

# Bookings and Reservations



## Deposits

- To reserve a date, an initial non-refundable deposit of \$150.00 is required. The remaining balance must then be paid in full the day of the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, money order or credit card. No personal checks are accepted.

## Attendees

- We ask that you give an estimated guest count 10 days prior to your event and confirm your final count 3 days prior to the event. The final count is not subject to change. You will be charged for the final count given or the number served (whichever is larger).
- For any function, competent adult supervision or chaperones must be provided by the organization/group. At management discretion, security can be required at a rate of \$75 per hour per person hired. Security requirements determined by management will be based upon predicted size of event.
- You will be charged for all guests in attendance whether they eat or not.

## Event Times

- Daytime events must conclude by 3:00 PM. Evening events begin at 6:00 PM and conclude by Midnight.
- Bars are to close and entertainment should stop 15 minutes prior to the end of the event.
- Your room will be available 1 hour before your event for any additional decoration or outside vendor setup. There will be no food or beverage service provided during this time. Servers will be of service ONLY after their set up duties are completed.

## Glendale Lakes Menu

- Only food provided and prepared by Glendale Lakes is allowed at functions.
- We request your menu selection 30 days prior to your event.
- When two or more entrees are served, the host is required to provide a place card for each guest to display in front of each place setting. The place cards should clearly display the guests' entrée choice with a code of colors or shapes so the correct entrée is served in a professional manner. Dietary substitution meals are available and are not viewed as an entree selection.
- Children's meals are available for those under the age of 12.
- In order to guarantee the quality of the food we offer, all food items must be consumed on premises only. Food is not allowed to be taken out on buffet or family style service.
- We only provide food tastings for weddings of 150 guests or more.
- All prices do not include 9.25% sales tax and 18% service charge.

## Alcohol Policy

- Glendale Lakes will not serve alcoholic beverages to any guests under the age of 21 years, nor to any guest who cannot produce proper identification. Management reserves the right to refuse liquor service to any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced for open bar packages.
- Any special beverage requests that we do not carry may be purchased separately from us at our cost, however, may not be taken home at the end of the event.

## Outside Businesses

- Any outside businesses hired (DJ, Band, etc.) must contact Glendale Lakes Golf Club before the function to finalize set-up.
- We reserve the right to ask your entertainment to lower its volume if we deem necessary.
- Smoke and bubble machines are not allowed in the banquet hall.

## Personal Property

- Glendale Lakes is not responsible for any items left on premises, which are lost, stolen or damaged. Please make prior arrangements for a family member/friend to remove any gifts from the room, along with any other special items you may wish to have returned to you. We will only hold items for 24 hours.

## Cake and Sweet Tables

- You are allowed to bring in your own cake and your own non-perishable desserts for a sweet table. A \$50.00 cake cutting fee may be applied for the cutting of the cake.
- There will be a \$25.00 sweet table fee applied to any sweet table that requires our staff to tray or cut any items.
- We do not provide "to-go" boxes for sweet tables and cake that we do not provide.

## Please Keep in Touch

- Your event is a special one, and we do all we can to see that the individuality of each party is stressed. Please keep in touch with the Glendale Lakes Golf Club representative about your plans so that all information may be kept up to date.

# Breakfast



## Early Risers Breakfast

\$ 14.95 per guest before 10:30 A.M.

\$16.95 per guest after 10:30 A.M.

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

French Toast OR Belgium Waffles with Butter & Syrup

Crisp Bacon and Sausage Links

Breakfast Potato O'Brien

## Premiere Breakfast Buffet

\$ 21.95 per guest

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

Crisp Bacon & Sausage Links

Chorizo Hash

Breakfast Potatoes

Assorted Sliced Quiches including Roasted Red Pepper & Goat Cheese, Ham & Swiss, Lorraine

Waffle Station Including Regular & Red Velvet Waffle Batter With Bananas, Blueberries, Strawberries, Shredded Coconut, Chocolate Chips, Whipped Cream, Caramel Sauce, Maple Syrup, & Butter

Add An Omelet Station for \$1.50 Per Person

Add A Carving Station with Two Proteins for \$3.50 Per Person

## The Eye Opener

\$ 7.50 per guest

Fresh Fruit Tray

Selection of Chilled Fresh Fruit Juices

Assortment of Breakfast Breads, Danish or Muffins

Freshly Brewed Coffee & Tea

Add Assorted Bagels with Cream Cheese

OR Assorted Yogurts

for an additional \$.50 per person

## The Grand Brunch Buffet

\$ 23.95 per guest

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits OR Choice of Salad

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

Crisp Bacon & Sausage Links

Choice of two : Chorizo Hash, Hash brown Cheddar Casserole, Upside Down Baked Apple Pancakes, Cheese Blintzes with Choice of Sauce, French Toast, Quiche Lorraine, Roasted Red Pepper and Goat Cheese Quiche, or South Western Quiche OR Caramelized Onion and Gouda Frittata

Choice of one : Chicken Florentine, Chicken Marsala, Chicken Basil Cream, Chicken Piccata, Chicken Supreme, Tilapia with Lemon Herb Sauce, Tilapia Piccata, or Roasted Sirloin with Mushroom Merlot Reduction

Choice of one: Baked Ziti, Stuffed Shells, Cheese Manicotti, Tortellini Alfredo, Roasted Red Potatoes, Rice Pilaf, Potatoes Au Gratin, or Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Dinner Rolls & Butter

Selection of Petite Desserts

# Lunch Entrees



## Poultry & Fish

- Apricot Glazed Frenched Chicken GF**  
Broiled frenched chicken glazed with apricot and bourbon preservers \$ 17.95
- Herb Roast Half Chicken GF**  
One-half roasted chicken with special seasonings \$ 17.95
- Chicken Supreme**  
Seared Chicken breast with a Champagne cream sauce \$ 17.95
- Chicken Saltimbocca GF**  
Chicken breast wrapped with prosciutto and sage leaves with a lemon wine sauce \$ 17.95
- Chicken Marsala**  
Served with mushrooms in a Marsala wine sauce \$ 17.95
- Chicken Piccata**  
With a light lemon sauce & capers \$ 17.95
- Chicken Florentine**  
Seared chicken breast served under sautéed spinach and champagne supreme sauce \$ 17.95
- Pretzel Crusted Chicken Dijonnaise**  
Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 17.95
- Chicken Caprese GF**  
Chicken breast topped with marinated tomatoes, fresh mozzarella cheese, basil, and balsamic reduction \$ 17.95
- Broiled Tilapia or Herb Crusted Tilapia**  
With a lemon herb sauce or beurre blanc sauce \$ 17.95
- Citrus Grilled Salmon GF**  
Glazed with a tropical citrus and rum sauce \$ 17.95  
\* All chicken can be served seared or grilled for a gluten free (GF) option

## Family Style Dinner

**Modified Style:** Select any chicken entrée and add: one platter of roast beef sirloin of beef, Italian OR Polish sausage w/ sauerkraut and one platter of penne pasta with/ marinara sauce, creamy sun dried tomato sauce or alfredo sauce. **Additional \$ 4.00**

**Traditional Style:** Sliced Roast Sirloin of Beef, and choice of Fried, Roasted or Boneless Breast of Chicken w/Choice of Sauce and served w/ Mashed Potatoes w/ Gravy and Mostaccioli w/ Marinara Sauce and Green Beans or Vegetable Blend \$ 23.95

## Children's Menu

For children ages 12 & younger: chicken fingers, corn dog, hamburger, cheeseburger or macaroni & cheese. Served w/ French fries, starter & dessert \$15.95

## Beef & Pork

- Roast Sirloin of Beef**  
Served with mushroom gravy, Madeira red wine sauce, or Natural jus \$ 20.95
- Filet Mignon GF**  
6 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 22.95
- Prime Rib GF**  
Queen cut Prime rib of beef served with creamy horseradish sauce & Yorkshire Pudding \$ 21.95
- Roast Pork Tenderloin GF**  
Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 21.95

## Combination Entrees

Choose two: Breast of Chicken w/ choice of sauce, Broiled Tilapia, Broiled Salmon, Skewered Shrimp, Jumbo Lump Crab Cake, Beef Tenderloin, Petit Filet \$ 24.95

## Pasta & Vegetarian

- Bow Tie Pasta Primavera**  
In a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included) \$ 20.95
- Four Cheese Ravioli or Portabella mushroom Ravioli**  
Ravioli stuffed a four cheese blend with marinara sauce (Choice of Potato not included) \$ 20.95
- Vegetable Stir Fry GF**  
Sautéed Asian vegetables in an Asian orange sauce (Choice of potato not included) \$ 20.95
- Grilled Portobello Mushroom GF**  
Lightly marinated mushroom served with choice of potato and vegetable \$ 20.95
- Quinoa stuffed peppers GF**  
Quinoa and roasted vegetable stuffed peppers served with choice of vegetable and potato \$ 20.95

## Lighter Fare

(Choice of potato not included)

**Chicken Caesar Salad:** Chicken & romaine lettuce in Caesar dressing & topped with Parmesan & croutons \$14.95

**Croissant Sandwiches:** Choice of 3 mini croissant sandwiches ham & American, beef & cheddar, turkey & Swiss, chicken salad, tuna salad, egg salad. shrimp salad. Served family style with pasta salad, Cole slaw, or potato salad \$14.95

# Lunch Accompaniments



## Starters

Cream of Asparagus Soup  
Cream of Broccoli Soup  
Cream of Chicken Soup with Rice  
Cream of Mushroom Soup  
Creamy Tomato Basil Soup **GF**  
Loaded Baked Potato Soup **GF**  
Minestrone Soup  
Chicken Tortilla Soup **GF**  
Vegetable Beef with Barley Soup  
Cream of Chicken with Gnocchi soup  
Ceviche **GF**  
Grilled watermelon with feta, mint, and balsamic glaze **GF**  
Fresh Fruit Compote **GF**

## Salads

Caesar Salad  
Spinach Salad: With Poppy Seed Dressing **GF**  
Caprese Salad: Sliced Tomato, Fresh Basil & Fresh  
Mozzarella Cheese **GF**  
Tossed Salad: Mixed Greens with Choice of Dressings **GF**  
Winter Salad: Mixed greens, strawberries, dried cherries,  
spiced almonds, gorgonzola cheese with raspberry  
vinaigrette dressing **GF**  
Summer Salad: Mixed greens, grilled watermelon, feta  
cheese with pomegranate vinaigrette **GF**  
Greek Salad: Mixed Greens, olives, feta cheese, red onion,  
tomato, & cucumber with Greek vinaigrette dressing  
Glendale Lakes Signature Salad  
Mixed greens with diced apples, candied walnuts, goat  
cheese with a blueberry vinaigrette **GF**

Salad Dressings: Ranch - French - Italian - Caesar - Thousand Island - Blue Cheese - Poppy seed - Honey Mustard - Balsamic Vinaigrette - Raspberry  
Vinaigrette - Blueberry Vinaigrette - Greek Vinaigrette

## Desserts

**Ice Cream: Vanilla or Chocolate**  
Gelato: A scoop of Pistachio, Tiramisu, White Chocolate, Chocolate, or Vanilla Gelato  
Sundaes: Ice cream topped with Chocolate or Strawberry Sauce

## Cakes and Tarts

Tarts: Chocolate & Salted Caramel Tart, and S'mores Tart  
Assorted Desserts: Carrot Cake, Chocolate Cake, Red Velvet Cake, Flourless Chocolate Cake,  
Lemon Cream Cake, or Tiramisu

Prices are Per Person and Exclude Sales Tax. Excludes Service Charge

## Vegetables

Blue Lake Green Beans with Onion & Bacon  
Broccoli plain or with Mornay Sauce  
Chef's Seasonal Vegetable Blend  
Grilled Asparagus with Lemon Zest  
Green Beans Almandine  
Roasted Brussel Sprouts with Bacon and Onions  
**California Blend:** Broccoli, Carrots, Cauliflower  
**Riviera Blend:** Green and Yellow String Beans and Baby  
Carrots  
**Normandy Blend:** Broccoli, Zucchini, Carrots,  
Cauliflower, Yellow Squash  
**Mediterranean Blend:** Red and Yellow Peppers, Zucchini,  
Carrots, and Yellow Squash  
**Winter blend :** Brussel Sprouts, Onions, And Purple  
Cauliflower

## Potatoes

Parsley Potato  
Duchess Potato  
Rice Pilaf or Wild Rice  
Twice Baked Potato  
Garlic or Parmesan Mashed Potatoes  
Baked Potato  
Crispy Rosemary Potatoes  
Dauphinoise Potato  
Hasselback Potato  
Roasted Fingerling Potato  
Cheddar and Chive Duchess  
Roasted Potato Medley

# Additional Items



## Hors d'oeuvres - Hot

Mini Crab Cakes with Remoulade Sauce	\$ 105.00
Crab Rangoon	\$ 85.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$ 60.00
Chicken Drumettes	\$ 60.00
Bacon Wrapped Water Chestnuts	\$ 55.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Mini Arrancini	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Bacon Wrapped Dates	\$ 45.00
Spanakopita	\$ 50.00
Mini Assorted Quiche	\$ 50.00
Boneless Buffalo Wings	\$ 40.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Smoked Salmon on a Crispy Potato Cake with Dill Crème Fresh	\$ 65.00
Italian , BBQ, or Swedish Meatballs (100 pieces)	\$ 45.00
Bacon jam and Brie Tartlett	\$ 45.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Bites	\$ 50.00
Shrimp and Mango Empanadas	\$ 55.00

## Hors d'oeuvres - Cold

Italian Antipasto Tray	\$ 100.00
Goat Cheese and Balsamic Pear Crostini	\$ 65.00
Fresh Fruit Tray	\$ 75.00
Antipasto Kabobs	\$ 75.00
Fresh Fruit Kabobs	\$ 75.00
Fresh Vegetable Tray with Dip	\$ 70.00
Assorted Finger Sandwiches	\$ 75.00
California Rolls	\$ 65.00
Cheese and Cracker Tray	\$ 80.00
Caprese Kabobs	\$ 60.00
Bruschetta	\$ 50.00
Pita Chips with Artichokes & Spinach Dip	\$ 45.00
Cucumber Cup stuffed with Boursin Cheese	\$ 55.00
High Roller Pinwheel Wraps	\$ 40.00

*All Hors d'oeuvres are priced per 50 pieces*

## Sweet Tables

A Mélange of Assorted Pastries

Mini éclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service **\$5.95**

A Magnificent Sweet Assorted

Italian Cookies, Tiramisu Squares, Petit Fours, Whole Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray and Coffee Service **\$7.95**

Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter, and Sugar Cookies served with carafes of chilled milk

**\$ 2.95**

# Lunch Buffets



## Upscale Deli

\$ 15.95 per guest

Fresh Vegetables with Dip  
Potato Chips  
*Choice of Two:* Soup du Jour, Potato Salad,  
Pasta Salad, or Cole Slaw  
Sandwich Station Featuring: Roast Beef, Ham, Turkey,  
& Salami & Swiss, Cheddar, & American Cheeses  
Assorted Deli Breads  
Assorted Cookies & Brownies

## Salad Luncheon

\$ 15.95 per guest

Soup du Jour  
Fresh Vegetables with Dip  
*Choice of Two Salads:* Tomato Cucumber, Pasta,  
Twice Baked Potato, Quinoa Salad or Fruit Salad  
Chicken Caesar Salad, Tuna Salad & Chicken Salad  
Fresh Rolls & Mini Croissants  
Assorted Dessert Bars

## Home-style Buffet

\$ 19.95 per guest

Soup Du Jour  
Tossed Salad with Choice of 3 dressings  
*Choice of Two:* Coffee, Apple & Chardonnay Glazed Ham,  
Citrus & Honey Glazed Turkey, Herb Roasted Chicken,  
Chicken & Dumplings,  
Slow Roasted Pot Roast, Homemade Meatloaf, Beef  
Stroganoff, or Broiled Cod with Lemon Sauce  
*Choice of:* Garlic Mashed Potatoes, Sweet Potato Soufflé,  
Herb Roasted Potatoes or Macaroni & Cheese  
*Choice of* Buttery Corn Nibbles or Creamed Spinach  
Dinner Rolls  
Apple Crisp or Warm Bread Pudding

## Under the Tuscan Sun

\$ 18.95 per guest

*Choice of* Minestrone or Italian Wedding Soup  
*Choice of* Kale & Grape Tomato Panzanella Salad,  
Caesar Salad, or Tossed Salad  
*Choice of* Tortellini Alfredo, Baked Mostaccioli, Stuffed  
Shells OR Cheese Manicotti  
*Choice of* Chicken Parmigiana, Chicken Marsala,  
Chicken Vesuvio, Chicken Picatta, Chicken Cacciatore,  
or Tilapia Scampi  
*Choice of* Italian Beef, Italian Sausage OR Meatballs  
Seasonal Vegetables  
Rolls & Butter  
Italian Lemon Cake or Tiramisu

## Ultimate Luncheon

\$ 20.95 per guest

Soup du Jour  
Vegetable Crudité  
*Choice of* Tossed Salad or Winter Salad  
*Choice of Two:* Garlic Mashed Potatoes,  
Potatoes Au Gratin, Roasted Herb Potatoes, Rice Pilaf,  
Baked Mac & Cheese, or Baked Mostaccioli  
*Choice of Two:* Chicken Marsala, Chicken Piccata,  
Herb Roasted Bone in Chicken, BBQ Ribs,  
Roast Pork loin, Roast Sirloin of Beef, or Broiled Tilapia  
Rolls & Butter  
Seasonal Fresh Vegetable  
Assorted Petite Desserts

## Oktoberfest

\$ 18.95 per guest

Tossed Salad with Choice of 3 dressings  
German Potato Salad  
Polish Sausage or Brats with Sauerkraut  
Chicken Schnitzel or Roast Pork Loin  
*Choice of* Herb Buttered Noodles or Potato Pancakes  
Green Beans Almandine  
Rye Bread & Dinner Rolls  
German Apple Tart

\*\* We will gladly substitute Halal Meat for any menu items \*\*

*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks*  
*All Buffets Require a Minimum of 25 Guests*  
*Children ages 5 - 12 are 1/2 price. Children under age 4 are free.*  
*Prices are Per Person and Exclude Sales Tax & Service Charge*

# Lunch Buffets



## Southern Cookin'

\$ 18.95 per guest

Cheesy Vegetable Chowder  
Tossed Salad

*Choice of Two:* Maple & Bacon Glazed Pork Loin,  
Pot Roast, Homemade Meatloaf, Pecan Crusted Tilapia  
or Orange & Honey Glazed Turkey Breast

*Choice of* Cornbread Stuffing or  
White Cheddar Mac & Cheese

*Choice of* Mashed Potatoes or Sweet Potato Casserole  
Fried Green Tomatoes  
Rolls & Butter  
Red Velvet Cake

## The French Connection

\$ 18.95 per guest

Cream of Potato Leek Soup  
Mixed Greens with Blueberries, Pears, Roquefort  
Cheese & Champagne Vinaigrette

*Choice of* Chicken Couq Au Vin or Stuffed Turkey Breast  
Roulade with Mushrooms and Pancetta

*Choice of* Herb and Spice Roasted Sirloin  
with Pan Jus or Tilapia Meunire

Gruyere Mashed Potatoes  
Ratatouille of Eggplant & Zucchini  
Rolls & Butter

Assortment of French Macaroons

## Autumn Harvest Buffet

\$ 18.95 per guest

Hunters mushroom Bourbon Bisque  
Roasted Fig and Arugula Salad  
Apple and Cranberry Stuffed Chicken  
with Sage Cream Sauce  
Apricot Glazed Pork Loin

Roasted Maple Glazed Sweet Potatoes with Figs  
Sausage and Mushroom Stuffing

Brussel Sprouts Roasted with Bacon and Onion  
Served with assorted rolls and butter  
S'mores Tart

**\*\* We will gladly substitute Halal Meat for any menu items \*\***

## Southern Barbeque

\$ 18.95 per guest

Twice Baked Potato Salad, Cole Slaw, &  
Macaroni Salad

*Choice of Two:* Fried Chicken, BBQ Bone in Chicken, BBQ  
Smoked Beef Brisket, Fried Catfish or  
Maple Glazed Pork loin

*Choice of Two:* Bourbon Baked Beans, Hush Puppies,  
Southern Corn Casserole, Baked Mac & Cheese,  
or Braised Collard Greens with Smoked Pork  
Corn Bread & Buttermilk Biscuits  
Bread Pudding or Red Velvet Cake

## Down By the Bayou

\$ 18.95 per guest

Chicken and Shrimp Gumbo  
Muffaletta Salad

Bourbon Chicken with Rice  
Creole Spice Rubbed Sirloin

*Choice of* Crab & Shrimp Etouffe or Jambalaya  
Andouille & Cheddar Grits  
Corn Maque Choux  
Bananas Foster

## South of the Border

\$ 18.95 per guest

*Choice of* Chicken Noodle Soup or  
Chicken Tortilla Soup

Tossed Salad with choice of 3 dressings

Mexican Rice & Refried Beans

*Choice of Two* Tequila Lime Chicken, ,  
Steak and Chicken

Fajitas, Cheese Enchiladas Cochinita Pibil

OR Beef Barbacoa

Homemade Chips & Salsa

Flour & Corn Tortillas

Churros

*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks*

*All Buffets Require a Minimum of 25 Guests*

*Children ages 5 - 12 are 1/2 price.*

*Children under age 4 are free.*

*Prices are Per Person and Exclude Sales Tax & Service Charge*

# *Hors d'oeuvres Package*

Select 4 hot items and 2 cold items.  
All items selected will be replenished for 2 hours.

*Available Monday thru Friday only*

## *Hot Hors d'oeuvres*

Loaded stuffed potato puffs  
Boneless Buffalo Wings  
Broccoli & Cheddar Bites  
Mini Arrancini  
Chicken or Cheese Quesadillas with Salsa  
Cocktail Franks in a Blanket  
Egg Rolls with Sweet & Sour Sauce  
Fried Mac & Cheese Bites  
Italian Sausage  
Italian, Swedish, or BBQ Meatballs  
Mini Quiche Lorraine  
Mozzarella Sticks with Marinara Sauce  
Spanakopita  
Spinach & Artichoke Balls

## *Cold Hors d'oeuvres*

Antipasto Kabobs  
Assorted Finger Sandwiches  
Bruschetta  
Caprese Kabobs  
Cucumber Cup stuffed with Boursin Cheese  
Deviled Eggs  
Fresh Fruit Tray  
Fresh Vegetable Tray with Dip  
Goat Cheese & Pear Crostini  
High Roller Pinwheel Wraps  
International Cheese Tray with Crackers  
Pita Chips with Artichoke & Spinach Dip

**\$17.95**

Prices are Per Person and Exclude Sales Tax & Service Charge  
Includes Coffee, Iced Tea & Soft Drinks

## *Carving Station*

Turkey and Roast Sirloin of Beef  
Served w/Dinner Rolls for Sandwiches  
**Additional \$6.00**

Prices are Per Person and Exclude Sales Tax & Service Charge  
Includes Coffee, Iced Tea & Soft Drinks



# Ethnic Cuisine

Select 3 Appetizers & 4 Entrees  
 All Chicken Selections Are Made with Halal Chicken  
 All Entrees Are Served with White Rice

## Appetizers

Cucumber Cups Stuffed with Boursin Cheese  
 Vegetable Crudit e  
 Potato & Garbanzo Samosas with Tamarind Chutney  
 Bruschetta  
 Spanakopita  
 Chicken Tandoori Skewers  
 Brie, Raspberry & Almonds Baked in Phyllo Dough  
 Vegetarian Quiche  
 Phyllo Wrapped Asparagus with Brie  
 Hummus and Pita Chips  
 Vegetable Pakora  
 Vegetable Egg Rolls  
 Fried Cauliflower  
 Spicy Red Lentil Dip With Petite Naan  
 Spinach and Artichoke Puffs

## Entrees

Chicken Tikka Masala  
 Chicken with Mango Chutney  
 Tandoori Chicken  
 Palak Paneer: Stewed Spinach & Cheese with Garlic  
 Alu Chole:  
 Potato and Garbanzo Beans in a Spicy Tomato Sauce  
 Khatte Meeth Baigan:  
 Eggplant in a Sweet & Sour Sauce  
 Curried Cauliflower  
 Curry Coconut Chicken  
 Chicken Tikka Masala  
 Chicken Bryani  
 Tandoori Chicken  
 Palak Paneer: Stewed Spinach & Cheese with Garlic  
 Alu Chole:  
 Potato and Garbanzo Beans in a Spicy Tomato Sauce  
 Khatte Meeth Baigan:  
 Eggplant in a Sweet & Sour Sauce  
 Curried Cauliflower

*Includes Coffee, Tea, Milk, Iced Tea & Soft Drinks  
 All Buffets Require a Minimum of 25 Guests  
 Prices are Per Person and Exclude Sales Tax & Service Charge*

	Lunch	Dinner
Adults	\$20.95	\$23.95
Children 5—12	\$13.95	\$16.95
Children Under 4	Free	Free

# Beverage & Alcohol Selections



## Bar Packages

	Domestic Beer, Wine & Soft Drinks	House Brands	Premium Brands
Two Hours	\$ 16.00	\$ 22.00	\$ 29.00
Three Hours	\$ 18.00	\$ 25.00	\$ 32.00
Four Hours	\$ 20.00	\$ 28.00	\$ 35.00

Prices are person and exclude sales tax & service charge

House Brands & Premium Brands include Domestic Beer, Wine & Soft Drinks

Tab Bar - Host pays for all drinks ordered by guests

Cash Bar - Guests pay for their drinks upon ordering

\* For Tab & Cash Bar - If sales do not exceed \$250.00, a \$50.00 bartender fee will be charged

## Wine & Champagne

Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Cabernet, Merlot, Pinot Noir, & Moscato  
*\$ 18.00 per bottle*

House Champagne & Non - Alcoholic Champagne  
*\$ 18.00 per bottle*

\* \$10.00 Corkage Fee Per Bottle If Providing Your Own Wine

## Mimosa Station

Includes Champagne, Orange Juice, Pineapple Juice,  
Assorted Fruit and Berries  
*\$ 4.00 per person*

## Punch Bowls

Fruit Punch  
\$ 40.00 per bowl

Vodka Punch  
\$ 55.00 per bowl

Champagne Punch  
\$ 55.00 per bowl

Sangria Punch  
\$ 55.00 per bowl

*Each bowl serves approximately 30 guests*