vanilla Sweet Potato Mash,  
Herb Rice Pilaf, Toasted Parmesan Couscous Pearls, Garlic Mashed Cauliflower

## VEGETABLE OPTIONS

Roasted Vegetable Medley, Parmesan Asparagus Spears, Green Bean Almandine, &  
Steamed Broccoli Florets

*\*For Combination Plates with Two Entrees Add \$4.00 per person\**

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# DESSERT SELECTIONS

## PLATED DESSERTS

Choice of Key Lime Pie, Carrot Cake, Chocolate Cake, Red Velvet Cake, Limoncello Cake, NY Style Cheesecake, Peanut Butter Pie, Lemon Panna Cotta, Tiramisu, Apple Cobbler, Chocolate Mousse Parfait  
\$6

## ASSORTED PETITE FOURS

Chef's Selection of Mini Cakes and Pastries  
\$5

## HOMAGE TO CHOCOLATE

A Variety of Chocolate Dipped Strawberries and Fruits  
\$8

## CHOCOLATE FOUNTAIN ENHANCEMENTS

Includes Fresh Fruits, Cakes, Pretzels, Marshmallows and Fountain with Attendant  
\$10 (Minimum 75)

## YOUR FAVORITE CANDY TABLE

Personalized Selection of Candies and Mints  
\$8

## ASSORTED CAKE & PIE BUFFET

\$6

## ASSORTED COOKIE PLATTER

\$30/Dozen

## ICE CREAM SUNDAE

Chocolate & Vanilla Ice Cream Accompanied by Assorted Toppings and Sauces  
\$7.5

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*



# BAR PACKAGES

*All bars require a \$75.00 bartender fee*

## CALL BRANDS PACKAGE

*Includes Domestic and Imported Beers, House Wines, Call Brand Spirits, and Assorted Soft Drinks*

- 1 Hour - \$20
- 2 Hours - \$24
- 3 Hours - \$28
- 4 Hours - \$32

## BEER & WINE ONLY PACKAGE

*Includes Domestic and Imported Beers, House Wines, and Assorted Sodas*

- 1 Hour - \$15
- 2 Hours - \$18
- 3 Hours - \$21
- 4 Hours - \$26

## PREMIUM BRANDS PACKAGE

*Includes Domestic and Imported Beers, House Wines, Premium Brand Spirits, and Assorted Soft Drinks*

- 1 Hour - \$24
- 2 Hours - \$28
- 3 Hours - \$35
- 4 Hours - \$40

## CASH BAR

- Domestic Beer – \$5
- Imported Beer – \$6
- House Wine – \$6
- Call Spirits – \$7
- Premium Spirits – \$9

## BEER & WINE

### DOMESTIC BEERS

- Bud Light
- Yuengling
- Miller Lite/Michelob Ultra\*

### IMPORTED BEERS

- Heineken
- Corona
- Stella Artois

*\*Miller Lite or Michelob Ultra Depending on Availability*

### WHITE WINES

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- White Zinfandel

### RED WINES

- Merlot
- Cabernet
- Pinot Noir

## SPIRITS

### CALL BRANDS

- Vodka** – Tito's
- Rum** – Bacardi, Captain Morgan, & Malibu
- Gin** – Tanqueray
- Tequila** – Jose Cuervo Gold
- Whiskey** – Jack Daniels
- Bourbon** – Jim Beam
- Scotch** – Dewar's White Label

### PREMIUM BRANDS

- Vodka** - Grey Goose
- Rum** – Bacardi Superior, Mount Gay XO
- Gin** – Hendricks
- Tequila** – Patron Silver
- Whiskey** – Crown Royal
- Bourbon** – Maker's Mark
- Scotch** – Johnnie Walker Black

## ADDITIONAL BEVERAGES

- Champagne Toast - \$5
- Non-Alcoholic - \$3
- Bottle of Champagne/House Wine - \$26

*All prices subject to 7% sales tax and 21% Service Charge. Menu prices may change without notice.*

