

The following menus have the option of being served at the Club or delivered to the venue of your choice.

**+PLATED OPTIONS*

<i>Number of Guests</i>	<i>30-99</i>	<i>100-199</i>	<i>200-499</i>	<i>500+</i>
<i>Lunch</i>	<i>\$11.95++</i>	<i>\$11.30++</i>	<i>\$10.67++</i>	<i>Call Us!</i>
<i>Dinner</i>	<i>\$15.95++</i>	<i>\$15.30++</i>	<i>\$14.67++</i>	<i>Call Us!</i>

Option A

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

Fresh Baked Rolls with Butter

Herb Roasted Turkey Breast

Green Beans

Savory Home Style Stuffing

Roasted Garlic Mashed Potatoes

Cranberry Orange Relish

Holiday Dessert Cookies/Sweets

Options B

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

Fresh Baked Rolls with Butter

Pomegranate Chicken

Grilled chicken with pomegranate balsamic reduction

OR

Cranberry Apple Chicken

Grilled chicken breast with cranberry apple chutney

Green Bean Amandine

Roasted Garlic Mashed Potatoes

Holiday Dessert Cookies/Sweets

Option C

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

Fresh Baked Rolls and Butter

Herb Encrusted Pork Loin

Stuffed with apples and walnuts

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(Please call for pricing on all other days of the week)

*All menus are subject to a 35% taxable service charge.

†Beverage station (tea and coffee) available for an additional \$1.95/person

Candied Sweet Potatoes with Pecans and a Brown Sugar Glaze
Roasted Garlic Mashed Potatoes
Holiday Dessert Cookies/Sweets

**+DUAL PLATED OPTIONS*

Number of Guests	30-99	100-199	200-499	500+
Lunch	13.94++	13.50++	12.95++	Call Us!
Dinner	17.94++	17.50++	16.95++	Call Us!

Option D

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

OR

Apple, Pear and Walnut Salad

Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices

Fresh Baked Rolls and Butter

Herb Roasted Turkey Breast

Maple and Clove Baked Ham

Served with cranberry honey mustard sauce

Honey and Cider Glazed Baby Carrot

Roasted Garlic Mashed Potatoes

Cranberry Orange Relish

Holiday Dessert Cookies/Sweets

Option E

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

OR

Apple, Pear and Walnut Salad

Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices

Fresh Baked Rolls and Butter

Tri-Tips with Mushroom Red Wine Reduction

Herb Roasted Turkey Breast

Green Beans Amandine

Roasted Garlic Mashed Potatoes

Cranberry Orange Relish

Holiday Dessert Cookies/Sweets

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Option F

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

OR

Apple, Pear and Walnut Salad

Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices

Fresh Baked Rolls and Butter

Pomegranate Chicken

Grilled chicken with pomegranate balsamic reduction

Tri-Tips with Mushroom Red Wine Reduction

Green Beans Amandine

Roasted Garlic Mashed Potatoes

Holiday Dessert Cookies/Sweets

Option G

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

Apple, Pear and Walnut Salad

Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices

Fresh Baked Rolls and Butter

Herb Encrusted Pork Loin

Stuffed with apples and walnuts

Cranberry Apple Chicken

Grilled chicken breast with cranberry apple chutney

Honey and Cider Glazed Baby Carrot

Roasted Garlic Mashed Potatoes

Holiday Dessert Cookies/Sweets

****BUFFET OPTIONS***

<i>Number of Guests</i>	<i>30-99</i>	<i>100-199</i>	<i>200-499</i>	<i>500+</i>
<i>Lunch</i>	<i>15.97++</i>	<i>15.28++</i>	<i>14.41++</i>	<i>Call Us!</i>
<i>Dinner</i>	<i>19.97++</i>	<i>19.28++</i>	<i>18.41++</i>	<i>Call Us!</i>

Option H

Festive Winter Salad

Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette

Apple, Pear and Walnut Salad

Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices

Fresh Baked Rolls and Butter

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Herb Crusted Prime Rib
Served with au jus and horseradish cream
Herb Roasted Turkey Breast
Candied Sweet Potatoes with Pecans and a Brown Sugar Glaze
Roasted Garlic Mashed Potatoes
Cranberry Orange Relish
Green Beans Amandine
Chef's Choice Holiday Dessert

Option I

Festive Winter Salad
Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette
Apple, Pear and Walnut Salad
Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices
Fresh Baked Rolls and Butter

Herb Crusted Tenderloin of Beef
Served with a mushroom au jus sauce
Pomegranate Chicken
Grilled chicken with pomegranate balsamic reduction
Honey and Cider Glazed Baby Carrot
Roasted Garlic Mashed Potatoes
Chef's Choice Holiday Dessert

Option J

Festive Winter Salad
Mixed greens topped with sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and drizzled with a citrus vinaigrette
Apple, Pear and Walnut Salad
Candied walnuts, sun-dried cranberries, cinnamon, brown sugar, pear slices and apple slices
Fresh Baked Rolls with Butter

Parmesan Crusted Atlantic salmon
Served with a Beurre Blanc sauce
Pomegranate Chicken
Grilled chicken breast with pomegranate balsamic reduction
Candied Sweet Potatoes with Pecans and a Brown Sugar Glaze
Roasted Garlic Mashed Potatoes
Green Beans Amandine
Chef's Choice Holiday Dessert

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Add-On Entree Options

Whole Roasted Turkey (Serves 30) - \$95.00 each or \$3.00/person

Herb Roasted Pre-carved Turkey Breast - \$3.00/person

Cranberry Apple Chicken - \$3.00/person

Grilled chicken breast with cranberry apple chutney

Pomegranate Chicken - \$3.00/person

Grilled chicken breast with pomegranate balsamic reduction

Herb Crusted Pork Loin - \$3.50/person

Stuffed with apples and walnuts

Beef-Tips with Mushroom Red Wine Reduction - \$3.00/person

Maple and Clove Baked Ham - \$4.00/person

Served with Cranberry Honey Mustard Sauce

Add-On Side Options

(Add \$1.95/person for each additional item below)

Roasted Fingerling Potatoes

Rice Pilaf with Toasted Almonds and Dried Cranberries

Scalloped Potato Au Gratin

Medley of Seasonal Vegetables

Green Bean Amandine

Creamed Spinach

Honey and Cider Glazed Baby Carrots

Candied Sweet Potatoes with Pecans and a Brown Sugar Glaze

Savory Home Style Stuffing

Roasted Vegetable Salad with Feta and Balsamic Reduction

Roasted Beet & Potato Salad

Vegetarian Options

Red Pepper Stuffed with Roasted Tomatoes, Capers and Tofu

Butternut Squash Potato Galette

Shiitake Mushroom Risotto

Vegetables and Three Cheese Lasagna

Eggplant Parmesan with Layers of Tender Eggplant and Cheese

Tofu and Spinach Parmesan with Zesty Marinara Sauce

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Holiday Hors D'oeuvres Packages

Must select a minimum of 1 carving station option and 1 hors d'oeuvres option
(Includes 90 minutes of Culinary Chef) (Minimum 30 guests per package)

Carving Station Options

Herb Roasted Turkey Breast – \$5.95/person

Served with cranberry orange relish and fresh baked rolls with butter

Roasted Prime Top Sirloin – \$6.95/person

Served with creamy horseradish sauce, stone ground mustard and fresh baked rolls with butter

Maple and Clove Baked Ham – \$7.50/person

Served with cranberry honey mustard sauce and fresh baked rolls with butter

Herb Crusted Tenderloin of Beef - \$7.95/person

Served with a creamy horseradish and fresh baked rolls with butter

Prime Rib - \$7.95/person

Served with creamy horseradish and fresh baked rolls with butter

***Hors D'oeuvres Options**

3 cold and 2 hot items

\$7.95/guest

4 cold and 2 hot items

\$10.95/guest

5 cold and 3 hot items

\$12.95/guest

6 cold and 4 hot items

\$15.95/guest

7 cold and 5 hot items

\$17.95/guest

Cold Seafood Options:

Crab and Parmesan Dip with Sliced Sour Dough Baguette

Crab Rangoon and Peach Sauce

Hot Seafood Options (may choose a maximum of 1 option):

Pecan Crusted Shrimp wrapper with Plum Sauce

Crab Cakes with Cranberry Salsa

Coconut Shrimp with Cranberry Citrus Marmalade

Grilled Shrimp Canapé

Shrimp Stuffed Wonton

Bourbon Glazed Salmon – in a puff pastry

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Cold Beef Options:

Beef Tenderloin on Baguette with Herb Horseradish Cream Cheese
Roast beef Pinwheels

Hot Beef Options (may choose a maximum of 1 option):

Mini Beef Wellingtons with horseradish cream Sauce
Swedish Cocktail Meatballs
Beef Carpaccio Canapé
Beef Tenderloin/Onion Butter Canapé
Beef Teriyaki Kabobs

Hot Pork Options (may choose a maximum of 1 option):

Mini Andouille Sausage and Bacon Wrapped in Puff Pastries
Stuffed Button Mushrooms – Sausage and onion
Bacon Wrapped Pork
Potato Cups – Bacon, walnuts, blue cheese
Filo wrapped Asparagus with Bacon
Bacon Bites

Cold Chicken Options:

Chicken Salad Shots
Pesto Chicken Tartlets

Hot Chicken Options (may choose a maximum of 1 option):

Crispy Wonton Cup filled with Toasted Walnut Chicken
Chicken Satay with Peanut Sauce
Chicken Empanadas with Cilantro Sour Cream Sauce
Chicken Spring Roll with Thai Sweet Chili Sauce
Asian Chicken Lumpia with Sweet Chili Dipping Sauce
Chicken Teriyaki Kabobs
Chicken Stuffed Wontons

Cold Turkey Options:

Smoked Turkey & Cranberry Roulade
Turkey and Swiss Pinwheels

Cold Vegetarian Options:

The Season's Freshest Crudités with Dip
Farmer's Crudités Blossom in cucumber cup with Home-Style Ranch Herb Dip
Bleu cheese and Caramelized Onion Bruschetta on Baguette
Spinach and Artichoke Dip, Served with Pita Chips
Baked Brie En Croute with Cranberry Orange, served with Crackers and Baguette
Mushroom Stuffed with Boursin Cheese and Spinach

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Caprese Skewer
Deviled Eggs
Hummus with toasted pita chips
Stuffed Celery Flower Sticks – peanut butter cream cheese filling
Assorted fruit display
Assorted domestic cheese display
Grilled seasonal vegetable display

Hot Vegetarian Options:

Spanakopita
Vegetarian Spring Roll with Sweet Chili Sauce
Jumbo Pumpkin Ravioli Crisp with Sun-Dried Tomato Aioli
Tricolor Cheese Tortellini Skewers with Pesto Dip
Quiche Lorraine
Stuffed Button Mushrooms – feta and spinach

Other Options:

Tea Sandwiches
A variety of cucumber dill, turkey, ham, tuna and chicken salad

Cold Dessert Options:

Chef's Display of Miniature Holiday Desserts
Banana Pudding
Chocolate Mousse Truffle
Strawberry Shortcake
Cookies
Brownies

Hot Dessert Options:

Bread Pudding
Peach Cobbler
Apple Cobbler
Blackberry Cobbler

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