



kwp | weaver

WEDDINGS AT *the*
PALMETTO
Club

AT FISHHAWK RANCH

17004 DORMAN ROAD, LITHIA, FL

PHONE: (813) 657-0062 | WWW.THEPALMETTOCLUB.COM

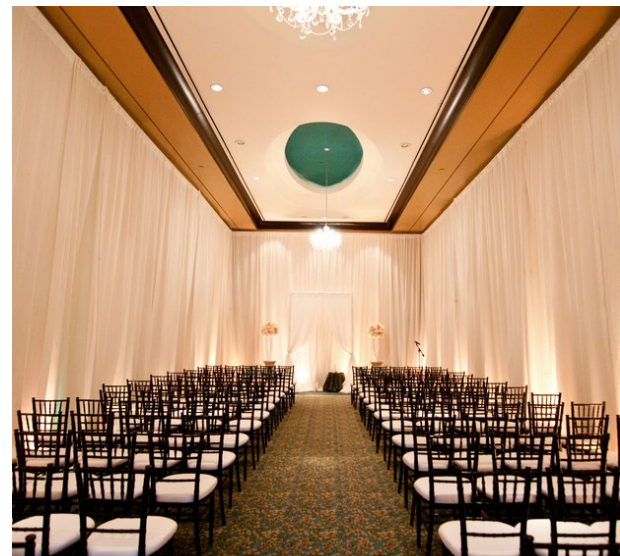
WHERE OLD WORLD CHARM MEETS MODERN OPULENCE



JUST A SHORT 30-MINUTE DRIVE FROM DOWNTOWN TAMPA, THE PALMETTO CLUB IS NESTLED IN THE HEART OF THE FISHHAWK RANCH COMMUNITY. FROM THE MOMENT YOU WALK IN YOU'LL BE CAPTIVATED BY NATURAL LIGHT THAT SOFTLY REFLECTS THE BEAUTIFUL MARBLE FLOORS AND CRYSTAL FINISHES. SITUATED ON AN ENCHANTING HALF-ACRE OF MANICURED GARDENS ADORNED WITH SERENE FOUNTAINS, THIS HIDDEN GEM HAS NUMEROUS PICTURESQUE SETTINGS, BOTH INDOOR AND OUT. WHATEVER CELEBRATION YOU'RE HOSTING, THE PALMETTO CLUB OFFERS THE TRANQUILITY AND PRIVACY YOU'RE LOOKING FOR IN AN EVENT VENUE.

OUR EXPERT STAFF, INCLUDING YOUR PERSONAL CATERING SPECIAL EVENT PLANNER AND OUR AWARD WINNING IN-HOUSE CATERER, PUFF 'N STUFF CATERING & EVENTS, ARE COMMITTED TO MAKING YOUR EVENT A SEAMLESS SUCCESS. IT'S TIME TO BRING YOUR VISION TO LIFE, AND WE'RE HAPPY TO PROVIDE ASSISTANCE EVERY STEP OF THE WAY.

CONTACT US AT PALMETTOCLUB@PUFFNSTUFF.COM OR 813.657.0062 TO SCHEDULE YOUR PRIVATE VENUE TOUR.



PLANNING MADE EASY

BOOK VENUE TOUR



CHOOSE FROM OUR THREE DELICIOUS MENUS AND COMBINE WITH YOUR BAR SELECTION FOR A TRULY INCLUSIVE PACKAGE.

	CLASSIC BUFFET			SELECT BUFFET			RESERVE BUFFET		
	SUN-TH	FRI	SAT	SUN-TH	FRI	SAT	SUN-TH	FRI	SAT
MENU ONLY	\$60.00	\$68.40	\$76.80	\$66.00	\$74.40	\$82.80	\$74.40	\$82.80	\$91.20
MENU & BEER & WINE SET UPS (AVAILABLE SUNDAY - THURSDAY)	\$73.20	\$81.60	N/A	\$79.20	\$87.60	N/A	\$87.60	\$96.00	N/A
MENU & FULL BAR SET UPS (AVAILABLE SUNDAY - THURSDAY)	\$76.80	\$85.20	N/A	\$82.80	\$91.20	N/A	\$91.20	\$99.60	N/A
MENU & SPECIALTY MOCKTAIL BAR OR CASH BAR	\$76.80	\$85.20	\$93.60	\$82.80	\$91.20	\$99.60	\$91.20	\$99.60	\$108.00
MENU & BEER & WINE BAR	\$96.60	\$105.00	\$113.40	\$102.60	\$111.00	\$119.40	\$111.00	\$119.40	\$127.80
MENU & NAME BRAND BAR	\$109.20	\$117.60	\$126.00	\$115.20	\$123.60	\$132.00	\$123.60	\$132.00	\$140.40
MENU & PREMIUM BRAND BAR	\$118.80	\$127.20	\$135.60	\$124.80	\$133.20	\$141.60	\$133.20	\$141.60	\$150.00
MENU & TOP SHELF BRAND BAR	\$123.60	\$132.00	\$140.40	\$129.60	\$138.00	\$146.40	\$138.00	\$146.40	\$154.80

*PRICES QUOTED ARE PER PERSON, INCLUSIVE OF (8.5) HOUR VENUE RENTAL, BUFFET COLLECTION MENU, (5) HOUR BAR OR BEVERAGE PACKAGE, LABOR AND SERVICE CHARGE

*MINIMUM EXPENDITURES: SUNDAY THROUGH THURSDAY IS N/A, FRIDAY IS \$6,000, SATURDAY IS \$10,000

*VIEW BAR PACKAGE DETAILS ON PAGE 7 AND BUFFET COLLECTION STARTING ON PAGE 8

VENUE INCLUSIVES

- 8.5 HOUR RENTAL: (2.5) HOUR SET UP, COCKTAIL HOUR, (4) HOUR RECEPTION, (1) HOUR BREAK DOWN
- EXCLUSIVE ACCESS FOR ENGAGEMENT PHOTO SESSIONS
- PRIVATE HOSPITALITY SUITE
- 60" ROUND GUEST TABLES WITH HOUSE LINEN (WHITE OR IVORY) AND BANQUET CHAIRS
- COMPLIMENTARY TABLES FOR: CAKE, DJ, SWEETHEART, GIFT, GUEST BOOK, AND PLACE CARD TABLES
- USE OF IN HOUSE CAKE STAND AND TABLE NUMBERS
- OUTDOOR VERANDA FOR COCKTAIL HOUR
- CEREMONY ARCH
- COMPLIMENTARY GUEST PARKING
- DANCE FLOOR (18 X 24)
- USE OF PROJECTOR AND 101" SCREEN, DVD PLAYER, WIRELESS INTERNET, PODIUM

FOOD & BEVERAGE INCLUSIVES

- COCKTAIL HOUR AND GRAZAING STATION
- DINNER BUFFET WITH CHOICE OF SALAD
- ARTISAN BREADS
- ENTREÉS (SELECT 2)
- SIDES (SELECT 2)
- PRE-SET WATER WITH TABLE-SERVICE
- COMPLETE PLACE SETTING WITH CHINA, FLATWARE, AND LINEN NAPKIN
- CAKE CUTTING SERVICE

FOOD AND BEVERAGE PROVIDED EXCLUSIVELY BY PUFF 'N STUFF CATERING. INQUIRE WITH YOUR BALLROOM SPECIAL EVENT PLANNER FOR UPGRADE OPTIONS INCLUDING CHIAVARI CHAIRS, CHAIR COVERS, SPECIALTY LINEN, WEDDING CAKE, FLORAL, DRAPE AND DANCE FLOOR WRAPS.

YOUR PERFECT LOCATION

BOOK VENUE TOUR



ELEGANT PRE-FUNCTION

VERANDA: OVERLOOKING THE PALMETTO CLUB'S ADMIRABLE LANDSCAPE FROM BENEATH A COMFORTABLE SHADED OVERHANG, THE VERANDA MAKES AN EXCELLENT LOCATION TO GATHER OUTDOORS FOR PRE-RECEPTION COCKTAILS.

PRE-FUNCTION AREA: ADJACENT TO THE VERANDA AND OPENING UP TO THE GRAND BALLROOM, THE PRE-FUNCTION AREA PROVIDES A BEAUTIFUL, NATURALLY LIT SPACE FOR YOU AND YOUR GUESTS TO SIP ON COCKTAILS AND NIBBLE ON HORS D'OEUVRES.

DIVINE RECEPTION

GRAND BALLROOM: 5200 SQUARE FEET OF EVENT SPACE WITH THE ABILITY TO BE DIVIDED INTO THREE ROOMS, THIS ELEGANT AND UPSCALE SPACE IS DECORATED WITH A NATURAL COLOR SCHEME AND SEVERAL EXQUISITE CHANDELIERS.

GARDEN COURTYARD: WHETHER YOU'VE IMAGINED CELEBRATING UNDER THE STARS OR YOU'RE CONSIDERING AN OUTDOOR AREA FOR TENTING, LET YOUR CREATIVITY BLOOM OUTSIDE IN OUR GARDEN COURTYARD.

UNIQUE CEREMONY

GARDEN COURTYARD: A SPACE WORTHY OF THE MOST SPECIAL MOMENT OF YOUR LIFE, SAY "I DO" ON AN ENCHANTING HALF-ACRE OF MANICURED GARDENS. OUR LUSH, GREEN LANDSCAPE PROVIDES A PEACEFUL YET ROMANTIC SETTING THAT YOU AND YOUR GUESTS WILL SWOON OVER.

GRAND BALLROOM: WITH THE ABILITY TO BE DIVIDED INTO THREE ROOMS, THIS FLEXIBLE SPACE IS DECORATED WITH A NATURAL COLOR SCHEME AND SEVERAL EXQUISITE CHANDELIERS FOR A FAIL-SAFE BACKUP PLAN THAT ALLOWS YOU TO WALK DOWN THE AISLE IN STYLE.

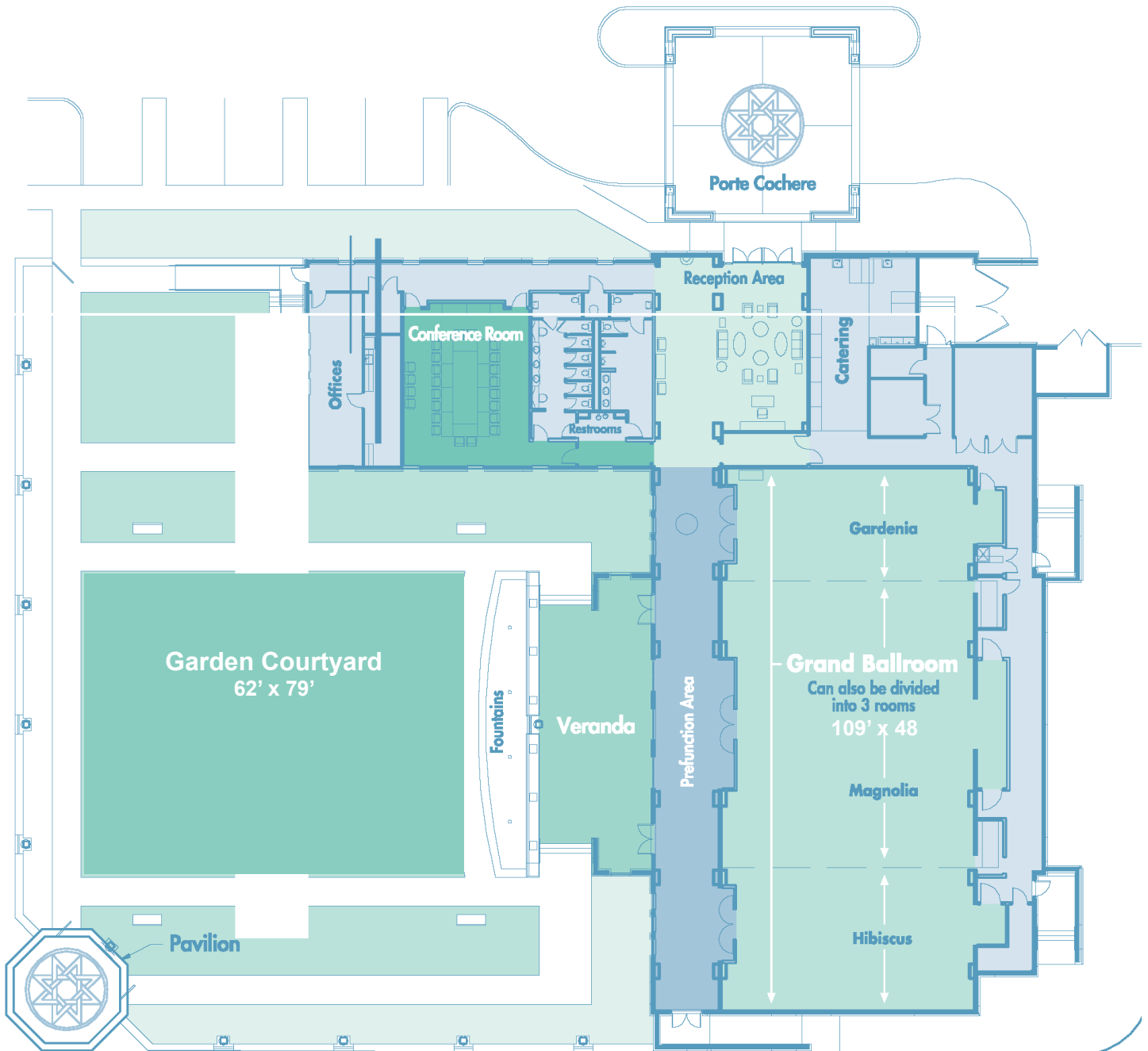
PLEASE VISIT OUR INSPIRATION GALLERY ON WWW.PALMETTOCLUB.COM



BOOK VENUE TOUR

	GRAND BALLROOM*	MAGNOLIA ROOM	HIBISCUS ROOM	GARDENIA ROOM	GARDEN COURTYARD & VERANDA	HOSPITALITY SUITE/CONFERENCE
SQUARE FEET	5217	2726	1363	1034	4650	832
SEATING	360	176	88	56	304	24

* GRAND BALLROOM CAN BE SEPARATED INTO THE MAGNOLIA ROOM, HIBISCUS ROOM AND GARDENIA ROOM





DAMON TUCCI PHOTOGRAPHY

PARKING

THERE IS PLENTY OF ON-SITE GUEST PARKING AVAILABLE.

LOCAL ACCOMODATIONS

EMBASSY SUITES TAMPA BRANDON

10220 PALM RIVER ROAD • TAMPA, FL 33619
813-413-3905

PALMER HOUSE BED & BREAKFAST

2221 HINTON RANCH ROAD • LITHIA, FL 33547
813-654-0961

HILTON GARDEN INN

4328 GARDEN VISTA DRIVE • RIVERVIEW FL 33578
813-626-6610

HOLIDAY INN EXPRESS

510 GRAND REGENCY BLVD • BRANDON, FL 33510
813-643-3800

FAIRFIELD INN & SUITES

10150 PALM RIVER ROAD • TAMPA, FL 33619
813-661-9719

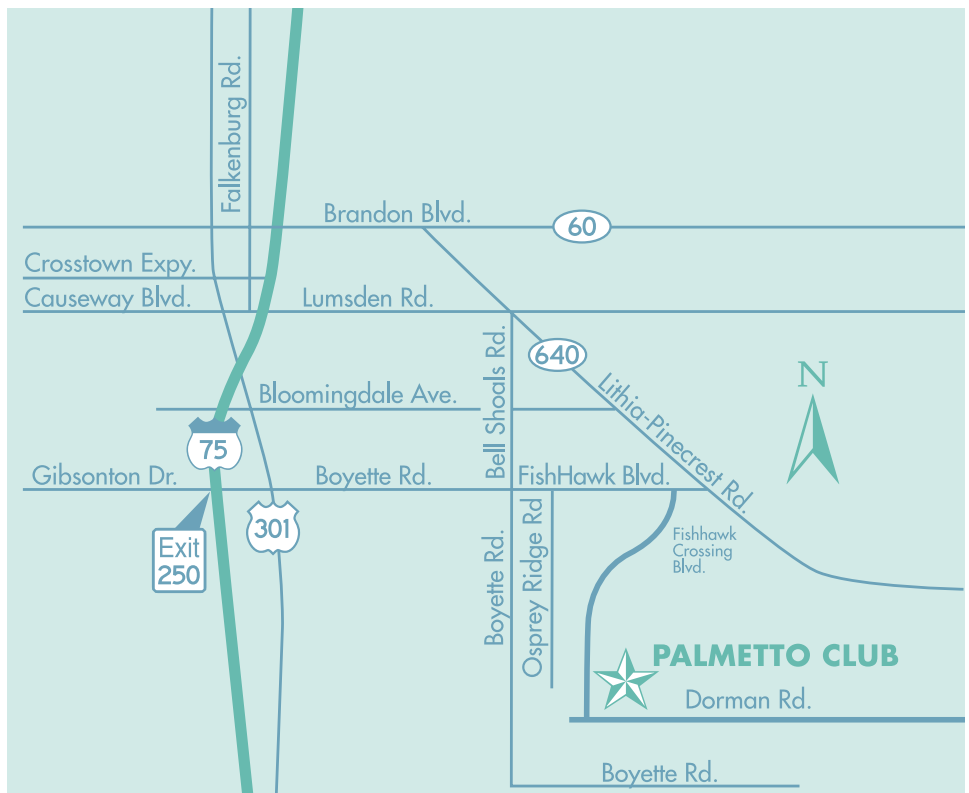
LOCATION

FROM I-75

TAKE EXIT 250 EAST (GIBSONTON DR.) AND FOLLOW THE SIGNS, APPROXIMATELY 8 MILES TO FISHHAWK CROSSING BLVD. (THIRD ENTRANCE TO FISHHAWK RANCH.) TURN RIGHT ON FISHHAWK CROSSING BLVD., FOLLOW THIS APPROXIMATELY 0.8 MILES TO THE PALMETTO CLUB ON YOUR LEFT.

FROM CROSSTOWN EXPRESSWAY

TAKE I-75 SOUTH AND FOLLOW DIRECTIONS ABOVE



PLANNED WITH PRECISION



THROUGHOUT THE PLANNING PROCESS, YOU WILL WORK WITH A DEDICATED PALMETTO CLUB SPECIAL EVENT PLANNER TO GUIDE YOU THROUGH ALL EVENT LOGISTICS, FOOD & BEVERAGE AND MUCH MORE.

1. **SCHEDULE A TOUR** TO EXPERIENCE THIS UNIQUE PICTURESQUE VENUE
2. SIGN CONTRACT WITH **\$1,000 DEPOSIT** TO RESERVE YOUR DATE
3. RECEIVE **ASSISTANCE** WITH FLOOR PLANNING, EVENT DESIGN, PREFERRED VENDORS, BAR PACKAGES AND MENU CREATION
4. CONFIRM YOUR FOOD & BEVERAGE SELECTIONS WITH A **VISIT** TO THE PUFF 'N STUFF CATERING KITCHEN COMMISSARY FOR A PRIVATE, COMPLIMENTARY **TASTING** FOR UP TO TWO GUESTS
5. **FINALIZE** EVENT LOGISTICS, MENU DETAILS, ENHANCEMENTS, AND SERVICE ARRANGEMENTS

SERVICE & MENU ENHANCEMENTS

CONNECT WITH YOUR CATERING SPECIAL EVENT PLANNER TO LEARN ABOUT ENHANCEMENTS AND SERVICE OPTIONS:

- CHAIR COVER, POLY BOW AND NAPKIN \$5.50 EACH
- CHAIR COVER, SATIN/LAMOUR BOW AND NAPKIN \$7 EACH
- CHIVARI CHAIR WITH SATIN/LAMOUR NAPKIN \$10 EACH
- FLOOR TO CEILING DRAPE BACKDROP \$650
- SPECIALTY CRAFT COCKTAILS AND WINE PAIRINGS
- SPECIALTY GUEST TABLE LINEN
- CUSTOM DESSERT STATIONS
- CHEF-ATTENDED ACTION STATIONS
- TABLE SIDE COFFEE SERVICE
- BUTLER PASSED HORS D'OEUVRES



BEVERAGE AND BAR

BOOK VENUE TOUR



ALL BAR PACKAGES INCLUDE BARTENDERS, FORTESSA STEMWARE, SOFT DRINKS, MIXERS, AND A BAR WITH ALL NECESSARY SERVING EQUIPMENT. WINE PAIRING SUGGESTIONS AVAILABLE UPON REQUEST. VIEW PRICING OPTIONS ON PAGE 3.

BEER & WINE OR FULL BAR SETUPS - ONLY AVAILABLE SUNDAY THROUGH THURSDAY

YOU BRING THE ALCOHOL, AND WE TAKE CARE OF EVERYTHING ELSE

SPECIALTY MOCKTAIL BAR, SELECT TWO:

SPARKLING ROSEMARY LEMONADE, WATERMELON MARGARITA, MANGO MULE, BLOOD-ORANGE MOJITO, SPARKLING LAVENDER LEMONADE, LEMONGRASS JASMINE ICED TEA, GINGER PEACH SODA, PEAR AND ROSEMARY SPRITZER, PINEAPPLE & STRAWBERRY SPARKLER

BEER & WINE BAR

DOMESTIC AND IMPORT BEER; HOUSE PROSECCO, PINOT GRIGIO, CHARDONNAY, MERLOT, AND CABERNET

NAME BRAND SPIRITS, BEER & WINE BAR

SMIRNOFF VODKA, DON Q RUM, BEEFEATER GIN, SAUZA TEQUILA, CANADIAN CLUB WHISKY, JIM BEAM WHISKEY, BALLANTINE SCOTCH; DOMESTIC AND IMPORT BEER; HOUSE PINOT GRIGIO, CHARDONNAY, MERLOT AND CABERNET

PREMIUM SPIRITS, BEER & WINE BAR

TITO'S VODKA, BACARDI SUPERIOR RUM, TANQUERAY GIN, JOSE CUERVO TEQUILA, CHIVAS REGAL WHISKY, JACK DANIEL'S WHISKEY, DEWAR'S SCOTCH; DOMESTIC AND IMPORT BEER; PREMIUM PINOT GRIGIO, CHARDONNAY, MERLOT AND CABERNET

TOP SHELF SPIRITS, BEER & WINE BAR

GREY GOOSE VODKA, BACARDI GOLD RUM, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, JOHNNIE WALKER BLACK WHISKY, CROWN ROYAL BLACK WHISKY, MAKER'S MARK BOURBON; DOMESTIC AND IMPORT BEER; KENDALL JACKSON VINTNER'S RESERVE PINOT GRIGIO, CHARDONNAY, MERLOT AND CABERNET

CASH BAR OPTIONS AVAILABLE, PLEASE SEE YOUR CATERING SPECIAL EVENT PLANNER FOR DETAILS.

SIGNATURE COCKTAILS

CUSTOM CREATED WITH SEASONAL FLAVORS, THESE UNIQUE COCKTAILS ARE THE PERFECT COMPLEMENT WITH A PERSONAL TOUCH. ASK YOUR PALMETTO CLUB SPECIAL EVENT PLANNER FOR MORE DETAILS.



Bourbon Blush



Sparkling Rosemary Lemonade



Citrus Rum Cooler

SELECT FROM THREE INCLUSIVE MENUS



GRAZING STATION

The entire Grazing Station, as listed and shown below, is included with each Buffet Collection menu. It may be incorporated as a stand-alone station or into the buffet.

FARMERS STATION

local cheeses • seasonal vegetables • dips

ISLAND OF MEZZE

edamame hummus • stuffed peppadew peppers • house made pickles • baba ghanoush • tzatziki • quinoa tabbouleh

SALUMI BOARD

capicola • soppressata • prosciutto • peppered salami • olives

ARTISAN CRACKERS • GRILLED FOCACCIA



CLASSIC BUFFET



BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 4 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE-SERVICE, STAFF AND SERVICE CHARGE INCLUDED. CONSULT YOUR PALMETTO CLUB SPECIAL EVENT PLANNER FOR LARGER PORTION OPTIONS.

GRAZING STATION

You choose whether it is part of your cocktail hour or incorporated into your buffet.

Salad, select one:

CHOPPED WEDGE SALAD

candied bacon • pickled onion • tomato • blue cheese • herb vinaigrette

MIXED GREEN SALAD

carrot • tomato • cucumber • goat cheese • champagne vinaigrette

ITALIAN SALAD

romaine • roasted peppers • artichoke hearts • tomatoes • gorgonzola • oregano vinaigrette

FIESTA SALAD

mixed greens • tomatoes • roasted corn & poblano • monterey jack • tortilla strips • creamy salsa dressing

Entrée 4 oz. unless noted, select two:

SPICED TRI TIP, select a style:

roasted tomatillo chipotle sauce
chimichurri
ranchero bbq

BEEF TIPS, select a style:

al forno
mushroom cognac cream sauce
szechuan

ROASTED OR GRILLED BREAST OF CHICKEN, select a style:

moroccan bbq - harissa, fennel, cinnamon, cilantro
champagne - caramelized onions, smoked gouda, cream sauce
scotch bonnet gremolata - scotch bonnet peppers, lemon, garlic, parsley
mustard jus - pickled mustard seeds, demi-glace, dijon
piccata - lemon, capers, white wine sauce
caprese - tomato, mozzarella, basil
provençal - tomato, garlic, kalamata olives, basil
margarita - tomatoes, lime, garlic, tequila
jerk seasoned, mango papaya salsa
asian ponzu, ginger glaze

PULLED PORK SHOULDER, select a style:

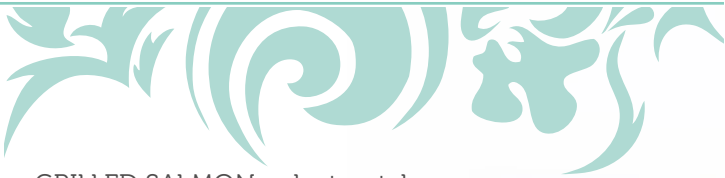
classic bbq
smoked kalua
cuban style mojo



From the Classic Buffet menu:
Chopped Wedge Salad

CLASSIC BUFFET (continued)

BOOK VENUE TOUR



GRILLED SALMON, select a style:

citrus tomato salsa
olive caperberry tapenade
sriracha honey glazed • sesame seeds

PAN SEARED COD OR TROUT, select a style:

mango papaya salsa • cilantro oil
almondine
citrus gremolata
piccata - lemon, capers, white wine sauce

LASAGNA BOLOGNESE

PENNE A LA VODKA

creamy vodka-tomato sauce • parmesan

Side, select two:

ROASTED RED BLISS & SWEET POTATOES
ROSEMARY GARLIC ROASTED FINGERLING POTATOES
MASHED CHIVE & ROASTED GARLIC CREAMY POTATOES
CREAMY MASHED SWEET POTATOES
TRADITIONAL MASHED RED SKIN POTATOES
LEMON SCALLION POTATO
HERB JASMINE RICE
CILANTRO RICE
WILD RICE PILAF
YELLOW CONFETTI RICE
BLACK BEANS AND RICE
ISRAELI COUSCOUS
LEEK, CURRANT & HAZELNUT CORNBREAD DRESSING
TRADITIONAL CORNBREAD DRESSING
CREAMY BAKED MAC 'N CHEESE
CHARRED CORN SUCCOTASH
HOISIN GLAZED CARROTS
PRESERVED LEMON GREEN BEANS
SOUTHERN STYLE BOURBON BAKED BEANS
FRESH GREEN BEANS
GREEN BEANS PICADA
HONEY GLAZED CARROTS
ZUCCHINI & SQUASH MEDLEY
ROASTED CALABAZA SQUASH & SWEET PLANTAINS
FRESH CORN ON THE COB



From the Classic Buffet menu:

Penne a La Vodka
Creamy Vodka-tomato Sauce, Parmesan

SELECT BUFFET



BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 4 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE-SERVICE, STAFF AND SERVICE CHARGE INCLUDED. CONSULT YOUR PALMETTO CLUB SPECIAL EVENT PLANNER FOR LARGER PORTION OPTIONS.

GRAZING STATION

You choose whether it is part of your cocktail hour or incorporated into your buffet.

Salad, select one:

GREENS SALAD

arugula • baby oak • almonds • pickled fennel • raisins • champagne vinaigrette

CAESAR SALAD

garlic parmesan croutons • asiago • caesar dressing

CAPRESE SALAD

tomatoes • mozzarella • basil • aged balsamic vinegar • extra virgin olive oil

SPINACH & BERRY SALAD

sunflower seeds • seasonal berries • candied pecans • goat cheese • citrus vinaigrette

ASIAN CHOPPED SALAD

napa cabbage • bok choy • cashew • wonton strips • carrots • snow peas • yuzu vinaigrette

GREEK SALAD

chopped romaine • feta cheese • country olives • tomatoes • pepperoncini • red onions • cucumbers • herb vinaigrette

Entrée 4 oz. unless noted, select two:

ROSEMARY & GARLIC MARINATED FLANK STEAK

hatch chili chimichurri

HICKORY SMOKED BEEF BRISKET

horseradish cream • bourbon bbq sauce

GEMELLI PASTA AND BRAISED SHORT RIB RAGÙ

ADOBO BRAISED SHORT RIBS coconut milk • tamari

BACON WRAPPED SMOKED CHICKEN BREAST

chipotle papaya salsa

ROASTED OR GRILLED BREAST OF CHICKEN 6 oz., select a style:

moroccan bbq - harissa, fennel, cinnamon, cilantro

mustard jus - pickled mustard seeds, demi-glace, dijon

piccata - lemon, capers, white wine sauce

caprese - tomato, mozzarella, basil

provençal - tomato, garlic, kalamata olives, basil

scotch bonnet gremolata - scotch bonnet peppers, lemon, garlic, parsley

champagne - caramelized onions, smoked gouda, cream sauce

margarita - tomatoes, lime, garlic, tequila

jerk seasoned, mango papaya salsa

asian ponzu, ginger glaze



From the Select Buffet menu:

Rosemary & Garlic Flank Steak, Charred Brussels
Sprouts, Fennel & Fingerling Confit

SELECT BUFFET (continued)

BOOK VENUE TOUR



CHICKEN DUXELLES stuffed with mushroom & brie • thyme cream sauce

CHICKEN SALTIMBOCCA prosciutto • sage

OVEN ROASTED HERB TURKEY BREAST, select a style:
traditional gravy • cranberry compote
citrus pan gravy
apple, fennel jus

CUBAN-STYLE MOJO ROASTED PORK

GRILLED SALMON 6 oz., select a style:
citrus tomato salsa
olive caperberry tapenade
sriracha honey glazed • sesame seeds

PAN SEARED COD OR TROUT 6 oz., select a style:
mango papaya salsa • cilantro oil
almondine
citrus gremolata
piccata - lemon, capers, white wine sauce

GRILLED MAHI MAHI, select a style:
artichoke heart & tomato broth
grilled pineapple • macadamia nut pesto
tomato-lobster broth • salsa verde
blood orange pico de gallo

PAN SEARED SALMON, select a style:
brown butter vinaigrette
wasabi-miso • green onions • ginger • sesame seeds
preserved lemon & three bean ragout
harissa aioli

SHRIMP PRIMAVERA gulf shrimp • crisp vegetables • penne • saffron

VEGAN POT PIES WITH CRISPY POTATO

SESAME SOBA NOODLES roasted veggies • baked tofu

Side, select two:

BLACK TRUFFLE MASHED POTATOES
SWEET & YUKON POTATO GRATIN
FENNEL & FINGERLING CONFIT
SPRING VEGETABLE RED QUINOA
BROCCOLI & CAULIFLOWER GRATIN
CREAMED SPINACH
SUGAR SNAP PEAS
LEEK & ROOT VEGETABLE GRATIN
HARICOT VERT & ROASTED FENNEL
ROASTED CARROTS
CHARRED BRUSSELS SPROUTS
ROASTED PATTY PANS

From the Select Buffet menu:
Chicken Saltimbocca, Spring Vegetable Red
Quinoa, Preserved Lemon Green Beans



RESERVE BUFFET



BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 6 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE-SERVICE, STAFF AND SERVICE CHARGE INCLUDED.

GRAZING STATION

You choose whether it is part of your cocktail hour or incorporated into your buffet.

Salad, select one:

WATERCRESS SALAD compressed watermelon • cucumber • pickled onion • hazelnuts • lime vinaigrette

CRAB & MANGO SALAD frisée • arugula • avocado • yuzu vinaigrette

POMEGRANATE BEET ROOT SALAD red oak lettuce • pear • feta • mint • sunflowers seeds • lemon vinaigrette

APPLE SPINACH SALAD pancetta lardon • smoked gouda • red onion • poppy seed dressing

Entrée 6 oz. select two:

MILK BRAISED SHORT RIB pancetta • fig • gorgonzola

HICKORY SMOKED BEEF BRISKET

horseradish cream • bourbon bbq sauce

BEEF TOURNEO bacon wrapped • sage • port wine sauce

GEMELLI PASTA AND BRAISED SHORT RIB RAGÙ

CONFIT CHICKEN BREAST peperonata • basil oil

MOROCCAN BBQ CHICKEN BREAST harissa • cardamom

ARROZ CON POLLO marinated bone-in chicken quarters simmered in pigeon peas • peppers • onions & rice

BACON WRAPPED BREAST OF CHICKEN dijon, tarragon cream sauce • apple & pickled onion salad

CHICKEN DUXELLES stuffed with mushroom & brie • thyme cream sauce

CHICKEN SALTIMBOCCA prosciutto • sage



From the Reserve Buffet menu:
Moroccan BBQ Chicken Breast, Tri Colored
Baby Carrots, Red Currant & Cashew Farro

RESERVE BUFFET (continued)

BOOK VENUE TOUR



OVEN ROASTED HERB TURKEY BREAST, select a style:
traditional gravy • cranberry compote
citrus pan gravy
apple, fennel jus

PORK LOIN MEDALLIONS, select a style:
tuscan bean & blistered tomato ragù
sweet apple onion chutney

ROAST COD brown butter vinaigrette

PAN SEARED SWORDFISH, select a style:
apple celery root purée • beet relish
cauliflower purée • meyer lemon jam
tomato, orange & dill ragout

PAN SEARED SALMON, select a style:
brown butter vinaigrette
wasabi-miso • green onions • ginger • sesame seeds
preserved lemon & three bean ragout
harissa aioli

SHRIMP PRIMAVERA crisp vegetables • gulf shrimp • penne • saffron cream

EGGPLANT FLORENTINE ROLLATINI ricotta • spinach • fire-roasted tomatoes • fontina cheese

PASTA ATHENA ROLLATINI spinach • feta • artichoke • caponata

PASTA FLORENTINE ROLLATINI ricotta • spinach • fire-roasted tomatoes • fontina cheese • arrabiata sauce

OVEN ROASTED PORTOBELLO MUSHROOM CANNELLONI creamy alfredo sauce

STUFFED RED BELL PEPPER crispy tofu • red curry coconut rice

Side, select two:

BLACK TRUFFLE MASHED POTATOES
ROASTED FINGERLING POTATOES
SWEET & YUKON POTATO GRATIN
FENNEL & FINGERLING CONFIT
RED CURRANT & CASHEW FARRO
SPRING VEGETABLE RED QUINOA
BROCCOLI & CAULIFLOWER GRATIN
CREAMED SPINACH
HARICOT VERT & ROASTED FENNEL
SUGAR SNAP PEAS
LEEK & ROOT VEGETABLE GRATIN
CHARRED BRUSSELS SPROUTS
ROASTED PATTY PAN SQUASH
TRI COLORED CARROTS
ROASTED CARROTS
GRILLED ASPARAGUS



From the Reserve Buffet menu:
Wasabi-miso Salmon,
Herb Jasmine Rice, Preserved
Lemon Green Beans

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Club
AT FISHHAWK RANCH



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