

SANDPIPER ROOM

HORS DEVOURS

\$1.00 Per Piece

Stuffed Mushrooms with Caponata with a Balsamic Reduction or Olive Tapenade

Vegetable Wontons with a Scrumptious Dipping Sauce

Chicken Wings accompanied with various sauces

Deviled Eggs

Chicken or Fish Fingers

Veggie Spring Rolls or Beggars Purses

Fried Raviolis with pesto or tomato aioli

Spinach Balls

Mini Quiche

Crostinis with various toppings

Franks in a Puff Pastry



\$1.50 Per Piece

Phyllo Cups with curried chicken salad, spinach and feta cheese, or cucumber salad

Stuffed Mushrooms with Italian Sausage Mozzarella & Marinara, or Spinach & Brie

Wontons Filled with Meat served with a dipping sauce

Brochettes with Shrimp

Spring Rolls or Beggars Purses stuffed with Meat

Empanadas with Green Chile Sauce

Tostada with Chicken, Beef, or Pork

Brochettes your choice of Chicken, Beef, Pork, Sausage, or Cheese

Anti pasta Brochette

\$2.00 Per Piece

Phyllo Cups with Smoked Salmon Mousse

Stuffed Mushrooms with Crab drizzled with a Remoulade Sauce

Scallops or Shrimp Wrapped in an AppleWood Smoked Bacon

Prosciutto Wrapped Melon

Prosciutto Wrapped Asparagus with Mozzarella

Cucumber Shrimp Wheels

Long Tee Shrimp with Our Special Boom Boom Sauce

Coconut Shrimp with Mango Rum Sauce

Anti Pasta Pasta Salad pasta in a basil vinaigrette with cold cuts, cheese, peppers, & olives

Hummus with Pita Chips

Caponata or Baba Ganoush

Backed Brie with Raspberry

Vegetable Platters

Cheese & Fruit Board

Individual \$1.50 PP

Small 40-50 People \$75

Small 40-50 People \$75

4.5 oz Portion \$12.00 each

Large 100-125 People \$125

Large 100-125 People \$125



If you have any special requests, please feel free to ask....Prices DO NOT include Sales Tax 6.5% and Gratuity Charge 20%

Sandpiper Room

Hors d'oeuvre



\$12.95pp

Franks in a Blanket
Hand Breaded Chicken Tenderloins
Island Style Meatballs
Eggplant Carbonatta Salad

\$13.95pp

Mini Chicken Quesadillas
Fresh Salsa and Guacamole with Tortilla Chips
Tostada with Chicken, Beef, or Pork
Southwestern Spring Rolls with Chefs Special Sauce



\$14.95pp

Chicken Wings with Blue Cheese
Mini White Fish Taco with Tropical Tartar Sauce
Beef Empanadas with Green Chiles Sauce
Phyllo Cups with Curried Chicken Salad
Fruit Platter

\$17.95pp

Long Tee Shrimp with Boom Boom Sauce
Hummus and Fresh Vegetable Platter
Cucumber Shrimp Salad
Crostinis with Various Toppings
Mini Crab Cakes with a Remoulad Sauce



\$19.95pp

Olive Toppinod
Anti Pasta Pasta Salad
Italian Stuffed Mushrooms
Assorted Olives
Prosciutto Wrapped Asparagus

\$21.95pp

Beef en Brochette
Crab Stuffed Mushrooms
Mini Crab Cakes
Phyllo Cups with Smoked Salmon Mouse
Coconut Shrimp with Mango Rum Sauce

Sandpiper Room

Plated Lunches



\$15.99 PP

Grilled Fish Choice of Mango Salsa, Tzatziki Slaw(Cucumber & Yogurt), Fennel & Oranges, Or Black Bean Salsa

Tilapia with Choice of Francaise, Picatta, Lemon, or Basil Crust

Sauteed Chicken with your choice of Lemon Basil Crust, Marsala, Picata, Francaise, Milanaise, Corn Meal Crust, Hunter Sauce, Creole Sauce, Apple and Brie Sauce, Pear and Port Wine Sauce, Almond crust with coconut curry, Pecan crusted, or Pear Sauce

Wild Mushroom & Chicken Crepes with a creamy supreme sauce

Quiche Lorraine with Ham, Gruyere Cheese, & Onions

Roasted Pork Loin with choice of Apple Bourbon Sauce, Mango Chutney Sauce, or Marsala Sauce

Braised Beef with Aromatic Vegetables

Lasagna (Meat or Vegetable)



\$19.99 PP

Crab Stuffed Shrimp with a White Wine Garlic Sauce

Sesame Crusted Tuna with a Wasabi Ponzu Sauce

Roasted Duckling choice of Orange, Raspberry, Peach Bourbon, Apricot Amaretto, or Port Wine Sauce

Florentine Stuffed Chicken Breast with Fettuccine Alfredo, Mushroom, Sausage or Cordon Blue Sauce

Sauteed Chicken Fricassee En Croute with aromatic vegetables in a natural sauce baked as a puff pastry

Roasted Pork Loin with an Apple Bourbon Sauce

Hanger Steak

Tenderloin Tips with your choice of Blue Cheese Crust Red Wine Sauce, Béarnaise, Mushroom Ragout, Pepper Crust with Bourbon, Chile Lime, Stroganoff Sauce, Herbed Demi-Glace, or Merlot Butter Sauce



***All of the above are served with the “Chefs Choice” of a salad, vegetable, and starch to compliment the dish of your choice.**

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Sandpiper Room

Plated Dinners



\$24.99 PP

Grilled Chicken with Pasta choice of Pesto, Marinara, Romesco Ala Vodka, Garlic Basil & Olive Oil, or Carbonara

Chicken & Sage Dumplings

Pork Osso Bucco

Pork Tenderloin Cutlets with various Crusts and Sauces

Grilled Pork Chop

Grilled Fish with your choice of Hollandaise Sauces (Mango, Lemon, or Orange)

Pecan Crusted Salmon with a Cranberry Beurre Blanc Sauce

Manicotti (Cheese, Florentine, Sausage, or Shrimp)

Skirt Steak



\$29.99 PP

Grilled Chicken with Tzatziki Slaw(cucumber & yogurt), Fennel & Oranges, or Black Bean Salsa

Grilled Chicken Napoleon chicken stacked with Spinach, Goat Cheese, Roasted Pepper, and Portabello

Pork Tenderloin Napoleon

Braised Pork

London Broil

Veal Cutlet with choice of Hunter, Marsala, Piccata, Parmesan, or Francaise Sauce

Sirloin Baseball Cut

Horseradish Crusted Fish with a Tomato Beurre Blanc Sauce

Coconut Crusted Fish with a Mango Rum Sauce



\$34.99 PP

Gingerbread Crusted Salmon with a butter Rum Sauce

Crab Cakes with Fried Green Tomatoes & Remoulade Sauce

Croissant Crumb Crusted Fish with a Cappuccino Cream Sauce

Roasted Duck choice of Orange, Raspberry, Peach Bourbon, Apricot Amaretto, or Port Wine Sauce

Beef Wellington with Madeira Wine Sauce

Herb Crusted Prime Rib Au Jus

Filet Mignon

***All of the above are served with the "Chefs Choice" of a salad , vegetable, and starch to compliment the dish accordingly.**

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Sandpiper Room

Additional Plated Options



\$24.99

Pecan Crusted Tilapia with a *cranberry beurre blanc* with saffron rice and vegetable

Roasted Pork Loin with an *apple bourbon sauce* with sweet potato flan and vegetable

Florentine Stuffed Chicken Breast with fettuccine alfredo

Crab Stuffed Shrimp with a *white wine garlic sauce* with caramelized onion mashed potatoes and vegetables

Wild Mushroom & Chicken Crepes with a *creamy supreme sauce*

Quiche Lorraine with ham, and gruyere cheese onions

Sauteed Chicken en croute chicken breast with aromatic vegetables in a natural sauce baked as a puff pastry

Ginger Bread Crusted Salmon topped with a *spiced butter rum sauce* with wild rice and sautéed haricots



\$25

Pan seared duck breast with a *raspberry bigarade sauce* served with a sweet potato croquette

Brie and Crabmeat Stuff Salmon with a *brandied shellfish sauce* and a sweet pepper and potato croquette

Grilled Pork Chop with a *apple bourbon sauce*, caramelized spiced pecans and creamy polenta

Roasted airline chicken breast with *caramelized onion red wine sauce* and a wild mushroom risotto

\$35

Pan seared grouper filet with fresh fennel and orange slaw with a citrus basil scented rice

Filet Mignon with a wild mushroom ragout, *truffle madeira sauce* and a braised leek and potato gratin *Orange*

mango scented bouillabaisse with **shrimp, scallops, mussels, fish filet** & topped with sweet potato frits **Herb**

and whole grain mustard crusted rack of lamb with *red wine demi-glace* & oven roasted bliss potatoes



Prices Include

Water, Coffee, and Iced Tea
Basic White Table Cloths and Napkins
Set up and break down of room and tables
China and Cutlery

Sandpiper Room

Lunch Buffets



Deli Buffet \$15.99PP

Display of Meats & Cheeses including Sliced Roast Beef, Turkey, Ham, & Corned Beef, Swiss, Cheddar, & Provolone Cheese, Lettuce Tomatoes, Onions & Pickles, Wheat Berry, Kaiser Rolls, Hoagie Rolls, Pasta Salad, & Gourmet Chips.

Assorted Dessert Display

South of the Border \$15.99PP

Fresh Chips and Salsa

Seven Layer Dip with Tortilla Chips

Hearts of Romaine Salad with a Creamy Chipotle Dressing

Beef & Chicken Fajita Quesadilla served with Guacamole, Pico De Gallo, & Sour Cream

For Dessert Churros

Sandtrap Special \$17.99PP

Mixed Field Green Salad with Ranch, Blue Cheese, or Balsamic Dressing

Beef Stroganoff & Lemon Basil Sautéed Chicken

Garlic Mashed Potatoes & Fresh Seasonal Vegetable Medley

Assorted Dessert Display

Authentic Italian Spread \$18.99PP

Tossed Italian Green Salad with Parmesan Cheese, Onions, Olives, and Italian Dressing

Anti Pasta Pasta Salad

Chicken Marsala with a Homemade Marinara

Italian Sausage with Onions and Peppers

Carls Moms Famous Mini Cannoli's



Sandpipers Catch \$24.99

Baby Spinach Salad

Crab Stuffed Mushrooms Wild

Mushroom Chicken Crepes

Coconut Crusted White Fish

Fresh Seasonal Vegetable & Rice Pilaf with a hint of Cilantro and Lime



19th Hole's Version of Cajun Style \$24.99

Mixed Greens Salad with the Chef's Special Dressing

Chicken Gumbo

Seafood Etouffee

Creole Eggplant

Assorted Cookie Platter

Prices Include

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$29.99 PP



Salad (Choose 1)

Italian Style Salad with Balsamic or House Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Honey Backed Ham

Herb Roasted Pork Loin

Crab Stuffed White Fish

Sauteed White Fish

Chicken Marsala

Chicken Picatta

Chicken Cordon Blue

Chicken Francaise

Roasted Turkey

Starch (Choose 1)

Potato Gratin

Escalope Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Four Cheese Lasagna

Rice Pilaf

Penne Pasta with Sauce

Bow Tie Pasta with Pesto Sauce

Couscous

Quinoa



Vegetable (Choose 1)

Fresh Sautéed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Prices Include

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$35.99 PP



Salad (Choose 1)

Tomato, Mozzarella, & Basil Salad with Oil and Vinaigrette Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Braised Pork

Tenderloin Napoleon

Pecan Crusted Salmon

Horseradish Crusted White Fish

Chicken Marsala

Chicken Picatta Pork

Chicken Parmesan

Chicken Francaise

1/2 Roasted Duck

Starch (Choose 2)

Potato Gratin

Escalope Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Four Cheese Lasagna

Rice Pilaf

Penne Pasta with Sauce

Wild Rice

Couscous

Quinoa



Vegetable (Choose 1)

Fresh Sautéed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Steamed Brussel Sprouts

Prices Include

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$39.99 PP



Salad (Choose 1)

Tomato, Mozzarella, & Basil Salad with Oil and Vinaigrette Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic

Mixed Field Greens with Dried Cranberries, Feta Cheese, Candied Walnuts



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Braised Pork

Pork Tenderloin Napoleon

Sliced Roast Filet Mignon

Gingerbread Crusted Salmon

Beef Wellington

Chicken Marsala

Chicken Francaise

Coconut Crusted White Fish

Roasted Duck

Herb Crusted Prime Rib Au Jus

Jumbo Lump Crab Cakes

Starch (Choose 2)

Potato Gratin

Escaloped Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Potato Cakes

Jumbo Stuffed Shells

Rice Pilaf

Penne Pasta with Sauce

Wild Rice

Couscous

Quinoa

Lasagna (Meat or Meatless)



Vegetable (Choose 1)

Fresh Sautéed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Steamed Brussels Sprouts

Green Peas with Caramelized Onions

Prices Include

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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