

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 up 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.

Dinner Entrees



Poultry & Fish

- Goat cheese and fig stuffed chicken **GF**
served with a sage cream sauce \$ 23.95
- Herb Roast Half Chicken **GF**
One-half roasted chicken with special seasonings \$ 23.95
- Apricot Glazed Frenched Chicken **GF**
Broiled frenched chicken glazed with apricot and bourbon preservers \$ 23.95
- Chicken Rouladen **GF**
Stuffed with fontina cheese and artichokes & sundried tomatoes with a basil cream sauce \$23.95
- Chicken Saltimbocca **GF**
Chicken breast wrapped with prosciutto and sage leaves with a lemon wine sauce \$ 23.95
- Chicken Marsala
Served with mushrooms in a Marsala wine sauce \$ 23.95
- Chicken Piccata
With a light lemon sauce & capers \$ 23.95
- Chicken Florentine
Seared chicken breast served under sautéed spinach and champagne supreme sauce \$23.95
- Pretzel Crusted Chicken Dijonnaise
Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 23.95
- Chicken Caprese **GF**
Chicken breast topped with marinated tomatoes, fresh mozzarella cheese, basil, and balsamic reduction \$ 23.95
- Salmon Wellington
Salmon in puff pastry with asparagus and herbed allouette cheese \$ 25.95
- Broiled Tilapia or Herb Crusted Tilapia
With a lemon herb sauce or beurre blanc sauce \$ 23.95
- Citrus Grilled Salmon **GF**
Glazed with a tropical citrus and rum sauce \$ 25.95

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
\$ 31.95

Beef & Pork

- Roast Sirloin of Beef
Served with mushroom gravy, Madeira red wine sauce, or Natural jus \$26.95
- Filet Mignon **GF**
8 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 31.95
- Prime Rib **GF**
Prime rib of beef served with creamy horseradish sauce & Yorkshire Pudding \$ 30.95
- Beef Wellington
Filet with mushroom duxelle atop a demi glace sauce \$33.95
- Beef Tenderloin **GF**
Served in Béarnaise sauce \$ 31.95
- Roast Pork Tenderloin **GF**
Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 25.95

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 \$ 35.00

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

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

*All chicken breast dishes can be served seared or grilled for a gluten free option
GF= Gluten Free*

Dinner 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**
Lobster Bisque
Vegetable Beef and Barley Soup
Minestrone Soup
Cream of Chicken with Gnocchi soup
Lobster Ravioli with Saffron Cream Sauce
Grilled watermelon with feta ,mint, and balsamic glaze **GF**
Fresh Fruit Compote **GF**
Cheese Tortellini with Alfredo Sauce

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 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
Greek Salad: Mixed Greens, olives, feta cheese, red onion, tomato, & cucumber with Greek vinaigrette dressing **GF**
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

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

Desserts

Gelato & Ice Cream: Vanilla or Chocolate Ice Cream or
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 or S'mores Tart

Assorted Desserts: Carrot Cake, Chocolate Cake, Flourless Chocolate Cake, Lemon Cream Cake, or Tiramisu

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

Dinner Buffets



Traditional Buffet

\$ 27.95 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

Home-style Buffet

\$ 25.95 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

South of the Border

\$ 24.95 per guest

Chips with Salsa
Gazpacho, Chicken Noodle or Chicken Tortilla Soup
Tossed Salad with Choice of 3 Dressings
Macaroni, Pea & Ham Salad OR
Mexican Street Corn Salad
Choice of Two: Tix N Chix, Tequila Lime Chicken, Roasted Bone in Chicken, Tomatillo Braised Chicken, Carnitas, Streak or Chicken Fajitas, Cochinita Pibil, Cheese Enchiladas, or Beef Barbacoa
Mexican Rice & Refried Beans
Corn & Flour Tortillas
Churros OR Tres Leches Cake

Southern Barbeque

\$ 24.95 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

Oktoberfest

\$ 24.95 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

Under the Tuscan Sun

\$ 24.95 per guest

Choice of Minestrone or Italian Wedding Soup
Choice of Kale & Grape Tomato Panzanella Salad, Caesar Salad, or Tossed Salad
Choice of Two: Tortellini Alfredo, Baked Mostaccioli, Stuffed Shells, Herb Roasted Potatoes, or Cheese Manicotti
Choice of: Chicken Parmigiana, Chicken Marsala, Chicken Vesuvio, Chicken Picatta, Chicken Cacciatore, Tilapia Scampi, Italian Beef, Italian Sausage, Meatballs, or Roasted Sirloin with Mushroom Ragout
Seasonal Vegetables
Rolls & Butter
Italian Lemon Cake or Tiramisu

*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.*

We will gladly substitute Halal Meat for any menu items

Dinner Buffets



Luck of the Irish

\$ 24.95 per guest

Cream of Potato Soup
Tossed Salad
Corned Beef & Cabbage
*Choice of Shepard's Pie or Irish Chicken & Dumplings or
Bangers & Mash*
Choice of Colcannon or Boxy or Dublin Coddle
Roasted Brussel Sprouts
Flourless Chocolate Cake

The French Connection

\$ 24.95 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

Southern Cookin'

\$ 24.95 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

*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*

Down by the Bayou

\$ 24.95 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

Glendale Lakes Signature Buffet

\$ 30.95 per guest

Choice of soup
Mixed Greens with Blueberries, Pears, Roquefort
Cheese & Champagne Vinaigrette
*Choice of 2: Chicken Rouladen, Grilled Beef Tenderloin,
Slow Roasted Prime Rib, Seared Salmon,
or Pretzel Crusted Chicken.*
*Choice of 2: Garlic Mashed Potatoes, Twice Baked
Potatoes, Roasted Fingerling Potatoes, Rice Pilaf, or
Gnoochi with Browned Butter Sage Sauce*
Choice of vegetables
Rolls & Butter
Assortment Petite Desserts

Autumn Harvest Buffet

\$ 24.95 per guest

Hunters mushroom Bourbon Bisque
Roasted Fig and Arugula Salad
Choice of Two
Apple and Cranberry Stuffed Chicken
with Sage Cream Sauce
Pretzel Crusted Trout with Dijon Cream Sauce
Slow Roasted Pot Roast with Figs and
Root Vegetables
Apricot Glazed Pork loin
Choice of Two
Roasted Potatoes
Roasted Maple Glazed Sweet Potatoes with Figs
Sausage and Mushroom Stuffing
Brussel Sprouts Roasted with Bacon and Onion
Maple Roasted Root Vegetables
Roasted Carrots
Served with assorted rolls and butter
S'mores Tart

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

Station Buffets



Station Buffet is \$29.95 per guest. Choose three stations from the options below.

Additional stations are available at \$4.50 per guest per station.

Station Buffet will be served a scoop of ice cream with toppings on the table for dessert.

Station One

Tossed Salad
Turkey and Ham
Mashed Potatoes & Gravy
Cornbread Stuffing
Dinner Rolls

Station Five

Marinated strips of beef and chicken
Green Peppers & Onions
Pork Carnitas
Spanish rice & refried beans
Served with tortillas, homemade salsa & chips
Condiments

Station Two

Chicken Marsala
Roast Sirloin of Beef
Parsley Potatoes
Blue Lake Green Beans

Station Six

Crab Ragoons & Egg Rolls
Fried Rice
Orange Chicken
Pepper Steak
Stir Fry Vegetables

Station Three

BBQ Beef Brisket
Roasted Chicken Quarters
Mac & Cheese
Corn on the Cob

Station Seven

Warm German Potato Salad
Roast Pork loin
Polish Sausage with sauerkraut
Buttered Spätzle
Green Beans Almandine
Rye Bread

Station Four

Caesar Salad
Penne Pasta & Cheese Tortellini
Marinara, Alfredo, Pesto Sauce
& Vodka Sauces
Garlic Bread & Dinner Rolls

Station Eight

Mini Sliders
Mini Hot Dogs
BBQ Calico Baked Beans
Cole Slaw
Twice Baked Potato Salad

Dessert Stations

In place of ice cream the following dessert stations can be added:

Dessert Station One

\$2.00 per guest

Mini Éclairs
Mini Cream Puffs
Assorted Dessert Bars
Petit Fours

Dessert Station Two

\$4.00 per guest

Tiramisu Squares
Petit Fours & Assorted Cakes
and Tarts and A Fresh
Fruit Tray

Station Nine

Tandoori Chicken
Palak Paneer: Stewed Spinach & Cheese with Garlic
Alu Chole:
Potato and Garbanzo Beans in a Spicy Tomato Sauce
Bismati Rice
Naan

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.*

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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	\$60.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Pear and Brie Phyllo Purses	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Smoked Salmon on a Potato Cake with Dill Crème Fresh	\$ 55.00
Spanakopita	\$ 50.00
Mini Quiche Lorraine	\$ 50.00
Boneless Buffalo Wings	\$ 50.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Mini Chicken and Waffle Sliders	\$ 55.00
Italian , BBQ, or Swedish Meatballs	\$ 25.00
Bacon Jam and Brie Tartlets	\$ 50.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Bites	\$ 50.00
Mini Arrancini	\$ 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

All Hors d'oeuvres are priced per 50 pieces

Late Night Snacks

Presented at Any Time in the Evening to Keep the Celebration Going

Mini Buffalo Chicken "Sliders"	\$ 85.00 per 50 pieces
Mini Burger or Cheese Burger "Sliders"	\$ 85.00 per 50 pieces
Mini American or Italian Sub Sandwiches	\$ 85.00 per 50 pieces
Mini Grilled Hot Dogs	\$ 85.00 per 50 pieces
16" Cheese, Pepperoni or Sausage Pizza	\$ 14.95 each
Chips and Salsa	\$ 25.00 serves 50

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, Oat-
meal Raisin, Peanut Butter, and Sugar Cookies served
with carafes of chilled milk
\$ 2.95

Hors d'oeuvres Package

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

Hot Hors d'oeuvres

Loaded and 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
 Hummis 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