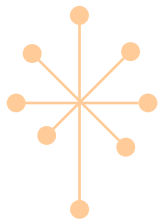




Food & Beverage Options





Welcome to Lexington Country Club

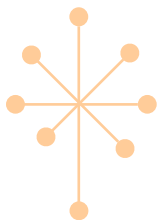
We would like to thank you for your interest in Lexington Country Club for your special day. When you select Lexington Country Club as a site for your wedding, you can rest assured that you will be creating memories that will last a lifetime. Our seasoned team of professionals and Executive Chef will work with you to turn your vision into reality.

Our banquet planner will give you a taste of what Lexington Country Club can offer to make your occasion perfectly unique. Whether you are planning a small luncheon or wedding reception, we are eager to work with you to design an affair that is a personal reflection of your style.

Included in our planner is a variety of menus, beverage pricing, and general banquet policies. We are able to provide you with contacts for local florists, entertainers, and photographers that we have worked with to assist you in planning your event.

Banquets

- ❖ *The Club reserves the right to substitute an alternative banquet room based on any changes in the number of attendees or program. Your private room is reserved exclusively for your guests.*
- ❖ *All food and beverage items must be supplied, served and prepared by Lexington Country Club. Special occasion cakes are the only exception to this policy and are subject to a \$1.00 cake cutting fee per person.*
- ❖ *All menu selections must be submitted to the banquet office at least two (2) weeks prior to your event.*
- ❖ *State Law requires that all alcoholic beverages be consumed on the Club premises and must be purchased from the Club. Club personnel must hand all beverage service.*
- ❖ *Management reserves the right to refuse service of alcoholic beverages to any person under the age of 21 or anyone who appears to be intoxicated.*
- ❖ *All prices quoted prior to 90 days are subject to change without notice due to the fluctuations in the market.*





On buffets, the Club will provide ample amounts for the guaranteed number of guests anticipated to assure guests of a well stocked table and presentation. With this policy, we decline carry out containers during or after buffet service.

- ❖ *The guaranteed number of guests shall be provided to the Club 72 hours prior to the event. The Club will prepare 3% over the guaranteed number for unexpected guests. If the percentage of unexpected guests is higher than 3%, the Club reserves the right to serve whatever is available at the time. If a guarantee is not provided to the Club 72 hours prior to the event, the club will prepare for the estimated number of guests and bill according to that number or the actual number of guests, whichever is higher.*
- ❖ *The Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club prior to, during, or following the function.*

Fees and Restrictions

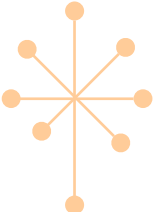
- ❖ *A date booked will be considered confirmed upon receipt of a \$600.00 deposit. Fifty percent (50%) of the balance is due 30 days prior to the event, the remaining fifty percent (50%) is due three (3) days prior to the event. All deposits will be applied to your final billing unless a cancellation occurs. In the event of a cancellation, our refund schedule is as follows:*
 - *More than 90 days- full refund of deposit*
 - *60-90 days- 50% of deposit*
 - *30-60 days- 25% of deposit*
 - *Less than 30 days- no refund of deposit*
- ❖ *Rooms are subject to a \$600.00 room rental fee.*
- ❖ *Any questions regarding your bar bill must be addressed at the conclusion of your event. Adjustments cannot be made later since all empty bottles will be disposed of after the function.*
- ❖ *All services subject to 20% service charge and applicable state tax.*



Lexington Country Club Reception Sites

The Vista Ballroom

Our Vista Ballroom offers an exceptional location for your memorable event. The Vista Ballroom offers a panoramic and breathtaking view of the beautifully manicured Gordon Lewis designed golf course. It accommodates up to 150 guests and can be reserved in full or divided in half for smaller functions.



The Waterford & Wedgewood Room

Our Waterford & Wedgewood Room can accommodate up to 40 guests. This elegant room creates the perfect setting for an intimate dinner.

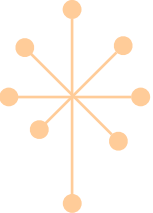
The Seasons Room

This screened in finished lanai room can be rented by itself or added to the Vista Ballroom for a grand event. Breathtaking views of the golf course surround this enchanting room. Accommodates up to 100 guests.

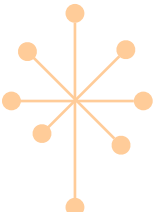
Available Late November 2008.

The Clubhouse

The whole Lexington Clubhouse can be reserved for your special day. Limited availability. Includes the Vista Ballroom, Grille Room, Lounge, Seasons Room, & Patio. Plenty of room to mingle and entertain.



<i>Banquet Space</i>	<i>Banquet Capacity</i>	<i>Time Limit</i>	<i>Facility Charge**</i>
<i>Vista Ballroom</i>	<i>150</i>	<i>4 hours</i>	<i>\$600</i>
<i>North or South Vista</i>	<i>74</i>	<i>4 hours</i>	<i>\$300</i>
<i>Seasons Room</i>	<i>100</i>	<i>4 hours</i>	<i>\$300</i>
<i>Vista & Seasons Room</i>	<i>260</i>	<i>4 hours</i>	<i>\$1000</i>
<i>The Clubhouse</i>	<i>300+</i>	<i>4 hours</i>	<i>\$1500</i>
<i>Waterford & Wedgwood Rooms</i>	<i>40</i>	<i>3 hours</i>	<i>\$400</i>



**Facility Charges include event space, set-up/break-down, staff, ivory or white table clothes and napkins, china, flatware, stemware, tables, chairs, 1 mirror & candle votive per table and accessory tables.*

***Room Minimums may be required based on time of year or day of services.*

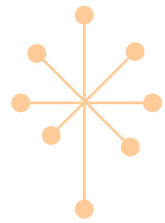
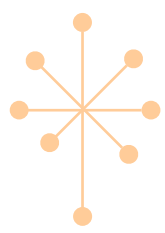


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Banquet Breakfast Selections

*All Breakfast Selections include Fresh Orange or Grapefruit Juice
Freshly Brewed Coffee or Tea
Priced Per Person*

Fluffy Scrambled Eggs

*Breakfast Potatoes and Choice of
Bacon or Sausage
Biscuit or Muffin
\$9.95*

French Toast

*With Warm Maple Syrup, Fresh Fruit
and Choice of
Crispy Bacon or Sausage
\$9.95*

Classic Eggs Benedict

*Toasted English Muffins topped with
Canadian Bacon, Poached Egg, and
Hollandaise Sauce
\$12.95*

Deep South Breakfast

*Fresh Fruit Cocktail, Buttermilk Biscuit
with Creamy Sausage Gravy, Fluffy
Scrambled Egg and Breakfast Potatoes
\$12.95*

Continental Breakfast Buffets

*All include Fresh Orange Juice, Freshly Brewed Coffee or Tea
Priced Per Person*

Traditional

Continental Breakfast
*Muffins
Breakfast Pastries
Bagels with Cream Cheese
Butter & Jams
\$8.95
(with Fruit add \$3.00)*

Deluxe

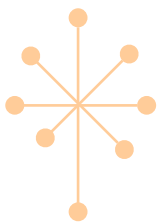
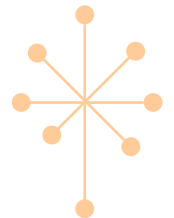
Continental Breakfast
*Assorted Fresh Fruit Display
Danish, Croissants & Muffins
Bagels with Cream Cheese
and Smoked Salmon
Butter & Jams
\$15.95*

Southern

Continental Breakfast
*Assorted Fresh Fruit Display
Danish, Croissants & Muffins
Bagels with Cream Cheese
Hot Buttermilk Biscuits with
Sausage Gravy, Butter & Jams
\$12.95*

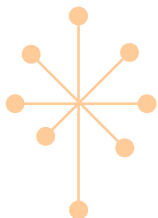
Full Breakfast Buffet

*Assorted Fruit & Berries
Danish, Croissants & Muffins
Bagels with Cream Cheese
Scrambled Eggs and French Toast with Maple Syrup
Sausage, Bacon and Breakfast Potatoes
\$16.95*



Breakfast Buffet Enhancements

Hot Buttermilk Biscuits with Sausage Gravy	\$4.00 per person
Cheese Blintzes with Fruit Toppings	\$4.00 per person
Flavored Whipped Cream Cheeses	\$1.00 per person
Smoked Salmon Display	\$5.00 per person
Omelet Station (\$35.00 Chef Fee)	\$5.00 per person



Meetings & Breaks

Priced Per Person

Golf Registration

Fresh Orange Juice, Freshly Brewed Coffee

Danish or Fruit Muffins

\$4.75

Traditional Continental Breakfast

Fresh Orange Juice, Freshly Brewed Coffee or Tea

Muffins

Breakfast Pastries

Bagels with Cream Cheese

Butter & Jams

\$8.95

(with Fruit add \$3.00)

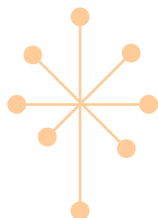


Afternoon Breakouts

Iced Tea, Vegetable Crudités with Dipping Sauce,

Snack Mix, Seasonal Fruit, Granola Bars

\$8.95



Evening Breaks

Chocolate Truffles, Miniature Cream Filled Éclairs,

French Pastries and Chocolate Dipped Strawberries

\$12.95 per person

À la Carte Breaks and Refreshments

Priced Per Person

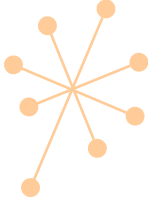
<i>Coffee or Tea</i>	<i>\$12.00 per pot</i>	<i>\$24.00 per gallon</i>
<i>Assorted Juices</i>		<i>\$8.50 per liter</i>
<i>Soft Drinks</i>		<i>\$2.50</i>
<i>Bottled Water</i>		<i>\$3.00</i>
<i>Seasonal Whole Fresh Fruit</i>		<i>\$2.00</i>
<i>Danish</i>		<i>\$1.50</i>
<i>House Baked Cookies</i>		<i>\$2.00</i>
<i>Fudge Brownies</i>		<i>\$2.00</i>
<i>Bagels & Cream Cheese</i>		<i>\$3.00</i>





Banquet Luncheon Salad Selections

*All Lunch Salads include Rolls, Butter, Coffee, Tea & Soda, and Fresh Baked Cookies
Served until 3:00pm
\$18.00 per Person*



Chicken Caesar

*Traditional Caesar Salad topped with
Tender Grilled Chicken Breast*

Chicken Waldorf Salad

*Chicken Salad with Apples, Seedless Grapes,
Walnuts and Celery served on a Bed of Lettuce
with a Fresh Fruit Garnish*

Buttermilk Fried Chicken Salad

*Southern Fried Boneless Breast of Chicken
tossed with Walnuts, Tomatoes,
and Chopped Egg
Honey Mustard Dressing*

Cobb Salad

*Mixed Greens topped with Grilled Chicken, Crisp
Bacon, Crumbled Blue Cheese,
Hard Boiled Egg, Shrimp,
Diced Tomato and Avocado*

Taco Supreme Salad

*Crunchy Tortilla Shell filled with lightly seasoned
Chicken Strips, Shredded Lettuce, Chopped
Tomatoes, Spicy Black Beans and topped with
Cheddar Cheese, Sour Cream, Guacamole and Salsa*

Three Sisters Salad

*Three of our House Made Salads
Chicken, Tuna and Shrimp
Served with a Fruit Muffin and Fruit Garnish*

Banquet Luncheon Salad Buffet

*Includes Hot Soup, Fresh Fruit Display, Rolls & Butter, Fresh Baked Cookies
Coffee, Tea & Soda
\$19.00 per person*

Choice of two of the following salads:

Mini Salad Bar

Greek Salad

Nicoise Salad

Chicken Waldorf

Chicken Caesar

Chef Salad

Chicken Salad

Tuna Salad

Egg Salad

Pasta Salad

Banquet Luncheon Entree Selections

*All Luncheon Entrees are served with House Salad, Fresh Baked Rolls,
Dessert Selection and Coffee, Tea & Soda
Priced Per Person*

Chicken ala Reine Bouchee

*Boneless Breast of Chicken and
Fresh Mushrooms with Sherry & Cream
served in Puff Pastry
\$19.00*

Crisp Phyllo Wrap

*Ham, Swiss Cheese and Fresh Green Asparagus
baked in crisp Phyllo and served with a
Light Mustard Butter Sauce
\$19.00*

Chicken Primavera

*Strips of Chicken Breast and Vegetables served over
Spinach and Egg Fettuccini tossed with
Cream and Parmesan Cheeses
\$19.00*

Atlantic Salmon Fillet

*Choice of Grilled, Blackened or Baked with a
Lemon and Chive Butter Sauce
\$20.00*

Roast Prime Rib of Beef

*8 oz. Cut
\$26.00*

Sirloin Tips

*Choice Sirloin braised with Shallots and Mushrooms
in a Rich Burgundy Sauce served over
Rice Pilaf or Fettuccini
\$20.00*

Seafood Newburg

*Shrimp, Scallops and Langostinos sautéed with
Mushrooms in a Sherry Cream Sauce
served in a Puff Pastry
\$21.00*

Chicken or Seafood Crepes

*With Sherry Cream Sauce
\$19.00*

Beef Stroganoff

*Choice Beef with Mushrooms, Onions and Brown
Sauce finished with Sour Cream and served over
Rice or Fettuccini
\$20.00*

Grilled Lemon Chicken

*Boneless Breast of Chicken marinated with
Fresh Herbs and Lemon
\$19.00*

Petite Filet Mignon

*5 oz. Tenderloin with Chive Butter
\$28.00*

Fresh Baked Quiche

*Choice of:
Bacon, Wilted Leeks
Lump of Crab, Artichoke Heart & Jack Cheese
Mushroom with Swiss, Cheddar & Jack Cheese
\$17.00*

Banquet Hors d'oeuvre Platters and Displays

Priced to serve 75 to 100 people



Sliced Seasonal Fruit Display

\$175.00

Smoked Salmon Display

Served with Capers, Chopped Egg, Diced Red Onions, Sour Cream and Assorted Crackers
\$5.50 per person

Vegetable Crudités

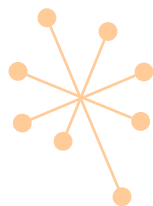
\$150.00

Hot Crab, Artichoke and Spinach Dip

With Assorted Crackers or Pita Chips
\$165.00

Sliced Fresh Fruit and Cheese Display

Sliced Monterey Jack and Cheddar Cheeses with two Baked Brie en Croute, Grapes, Strawberries and Crackers
\$250.00



Antipasto Platter

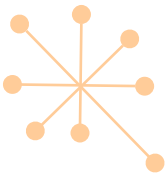
Sliced Prociutto, Capicola, Salami, Provolone, Mozzarella, Olives, Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Lettuce and Balsamic Tomatoes
\$280.00

Banquet Hot Hors d'oeuvre Selections

Prices Quoted Per 100 Pieces

<i>Assorted Petite Quiche</i>	\$155.00
<i>Spring Rolls</i>	\$155.00
<i>Spanakopita</i>	\$155.00
<i>Crabmeat Wontons</i>	\$165.00
<i>Oriental Toast Shrimp</i>	\$175.00
<i>Sesame or Fried Chicken Tenders</i>	\$165.00
<i>Meatballs: Swedish, Italian or Barbecue</i>	\$110.00
<i>Rumaki</i>	\$165.00
<i>Bacon Wrapped Scallops</i>	\$225.00
<i>Crispy Silver Dollar Crab Cakes</i>	\$185.00
<i>Fried Spicy or Coconut Shrimp</i>	\$185.00
<i>Shrimp or Chicken Tenders with Bacon & Jalapenos</i>	\$175.00
<i>Cocktail Smokies</i>	\$100.00
<i>Pita Triangles with Feta, Bacon & Spinach</i>	\$155.00
<i>Stuffed Mushroom Caps</i>	
<i>Spicy Sausage</i>	\$150.00
<i>Spinach</i>	\$150.00
<i>Crabmeat</i>	\$175.00



**Banquet Cold Hors d'oeuvre Selections***Prices Quoted Per 100 Pieces*

<i>Ham Wrapped Asparagus Spears</i> (seasonal)	\$145.00
<i>Focaccia Bread</i> with Olive Tapenade	\$110.00
<i>Deviled Eggs</i>	\$110.00
<i>with Caviar</i>	\$145.00
<i>Belgian Endive</i> with Salmon Mousse	\$120.00
<i>Smoked Salmon Dip</i> with Crackers (serves 75-100)	\$165.00
<i>Prociutto Wrapped Melon Wedges</i>	\$155.00
<i>Ham, Chicken or Tuna Salad</i> on Mini Croissants	\$180.00

Seafood Selections*Prices Quoted Per 100 Pieces*

<i>Large Shrimp on Ice</i>	\$175.00
<i>Oysters Rockefeller</i>	\$175.00
<i>Clams Casino</i>	\$110.00
<i>Tuna or Salmon Tenderloin</i> with Three Peppercorn (serves 50)	\$155.00

Assortment of Lite Bites*Serves 50-75 People*

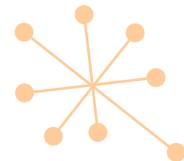
<i>Jalapenos Poppers, Mozzarella Sticks, Onion Rings, and Beer Battered Mushrooms</i>	\$285.00
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Banquet Mini Brochettes*Prices Quoted Per 100 Pieces & Served with Appropriate Sauces*

<i>Beef & Mushrooms</i>	\$180.00
<i>Yellowfin Tuna & Sweet Pepper Cubes</i>	\$175.00
<i>Herbed Shrimp & Scallops, Hot or Cold</i>	\$290.00
<i>Sesame Chicken & Vegetables</i> or <i>Chicken & Pineapple</i>	\$175.00

Chef Attended Stations*Attended Stations incur a \$35.00 Carving/Chef's Fee
Accompanied by Assorted Breads & Condiments*

<i>Grilled Roast Tenderloin of Beef</i> (50 servings)	\$375.00
<i>Prime Rib of Beef</i> (50 servings)	\$325.00
<i>Roast Pork Loin</i> (50 servings)	\$175.00
<i>Glazed Ham</i> (50 servings)	\$175.00
<i>Roasted Turkey Breast</i> (50 servings)	\$175.00
<i>Cheese Tortellini</i> with Alfredo or Pesto Sauce (minimum 50 people)	\$5.50 per person
<i>Penne Pasta with Chicken, Sun-Dried Tomatoes, Garlic, Ripe Olives, Olive Oil and Herbs</i> (minimum 50 people)	\$6.75 per person



Creative Buffet Selections

Minimum of 50 People

All Buffets include Coffee, Tea & Soda, House Salad, Choice of Entrée, Vegetable and Chef's Choice Dessert Table

Priced Per Person

**Choice of Two Entrees,
Two Vegetables and Two Starches**

Lunch \$23.00

Dinner \$32.00

**Choice of Three Entrees,
Two Vegetables and Two Starches**

Lunch \$26.00

Dinner \$36.00

Main Entrée Selections

Mahi Mahi

Baked Salmon

Shrimp Scallops En Bouchee

Grilled Lemon Chicken

Baked Stuffed Sole

Chicken Marsala

Chicken Cordon Bleu

Chicken Florentine

Fried Chicken

Red Snapper

in Herbed Butter

Sirloin Tips

in Mushroom Burgundy Sauce

Roast Pork Loin

in Hunter or Raspberry Sauce

*Pasta as an Entrée, choice of: Tortellini, Penne or Fettuccini
Accompanied with your choice of sauce: Marinara, Alfredo or Pesto*

Starch Choices

Mashed Potato

Oven Baked Potato

Duchess Potato

Roasted Garlic Potatoes

Potatoes Au Gratin

Parsley Red Skin Potatoes

Wild Rice Blend

Twice Baked Potato

Rice Pilaf

Vegetable Choices

Squash Medley

Peas and Perl Onions

Buttered Broccoli

Steamed Cauliflower & Broccoli

Honey Glazed Carrots

Green Beans Almondine

Chef's Stir Fry Vegetables

Dessert Table

Chef's Selection

Layer Cakes & Pies or Fresh Baked Cookies & Brownies



Theme Buffet Selections

Minimum 50 people

Priced Per Person

Includes Coffee, Tea & Soda

Old South Barbecue

Honey Roasted Barbecue Chicken

Hickory Smoked Barbecue Ribs

Pasta Salad

Baked Beans

Corn on the Cob

Freshly Baked Corn Bread

Warm Fruit Cobbler

\$28.00

Golfer's Barbecue

Hamburgers and Hot Dogs

Chef's Selection of 2 Salads

Cheese, Lettuce, Tomatoes,

Onions, Relish, Pickles and Chips

Fresh Fruit Display

Condiments

Cookies & Brownies

\$20.00

Mexican Buffet

Chopped Salad with Cilantro Vinaigrette

Chicken Quesadillas

Beef Taco Station

Pork Burritos

Spanish Rice

Tortilla Chips

Salsa, Sour Cream, Guacamole

Flan

\$28.00

Italian

Caesar Salad and Antipasto Platter

Baked Ziti with Shrimp & Crab

Italian Sausage & Peppers

Chicken Parmesan

Rosemary Roasted Potatoes

Grilled Asparagus

Fresh Baked Focaccia & Bread Sticks

Tiramisu and Mini Cannolis

\$30.00

New York Deli Bar

Hot Soup du Jour

Assorted Deli Meats & Cheeses

Breads & Rolls, Condiments

2 Salads

Cookies & Brownies or Pies & Cakes

\$19.00

(with Chicken or Tuna Salad add \$2.00)

Buffet Salad Enhancements

Add \$1.00 per Person

Tropical Fruit Salad

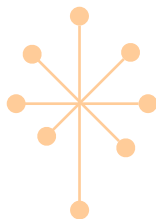
Potato Salad

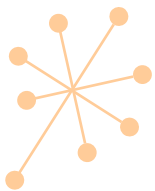
Pasta Salad

Cucumber Dill Salad

Caesar Salad Bowl

Cole Slaw





Buffet Enhancements

*Can Be Added to Any Buffet Selection
Attended Stations incur a \$35.00 carving/chef's fee*

<i>Grilled Roast Tenderloin of Beef (50 servings)</i>	<i>\$375.00</i>
<i>Prime Rib of Beef (50 servings)</i>	<i>\$325.00</i>
<i>Roast Pork Loin (50 servings)</i>	<i>\$175.00</i>
<i>Glazed Ham (50 servings)</i>	<i>\$175.00</i>
<i>Roasted Turkey Breast (50 servings)</i>	<i>\$175.00</i>
<i>Cheese Tortellini with Alfredo or Pesto Sauce (minimum 50 people)</i>	<i>\$5.50 per person</i>
<i>Penne Pasta with Grilled Chicken, Sun-dried Tomatoes, Garlic, Ripe Olives, Olive Oil & Herbs (minimum 50 people)</i>	<i>\$6.75 per person</i>
<i>Bow Tie Pasta with Fresh Basil, Tomatoes and Parmesan (minimum 50 people)</i>	<i>\$5.50 per person</i>

Kids Corner Buffet Selections

*Includes Soft Drink and Cookies
\$8.95 per Child*

<i>Pizza Party</i>	<i>BBQ or Fried Chicken</i>
<i>Chicken Fingers</i>	<i>Hamburgers & Hotdogs</i>

Boxed Lunches

Boxed Lunch Selections

*Choice of Sandwich and Soft Drink
\$12.95 per Person*

*Ham & Swiss Cheese
Roast Beef & Cheddar Cheese
Turkey Breast & Swiss Cheese*

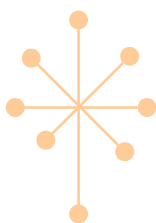
With Tomato, Choice of Condiments

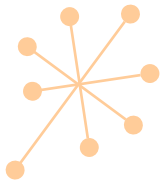
Choice of Bread:

Croissant, Whole Wheat, White, Rye

Boxed with:

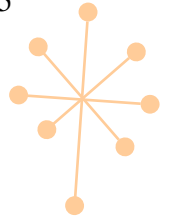
*Whole Fruit, Potato Chips
Fresh Baked Cookie or Brownie*





Banquet Dinner Selections
Can be added to any plated entrée selection

15



Appetizers

Priced Per Person

<i>Shrimp Cocktail</i>	\$11.95
<i>Grilled Portabella Mushrooms with Sautéed Shrimp, Scallops and Montrachet Cheese</i>	\$10.95
<i>Jumbo Lump Crab Cakes with Tomato Basil Cream Sauce</i>	\$15.00
<i>Escargot Filled Mushrooms with Burgundy Garlic Sauce</i>	\$10.95
<i>Sliced Scottish Smoked Salmon with Capers, Red Onion, Cream Cheese and Lemon</i>	\$11.95

Pasta Interlude

Customize By Choosing Pasta and Sauce
\$5.50 Per Person

Pasta Selections:

Cheese Tortellini, Angel Hair, Fettuccini, Linguini, Penne or Farfalle

Sauces Selections:

Marinara, Alfredo, Pesto or Carbonara



Salads

Priced Per Person

<i>House Salad</i>	<i>Included</i>
<i>Crisp Lettuce, Shredded Carrots, Tomato, Red Onion, Black Olive & Cucumber</i>	<i>with all</i>
	<i>entrees</i>
<i>Traditional Caesar</i>	\$2.00
<i>Spinach Salad</i>	\$3.25
<i>Red Onion, Mushrooms, Hard Boiled Egg & Warm Bacon Dressing</i>	

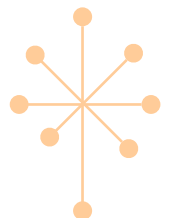
Sorbet

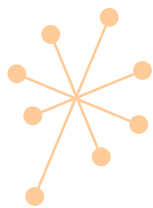
\$2.00 Per Person

Lemon

Lime

Raspberry





Banquet Dinner Entree Selections

*Served with House Salad, Two Accompaniments, Baked Rolls & Butter
Coffee, Tea & Soda, and Chef's Choice Dessert*

Beef Entrees

All Beef Prepared Medium Rare (unless otherwise specified)

Larger Cuts Available at Market Price

Split entrée selections will be priced at the highest entrée

Priced Per Person

<i>New York Strip 10 oz.</i>	\$36.00
<i>Filet Mignon 6 oz.</i>	\$39.00
<i>Prime Rib of Beef Queen Cut 10 oz.</i>	\$30.00
<i>Prime Rib of Beef King Cut 14 oz.</i>	\$34.00

Choice of Sauces:

Maitre d Butter: Fresh Butter Seasoned with Lemon & Herbs

Béarnaise: Tarragon-Scented Hollandaise

Au Piovre: Brandy, Peppercorn, Cream Sauce

Forestiere: Rich Red Wine Brown Sauce with Wild Forest Mushrooms

Au Jus: Reduced Beef Stock with Pan Drippings served with Prime Rib

Brandied Horseradish Sauce: Served with Prime Rib



Chicken Entrees

Boneless Breast of Chicken with Choice of Presentation

\$29.00 per Person

Princess

Sautéed and Topped with Jumbo Shrimp, Fresh Green Asparagus with Hollandaise Sauce

Florentine

Filled with Ricotta Cheese, Spinach and Toasted Pine Nuts

Sautéed Crisp with Roasted Red Pepper Sauce

Cordon Bleu

Layered with Smoked Ham and Gruyere Cheese

Sautéed Crisp with Sauce Supreme

Marsala

Sautéed Medallions with Sweet Marsala, Mushrooms and Rich Brown Sauce

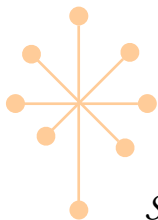
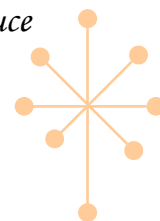
Chasseur, Hunter Style

Medallions Sautéed with Shallots, Mushrooms, Tomato and Herbs in a Rich Brown Sauce

Francaise

Dipped in Egg, Parmesan Cheese and Herbs

Sautéed Crisp with Lemon Butter and Capers





Banquet Dinner Entree Selections Continued

*Served with House Salad, Two Accompaniments, Baked Rolls & Butter
Coffee, Tea & Soda, and Chef's Choice Dessert*

Seafood Entrees

*Available Sautéed, Grilled, Baked, Blackened or Fried
Choice of Sauce
Priced Per Person*

With A Shell

Warm Water Lobster Tail

*One 6 ounce Tail
\$39.00*

*Two 6 ounce Tails
\$55.00*

Jumbo Shrimp U-15

*Eight Shrimp
\$26.00*

Sea Scallops

*One Half Pound
\$27.00*

King Crab Legs

*One Pound
\$48.00*

Without A Shell

Subject to Availability and Market Cost

Grouper

Red Snapper

Salmon

Sea Bass

Mahi Mahi

Yellowfin Tuna

Swordfish

Flounder

Halibut

Dover Sole

Lemon Sole

Choice of Sauces:

Almondine

Garlic Butter

Caper Butter

Drawn Butter

Citrus Butter Sauce

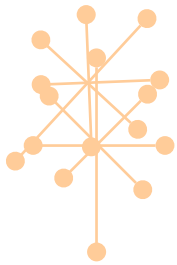
Lemon & Caper Butter

Sun-dried Tomato Butter Sauce

Tomato Basil

Fresh Herb Vinaigrette

Fresh Fruit Salsa



Special Party Entrees

Priced Per Person

*Served with House Salad, Two Accompaniments, Baked Rolls & Butter
Coffee, Tea & Soda, and Chef's Choice Dessert*

Beef Wellington

*Roast Filet of Tenderloin with Mushroom Duxelle in Puff Pastry
Served with Sauce Bordelaise*

\$39.00

Tournedos Lexington

Two Petite Filets

*One Topped with Lump Crab & Sauce Béarnaise
One Topped with Sautéed Mushroom Caps & Sauce Bordelaise*

\$42.00

Roast Pork Loin

*Slow Roasted with Fresh Rosemary
Served with Hunter or Raspberry Sauce*

\$24.00

Veal Oscar

*Tender Veal Loin Medallions Sautéed with Jumbo Lump Crab, Fresh Green Asparagus
Served with Sauce Béarnaise*

\$39.00

Roast Rack of Lamb

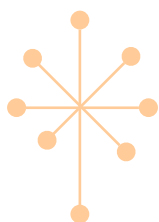
*Seven Bone Rack Roasted with Dijon Mustard Fresh Herbs and Crisp Bread Crumbs
Served with a Lightly Minted Lamb Jus*

\$36.00

Pork Tenderloin

*Filled with Spiced Apples and Pecans, Lightly Breaded and Sautéed Crisp
Honey, Port Wine and Balsamic Vinegar Sauce*

\$26.00



Banquet Combination Entrees

Priced Per Person

5 Ounce Filet Mignon served with

Shrimp Scampi

\$39.00

One 6 oz. Lobster Tail

\$59.00

Chicken Breast

Marsala, Chasseur or Francaise

\$36.00

Bacon Wrapped Scallops

\$39.00

Baked Atlantic Salmon

\$38.00



Banquet Dessert Selections

Priced Per Person

Cakes

German Chocolate

Carrot

Lemon Chiffon

Black Forest

Chocolate Layer Cake

\$3.75

Italian Rum Cake

Tiramisu

Strawberry Shortcake

\$4.75

New York Style Cheesecake with Fresh Berries

\$4.25

Pies

Coconut Cream

Blueberry

Apple

Cherry

\$3.50

Key Lime

Southern Pecan

\$4.50

Cookies & Brownies

Assorted Cookies & Brownies

\$3.00

Pecan Diamonds & Lemon Squares

\$4.00

Cold Corner

Vanilla

Chocolate

Spumoni

Rainbow Sherbet

\$3.00

Ice Cream Parfait with Chocolate, Strawberry or Crème de Menthe

\$3.50

Ice Cream Profiterole with Chocolate & Raspberry Sauce

\$4.75

Coquille Fruit Tart

\$4.50

Dessert Tables

\$7.75 Per Person

Southern Dessert Table

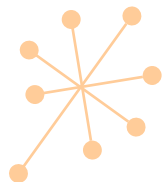
Bourbon Pecan Pie, Peanut Butter Pie, Key Lime Pie, Peach Cobbler, Apples Crisp

Chocolate Fondue

Cubed Pineapple, Strawberries, Pound Cake, Marshmallows and Cashews with Belgian Chocolate

Italian Display

Mini Cannolis, Tiramisu, Pignoli Cookies, Chocolate Covered Strawberries



Banquet Beverage Selections

All Beverage Pricing Includes 6% Florida Sales Tax and 20% Gratuity

Champagne Toast

\$2.00 per person

Host Bar Per Consumption

Priced Per Drink

House Brand Liquor

\$6.25

Call Brand Liquor

\$7.25

Premium Brand Liquor

\$9.00



Host Bar Per Person

House Brand Liquor, House Wine, Draft Beer

\$16.00 1st hour per person

\$12.00 2nd hour per person

\$10.00 3rd hour per person

\$7.00 4th hour per person

Kids Soda Bar

\$6.00 Per Child

Wine

Chardonnay

Merlot

White Zinfandel

Cabernet Sauvignon

\$45.00 1.5 Liter Bottle

\$6.75 per glass

House Champagne

\$25.50 per bottle

\$8.25 per glass

Beer

Keg Beer

\$300.00

Domestic Bottled

\$4.50

Imported

\$5.00

Punches

Priced Per Gallon

Champagne Punch or Mimosas

\$75.00

Tropical Rum Punch

\$70.00

Sangria or Wine Punch

\$75.00

Non-Alcoholic Fruit Punch

\$50.00

