

Creative CATERING
AT MARTIN DOWNS GOLF CLUB

\$ 1,500.00 RENTAL FEE INCLUDES...

Golf Course View Banquet Hall
A Four Hour Affair
On-Site Event Director
Complete Room Set-up and Breakdown
60 and 72 Inch Round Tables
Bridal Suite
China and Silverware
Water Goblets for Water on Tables
Glassware
Table Linens and Napkins
Uniformed Staff and Servers
Cake Cutting
Room Set up and Clean-Up
Cake Cutting

WEDDING CEREMONY OPTION INCLUDES:

1 Additional Hour for Ceremony
White Majestic Archway with Candles
White Wooden Chairs
Wedding Rehearsal
\$ 650.00

Silver Package

Buffet Style Dinner

Salad (Choose 1)

Mesculine Green Salad Caesar Salad with Asiago Parmesan

*Entrees (Choose 2)

Tilapia Francaise Crab Stuffed Flounder

Herb Encrusted Chicken Breast Chicken Florentine Chicken Cordon Bleu Chicken Marsala

Sliced Roast Beef Au Jus Beef Tip Medallions in a Button Mushroom Demi Glaze

Starch (Choose 1)

Roasted Rosemary Potatoes Fingerling Butter Potatoes Au Gratin or Rosemary Mash

Fresh Seasonal Vegetables and Gourmet Rolls

Proudly Serving **Douwe and Egberts** Premium Brewed Coffee and Selection of Herbal Teas

Unlimited Soda and Iced Tea

\$ 26.00 per person plus 20% Service Charge and 6.5% FL Sales Tax

*Additional Entree Selections Available on last page *Vegetarian and Vegan Entrees Available

Gold Package

Selection of 3 Hand Passed Hors d' oeuvres

Buffet Style or Plated Dinner

Salad (Choose 1)

Harvest Summer Salad Barlette Pear Salad Mesculine Green Salad Caesar Salad with Asiago Parmesan

*Entrees (Choose 2)

Tilapia Francaise Crab Stuffed Flounder

Herb Encrusted Chicken Breast Chicken Florentine Chicken Cordon Bleu Chicken Marsala

Sliced Roast Beef Au Jus Sirloin Medallions in a Button Mushroom Demi Glaze

Starch (Choose 1)

Roasted Rosemary Potatoes Fingerling Butter Potatoes Au Gratin or Rosemary Mash

Fresh Seasonal Vegetables and Gourmet Rolls

Proudly Serving **Douwe and Egberts** Premium Brewed Coffee and Selection of Herbal Teas

Unlimited Soda and Iced Tea

\$ 35.00 per person plus 20% Service Charge and 6.5% FL Sales Tax

*Additional Entree Selections Available on last page

*Vegetarian and Vegan Entrees Available

Diamond Package

Upon entering the cocktail hour, your guests will be greeted with your signature cocktail handpassed by our uniformed servers. Select one from the list below:

Moët & Chandon Imperial Champagne

Slice of Heaven: Vanilla Vodka, Malibu Coconut Rum, Pineapple Juice, Grenadine

Blue Diamond: Blue Curaçao, White Wine, Ginger Ale

Honeymoon Martini: Raspberry Liqueur, Southern Comfort, 7up, Sweet & Sour mix

Chocolate Kiss: Chocolate Liqueur, Stolichnaya Vodka, Bailey's Irish Cream, Kahlua

Selection of 4 Hand Passed Hors d'oeuvres

Tropical Fruit and Cheese Display

Buffet Style or Plated Dinner

Salad (Choose 1)

Harvest Summer Salad Barlette Pear Salad Mesculine Green Salad Caesar Salad with Asiago Parmesan

*Entrees (Choose 3)

Grilled Mahi Topped with Fresh Mango Salsa Macadamia Crusted Salmon with a Mustard Aioli

Herb Encrusted Chicken Breast Chicken Florentine Chicken Cordon Bleu Chicken Marsala

USDA Certified Prime Rib Au Jus Sirloin Medallions in a Button Mushroom Demi Glaze

Starch (Choose 1)

Roasted Rosemary Potatoes Fingerling Butter Potatoes Au Gratin or Rosemary Mash

Fresh Seasonal Vegetables and Gourmet Rolls

Proudly Serving **Douwe and Egberts** Premium Brewed Coffee and Selection of Herbal Teas

Unlimited Soda and Iced Tea

\$ 44.00 per person plus 20% Service Charge and 6.5% FL Sales Tax

*Additional Entree Selections Available

*Vegetarian and Vegan Entrees Available

Platinum Package

Upon entering the cocktail hour, your guests will be greeted with your signature cocktail handpassed by our uniformed servers. Select one from the list below:

Moët & Chandon Imperial Champagne

Slice of Heaven: Vanilla Vodka, Malibu Coconut Rum, Pineapple Juice, Grenadine

Blue Diamond: Blue Curaçao, White Wine, Ginger Ale

Honeymoon Martini: Raspberry Liqueur, Southern Comfort, 7up, Sweet & Sour mix

Chocolate Kiss: Chocolate Liqueur, Stolli Vodka, Bailey's Irish Cream, Kahlua

Selection of 6 Hand Passed Hors d' oeuvres

Tropical Fruit and Cheese Display~Fresh Vegetable Cruite~Antipasto Display

Buffet Style or Plated Dinner

Salad (Choose 1)

Harvest Summer Salad Barlette Pear Salad Mozzarella and Tomato Caprese

*Entrees (Choose 3)

Grilled Mahi Topped with Fresh Mango Salsa Macadamia Crusted Salmon with a Mustard Aioli

Herb Encrusted Chicken Breast Chicken Florentine Chicken Cordon Bleu Chicken Marsala

USDA Certified Prime Rib Au Jus Filet Mignon with a Merlo Bordelaise Demi Glaze and Button Mushrooms

Lollypop Lamb Chops with a Rosemary Glaze Reduction

Starch (Choose 1)

Roasted Rosemary Potatoes Fingerling Butter Potatoes Au Gratin or Rosemary Mash

Fresh Seasonal Vegetables and Gourmet Rolls

Proudly Serving **Douwe and Egberts** Premium Brewed Coffee and Selection of Herbal Teas

Unlimited Soda and Iced Tea

\$ 49.00 per person plus 20% Service Charge and 6.5% FL Sales Tax

*Additional Entree Selections Available on last page

*Vegetarian and Vegan Entrees Available

Bronze “Food Station” Package

Choose 4 Stations

PASTA STATION

ZITI AND BOWTIE PASTA WITH YOUR GUESTS CHOICE OF VODKA, ALFREDO OR MARINARA SAUCE. SELECTION OF CHICKEN, MEATBALLS, SAUSAGE, ROASTED GARLIC, MUSHROOMS, BROCCOLI, SPINACH, PARMESAN CHEESE, TOMATOES, ARTICHOKE AND FRESH BASIL

CARVING STATION

YOUR CHOICE OF SIRLOIN ROAST BEEF, HONEY BAKED HAM OR TURKEY. SERVED WITH ACCOMPANYING SAUCES AND FRESH ROLLS

PRIME RIB CARVING STATION

SERVED WITH CREAMY HORSERADISH, SPICY MUSTARD AND FRESH ROLLS

APPETIZER OR ADD-ON ENTRÉE PRICE: \$ 5.95 PER PERSON ++

FAJITA STATION

GRILLED BEEF AND CHICKEN SERVED WITH GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, FLOUR TORTILLAS AND TACOS

POTATO BAR EXTRAVAGANZA

BAKED IDAHO'S WITH BACON, CHIVES, BROCCOLI, CHEDDAR CHEESE, SOUR CREAM AND BUTTER

SUPER SUSHI STATION

AN ASSORTMENT OF TUNA, WHITEFISH, SALMON AND EEL SUSHI ROLLS SERVED WITH GINGER, WASABI AND SOY SAUCE

TAILGATE STATION

BUFFALO CHICKEN WINGS, POPPERS, HOT DOGS AND FRENCH FRIES

SERVED WITH NACHOS AND CHEESE

MAC AND CHEESE STATION

CREAMY MAC AND CHEESE SERVED WITH ALL YOUR FAVORITE TOPPINGS!

CHICKEN, SAUSAGE, MEATBALLS, BACON, SPINACH, MUSHROOMS, HERBED BREAD CRUMBS, TOMATO'S

\$ 42.00 per person plus 20% Service Charge and 6.5% FL Sales Tax

Add \$ 9.00 per person for each additional station++

Miscellaneous Packages

CANDY BAR AND SNACK STATION

AN ASSORTMENT OF CANDY BARS, HARD CANDY, SWEET TREATS, BROWNIES AND MUCH MORE!

ABOVE MENU \$ 4.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

SMOOTHIE STATION

NON-ALCOHOLIC PINA COLADA, STRAWBERRY DAIQUIRI, BANANA, PINEAPPLE AND ORANGE SMOOTHIES! MADE TO ORDER!

ABOVE MENU \$ 4.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

OLD- FASHIONED ICE CREAM STATION

CREATE YOUR VERY OWN CUSTOM SUNDAE! YOUR CHOICE OF VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM WITH HOT FUDGE, CARMEL SAUCE, STRAWBERRY, CHOCOLATE CHIPS, HEATH BAR BITS, REECE'S PEANUT BUTTER CUPS, SPRINKLES, M & M'S, CRUSHED OREOS, WHIPPED CREAM & CHERRIES!

ABOVE MENU \$ 5.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

S'MORES STATION

MAKE YOUR OWN DELICIOUS S'MORES OVER OPEN FLAMES WITH A WIDE ARRAY OF INGREDIENTS INCLUDING GRAHAM CRACKERS, MARSH MELLOWS, CHOCOLATE SQUARE, CARAMEL SQUARES, PEPPERMINT PATTIES, PEANUT BUTTER CUPS AND SEA SALT!

ABOVE MENU \$ 5.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

COFFEE AND SELECTION OF HERBAL TEA PACKAGE

ABOVE MENU \$ 2.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

UNLIMITED SODA AND ICED TEA PACKAGE

ABOVE MENU \$ 3.00 PER PERSON PLUS 20% SERVICE CHARGE AND 6.5% FL SALES

Bar Packages

Package #1

4 HOURS "PREMIUM" OPEN BAR: **\$ 30.00PP++** (Add \$ 175.00 flat rate for extra ½ hour extension)

KETTLE ONE, CAPTAIN MORGAN, DEWARS, BOMBAY SAPPHIRE,
J.W. BLACK, CROWN ROYAL, JACK DANIELS, PATRON
A FINE SELECTION OF WINES INCLUDING CHARDONNAY,
SAUVIGNON BLANC, SPAIN RED BLEND, PINOT NOIR AND MOSCATO.
CORONA, YUENGLING, MIC ULTRA AND BUD LIGHT

Bar Package #2

4 HOURS "CALL" OPEN BAR: **\$ 24.00PP++** (Add \$ 150.00 flat rate for extra ½ hour extension)

ABSOLUTE, BACARDI, CAPTAIN, MALIBU,
TANQUERAY, JOSE CUERVO, DEWARS,
CANADIAN CLUB, V.O., SEGRAMS 7
A FINE SELECTION OF WINES INCLUDING CHARDONNAY,
SAUVIGNON BLANC, SPAIN RED BLEND, PINOT NOIR AND MOSCATO.
CORONA, YUENGLING, MIC ULTRA AND BUD LIGHT

Bar Package #3

4 HOURS BEER, WINE AND SODA ONLY: **\$ 18.00PP++**

A FINE SELECTION OF WINES INCLUDING CHARDONNAY,
SAUVIGNON BLANC, SPAIN RED BLEND, PINOT NOIR AND MOSCATO.
CORONA, YUENGLING, MIC ULTRA AND BUD LIGHT

2-Hour Bar Packages

2 HOURS "PREMIUM BRAND" OPEN BAR: **\$ 17.00PP++**

2 HOURS "CALL BRAND" OPEN BAR : **\$ 14.00PP++**

2 HOURS "BEER & WINE" ONLY: **\$ 11.00PP++**

CASH BAR FEE \$ 200.00

Decorative Details

Chair Covers (Ivory, Black or White)	\$ 5.00 per chair
Chivari Chairs	\$ 5.00 per chair
Wall Uplighting	\$ 10.00 per light

Custom Packages

We will be happy to create a custom food package to meet your event needs. Please contact Karyn to discuss your options.

Children Pricing

Children 12 and under and ½ price of the package selected. Age 2 and under are free.

Special Requests

Vegan and Vegetarian dishes are available upon request. Should you have any other dietary needs, please contact Karyn to discuss your options.

Additional Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Chicken Stuffed with Broccoli & Cheese, Chicken Florentine, Chicken Teriyaki, Chicken Saltimbocca, Crispy Fried Chicken, Simply Grilled Italian Chicken, Chicken Penne A La Vodka, BBQ Chicken Quarters, Chicken Parmesan, Pork Tenderloin, Oven Roasted Turkey, Honey Baked Ham, Sliced Roast Beef Au Jus, Beef Tips, Tilapia in a Lemon Butter, Crab Stuffed Flounder, Cheese Tortellini, Sweet Pear & Cheese Tortellini, Meat lasagna, Vegetable Lasagna, Eggplant Parmesan

**Handpassed Hors d'oeuvre Selection*

Mozzarella and Honey on Focaccia Bread, Roast Beef Crostini on Focaccia Bread, Scallops Wrapped in Bacon, Cantaloupe Wrapped with Prosciutto, Chicken Gorgonzola in a Crispy Phyllo Cup, Spinach and Artichoke in a Crispy Phyllo Cup, Meatballs (Marinara or Honey BBQ), Mini Crab Cakes, Spinach and Artichoke Dip with Tortilla Chips, Chilled Jumbo Shrimp Cocktail, Sweet Pear Tortellini, Sausage and Peppers, Mini Cheese Ravioli, Chicken Teriyaki Bites, Fried Calamari, Pork Pot Stickers, Mozzarella Sticks, Beef Wellington, Pigs in a Blanket, Spring Rolls, Coconut Shrimp, Grilled Cheese Tomato Bisque Shooters, Smoked Salmon Cucumber Micro-Dill Stack, Lollypop Lamb Chops, Mini Pulled Pork Griddle Cakes, Buffalo Chicken Bites in Crispy Phyllo Shell, Mango Shrimp Ceviche

**Hors d'oeuvre Platter Selection*

*Fruit and Cheese Display, Fresh Vegetable Crudit , Antipasto Display,
Regional Seafood Display, Wheel of Baked Brie Accompanied with Fresh Fruit and Crackers*

**Any of the handpassed hors d'oeuvres may be served on a platter*

OFF-PREMISE AND IN-HOME CATERING

(PERTAINS TO EVENTS *NOT* BEING CATERED AT THE ISLAND CLUB)

FULL-SERVICE

HIRED SERVERS WILL SET-UP, SERVE AND CLEAN UP FOR THE DURATION OF THE EVENT. HIRED SERVERS WILL ARRIVE 1 HOUR PRIOR TO THE START OF THE EVENT AND STAY UNTIL THE COMPLETION OF EVENT. FULL SERVICE INCLUDES STAINLESS STEEL CHAFING DISHES, BUFFET LINENS & SKIRTING, BUFFET DECORATIONS AND SERVING UTENSILS. CHINA, GLASSWARE , SILVERWARE AND TABLE LINENS IS THE RESPONSIBILITY OF THE HOST/HOSTESS WHOSE EVENT IS TAKING PLACE. THESE ITEMS CAN BE ORDERED THROUGH CREATIVE CATERING FOR A FEE.

SERVERS \$ 25.00 PER SERVER PER HOUR

BARTENDERS \$ 25.00 PER BARTENDER PER HOUR

DROP-OFF SERVICE

FOOD WILL BE DROPPED OFF AND SET-UP ONLY.

PLEASE CONTACT KARYN FOR ADDITIONAL PRICING OR

QUESTIONS



772-336-2507

Visit our website @ WWW.CREATIVECATERINGBH.com