



Celebration Menus

Fort Lauderdale Country Club



HIGH TEA MENU

Tea Sandwiches

Cucumber & Cream Cheese
Tuna Salad with Olive Tapenade
Smoked Salmon with Herb Cream Cheese

English Tea Scones

Served with Fresh Preserves, Honey & Whipped Cream

Deviled Eggs

Dessert Fruit Display

Seasonal & Chocolate Dipped Fruit

Beverage Station

Iced Tea, Lemonade
Assortment of Specialty Teas with Honey, Lemon & Sugar

\$21.95 per person



**All Food & Beverage prices are subject to change without notice
Prices are per person and do not include sales tax or 22% service charge*

ELEGANT FOOD DISPLAYS & HORS D'OUVRES

Party Pinwheels

Please choose three of the following:

Roast Beef & Arugula
Roasted Turkey, Avocado & Spinach with Roasted Red Pepper Aioli
Chicken BLT with Ranch
Chicken Caesar
Eggplant Caponata & Sun Dried Tomato Spread
\$15.00 per person

Cheese Platter

Domestic & Imported Cheese with Crackers
\$4.00 per person

Vegetable Crudités

Celery, Carrots, Broccoli, Cauliflower, & Seasonal Vegetables
Served with a Ranch Dipping Sauce
\$4.00 per person

Tropical Fruit Display

Seasonal Fruit with Yogurt Dipping Sauce
\$5.00 per person

Assorted Skewer Display

Ginger Beef Skewer with Cashew Dipping Sauce
Panko Crusted Chicken Skewer with Pesto Sauce
Fruit Kabob with Brown Sugar Cinnamon Dip
Antipasto Skewer with Lemon Parmesan Dip
Tomato, Basil & Mozzarella Skewer
\$2.00 per skewer

Spinach Artichoke Dip

Served in a Bread Bowl with Assorted Dipping Breads
\$150.00 per display

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LIGHT LUNCH BUFFET

Salads

Please choose one of the following:

Tossed Salad
Topped with Tomato, Cucumber, Carrots & Red Onions
Served with Assorted Dressings

Traditional Caesar Salad
Crispy Romaine Lettuce, Parmesan Shavings, Garlic Croutons
Served with Homemade Caesar Dressing

Antipasto Salad
Artichoke Hearts, Roasted Red Peppers,
Marinated Olives & Italian Deli Meats

Entrees

Please choose one of the following:

Sautéed Chicken Breast
Served with Francaise, Picatta or Marsala Sauce

Eggplant Rollatini
Eggplant with Prosciutto, Fresh Ricotta,
Mozzarella & Tomato Sauce

Mahi Mahi
Served with a Mango Papaya Sauce

Grilled Salmon
Served with Lemon Caper Dill Veloute Sauce

Pasta

Choice of Pasta & Sauce

Cheese Tortellini, Penne, Gnocchi, Farfalle or Fettuccini
A La Vodka, Pomodoro, Alfredo, Marinara or Pesto

Vegetables

Please choose one of the following:

Grilled Zucchini
Sautéed Broccoli Rabe
Grilled Eggplant Slices
Honey Glazed Carrots

Green Beans Almondine
Grilled Asparagus
Chef's Seasonal Vegetable Blend

\$23.00 per person

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