



# CATERING MENU

**2017-2018**

**Dinner**

## **DELRAY BEACH GOLF CLUB**

(561) 243-7385

Fax: (561) 243-7386

*2200 Highland Avenue  
Delray Beach, FL 33445*

Thank you for selecting Delray Beach Golf Club to host your event. Please review your contract, if there are no corrections to be made, **SIGN, DATE AND RETURN THE CONTRACT, ALONG WITH YOUR DEPOSIT IN THE AMOUNT OF \$150.00 WITHIN SEVEN (7) BUSINESS DAYS TO FINALIZE THE AGREEMENT** (Weddings, Bar/Bat Mitzvahs and event parties on Friday, Saturday or Sunday Require a \$500 deposit.) Please keep the first copy for your records.

In order to assist you in making your function a success, may we remind you that the final guarantee is required three (3) business days prior to your function. If different entrée items are offered, placecards must be marked to designate entrée selections. We reserve the right to change your function room assignment when necessary due to changing program requirements and attendance. All deposits are non-refundable unless the function is cancelled in writing up to 180 days prior to the event.

Please contact our Catering office for additional assistance in planning your event. It is our pleasure to serve you.

Cordially,

Beth Mullen  
Catering Director  
Delray Beach Golf Club

#### TERMS AND CONDITIONS

##### 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, which, if they occur, could be considered reasons beyond our control: strikes, labor disputes, accidents, government restrictions on travel, goods or supplies, act of war, or acts of God.

##### GUARANTEE:

The client is responsible for 100% of the final guarantee given three (3) business days prior to the event. A meal breakdown (for events offering choice of entrée) is required no later than three (3) business days prior to the function date. This will be considered a guarantee and **NOT SUBJECT TO REDUCTION OR CHANGE**, charges will be made accordingly. The Club will set 5% for attendance 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. In the event a final guarantee is not given, the Club cannot guarantee sufficient meals for any guest above the last written guarantee.

If your guarantee changes, Delray Beach Golf Club reserves the right to change your function room.

##### ALCOHOLIC BEVERAGES:

The sale and service of alcoholic beverages are regulated by the Florida State Division of Alcoholic Beverages and Tobacco. 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. We will not serve alcoholic beverages to anyone under the age of 21 years as per Florida State Law and reserve the right to ask for proper identification to anyone who appears under 30 years of age. Delray Beach Golf Club will refuse to sell or serve alcohol to any visibly intoxicated person.

**SERVICE CHARGE:**

The Club applies a mandatory 20% Service charge. All meal functions of under twenty (20) guests will incur an additional charge of \$2 per person.

**SECURITY AND CLEANING:**

The Club will not be liable for any lost, stolen or damaged merchandise brought onto Club property by the client, the client's guests or client's vendors. The client will be assessed for any damages made to the Delray Beach Golf Club by the client's guests or the client's vendors.

The names of all outside vendors must be registered with the Catering Department. Vendors will be allowed on the premises two (2) hours prior to an event unless other arrangements have been made.

Delray Beach Golf Club will accept no responsibility for items delivered that are to be held for clients prior to functions. The Club will assess a \$50.00 cleaning fee to all events over 75 people. Bar and Bat Mitzvahs require a security guard supplied by the client. Bar\ Bat Mitzvahs are subject to a \$100.00 cleaning fee. Bridal parties may throw rose petals only.

**SIGNAGE:**

All signage and décor brought onto 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 \$150.00 DEPOSIT AND A SIGNED CONTRACT ARE REQUIRED WITHIN SEVEN (7) BUSINESS DAYS OF BOOKING FOR ALL EVENTS!** In the event these items are not received in a timely fashion, the Club reserves the right to book another party on that date.

For all parties over \$2,500 fifty (50%) percent of the estimated balance is due ninety (90) days prior to the event with the remaining balance due three (3) business days prior to the event, along with the final guarantee, and must be paid by cash, Certified Check, organization check or money order.

For all parties under \$2,500.00 **PAYMENT IN FULL IS DUE UPON COMPLETEION OF THE EVENT!** Methods of payment 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.

**TAX EXEMPT:**

If you are a tax free organization, you are responsible for supplying a copy of your tax free certificate for each function that you book with us.

**CANCELLATION:**

The deposit will be applied to the Client's Master Account, and is refundable only if the function is cancelled in writing up to 180 days prior to the event. Cancellation after such date will result in the payment of the deposit as liquidated damages.

Please sign below to acknowledge the above terms and conditions.

Client's Name: \_\_\_\_\_ Date: \_\_\_\_\_

# Beverages

For your convenience, we offer Liquor Service in three plans;

(1) Hourly open bars (2) Host bar (3) Cash bar

## HOURLY OPEN BARS *(Per person)*

HOUSE BRANDS		CALL BRANDS		PREMIUM BRANDS	
1 <sup>st</sup> hour	\$8.50	1 <sup>st</sup> hour	\$9.50	1 <sup>st</sup> hour	\$11.00
2 <sup>nd</sup> hour	\$13.50	2 <sup>nd</sup> hour	\$15.50	2 <sup>nd</sup> hour	\$19.00
3 <sup>rd</sup> hour	\$18.50	3 <sup>rd</sup> hour	\$21.50	3 <sup>rd</sup> hour	\$26.00
4 <sup>th</sup> hour	\$23.50	4 <sup>th</sup> hour	\$27.50	4 <sup>th</sup> hour	\$33.00

## CASH BAR

House brands	\$5.50
Call brands	\$6.75
Premium brands	\$7.75
Imported beer	\$5.50
Domestic beer	\$4.75
House wine	\$5.75
Soft drinks	\$2.75
Fruit juice	\$2.75

A bartender fee of \$150.00 will be added to your account

## TROPICAL BAR STATION *(Station includes house and call brands)*

*(Please select two for your station)*

Pina Colada	Strawberry Daiquiris
Margaritas	Rumrunners
Gombay Smash	Green Goddess

1 <sup>st</sup> hour per person	\$11.50
2 <sup>nd</sup> hour per person	\$8.50
Each additional hour	\$6.50

## ADDITIONAL BEVERAGES

Fruit punch/Non-alcoholic	\$22.50 per gallon
Bloody Mary /Screwdriver	\$45.50 per gallon
Champagne punch	\$65.50 per gallon
Soft drink bar	\$5.50 per person

*All prices are subject to 20% service charge and 7% sales tax*

*All prices are subject to change without notice*

# Cocktail Hour Stations

## THE CARVING BOARD

*(Minimum 30 guests)*

***Chef's fee of \$35.00 required per station***

Carved top round of beef with finger rolls and condiments

\$6.50 per person

Carved honey baked ham with assorted mustards and finger rolls

\$5.00 per person

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

\$5.50 per person

Sliced tenderloin au poivre with horseradish sauce and finger rolls

\$9.95 per person

Pre-sliced smoked nova salmon with assorted party breads and condiments

\$8.95 per person

## FRESH VEGETABLE CRUDITE

Large mirror \$180.00 (serves 75)

Small mirror \$100.00 (Serves 30)

## CHEESE AND FRUIT DISPLAY

A variety of imported and domestic cheeses accompanied by fresh seasonal fruits and berries served with gourmet crackers

\$4.95 per person

(unlimited consumption)

## CHEESE AND FRUIT DISPLAY

Large mirror \$250.00 (Serves 75)

Small mirror \$150.00 (serves 30)

## FARMERS MARKET

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

\$8.95 per person

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### SUSHI STATION

Assorted hand rolled seafood and vegetable sushi with traditional accompaniments  
\$8.95 per person

### SHRIMP STATION

Chilled large cocktail shrimp served with our very own cocktail sauce  
\$360.00 per 100

### PASTA STATION

*(Choose two)*

*Served with garlic rolls and Italian bread*

Penne a la vodka

Rigatoni marinara

Tri penne with fresh basil pesto sauce

Fettuccine primavera

\$6.95 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 focaccia bread.

\$7.95 per person

### ORIENTAL WOK STATION

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

\$7.95 per person

### FAJITA STATION

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

\$7.95 per person

### EUROPEAN DESSERT STATION

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

\$11.50 per person

*Chef's fee of \$35.00 required per station*

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# Hors D'Oeuvres

## Category A

### 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

\$95.00 per 50 or \$175.00 per 100

### SERVED COLD

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

## Category B

### 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

\$110.00 per 50 or \$210.00 per 100

### SERVED COLD

Tenderloin carpaccio on cocktail rounds with  
Pommery 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

## Category C

### SERVED HOT

Mini crab cakes with sauce remoulade  
Scallops wrapped in bacon  
Mini beef Wellingtons  
Crab stuffed mushroom caps  
Shrimp scampi on focaccia crostini  
Cherry stone casino

\$125.00 per 50 or \$225.00 per 100

### 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  
Oysters Rockefeller

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# Full Service Dinners

## 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 \$2.00 per person

Iceberg wedge with bacon, tomato and bleu cheese add \$2.00 per person

## Entrees

*(Please select Two)*

All entrees served with choice of fresh vegetable and starch

### Fresh Florida Dolphin

Fresh sautéed mahi-mahi finished with a lemon demi dill sauce

\$25.95 per person

### Fresh Snapper Française

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

\$25.95 per person

### Poached Fillet of Salmon

Court bouillon poached salmon finished with a creamy dill sauce

\$25.95 per person

### Key West Dolphin Filet

Fresh grilled mahi-mahi finished with a citrus Beurre Blanc topped with a tropical fruit salsa

\$25.95 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

\$25.95 per person

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### Grilled NY Strip Steak

6 oz char grilled sirloin strip steak  
Served with bordelaise sauce or fire roasted red pepper coulis  
\$27.95 per person

### Roasted Filet Mignon

6 oz char grilled filet tenderloin finished with sauce béarnaise  
\$31.95 per person

### Slow Roasted Prime Rib

Slow roasted seasoned boneless rib eye served au jus with horseradish cream sauce  
Medium rare to medium only  
Queen cut \$26.95 per person (8oz)  
King Cut \$28.95 per person (12oz)

### Caribbean Pork Loin

Jerk spice encrusted pork loin slow roasted finished with a spiced mojo rum sauce  
\$21.95 per person

### Veal Marsala

Tender veal medallions sautéed with Marsala wine and button mushrooms  
\$26.95 per person

### Veal Parmesan

Medallions of veal breaded and sautéed topped with mozzarella and fresh marinara  
Served with bow tie pasta  
\$26.95 per person

### Chicken Marsala

Sautéed boneless skinless chicken breast finished with Marsala mushroom sauce  
\$22.95 per person

### Chicken Française

Parmesan egg battered chicken breast sautéed to a golden brown and finished with a  
lemon butter sauce  
\$22.95 per person

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### Mandarin Chicken

Sautéed boneless chicken breast finished with a Grand Marnier soy demi sauce and topped with Mandarin oranges and bean sprouts

\$23.95 per person

### Chicken Saltimbocca

Boneless chicken breast stuffed with spinach, prosciutto ham, Mozzarella and Parmesan cheeses finished with a light lemon and sage demi glaze

\$24.95 per person

## Accompaniments

**(Please select one)**

Oven Roasted Red Potatoes with fresh herbs and garlic

Baked Scalloped Potatoes w/onions

Smashed Redskin Potatoes with Roasted Garlic

Twice Baked and Stuffed Potato add \$1.00 p.p.

Rice Pilaf with Fresh Herbs

White basmati rice

**(Please select one)**

Fresh Seasonal Vegetable Medley

Green beans almandine

Ratatouille (classic French Recipe)

Fresh Asparagus (additional cost at market price)

Fresh broccoli and carrot strips

## Desserts

**(Please select one)**

Key Lime Pie with whipped cream

Freshly Baked Apple Pie

Strawberry Shortcake

Lemon Layer Cake

Triple Chocolate Cake

Bakery Fresh Cheesecake with fresh berries (additional charge \$1.95)

Strawberries Grand Marnier (additional charge \$1.95)

Tiramisu (additional charge \$1.95)

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# Classic Dinner Buffet

(Minimum of 40 adults)

## SALADS

*(Please select one)*

Mixed greens salad bar with assorted toppings and choice of dressing

Traditional Caesar salad bar

## ENTREES

*(Please select two- additional entrée selection \$5.95 per selection)*

Chicken Piccata with lemon caper sauce

Sautéed Tilapia with roasted herb pepper butter

Carolina chicken with honey veloute

Bowtie Delray with grilled chicken and sun dried tomato

Tilapia Francaise

Chicken Marsala

Chicken Francaise

Florida Fresh Mahi Mahi With dill sauce

## CARVING STATION

*(Please select one)*

Roasted tom turkey breast with cranberry apple chutney

Honey glazed pit ham with assorted mustards and finger rolls

Top round of beef with horseradish sauce and bordelaise sauce

## Accompaniments

*(Please choose two)*

Herbed red bliss potatoes

Wild rice pilaf

Zucchini Parmesan

Penne Marinara

Green Beans

Seasonal vegetable medley

## DESSERTS

*(Please choose two)*

Key lime pie with fresh whipped cream

Pineapple upside down cake with caramel sauce

Coconut cream pie or Almond cake

Freshly brewed coffee and iced tea

Bakery fresh rolls and butter

\$28.95 per person

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# Specialty Buffets

(Minimum 40 adults)

If attendance falls below 40 adults a \$2.95 per person surcharge will be applied

## CARIBBEAN BUFFET

### SALADS

Island greens with orange scented dressing  
Marinated hearts of palm and tomato salad

### ENTREES

**(Please select two- additional entrée selection \$3.95 per selection)**

Caribbean pork loin with mojo sauce  
Roast sliced sirloin with roasted garlic and thyme au jus  
Fresh Tilapia with tomato, onion and pepper  
Jerk chicken with orange beurre blanc and peppers  
Farfalle pasta with scallops and bay shrimp in a key lime butter sauce

### Accompaniments

**(Please choose two)**

Green beans  
Assorted vegetables  
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  
Bakery fresh rolls and butter  
\$24.95 per person

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# Specialty Buffets

(Minimum 40 adults)

If attendance falls below 40 adults a \$2.95 per person surcharge will be applied

## WESTERN BUFFET

### SALADS

*(Please select one)*

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

### ENTREES

*(Please select two- additional entrée selection \$3.95 per selection)*

- Country fried chicken wings
- BBQ pork ribs with honey barbeque sauce
- Fried or Broiled catfish with chipotle sauce
- Pulled pork with finger rolls
- BBQ beef with mini ranch rolls
- Fried grouper fingers
- BBQ Chicken Fingers
- Barbeque seasoned rotisserie chicken

### Accompaniments

*(Please choose two)*

- Buttered fresh corn on the cob
- Kettle simmered beans
- Yellow rice
- Grilled green beans
- Corn muffins
  
- Assorted rolls with sweet butter
  
- Apple pie and chilled watermelon
- Freshly brewed coffee and iced tea

\$21.95 per person

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# Specialty Buffets

(Minimum 40 adults)

If attendance falls below 40 adults a \$2.95 per person surcharge will be applied

## ITALIAN BUFFET

### Salads

**(Please Select Two)**

Marinated four bean salad

Traditional Caesar salad bar

Mixed greens salad bar with choice of dressings

Mushroom and artichoke salad

Tomato and red onion with fresh basil

### ENTREES

**(Please select two)**

Cheese tortellini with Italian sausage, roasted peppers and marinara sauce

Penne a la vodka

Ravioli with grilled portabella mushroom and roasted garlic cream

Baked meat lasagna

Fresh vegetable lasagna with a light cream sauce

Chicken Parmesan

Eggplant Parmesan

Tilapia Piccata

Warmed garlic knots or Homemade Italian bread

Chefs Choice of Italian Desserts

Freshly brewed coffee and iced tea

\$22.95 per person

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