

# Breakfast Selections

## Classic Continental

Freshly Baked Muffins, Specialty Danish, Crumb cakes, and Sticky Buns  
\$4.95

## Contemporary Continental

Seasonal Sliced Fresh Fruit Display, Danish, Croissants, Bagels,  
Yogurts, Granola and Honey,  
Butters, Jellies and Assorted Toppings  
\$7.95

## Breakfast Buffets

### Traditional Breakfast

Scrambled Eggs  
French Toast OR Belgian Waffles, Maple Syrup  
Apple wood Smoked Bacon, Sausage Links  
Breakfast Potatoes  
Fresh Seasonal Fruit Display  
Freshly Baked Muffins, Danish, Croissants and Bagels  
Butters, Jellies and Assorted Toppings  
\$13.95

### Breakfast Burrito Buffet

Scrambled Eggs, Black Forest Ham, Cheddar and  
Monterey Jack Cheeses Rolled in a Flour Tortilla  
With choice of sour cream, green onions, and salsa toppings  
Breakfast Potatoes  
Fresh Seasonal Fruit Display  
\$10.95

## Breakfast Enhancements

Cheese Blintzes with Raspberry Compote  
\$1.50 per piece

Ham & Swiss Cheese Stuffed Croissants  
\$2.25 per piece

Chocolate Filled Croissants  
\$2.00 per piece

Buttermilk Biscuits with Sausage Gravy  
\$2.00 per piece

Corned Beef Hash with Poached Eggs  
\$5.00 per piece

Eggs Benedict  
\$5.00 per piece

Bagels & Lox Display  
\$6.00 per piece

All Breakfasts come with Assorted Chilled Fruit Juices  
Coffee, Decaffeinated Coffee & Herbal Tea

Buffets are only available for groups  
of 30 people or more

# Afternoon Breaks

## Death By Chocolate

A Variety of Chocolate Candy Bars, Chocolate Chunk Cookies, Chocolate Brownies, Double Chocolate Muffins, and Chocolate Petit Fours  
Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea Service

\$5.75

## All Natural

Fresh Tropical Fruit Kabobs, Assorted Variety of Yogurts, Granola Bars, Oatmeal Raisin Cookies, Chilled Fruit Juices and Spring Water  
Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea Service

\$5.75

## Snack Bar

Mixed Nuts , Party Mix, Pretzels, Popcorn, Soft Drinks and Spring Water

\$6.95

## European Midday

Cheese Display with Lavosh Crackers, Fresh Berries and Grapes, Croissants with Butter, Honey and Preserves and Lady Fingers  
Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea Service

\$7.00

## Fiesta Break

Tortilla Chips with Fresh Salsa & Guacamole  
Smoked Chicken Taquitos, Cheddar Cheese Jalapeno Poppers,  
Lemonade and Iced Tea OR Soft Drinks and Spring Water

\$7.00

# Luncheon Selections

## Lighter Fare Options

### Chef's Salad

Spring Mix topped with Black Forest Ham, Oven Gold Turkey and Cajun Roast Beef, Cheddar and Swiss Cheeses, Tomatoes, Cucumbers and Hard Cooked Egg  
Served with Assorted Artisan Rolls and Butter

\$11.95

### Tuscan Pasta Primavera Salad

Grilled Chicken, Portobello Mushrooms, Zucchini, Yellow Squash, Sun-dried Tomatoes and Artichoke Hearts tossed with Penne Pasta and Balsamic Vinaigrette  
Served with Assorted Artisan Rolls and Butter

\$12.25

### Classic Cobb Salad

Spring Mix topped with rows of Grilled Chicken, Vine-Ripened Tomatoes, Avocados, Bleu Cheese Crumbles, Bacon, Black Olives and Hard Cooked Egg with Choice of Dressing Served with Assorted Artisan Rolls and Butter

\$12.95

### Caesar Salad

Crisp Romaine, Shredded Parmesan, Herbed Croutons with Club-Made Dressing  
Served with Assorted Artisan Rolls and Butter

\$8.00

With Gulf Shrimp...\$13.75

With Grilled Marinated Flank Steak...\$11.95

With Blackened or Grilled Chicken Breast...\$11.95

## **Traditional Spinach Salad**

Baby Spinach with Chopped Egg, Portobello Mushroom,  
Bermuda Onion and Warm Raspberry Bacon Dressing  
Served with Assorted Artisan Rolls and Butter

\$10.00

With Gulf Shrimp...\$15.75

With Grilled Marinated Flank Steak...\$13.95

With Blackened or Grilled Chicken Breast...\$13.95

## **Shrimp and Scallops Beggar's Purses**

Baby Shrimp and Bay Scallops in a Rich Sherry Dill Cream Sauce wrapped in Buttery  
Puffed Pastry and served over a bed of Spring Mix with Warm Bacon Raspberry  
Dressing

Served with Assorted Artisan Rolls and Butter

\$13.95

## **Salad Nicoise**

Seared Ahi Tuna Fillet with Green Beans, Hard Cooked Egg, Kalamata Olives and New  
Potatoes presented over Field Greens with Cabernet Vinaigrette.

Served with Assorted Artisan Rolls and Butter

\$13.95

## **Pecan Crusted Chicken Salad**

Crisp Romaine sprinkled with Golden Pineapple, Mandarin Oranges, Toasted Coconut  
and Mango Vinaigrette Served with Assorted Artisan Rolls and Butter

\$11.95

## **Shrimp Bruschetta Salad**

Mixed Greens topped with Diced Vine Ripened Tomatoes, Garlic and Fresh Basil  
served on toasted Crostini with Gulf Shrimp. Finished with a Balsamic Glaze and  
Roasted Garlic Vinaigrette Served with Assorted Artisan Rolls and Butter

\$13.95

## **Three Sisters Salad**

Chicken, Tuna and Egg Salad presented on a bed of  
Spring Mix garnished with Lavosh Crackers and Fresh Seasonal Fruit

\$10.25

### **Roasted Vegetable Strudel Braid**

Roasted Zucchini, Yellow Squash, Button Mushrooms,  
Sautéed Spinach and Sun-dried Tomatoes  
in a Puff Pastry Braid served over Spring Mix with Balsamic Glaze  
Served with Assorted Artisan Rolls and Butter

**\$11.95**

### **Tropical Fruit Plate**

An arrangement of Seasonal Fresh Fruit Selections, served  
with choice of Cottage Cheese, Sorbet or Honey Cinnamon Yogurt

**\$10.25**

### **Quiche**

Choice Of:

Quiche Lorraine (bacon, ham, Swiss)

Broccoli Cheddar Quiche

Tomato Basil Quiche

Roasted Vegetable Quiche

Spinach and Portobello Quiche

Asparagus Proscuitto Quiche

Garnished with Fresh Seasonal Fruit

**\$12.75**

**All Luncheon Selections include Freshly Brewed  
Coffee, Decaffeinated Coffee & Herbal Tea**

# Executive Luncheon

All Luncheons Include:  
Assorted Artisan Rolls & Butter, House Salad,  
Chef's Choice Starch and Vegetable & Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Entrée Selections Choice of Two

Chicken Cordon Bleu with Sauce Veloute.....\$14.95  
Chicken Marsala.....\$14.95  
Chicken Grand Marnier.....\$14.95  
Chicken Picatta.....\$14.95  
Pistachio Salmon with Sherry Cream Sauce.....\$15.95  
Blackened Mahi-Mahi with Tropical Fruit Salsa.....\$15.95  
Grilled Swordfish Provencal.....\$15.95  
Marinated Top Round Steak with Portobello Mushroom Beurre Rouge.....\$15.25  
Herb Roasted Pork Loin with Raspberry Sauce.....\$15.25  
Pecan Crusted Pork Loin with Spiced Peach Compote.....\$15.25

## Dessert Selections Choice of One

Carrot Cake  
Key Lime Pie  
New York Cheesecake  
Deep Dish Apple Pie  
Peanut Butter Pie  
Coconut Cream Pie  
Pecan Pie  
Chef's Choice Bread Pudding  
Wild Berry Cobbler  
Fresh Fruit and Berries

# Luncheon Buffet Selections

## Caesar Salad Bar

Bowls of Crisp Chopped Romaine, Club-Made Caesar Dressing, Herbed Croutons, and Shredded Parmesan Cheese Served with assorted Artisan Rolls and Butter and the Following Choice of Toppings:

Gulf Shrimp...\$14.75

Grilled Marinated Flank Steak...\$12.95

Blackened or Grilled Chicken Breast...\$12.95

Combination of Any Two...\$14.75

## Cobb Salad Bar

Bowls of Spring Mix, Grilled Chicken, Vine-Ripened Tomatoes, Avocadoes, Bleu Cheese Crumbles, Bacon, Black Olives and Hard Cooked Egg and Choice of Two Dressings Served with Assorted Artisan Rolls and Butter

\$13.95

## Tea Sandwich Display

Choice of Finger Sandwiches including:

Smoked Salmon & Cream Cheese

Chicken Salad/ Tuna Salad/ Ham Salad

ON

Marble Rye/Hearty Wheat/Deli White/Sour Dough

Served with Fresh Fruit Display

\$13.95

## Boxed Luncheon

### Sandwich Choice of:

Boar's Head Black Forest Ham, Swiss Cheese on Marble Rye

Boar's Head Cajun Roast Beef with Cheddar Cheese on Sour Dough

Boar's Head Oven Gold Turkey with Provolone on Hearty Wheat

Boxed Lunches Include Condiments, Fresh Fruit, Potato Chips, Cookie and Soft Drink

\$12.25

## Taco Salad Bar

Grilled Chicken OR Spicy Beef  
Shredded Lettuce, Diced Vine Ripened Tomato,  
Shredded Cheddar and Monterey Jack Cheeses,  
Black Olives, Jalapeños, Salsa, Sour Cream, Guacamole and Pico de Gallo  
Served with Tortilla Chips and Flour Tortillas  
With Beef...\$15.75 With Chicken...\$13.75  
With Beef & Chicken...\$17.75

## Deli Bar

Chef's Soup du Jour  
Boar's Head Deli Meats:  
Black Forest Ham, Oven Gold Turkey, Cajun Roast Beef  
Cheddar, Swiss, American and Provolone Cheeses  
St. Armand's Marble Rye, Hearty Wheat and Deli White and Sourdough Breads  
Green Leaf Lettuce, Vine Ripened Tomatoes, Bermuda Onions  
Condiments and Accompaniments  
Fresh Fruit, Potato Chips  
Assorted Gourmet Cookies and Brownies  
\$14.25

## All American Cookout

Angus Hamburgers, Boar's Head Quarter Pound Hot Dogs  
Cornmeal Kaisers Buns and St. Armand's Hoagie Rolls  
Cheddar, Swiss, American and Provolone Cheeses  
Green Leaf Lettuce, Vine Ripened Tomatoes, Bermuda Onions  
Condiments and Accompaniments  
Cole Slaw, Marinated Cucumber Vine Ripened Tomato Salad  
Potato Chips, Fresh Fruit Salad  
Assorted Gourmet Cookies and Brownies  
\$15.75

# Executive Lunch Buffet

All Lunch Buffets Include:  
Assorted Artisan Rolls & Butter,  
Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

## Buffet Selections

Salad Selections  
Choice of Two

### Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan,  
Herbed Croutons with Club-Made Caesar Dressing

### Heron's Roost Salad

Baby Spring Mix, Crisp Cucumbers, Grape Tomatoes, Bermuda Onions, Julienne  
Carrots. Served with Bleu Cheese,  
Ranch and Roasted Garlic Balsamic Dressings

### Baby Spinach Salad

Baby Spinach Greens topped with Bermuda Onions,  
Sliced Mushrooms and Warm Bacon Raspberry Vinaigrette

### Fresh Tropical Fruit and Berry Salad

Garnished with Toasted Coconut

### Greek Salad

Crisp Romaine Hearts with Kalamata Olives,  
Roasted Red Peppers, Bermuda Onions,  
Feta Cheese and Pepperoncini  
with Greek Feta Dressing

**Entrée Selections**  
**Choice of Two**

**Chicken Selections**

Francaise – egg battered with a White Wine, Lemon Beurre Blanc & Capers  
Marsala – with rich Marsala wine Demi Glace and sliced Mushrooms  
Grand Marnier – with Grand Marnier Orange Cream Sauce and Mandarin Segments  
Cordon Bleu – with Black Forest Ham, Gruyere Cheese and Sauce Veloute

**From the Sea**

Atlantic Salmon – baked with a Chive Butter Sauce  
Mahi-Mahi – blackened with a Tropical Fruit Salsa  
Swordfish – grilled with a Bruschetta Olive Relish

**From the Range**

Roasted Pork Loin – Hazelnut crusted with Frangelico Cream Sauce  
Flank Steak – marinated, and grilled with a Portobello Beurre Rouge

**Choice of Two**

Wild Rice                      Rice Pilaf  
Whipped Yukon Gold Potatoes                      Herb Roasted Red Bliss Potatoes  
Fresh Seasonal Vegetables

**Dessert Selections**

**Choice of One**

(Choice of Two for Parties of 50+)

Assorted Cookies & Brownies                      Carrot Cake  
Key Lime Pie                      Coconut Cream Pie  
Deep Dish Apple Pie                      New York Cheesecake  
Peanut Butter Pie                      Bourbon Pecan Pie  
Chocolate Mousse with Whipped Cream and Gaufrette

Package Price of \$16.95

Buffets are only available for groups of 30 people or more.

# Dinner Selections

All Dinners Include:  
Assorted Artisan Rolls & Butter, House Salad,  
Chef's Choice Starch and Vegetable & Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Entrée Selections

Choice of Two

### Chicken Rossini

Sautéed boneless Chicken, Topped with Prosciutto Ham, Roma Tomatoes and Provolone Cheese. Served with a Rosemary Pan Sauce.

\$21.00

### Apple Almond Chicken

Semi-boneless Chicken filled with an Apples, Toasted Almond, Golden Raisin Bread Stuffing. Served with an Apple Brandy Cream Sauce.

\$20.00

### Chicken Macadamia

Sautéed Boneless Chicken coated in Macadamia Nuts with Banana Coconut Sauce

\$21.00

### Top of the Green Chicken

Semi-boneless Chicken filled with an Apple wood Bacon Bread Stuffing with a Tarragon Cream Sauce.

\$21.00

### Chicken Wellington

Boneless Chicken with Wild Mushroom Duxelle En Croute with Béarnaise Sauce.

\$23.00

### **Chicken Florentine Roulade**

Boneless Chicken Stuffed with Spinach, Roasted Red Peppers, Garlic and Pine Nuts with a Feta Cream Sauce.

\$21.00

### **Proscuitto Gouda Chicken Breast**

Semi-boneless Chicken with Smoked Gouda and Proscuitto with a Cranberry Glace.

\$23.00

### **Pecan Crusted Salmon**

Atlantic Salmon Fillet, coated in Toasted Pecans with a Peach Bourbon Chutney.

\$26.00

### **Hot and Crunchy Grouper**

Grouper Fillet, Cornflake Crusted with Sweet Mango Cream & Spicy Almonds.

\$26.00

### **Red Snapper Meuniere**

Red Snapper Fillet, lightly floured with Brown Butter, Lemon, Parsley & Pine Nuts.

\$27.00

### **Ahi Tuna**

Seared Ahi Tuna Fillet and drizzled with Wasabi Cream and Plum Sauce.

\$29.00

### **Filet Mignon**

Certified Angus Beef Tenderloin, grilled with Port Wine Peppercorn Demi Glace.  
(Medium Rare Only)

\$29.00

### **Prime Rib of Beef**

Queen Cut served with Au Jus and Horseradish Sauce.  
(Medium Rare Only)

\$27.00

## Herbed Crusted Filet

Seared Center Cut Filet Rubbed with Fresh Herbs and Finished with Gorgonzola  
\$31.00

## Combination Plates

### Filet Mignon and Chicken

Grilled Filet with Wild Mushroom Demi Glace and Dijon Herb Crusted Chicken Breast  
\$31.00

### Filet Mignon and Tempura Shrimp

Certified Angus Beef Tenderloin grilled with a Roasted Shallot Citrus Sauce and  
Tempura Black Tiger Shrimp.  
\$33.00

### Heron's Trilogy

Petit Filet of Beef with Merlot Demi Glace, Seafood Stuffed Jumbo Shrimp and Dijon  
Herb Crusted Chicken Breast.  
\$36.00

### Filet Mignon and Lobster Tail

Grilled Filet Mignon with Smoked Cheddar Sauce and Lobster Tail with Drawn Butter.  
\$41.00

## Dessert Selections

Choice of One

Key Lime Calypso  
Triple Chocolate Trilogy  
Chocolate Marquis, Cappuccino Cake  
Lemon Passion, CakeTiramisu  
Port Wine Pear Tart, Cherry Pecan Cheesecake

# Dinner Buffet

All Dinner Buffets Include:  
Assorted Artisan Rolls & Butter, Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Salads

Choice of Two

### Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan, Herbed Croutons  
with Club-Made Caesar Dressing

### Heron's Roost Salad

Baby Spring Mix, Crisp Cucumbers, Grape Tomatoes, Bermuda Onions, Julienne Carrots. Served with Bleu Cheese, Ranch and Roasted Garlic Balsamic Dressings

### Baby Spinach Salad

Baby Spinach Greens topped with Bermuda Onions,  
Sliced Mushrooms and  
Warm Bacon Raspberry Vinaigrette

### Fresh Tropical Fruit and Berry Salad

Garnished with Toasted Coconut

### Greek Salad

Crisp Romaine Hearts with Kalamata Olives,  
Roasted Red Peppers, Bermuda Onions,  
Feta Cheese and Pepperoncini  
with Greek Feta Dressing

## Entrée Selections

Choice of Two

Chicken Cordon Bleu with Sauce Veloute  
Chicken Marsala  
Chicken Grand Marnier  
Chicken Picatta

Pistachio Salmon with Sherry Cream Sauce  
Blackened Mahi-Mahi with Tropical Fruit Salsa  
Grilled Swordfish Provencal

Marinated Top Round Steak with Portobello Mushroom Beurre Rouge  
Herb Roasted Pork Loin with Raspberry Sauce  
Pecan Crusted Pork Loin with Spiced Peach Compote

## Choice of Two

Wild Rice  
Sweet Onion Basmati Rice  
Rice Pilaf  
Whipped Yukon Gold Potatoes  
Herb Roasted Red Bliss Potatoes  
Whipped Sweet Potatoes  
Fresh Seasonal Vegetables

## Dessert Selections

Choice of One  
(Choice of Two for Parties of 50+)

Key Lime Calypso  
Triple Chocolate Trilogy  
Cappuccino Cake  
Chocolate Marquis  
Lemon Passion Cake  
Tiramisu  
Port Wine Pear Tart  
Cherry Pecan Cheesecake

**Package Price of \$28.00**

Buffets are only available for groups of 30 people or more.

**Inquire with the Food & Beverage Manager for Buffet Enhancements**

# Italian Dinner Buffet

## Chilled Selections

### Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan, Herbed Croutons  
with Club-Made Caesar Dressing

### Italian Delicatessen Platter

Sliced Genoa Salami, Cappicola, Pepperoni, Proscuitto, Picante Provolone, Olive Salad,  
Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Sun-dried Tomatoes and  
Buffalo Mozzarella, Grape Tomato Insalata Garlic Breadsticks, Focaccia & Ciabatta

### Grilled Vegetable Platter

Zucchini, Yellow Squash, Portobello Mushrooms, Red and Yellow Peppers  
Drizzled with a Roasted Garlic Lemon Aioli

### **Chef Attended Pasta Station Featuring:**

Cheese Tortellini & Penne Pasta, Marinara & Alfredo Sauces, Pesto, Garlic, Anchovies,  
Sun-dried Tomatoes, Grilled Vegetables, Artichoke Hearts and Wild Mushrooms

## Hot Selections

Chicken Parmesan  
Pesto Gnocchi

Fire Roasted Seasonal Vegetables

## Dessert Selections

Tiramisu, Italian Rum Cake, Fresh Seasonal Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

**Package Price of \$28.00**  
**50 Person Minimum**

# Southern Comfort Buffet

## Chilled Selections

### Country Salad Bar

Spring Mix, Grape Tomatoes, Cucumbers, Carrots, Croutons, Bacon Bits  
Buttermilk Ranch Dressing

## Buttermilk Biscuits and Cornbread

### Red Bliss Potato Salad

With Hard Cooked Eggs and Dijonnaise Dressing

### Fresh Seasonal Fruit Salad

## Chef Attended Caring Station Featuring:

Honey Glazed Pit Ham  
Whole Grain Mustard

## Hot Selections

Honey Stung Fried Chicken  
Mashed Potatoes and Gravy  
Butter Drenched Corn on the Cob

## Dessert Selections

Peach & Apple Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Package Price of \$26.00  
50 Person Minimum

## Hot Hors D' Oeuvres Selections

Spanakopita  
Sausage Stuffed Mushroom Caps  
Guinness Meatballs  
Parmesan Crusted Artichoke Hearts  
Brie and Raspberry en Phyllo  
Sesame Chicken Tenders with Honey Mustard Sauce  
Assorted Petit Quiche  
Vegetable Egg Rolls  
Rumaki with Balsamic Glaze  
\$1.50 per piece  
(Minimum of 50 Pieces Per Item)

Macadamia-Crusted Chicken Tenders with Mandarin Orange Sauce  
Seafood Stuffed Mushroom Caps  
Brie, Pear & Brandied Almond Phyllo  
Mini Crab Cakes with Chipotle Aioli  
Chicken Satay in Spicy Peanut Sauce  
Bacon-Wrapped Scallops with Honey Mustard Glaze  
Sesame Beef Kabobs  
\$2.00 per piece  
(Minimum of 50 Pieces Per Item)

Grilled Shrimp Skewers  
Coconut Crusted Shrimp with Mango Chutney  
Tempura Fried Shrimp with Spicy Cocktail Sauce  
Mini Beef Wellington with Sauce Béarnaise  
Jumbo Shrimp with Proscuitto and Sauce Dijonnaise  
Crab Rangoon  
\$2.50 per piece  
(Minimum of 50 Pieces Per Item)

# Cold Hors D' Oeuvres Selections

Bruschetta with Balsamic Glaze

Assorted Canapés

Prosciutto and Seasonal Melon

Goat Cheese Pesto Crostini

Potato Pancake with Spiced Apple Compote

Italian Antipasto Skewer

\$1.50 per piece

(Minimum of 50 Per Item)

Asparagus Spear wrapped in Smoked Turkey

Smoked Salmon on Pumpnickel Toast Points

Shrimp Salad Stuffed Belgian Endive

Assorted Sushi Rolls

New Potato Scallion Sour Cream and Caviar

Beef Tenderloin Carpaccio on Ciabatta with Rosemary Oil

Tuna Carpaccio on fried Wontons with Wasabi Cream and Pickled Ginger

Gorgonzola, Caramelized Onion Bouchee

\$2.00 per piece

(Minimum of 50 Per Item)

# Specialty Displays

Priced Per Person

## Fresh Garden Vegetable Crudités

Served with Garlic Ranch and Balsamic Dipping Sauces

\$3.50

## Fire Roasted Vegetable Display

Marinated and Grilled Zucchini and Yellow Squash, Red, Yellow Peppers and Portobello Mushrooms presented with Hummus, Pita Wedges and Assorted Dipping Sauces.

\$4.25

## International and Domestic Cheese Display

Chevre, Gorgonzola, Boursin, Brie, Smoked Cheddar, Manchego, Havarti, Fontina Cheeses with Toasted French Bread and Lavosh Crackers

\$4.25

## Display of the Season's Finest Fruits

Garnished with Fresh Berries and Grapes

\$3.75

## Baked Brie Display

Wheels of Baked Brie with Raspberries En Croute

Served warm, garnished with Fresh Fruit, French Bread and Lavosh Crackers

\$4.50

### **Italian Delicatessen Platter**

Sliced Genoa Salami, Cappelletti, Pepperoni, Prosciutto, Picante Provolone,  
Olive Salad, Artichoke Hearts, Pepperoncini, Roasted Red Peppers,  
Sun-dried Tomatoes and  
Buffalo Mozzarella, Grape Tomato Insalata.  
Garlic Breadsticks, Focaccia & Ciabatta breads.

**\$8.00**

### **Norwegian Smoked Salmon Display**

Capers, Chopped Egg, Red Onion, Dill Crème Fraiche,  
Cocktail Breads and Lavosh.

**\$8.00**

### **Chilled Jumbo Shrimp Cocktail**

Black Tiger Shrimp served on ice with  
Lemons and Spicy Cocktail Sauce

**\$9.00**

### **Mélange of Seafood Display**

Jumbo Shrimp, Oysters on the Half Shell, Steamed Mussels in Garlic White  
Wine Butter, Whole Poached Salmon Served with Proper Accompaniments

**\$17.50**

### **Nachos Bar**

Tortilla Chips, Con Queso, Black Olives, Jalapenos,  
Guacamole, Salsa, Sour Cream

**\$3.25**

Add Chicken...\$5.25      Add Beef...\$8.25

# Upgrades & Add-ons

## Salads

(Additional \$1.50)

### Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan, Herbed Croutons, with Club-Made Caesar Dressing

### Mandarin Salad

Sweet and Bitter Greens with Mandarin Oranges, Toasted Pine Nuts, And Shaved Fennel Served with Sesame Ginger dressing

(Additional \$2.25)

### Raspberry Poppy Salad

Baby Spinach, toasted Slivered Almonds, and Goat Cheese Crumbles Served with a Raspberry Poppy seed Dressing

### Georgia's Salad

Baby Spring Mix, Candied Walnuts, and Peaches with Honey Coriander Vinaigrette

(Additional \$2.95)

### Hudson Valley Salad

Sweet and Bitter Greens with Toasted Walnuts, Crumbled Gorgonzola Cheese and Green Apple Vinaigrette.

### Caprese Salad

Buffalo Mozzarella and Roma Tomatoes layered atop Baby Field Greens and drizzled with Pesto Vinaigrette and Aged Balsamic Glaze.

### Gorgonzola Bibb Salad

A wedge of Boston Bibb Lettuce topped with Roasted Tri Color Peppers and Gorgonzola Bleu Cheese Dressing.

## Appetizers

### **Shrimp Cocktail**

Five Jumbo Shrimp nestled on a bed of Green Leaf Lettuce  
With Spicy Cocktail Sauce and Lemon Crown

\$7.25

### **Calamari Fra Diavolo**

North Atlantic Squid lightly breaded and Flash Fried  
Served with a Spicy Marinara Sauce and Lemon Garnish

\$6.25

### **Smoked Salmon Plate**

Norwegian Smoked Salmon with Capers, Hard Cooked Egg, Red Onion,  
Sour Cream and Lavosh Crackers

\$6.95

### **Tri Colored Cheese Tortellini**

With a Rich Pesto Cream Sauce

\$5.75

### **Wild Mushroom Vol Au Vent**

Wild Mushroom Medley in a Rich Marsala Demi Glace presented in  
Petit Puff Pastry Shells with Fresh Parsley

\$6.25

### **Asparagus, Proscuitto Ricotta Strudel**

Parma Proscuitto, Tender Asparagus Spears and a Three Cheese  
Ricotta Blend in Delicate Phyllo Dough finished with Balsamic Glaze

\$5.95

# Banquet Enhancements

## Carving Stations

<b>Honey Baked Virginia Ham</b> Served with assorted mustards and Buttermilk Biscuits	<b>\$6.95 Per Person</b>
<b>Herb Roasted Turkey Breast</b> Served with Cranberry Glace, Herbed Aioli and Honey Wheat Rolls	<b>\$6.95 Per Person</b>
<b>Roasted Pork Loin</b> Served with Calvados Cream, Whole Grain Mustard and Petit Rolls	<b>\$7.95 Per Person</b>
<b>Pepper Crusted Sirloin Strip</b> Served with Red Pepper Marmalade, Horseradish Sauce and Sour Dough Rolls	<b>\$10.95 Per Person</b>
<b>Prime Rib of Beef</b> Served Au Jus with Horseradish, Horseradish Cream and Petit Rolls	<b>\$10.95 Per Person</b>
<b>Beef Tenderloin</b> Served with Whole Grain Mustard and Dijon Mustards, Béarnaise Sauce and Petit Rolls	<b>\$12.95 Per Person</b>

## Specialty Stations

<b>Pasta Station</b> Cheese Tortellini & Penne Pasta, Marinara & Alfredo Sauces, Pesto, Garlic, Anchovies, Sun-dried Tomatoes, Grilled Vegetables, Artichoke Hearts, Wild Mushrooms, Breadsticks, Focaccia and Ciabatta Bread. Add Chicken \$2.00 ... Add Shrimp \$3.50	<b>\$10.00 Per Person</b>
<b>Oriental Stir-Fry Station</b> Stir Fried Chicken Strips OR Beef Tenderloin Tips, Bok Choy, Napa Cabbage, Baby Corn, Bean Sprouts, Fresh Ginger, Garlic, Snow Peas, Sesame Seeds, Cashews, Enoki Mushrooms, Broccoli and Carrots. Add Shrimp \$3.50	<b>\$10.00 Per Person</b>

## Desserts

### **Viennese Dessert Station**

Includes Variety of Miniature Desserts, Mini Éclairs, Petit Fours and Mini Cheesecakes

Two of each variety per person

\$ 10.00 Per Person

Add a Chef Attended Bananas Foster Station to your Viennese Station

For an Additional \$6.00 per person

### **Chocolate Fountain with Milk Chocolate**

Served with a Variety of Graham Crackers, Cookies, Cream Puffs, Fruits, Marshmallows and/or Pretzels for Dipping.

\$6.00 per person

\$300.00 Equipment Rental and Set-up Fee

### **Individual Plated Miniature Desserts & Petite Fours for Each Table**

\$13.00 Per Dozen

### **Chocolate Dipped Strawberries**

\$ 1.50 Per Piece

### **Ice Cream Bar**

Four Selections of Premium *Old Meeting House* Ice Cream

Hot Fudge, Caramel Sauce, Strawberry Sauce

Rainbow Sprinkles, Pecans, Butterfinger Bits,

Maraschino Cherries and Whipped Cream

\$4.95

### **Coffee Station**

Freshly brewed Coffee, decaffeinated Coffee,

Herbal Tea & Hot Cocoa

Assorted toppings to include: Cinnamon Sticks, Chocolate Shavings,

Citrus Peels, Honey, Rock Candy Sugar Sticks & Whipped Cream

\$2.75 Per Person

## Open Bar

(Prices are per person, per hour)

### Call Brands

First Hour \$8.50/Each Additional Hour \$5.50

### Premium Brands

First Hour \$10.50/Each Additional Hour \$8.50

### Top Shelf Brands

First Hour \$12.50/Each Additional Hour \$9.50

### Beer, Wine and Soda Bar

First Hour \$8.50/Each Additional Hour \$5.50

Prices for Hosted and Open Bars are Inclusive of State Beverage Surcharge.  
Please Add Applicable 7% Sales Tax and 20% Service Charge

## Hosted/Consumption Bar

Call Brand Mixed Drinks \$ 4.75

Premium Mixed Drinks \$ 5.25

Deluxe Mixed Drinks \$ 7.50

Wine By the Glass \$ 4.25

Domestic Beer/Pitcher \$3.75/\$12.50

Imported Beer/Pitcher \$ 4.00/\$14.50

Sodas, Juices \$ 2.50

Cordials \$ 6.00

## Cash Bar

Call Brand Mixed Drinks \$ 5.50

Premium Mixed Drinks \$ 6.50

Deluxe Mixed Drinks \$ 8.50

Wine By the Glass \$ 5.00

Domestic Beer/Pitcher \$ 4.25/\$13.00

Imported Beer/Pitcher \$ 4.75/\$15.00

Sodas, Juices \$ 2.50

Cordials \$ 6.75

*Prices for Cash Bar are Inclusive of 7% Sales Tax, State Beverage Surcharge and 20% Service Charge.*

Heron Creek Golf & Country Club, 5301 Heron Creek Blvd, North Port, FL 34287 (941) 240-5100  
All prices quoted are subject to a 20% service charge and 7% Florida state sales tax.