

DELRAY BEACH GOLF CLUB

DINNER CATERING MENU



BEVERAGES

For your convenience, we offer Liquor Service in Two Plans:

HOURLY OPEN BAR CASH BAR

Hourly Open Bar – Cost Per Person
Minimum Two (2) Hours

	Two Hours	Three Hours	Four Hours
House	\$18.95	\$24.95	\$28.95
Call	\$21.50	\$27.50	\$32.50
Premium	\$29.75	\$36.50	\$44.00

Cash Bar



Beers

Domestic \$5.00
Imported \$6.00

Liquor

House \$6.00
Call \$8.00
Top Shelf \$10.00

Wines

\$6.00

Soft Drinks

\$3.00

Fruit Juices

\$3.00

Bartender Fee - \$150.00

ADDITIONAL BEVERAGE OPTIONS

Mimosa Station	\$8.00 Per Person
Blood Mary Bar	\$8.00 Per Person
Soft Drink Bar	\$5.50 Per Person
Champagne Toast	\$6.00 Per Person

Specialty Drinks Available Upon Request

HORS D' OEUVRES

CATEGORY A

\$175 for 50 Pieces or \$285 per 100 Pieces

Vegetable Spring Rolls
Spinach and Feta Triangles
Mini Potato Pancakes with Sour Cream
Mini Pizza Wedges
Almond Stuffed Dates wrapped in Bacon

Assorted Mini Quiche
Chicken Tenders with Honey Mustard Sauce
Franks En Croute with Spicy Brown Mustard
Mini Cheese Quesadilla with Salsa

CATEGORY B

\$185 for 50 Pieces or \$345 per 100 Pieces

Served Hot

Chicken Sate with Peanut Sauce
Fried Ravioli with Marina Sauce
Conch Fritters with Cocktail Sauce
Coconut Shrimp
Cocktail Meatballs with Peppercorn Sauce
Chicken Cordon Bleu Puffs



Served Cold

Tenderloin Carpaccio on Cocktail Rounds
Smoked Salmon Pinwheels
Assorted Finger Sandwiches

Prosciutto Melon
Mini Beef Empanadas

CATEGORY C

\$225 for 50 Pieces or \$415 per 100 Pieces



Served Hot

Mini Crab Cakes with Remoulade Sauce
Scallops Wrapped in Bacon
Mini Beef Wellingtons

Served Cold

Assorted Fancy Canapes
Tuna Rolls with Toasted Sesame Seeds
Cocktail Shrimp on Focaccia

COCKTAIL HOUR STATIONS

THE CARVING BOARD

Chef's Fee of \$50 Required Per Station

Top Round of Beef with Finger Rolls and
Homemade Horseradish Sauce
\$12.50 Per Person

Honey Glazed Baked Ham with House
Mustard and Finger Rolls
\$11.25 Per Person

Turkey Breast with Herbed Mayonnaise,
House Cranberry Relish and Finger Rolls
\$11.75 Per Person

Beef Tenderloin with Homemade
Horseradish Sauce and Finger Rolls
\$18.95 Per Person



DISPLAYS

Fresh Vegetable Crudité

Large Mirror \$325 (Serves 75)

Small Mirror \$175 (Serves 30)

Cheese and Fruit Display

A variety of Imported and Domestic Cheese Accompanied by Fresh Seasonal Fruits and Berries
Served with Gourmet Crackers

\$13.95 Per Person

Sushi Station

Assorted Hand-Rolled Seafood and Vegetable Sushi with Traditional Accompaniments

\$22.95 Per Person



Antipasto Station

A Display of Sliced Capicola, Pepperoni, Genoa Salami,
Prosciutto Ham, Provolone and Mozzarella Cheese. Garnished
with Roasted Peppers, Pepperoncini, Cherry Peppers, and
Kalamata Olives. Served with Herbed Focaccia Bread.

\$16.95 Per Person

PLATTED DINNERS

SALAD

(Please Select One)

Mixed Garden Greens with Choice of Dressings

Traditional Caesar Salad

Mesclun Greens with Toasted Walnuts, Heart of Palm, Artichoke Hearts,
Marinated Red Onion and Raspberry Vinaigrette



ENTREES

(Please Select Two)

Snapper Francaise

Parmesan Egg Battered Florida Snapper
Sautéed to a Golden Brown and Finished with
a Lemon Butter Sauce
\$34.95 Per Person

Poached Fillet of Salmon

Court Bouillion Poached Salmon finished with
a Creamy Dill Sauce

\$34.95 Per Person

Key West Mahi Mahi Fillet

Fresh Grilled Mahi-Mahi finished with a Citrus Beurre Blanc Topped with a Tropical Fruit Salsa
\$34.95 Per Person

Snapper Oreganata

Snapper Baked with a Light Breadcrumb Topping Seasoned with Oregano and Parsley Topped
with a Roasted Garlic Butter Sauce
\$34.95 Per Person

Grilled NY Strip Steak

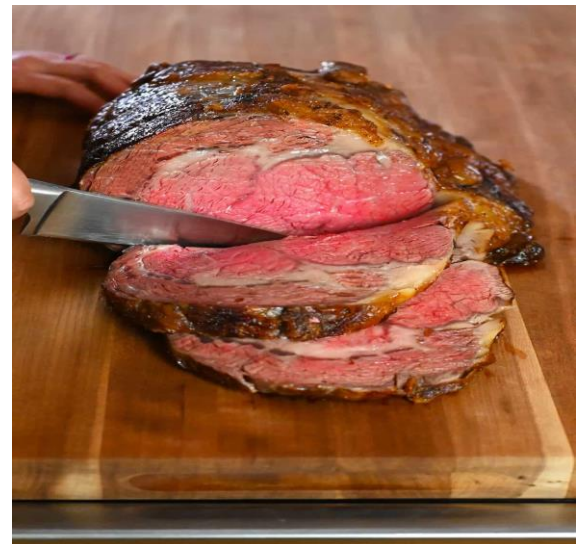
8oz Chargrilled Sirloin. Served with Bordelaise Sauce of Fire
Roasted Red Pepper Coulis
\$37.95 Per Person

Slow Roasted Prime Rib

A 8oz Prime Boneless Prime Rib served with Au Jus and
Horseradish Cream Sauce.
Medium Rare and Medium Only
\$45.95 Per Person

Caribbean Pork Loin

Jerk Spice Encrusted Pork Loin, slow roasted and Finished
with a Spiced Mojo Rum Sauce.
\$33.95 Per Person





Chicken Marsala

Sauteed Boneless Chicken Breast finished with a Marsala
Mushroom Sauce
\$31.95 Per Person

Chicken Francese

Parmesan Egg Batter Chicken Breast Sauteed to a Gold Brown
and Finished with a Lemon Butter Sauce
\$31.95 Per Person

Mandarin Chicken

Sauteed Boneless Chicken Breast Finished with a Grand Marnier
Soy Demi Sauce and Topped with Mandarin Oranges and Bean
Sprouts.
\$31.95 Per Person

ACCOMPANIMENTS

(Please Select One)

Oven Roasted Red Potatoes with Fresh Herbs and Garlic
Baked Scalloped Potatoes with Onions
Smashed Redskin Potatoes with Roasted Garlic
Rice Pilaf with Fresh Herbs
White Basmati Rice

(Please Select One)

Fresh Seasonal Vegetable Medley
Green Beans Almandine
Fresh Broccoli and Carrot Strips

DESSERTS

(Please Select One)



Key Lime Pie with Whipped Cream
Freshly Baked Apple Pie
Triple Chocolate Cake
Red Velvet Cake



All Prices are Subject to a 20% Service Charge and 7% Sales Tax.

All Prices are Subject to Change Without Notice

CLASSIC DINNER BUFFET

\$45.95 Per Person

SALADS

(Please Select One)

Mixed Greens with Assorted Toppings and Choice of Dressings

Traditional Caesar Salad with Croutons

ENTREES

(Please Select Two)

Chicken Piccata with Lemon Caper Sauce

Sauteed Tilapia with Roasted Herb Pepper Butter

Bowtie Delray Pasta with Grilled Chicken and Sun-Dried Tomato

Tilapia Francaise

Chicken Marsala

Chicken Francaise

Florida Mahi Mahi with Dill Sauce



CARVING STATION

(Please Select One)

Roasted Turkey with Cranberry Apple Chutney

Honey Glazed Ham with Assorted Mustards and Finger Rolls

Top Round of Beef with Horseradish Sauce

ACCOMPANIMENTS

(Please Select Two)

Herbed Red Bliss Potatoes

Wild Rice Pilaf

Zucchini Parmesan

Penne Marinara

Green Beans

Seasonal Vegetable Medley

DESSERTS

(Please Select Two)

Key Lime Pie with Fresh Whipped Cream

Coconut Cream Pie

Carrot Cake

Triple Chocolate Cake

Red Velvet Cake

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
Bakery Fresh Rolls and Butter

CARIBBEAN BUFFET

\$39.95 Per Person

SALADS (Select One)

Island Greens with Orange Scented Dressing

Marinated Heat of Palm and Tomato Salad



ENTREES

(Please Select Two)

Caribbean Pork Loin with Mojo Sauce

Roast Slice of Sirloin with Roasted Garlic
and Thyme Au Jus

Tilapia with Tomato, Onion and Peppers

Jerk Chicken with Orange Beurre Blanc and
Peppers

ACCOMPANIMENTS

(Please Select Two)

Island Green Beans

Assorted Vegetables

Island Style Wild Rice Pilaf

Spiced Roasted Potatoes

DESSERTS

(Please Select Two)

Key Lime Pie with Fresh Whipped Cream

Triple Chocolate Cake

Carrot Cake

Coconut Cream Pie

Red Velvet Cake

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Fresh Rolls and Butter

WESTERN BUFFET

\$39.95 Per Person

SALADS

(Please Select One)

Cucumber and Onion Salad
Mixed Greens with Assorted Toppings and Choice of Dressings
Traditional Caesar Salad

ENTREES

(Please Select Two)

Southern Fried Chicken

BBQ Pork Ribs Glazed in Honey BBQ Sauce

Pulled Pork with Finger Rolls

Shredded Beef with Mini Rolls

ACCOMPANIMENTS

(Please Select Two)

Crispy Coleslaw
Southern Potato Salad
Fried Apples
BBQ Beans
Seasoned Green Beans



DESSERTS

(Please Select Two)

Apple Pie

Cherry Pie

Pecan Pie

Sweet Potato Bread Pudding

Cornbread and Cinnamon Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

ITALIAN BUFFET

(\$39.95 Per Person)

SALADS

(Please Select Two)

Traditional Caesar

Mixed Greens with Assorted Toppings and Choice of Dressings

Tomato and Red Onion with Fresh Basil

ENTREES

(Please Select Two)

All Served with Seasonal Vegetables

Cheese Tortellini with Italian Sausage, Rosted Peppers and Marinara Sauce

Penne a la Vodka

Ravioli with Grilled Portabella Mushrooms and Roasted Garlic Cream

Baked Meat Lasagna

Fresh Vegetable Lasagna with a Light Cream Sauce

Chicken Parmesan

Eggplant Parmesan

Tilapia Piccata



DESSERTS

(Please Select Two)

Mini Assorted Cheesecakes

Cannoli's

Red Velvet Cake

Carrot Cake

Warmed Garlic Knots or Italian Bread

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

DELRAY BEACH GOLF CLUB

GENERAL TERMS AND CONDITIONS OF CONTRACT

PERFORMANCE AND FORCE MAJEURE:

Delray Beach Golf Club (Club) will make its best effort to ensure a successful event. If Club obligations under this agreement are not met for any reason beyond our control, Club is held harmless, failure is completely excused, and the agreement may be canceled by returning Client's deposit in full. 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 five (5) business days prior to the event. A meal breakdown (for events offering choice of entree) is required no later than five (5) business days prior to the function date. This will be considered a guarantee and NOT SUBJECT TO REDUCTION OR CHANGE.

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 the guaranteed changes, the Club reserves the right to change the contracted function room.

ALCOHOLIC BEVERAGES:

The Florida 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 service to anyone. Club policy is that no outside alcoholic beverage or food be brought into the Club for any function. The Club will not serve alcoholic beverages to anyone under the age of 21 years per Florida law and reserves the right to ask for proper identification for anyone. Delray Beach Golf Club will refuse to sell or serve alcohol to any visibly intoxicated person.

SERVICE CHARGE AND SALES TAX:

The Club will apply a mandatory 20% service charge to all catered functions. All meal functions under twenty (20) guests will incur an additional charge of \$2 per person. Sales tax will be charged based on Florida Department of Revenue regulations and any applicable Palm Beach County additional tax.

Clients claiming exemption from sales tax must provide a current Consumer's Certificate of Sales Tax Exemption (Fla. Dept. of Revenue Form DR-14), or sales tax will be charged.

SECURITY AND CLEANING:

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

The client will properly supervise any children/youth attending or participating in an event. Additional security is required for any youth-oriented event (i.e., bar/bat mitzvah, teen dance, graduation party, etc.) to be supplied by the Client. Youth oriented events are subject to a \$100.00 cleaning fee.

DÉCOR, SIGNAGE AND ENTERTAINMENT:

Client is responsible for the actions of any person, including guests, vendor and/or company hired by the Client, and will assure that any person involved in the planning and execution of this event abides by the terms of this agreement. Damage to the premises caused by Client will result in the assessment of damages as full responsibility of the Client.

All décor, signage or exhibits brought onto the Club premises must be pre-approved. All décor displays and exhibits must conform to the City of Delray Beach Fire Code. No items may be attached to any wall, ceiling, floor or window with tape, glue, adhesives of any kind, tacks, nails, staples, or screws. The client will assume all responsibility for any damage to the premises by such items. Glitter, confetti, silly string, rice, or birdseed is not permitted inside rooms or on Club grounds. Wedding parties may throw rose petals.

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

All décor, signage or exhibits must be removed immediately following the event. The Club will not be responsible for any items, or loss or damage to items personal or rental, left by Client or Client's contracted vendors, either before, during, or after the event.

DEPOSIT AND BILLING:

A non-refundable deposit and signed contract are required within seven (7) business days of a hold on a date for all events. If deposit and contract are not received in a timely fashion, the Club reserves the right to remove the event from the calendar and book another event on that date.

For parties with an estimated total over \$2,500: A \$500 deposit is required; fifty percent (50%) of the estimated balance is due ninety (90) days prior to the event; the remaining balance is due five (5) business days prior to the event, along with the final guarantee and menu count.

For parties with an estimated total under \$2,500: A \$150 deposit is required; full payment of the balance is due the day of the event. Final guarantee and menu count is due five (5) business days prior to the event.

There will be an overtime charge of \$2.00 per person for events exceeding the contractual time limit.

Methods of payment: cash, check, major credit card

CANCELLATION:

The deposit will be applied to the Client's Master Account and is non-refundable. Client may request deposit refund for extenuating circumstances in writing 180 days prior to the event. Any refund granted will be fifty percent (50%) of the deposit on file, balance applied to administrative costs.