



CATERING MENU

2017-2018

Lunch

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 NON REFUNDABLE 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, place cards 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 reserves the right to ask for proper identification to anyone who appears under 30. 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 fewer than 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 NON-REFUNDABLE 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 non refundable 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: _____

Luncheon Salads

Classic Caesar salads

Crispy romaine lettuce tossed with classic homemade Caesar dressing, fresh parmesan cheese and crunchy croutons

Boneless breast of chicken (grilled or blackened)

\$13.95 per person

(Add Shrimp \$3.95 per person)

Delray Trio Salad

Albacore Tuna salad, Egg salad and Homemade Chicken salad over tossed garden greens with grape tomatoes, olives, cucumbers, red onion and alfalfa sprouts

Choice of dressings

\$13.95 per person

Thai Chicken Salad

Spicy Thai marinated, grilled boneless chicken breast, 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

\$13.95 per person

Berry Good Chicken Salad

Romaine lettuce topped with citrus grilled chicken, citrus vinaigrette dressing, strawberries, blueberries, dried cranberries with

roasted pecans & poppy seeds

\$14.50

Stuffed Vine Ripe Tomato

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

Chicken \$ 13.95 per person Tuna \$13.95 per person

Cobb Salad

Iceberg lettuce, with roasted turkey breast, avocado, crumbled bleu cheese, shredded cheddar cheese, cherry tomatoes, hardboiled egg and ripe olives.

\$13.95 per person

Note: Chef's choice of dessert with all lunch salads, all other desserts add \$2.00

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

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 \$1.25 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 \$2.00 per person

Entrees

Fresh Snapper Francaise

Parmesan egg battered Florida snapper sautéed to a golden brown and finished with a lemon butter sauce
\$17.95 per person

Poached Fillet of Salmon

Court bouillon poached salmon finished with a creamy dill sauce
\$17.95 per person

Tilapia Ala Delray

Fresh sautéed tilapia topped with artichoke hearts, roasted red peppers and finished with lemon butter white wine sauce
\$14.95 per person

Grilled NY Strip Steak

Marinated and trimmed 6oz. NY strip steak
Served with bordelaise sauce or fire roasted red pepper coulis
\$19.95 per person

Boston Cod Bella-Vista

Fresh Boston Cod lightly baked and topped with tomatoes, onions and diced peppers
\$16.95 per person

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

Chicken Marsala

Sautéed boneless skinless chicken breast finished with Marsala mushroom sauce
\$16.95 per person

Chicken Française

Parmesan egg battered chicken breast sautéed to a golden brown and finished with a
lemon butter sauce
\$15.95 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
\$16.95 per person

Chicken Parmesan

Boneless chicken breast lightly pounded and breaded, topped with homemade
marinara sauce and mozzarella cheese. Served over linguini
\$15.95 per person

Eggplant Parmesan

Lightly breaded and topped with homemade marinara sauce and mozzarella cheese
\$13.95 per person

ADDITIONAL SELECTIONS AVAILABLE

Desserts

(Please select one)

Key Lime Pie with whipped cream

Chocolate Raspberry cake

Freshly Baked Apple Pie

Lemon Layer Cake

Triple Chocolate Cake

Fresh Fruit

Bakery Fresh Cheesecake with fresh berries (additional charge \$2.00 p.p.)

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

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
Dijon egg salad
Vegetable rotini salad
Condiments and dill pickle spears
Seasonal fresh Florida fruit salad
Assorted bakery fresh breads and rolls
Brownies and assorted cookies

\$16.95 per person

The Delray Deli

Tossed Garden Salad with fresh vegetables
Sliced roast beef, baked ham, 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

\$17.95 per person

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

Viva Italiano Buffet

(Minimum 30 adults)

Traditional Caesar salad

Tomato basil salad

Garlic Bread

Entrees

(Please Select One)

Chicken Parmesan

Boneless chicken breast lightly pounded and breaded, topped with homemade marinara sauce and mozzarella cheese.

Chicken Saltimbocca

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

Eggplant Parmesan

Lightly breaded and topped with homemade marinara sauce and mozzarella cheese

Tilapia Ala Louis

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

Accompanied by

Choice of rotini, penne, bow tie or linguine pasta topped with your favorite sauce: Marinara, Bolognese, Alfredo, red or white clam sauce, ala vodka or Arrabiata (ham, shallots, and tomato- slightly spicy).

Dessert

One choice of dessert

\$16.95 per person

Additional entrée \$4.00

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

The Cook Out

(Minimum 30 adults)

Choice of two entrées

Hebrew National all beef hot dogs
Char broiled Hamburgers
BBQ chicken

Accompaniments (choice of 2)

Southern style potato salad
Baked Beans
Crisp cabbage slaw
Pasta Salad

Assorted sliced cheeses
Green leaf lettuce
Sliced vine ripened tomatoes
Sliced red onion
Potato chips
Dill pickle spears
Bakery fresh buns

Chilled watermelon slices
Fresh Baked Apple pie
Assorted fresh baked cookies

\$17.95 per person

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

Custom Lunch Buffet

Salads

(Please Select One)

Mixed garden greens with choice of dressing
Traditional Caesar salad

Entrees

(Please Select Two)

Tilapia Ala Delray

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

Tilapia Francaise

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

Poached Fillet of Salmon (add \$2.00)

Court bouillon poached salmon finished with a creamy dill sauce

Roasted Sirloin

Thinly sliced sirloin, cooked medium rare with homemade au jus

Chicken Marsala

Boneless skinless chicken breast sautéed with mushroom Marsala sauce served over penne pasta

Chicken Francaise

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

Chicken Parmesan

Boneless chicken breast lightly pounded and breaded, topped with homemade marinara sauce and mozzarella cheese. Served over penne pasta

Chicken Saltimbocca

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

Eggplant Parmesan

Lightly breaded and topped with homemade marinara sauce and mozzarella cheese

Accompanied by

(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

Red pepper couscous

Rice Pilaf with Fresh Herbs

White Basmati Rice

Chicken Parmesan/Chicken Marsala, choose 1 Item above

Dessert

Choose two selections from our dessert menu

\$21.95

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