

LPGA International

*Dinner*



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**CLUBCORP®**  
THE WORLD LEADER IN PRIVATE CLUBS™



# Dinner Menu

## HORS D' OEUVRES

All pricing based on per piece

### Hot Offerings

- Vegetable Spring Rolls with Spicy Mustard \$2.50
- Brie with Raspberry en Croustade \$2.50
- Spanikopitas \$2.50
- Wild Mushroom Flatbread \$2.50
- Mini Quiche \$2.50
- Sausage & Herb Stuff Mushroom \$2.50
- Crab Stuffed Mushroom \$3.00
- Crab Cake with Ginger Aioli \$3.00
- Apple wood Bacon Wrapped Scallops \$3.00
- Coconut Shrimp with Mango-Pineapple Sauce \$3.00
- Mini Beef Wellington \$3.00
- Beef Tenderloin Sate with Cilantro Sesame \$3.00
- Chicken Satay with Thai Peanut Sauce \$3.00

### Cold Offerings

- Tomato & Roasted Pepper Bruschetta \$2.25
- Ratatouille in Phyllo Cup \$2.25
- Prosciutto with Cantaloupe Melon Skewer \$2.50
- Prosciutto Wrapped Asparagus \$2.50
- Brie with Mango Chutney on Toast Points \$2.50
- Caprese Skewers \$2.50
- Smoked Salmon on Toast Points \$3.25
- Sesame Seared Tuna with Soy Drizzle \$3.50
- Smoked Tuna in Phyllo Cup \$3.50
- Chilled Shrimp Cocktail Shooter \$3.50

All Selections Subject to 20% Service Charge & All Applicable Taxes | Menus & Prices Subject to Change

# Dinner Menu

## SIGNATURE DISPLAYS & PLATTERS

### **Fresh Vegetable Crudité**

Fresh Seasonal Vegetables served with Gorgonzola & Onion Dip

3.50 per person

### **International & Domestic Cheese**

An Array of Fresh Domestic & Imported Gourmet Cheese served with Assorted Crackers

5.50 per person

### **Fresh Seasonal Fruit**

Selection of Fresh Sliced & Whole Seasonal Fruit & Berries with Yogurt Dip

4.25 per person

### **LPGA Cheese & Fruit**

A Bountiful Selection of Domestic Cheeses, Served with Sliced Fresh Seasonal Fruit, Berries, Yogurt Dip and Assorted Crackers

\*Add Imported Cheeses to your Display \$2.95 per person

6.25 per person

### **Mediterranean Antipasto**

Buffalo Mozzarella, Gouda & Cheddar's with Italian Meats, Marinated Olives, Capers, Anchovies, Artichoke Hearts, Sun-dried Tomato Couscous, Fresh Baked Herb Bread, Pita Chips & Hummus

7.50 per person

### **Vine Ripe Tomato Bruschetta**

Crispy Ciabatta Toast Points, Vine Ripened Roma Tomatoes, Extra Virgin Olive Oil, Garlic, Basil, Balsamic Reduction, Parmesan, Sun Dried Tomatoes, Kalamata Olives, Prosciutto & Roasted Red Peppers

4.50 per person

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## **Marinated Grilled Vegetables**

Peppers, Zucchini, Yellow Squash, Tomatoes, Egg Plant & Onions

Marinated with Balsamic Vinaigrette & Fresh Basil

5.50 per person

## **Jumbo Shrimp Cocktail**

with Cocktail Sauce & Lemon over Ice

3.00 per piece

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## SIGNATURE ACTION STATIONS

Prices are per person; Minimum 30 guests

Stations are designed to be combined with side items or other stations to create a complete menu with all accompaniments.

Attendant fee of \$75 per Chef for all action stations requiring interactive Chef Service.

### Pasta Station

This Interactive Action Station will be accompanied with a Chef that sautés your selection of fresh ingredients. Your selection of Two Pastas & Sauces, Freshly Ground Parmesan, Crushed Red Pepper, Extra Virgin Olive Oil & Fresh Garlic Bread are Included.

SELECT ANY TWO OF YOUR CHOICE:

Penne Bolognese

Vine Ripe Tomatoes with Ground Beef and Basil

Ravioli "Vera Cruz"

Plum Tomatoes, Kalamata Olives, Capers, Roasted Garlic & Basil

Linguine & Clams

Parmesan Cream with Clams, Lemon and Parsley

Fettuccini Primavera

Marinara with Sautéed Garden Vegetables & Parmesan

\*Add shrimp or scallops \$7.95 per person

\*Add Grilled Chicken \$3.95

10.95 per person

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## **Fajita Bar**

Chicken with Beef Marinated with Cilantro & Limes, Served with Fried Seared Bell Peppers & Bermuda Onions, Cilantro, Tomatoes & Fajita Spice, Grated Cheese, Guacamole, Sour Cream, Pico de Gallo, Spanish Rice & Warm Flour Tortillas

14.95 per person

## **Asian Stir-Fry**

Marinated Chicken, Beef & Pork, Stir Fried Vegetables, Ginger, Cashew Nuts, Garlic, Hoisin, Soy Sauce & Fried Rice

15.95 per person

## **Sauteed Shrimp Scampi**

Fresh Tiger Shrimp Sauteed with Fresh Garlic, Shallots, Chardonnay, Butter & Herbs with Toasted Curry Coconut Rice

16.95 per person

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# Dinner Menu

## CARVING STATIONS

The Following Performed by a Uniformed Chef Attendant at \$75 per Attendant  
(Minimum \$25 Guests)

### Maple Basted Virginia Ham

Stone Ground Mustard, Herb Aioli & Horseradish & Variety Petite Rolls

7.95 per person

### Maplewood Smoked Breast of Turkey

Stone-ground Mustard, Horseradish Cream and Spiced Mango Chutney & Variety  
Petite Rolls

7.95 per person

### Herb Crusted Tenderloin of Beef

Honey Mustard-Horseradish Sauce,  
Red Wine Demi glace & Variety Petite Rolls

14.50 per person

### Slow Roasted Prime Rib of Beef au Jus

Garlic & Herb Crust, with Horseradish Sauce & Variety Petite Rolls

12.50 per person

### Carved Marinated London Broil

Mushroom Bordelaise Sauce, Variety Petite Rolls

8.95 per person

### Pork Steamship Round

Roasted Garlic & Herb Crust, Pork Jus & Variety Petite Rolls

8.25 per person

### Pecan Crusted Pork Loin

Balsamic & Brown Sugar Glazed, Pork Jus & Variety Petite Rolls

9.25 per person

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# Dinner Menu

## PLATED DINNER OPTIONS

### Salads

select one

#### Mixed Greens Salad

Mixed Greens, Cucumbers, Tomatoes, Olives, Bermuda Onions, Shredded Carrots,  
Mushrooms & Garlic Croutons with Choice of Dressings

#### The Veranda Salad

Mixed Greens, Bleu Cheese Crumbles, Grape Tomato, Mandarin Orange, Candied  
Walnuts, Red Onion, Citrus Tarragon Vinaigrette

#### Caesar Salad

Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons & Homemade Caesar  
Dressing

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# Dinner Menu

## Plated Dinner Entrées

All Entrées served with Freshly Baked Rolls & Whipped Butter

Fresh Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas

Entrées served with Choice of Starch (Rice Pilaf, Saffron Rice, Mashed Potatoes, Roasted Potatoes, Scalloped Potatoes, or Penne Pasta) and Seasonal Vegetable

Select up to Three

Grilled Filet Mignon Au Poivre

8 oz. Certified Angus Beef

41.95 per person

Spiced Rubbed New York Strip

Certified Angus Beef with Wild Mushroom Ragout & Rosemary Demi Glace

36.95 per person

Prime Rib of Beef

Center Cut, Slow Roasted with Garlic & Herb Crust, Au Jus

35.95 per person

Florida Blue Crab Cake

Pan Seared Crab Filled Cake, Spiced Rémoulade Cream

\$32.95 per person

Florida Blue Crab Stuffed Shrimp

Jumbo Gulf Shrimp with Florida Blue Crab Stuffing & Light Crab Volute

33.95 per person

Baked Sea Scallops Oscar

Herb Crumbed Dusted Sea Scallops Topped with Lump Blue Crab Meat and Hollandaise Sauce

31.95 per person

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## Shrimp & Scallop Chardonnay

Served in Light White Wine Cream Sauce

\$30.95 per person

## Grouper Daytona

Florida Blue Crab Stuffing, with Citrus Butter

\$33.95 per person

## Macadamia Crusted Mahi Mahi

Baby Spinach, Wile Rice Pilaf & Maple Butter

\$31.95 per person

## Pan Seared Salmon

Roasted Tomato Relish & Basil Beurre Blanc

\$30.95 per person

## Lamb Chops

Herb Crusted with Sweet Port Wine & Garlic Reduction

\$37.95 per person

## Lollipop Pork Chop

Pan Seared Center Cut Chop & Dijon Cream

\$34.95 per person

## Pecan Crusted Pork Loin

Brushed with Brown Sugar and Balsamic Glaze

\$29.95 per person

## Roast Pork Tenderloin Dijonnaise

Herb Rub, Seared with a Light Dijon Reduction

\$30.95 per person

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## Chicken Valentino

Breast of Chicken Stuffed with Prosciutto, Spinach & Feta Cheese, with Roasted Shallot Cream Sauce

\$29.95 per person

## Breast of Chicken Roma Your Way

Choose One: Provencal, Marsala, Cranberry Chutney, Franchise, Picatta, Roma

\$26.95 per person

## Stuffed Breast of Chicken

Baked to Perfection with Your Choice of Stuffing

Choice of One: Artichoke & Mushroom, Chorizo Sausage and Herb, or Pecan Cranberry

\$29.95 per person

## Vegetable Lasagna

Layered with Vegetables, Mozzarella & Ricotta Cheeses, Basil & Marinara Sauce

\$22.95

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# Dinner Menu

## DINNER BUFFET

Build Your Specialty Buffet

### Winners Buffet

Two Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

34.95 per person

30.95 without dessert

### Semi Pro Buffet

Two Butlered Hors d' oeuvres

Three Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

37.95: per person

33.95 without dessert

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## **Masters Buffet**

Four Butlered Hors D' oeuvres

Three Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

\$40.95 per person

36.95 without dessert

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# Dinner Menu

## Buffet Salad Options

Mixed Greens Salad

Choice of Dressings, Cucumbers, Tomatoes, Olives, Bermuda Onions, Shredded Carrots, Mushrooms & Garlic Croutons

Caesar Salad

Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons & Homemade Caesar Dressing

Tri-Colored Cheese Tortellini & Salami Salad

with Roasted Pepper, Bermuda Onion, Olives and Mozzarella Cheese

Mediterranean Grilled Vegetables

with Roasted Peppers, Aioli, Pine Nuts, Aged Parmesan and Fresh Basil

Cucumber & Tomato Salad

Mushroom & Artichoke Greek Salad

Ratatouille Pasta Salad

Roasted Garlic & Red Bliss Potato Salad

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# Dinner Menu

## Buffet Entrée Options

Oven Roasted Salmon

Lemon Caper Beurre Blanc

Macadamia Crusted Mahi Mahi

Encrusted with Toasted Macadamia Nut and Panko Bread Crumbs, Topped with Maple Butter

Pork Loin Dijonnaise

Roasted Pork Loin with Dijon Cream Sauce

Chicken Roma

Boneless Breast of Chicken Sautéed and Topped with a Sun-dried Tomato and Basil Cream Sauce

Carved Marinated London Broil

Mushroom Bordelaise Sauce, Variety Petite Rolls

Pork Steamship Round

Roasted Garlic & Herb Crust, Pork Jus & Variety Petite Rolls

Maple Basted Virginia Ham

Stone Ground Mustard, Herb Aioli & Horseradish & Variety Petite Rolls

Maple wood Smoked Breast of Turkey

Stone Ground Mustard, Horseradish Cream and Spiced Mango Chutney & Variety Petite Rolls

Choice of Starch: Rice Pilaf, Saffron Rice, Mashed Potatoes, Roasted Potatoes, Scalloped Potatoes, or Penne Pasta

Include Additional Entrées to Your Buffet add \$8.00 per person for Each Additional Selection

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# Dinner Menu

## BAR SELECTIONS

LPGA International has a full service bar complete with the most popular Beer, Wine & Liquor available for your event's needs. If there is a special brand you would like to serve at your event we will do our best to provide this through our distributors.

**Consumption Bar:** Is provided by you, the Host. This bar allows you to pay only for the drinks served to your guests at the prices listed below.

**Budget Bar:** If you are restricted to a certain dollar amount, the budget bar will guarantee the total bar bill is no higher than a set amount.

**Cash Bar:** simply this; your guest will pay cash for each individual drink they order. Gratuity & tax is included for cash bars only.

### Bar Pricing

#### BEER:

Domestic Draft Beer \$3.00

Domestic Bottled Beer \$3.75

Import Draft Beer \$4.00

Import Bottled Beer \$4.50

#### HOUSE WINE:

Glass \$6.50

Bottle \$26.00 (750mL)

Wine List & Pricing for Premium or Specialty Wines Available Upon Request

House Champagne \$30.00 per bottle

#### LIQUOR:

Well Drinks \$6.50

Call Drinks \$7.50

Premium Drinks \$8.50

Super Premium \$9.50 & up

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# Policies

## Event Set-Up and Rentals

Pricing for Room Rental will include complete set-up and breakdown of events, as well as items indicated below under Room Setup

### International Room:

- Seats 150 people
- 200 people for standing receptions

With Our Compliments our Private Events Director will assist in determining the scheduling of the your event, food and beverage needs and room layout. Please call if you would like to book an appointment to tour our facility, we look forward to working with you!

### Audio Visual:

- 5x5 Tripod Screen \$25.00
- (Larger screens available upon request)
- LCD Projector \$50.00
  - Projector & Screen Combo \$70.00
  - Podium & Microphone \$25.00
- Other Items Available Upon Request

# Policies

## Catering Information and Policies

### Food and Beverage Provisions

All food and beverage items must be provided by our in house culinary staff. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed menus.

### Multiple Entrée Selections

You may offer your guests a maximum of three different entrée choices. Customer is responsible for providing the Private Events Director with the final guest count one week prior to the event. The guest count is to include the name of the guest and what entrée they have selected. The client is also responsible for providing their own place cards with the selection on them.

Vegetarian meals are provided to order upon request and should be provided when guarantee is given.

### Deposit Schedule

Space may be confirmed on a definite basis as early as 12 months in advance. All dates are considered definite upon receipt of deposit, signed BEO, and signed contract. All monies deposited will be applied to the final balance. Three months prior your event date a 50% deposit based on the estimated food and beverage costs, site rentals, service charge, and applicable taxes is due. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due one week prior to your event in the form of a credit card or check. Any additional balance due is to be paid in full at the conclusion of your event unless other arrangements for billing have been made.

### Guarantee Agreement

The Private Events Department must be notified of the exact number of guests attending a function one week prior to the date of the event. This will be considered a guarantee, for which you will be charged, even when fewer guests attend the event. In the event additional guests attend your event, we will be prepared with 5% over the guaranteed number of guests.

### Room Setup

Any outside vendors hired for your function are fully responsible for the setup and breakdown of items ordered for your event. Each banquet room is set with the required number of tables, draped in our house ivory, white or black linen and beautiful wooden upholstered banquet chairs. We also provide elegant decorations and skirting for all buffet tables, registration, cake and gift tables. The room will be available no less than one hour before your event for setup. All decorations and

# Policies

personal items may be dropped off to the club no more than 24 hours prior to the event. Under no circumstances are we able to hold or store decor or personal items after the conclusion of the event.

## Attendant Stations/ Beverage Service

A fee of \$75 per Chef is applicable; the number of Chef's needed to accommodate your guests is determined by management. a \$75.00 bartender fee is required for non-alcohol beverage service. Regular, Decaffeinated Coffee and Gourmet Teas are only included with banquets offering alcohol service. A \$2.50 per person beverage charge applies to all Non-Alcohol or "dry" events.

