



CATERING MENU

2017-2018

Breakfast

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 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 arrangements 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:

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.

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 180 days prior to the event. Cancellation after such date will result in the payment of the deposit as liquidated 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: _____

BREAKFAST BUFFETS

(Minimum 25 adults)

THE CONTINENTAL

Fresh Danish pastries, fruit muffins and bagels with cream cheese

Freshly brewed regular and decaffeinated coffee and hot tea

\$7.50 per person

Chilled Florida orange juice add \$ 1.00 per guest

Fresh Fruit add \$ 1.95 per guest

1ST HOLE

Chilled Florida orange juice

Fresh fruit salad

Fluffy scrambled eggs

Breakfast potatoes

Crisp bacon or breakfast sausage

(Choice of one)

French toast, Pancakes, Fresh Danish,

Fruit muffins, Mini croissants or Bagels

Freshly brewed regular and decaffeinated coffee and hot tea

\$9.50 per person

CLASSIC BUFFET ADD-ONS

French toast served with warm maple syrup add \$2.00 per guest

Eggs Benedict with homemade Hollandaise sauce add \$4.95 per guest

Pancakes with warm maple syrup add \$2.00 per guest

Classic made to order omelet station

Choices include bacon, peppers, mushrooms, cheddar cheese, ham, onions, tomatoes, and scallions. Add \$5.95 per guest plus a \$35.00 chef fee

Smoked salmon platter displayed with traditional garnish served with bagels and cream cheese add \$5.95 per person

*All prices are subject to 20% service charge and 7% sales tax
All prices are subject to change without notice*

DAIRY BRUNCH

Chilled Florida orange juice

Sliced smoked salmon platter garnished with chopped egg, sliced vine ripened tomato, sliced bermuda onion, capers, lemon and chive sour cream

Cheese blintzes with warmed berry compote and sour cream

Omelet station featuring: eggs and omelets made to order with: shredded cheese, fresh spinach, mushrooms, bell pepper, red onion, tomato and nova

(Pick one)

Fresh fruit muffins, mini croissants, or bagels

\$21.95 per person

Add eggbeaters or egg whites to omelet station \$ 1.50 per person

BRUNCH BUFFET

(Minimum 40 Adults)

\$24.95

Chilled Florida orange juice

Cheese blintzes with warmed berry compote and sour cream

Crisp bacon or breakfast sausage

Fresh fruit salad

Breakfast potatoes

Bagels with cream cheese

Mixed green salad bar

Scrambled eggs

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CHAFING DISHES (Choose two items)

Chicken Marsala

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

Poached Filet of Salmon (add \$3 p/p)

Court bouillon poached salmon fillet finished with a creamy dill sauce

Homemade Pie

Fresh made chicken or turkey pot pie with grandmas flaky pie crust and fresh veggies

Tilapia ala Robert

Sautéed with roasted peppers and artichoke hearts in a Lemon butter and white wine sauce

Pasta Primavera

Vegetable blend served in an herbed white wine or homemade red sauce

Chicken Parmesan

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

Eggplant Parmesan

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

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