



INDIAN SPRING

COUNTRY CLUB

Catering Menu

www.indianspringcc.com | mchen@indianspringcc.com

11501 El Clair Ranch Road - Boynton Beach, FL 33437 | 561.738-3067

w.indianspringcc.com | m



We can accommodate every occasion!

Looking for a meeting room, banquet hall, or intimate outdoor space for hosting your next social or business event? At Indian Spring Country Club, our full service clubhouse is ideal for hosting private events of all types and sizes. Choose from our private indoor banquet room as well as outdoor terrace or a poolside patio. Whether you're planning an intimate affair for a select few or a larger reception, we will do our best to accommodate your every need. Our professional event planning staff will assist in planning every detail of your event.

From weddings and receptions to rehearsal dinners, birthday parties, reunions, corporate dinners, holiday events, charitable events and vision becomes a reality. We can customize the menu, décor, and entertainment around the unique requirements of your event.

Social Events:

- Birthday and anniversary celebrations
- Bar/bat mitzvahs
- Wedding ceremonies and receptions
- Graduations
- Holiday events
- Rehearsal dinners
- Reunions
- Pool parties
- School formal events, proms and banquets
- And other events... Sweet 16, Quincineras, Birthday Celebrations. Etc..

Business Events:

- Board dinners
- Awards galas
- All-day meetings
- Product launch parties
- Breakfast, lunch or dinner meetings
- Fundraising auctions
- Holiday parties
- Multi-day seminars
- Pharmaceutical dinners



SIGNATURE BRUNCH BUFFET

Fresh Seasonal Fruit Display
Assorted Muffins, Breakfast Bagels and Pastries

Salads

Mixed Green Salad

or

Classic Caesar Salad

Hot Entrées in Chafers

French Toast with Vermont Maple Syrup

Cheese Blintzes

with Blueberry sauce and sour cream

Scrambled Eggs or Quiche

Sausage and Crispy Bacon

Potatoes O'Brien or Hash Browns

Chef's Dessert Table

Variety of Cakes and Pies

Fresh Brewed Coffee, Hot & Iced Tea & Assorted Juices

Menu Enhancements

Omelet Station with assorted toppings

Smoked Salmon Display

Smoked Whitefish Display

Carving Station

Roast Turkey

Pineapple Glazed Ham

*Minimum of 35 Guests Required. Chef fees where applicable.
All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax*



Breakfast Buffets

CONTINENTAL BUFFET

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins, Bagels, Danishes and Breakfast Breads

SIGNATURE BREAKFAST BUFFET

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins, Bagels & Danish, Scrambled Eggs, Crisp Bacon, Country Sausage Links & Potatoes O'Brien or Hash Brown Potatoes

SOUTHERN BREAKFAST BUFFET

Sliced Fresh Fruit display with an assortment of Fresh Baked Muffins, Bagels & Danish, Scrambled Eggs or Western Scrambled Eggs with Cheddar Cheese & Peppers, Potatoes O'Brien, Biscuits with Sausage Gravy, Sausage Links, Crisp Bacon & Country Style Grits.

Omelet Station

With Assorted toppings

\$75 Chef Attendant Fee Applies per 40 guests

Minimum of 35 Guests,

Breakfast Service includes Coffee, Tea & Chilled Juices

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax

All pricing is per person



Lunch Buffets

SERVED MONDAY–FRIDAY

EXECUTIVE DELI BUFFET

Mixed Greens Garden Salad, Tomatoes, Cucumbers, Shaved Onion, Shredded Cheddar Jack Cheese, Served with Ranch & Balsamic Dressings, Chilled Bowtie Pasta Salad, Deli Meats : Oven Roasted Turkey, Honey Glazed Ham & Salami, Sliced Cheddar, Swiss & Provolone, Leaf Lettuce, Sliced Tomatoes, Red Onions, House-made Potato Chips, Chef's Selection Of Assorted Rolls and Breads and Fresh Baked Cookies. Add soup \$3

SOUP & SALAD BUFFET

Soup Du Jour , Signature Salad: Mixed Garden Greens, Dried Cranberries, Bleu Cheese, and Toasted Pecans with Sherry Vinaigrette Dressing, Tossed Caesar Salad, Antipasti Salad, Marinated Cucumber & Tomato Salad with Fresh Basil & Crumbled Feta, Fresh Baked Chocolate Chip Cookies and Fresh Cut Seasonal Fruit Platter

THE EXPRESS BUFFET

ONE ENTRÉE TWO ENTRÉES THREE ENTRÉES

SALAD STATION

Mixed Greens Garden Salad with Assorted Toppings, Dressings, Fresh Seasonal Fruit
Warm Rolls and Butter

ENTRÉES

Classic Cheese Blintzes with Blueberry Sauce & Sour Cream

Airline Breast of Chicken with Apricot Sauce

Chicken Picatta with Lemon Caper sauce

Chicken Marsala with Mushroom Wine Reduction

Grilled Salmon with Lemon Pepper or Teriyaki Sauce

Baked Tilapia Mediterranean

Sirloin of Beef with Mushroom Demi Glace

Baked Ziti or Pasta Primavera

Meat or Vegetable Lasagne

Vegetarian Entrée available upon request

ACCOMPANIMENTS

Seasonal Vegetable Medley, Sauté Green Beans or Steamed Broccoli , Herb Roasted Red Bliss Potatoes, Garlic Mashed Potatoes or Rice Pilaf

DESSERTS

Key West, Caramel Apple, Brownie Bars , Cookies and Fresh Seasonal Fruit

LITTLE ITALY BUFFET

Tossed Caesar Salad , Crusty Garlic Bread, Chicken Picatta or Parmesan, Baked Ziti , Pasta Primavera, Meat or Vegetable Lasagne, Italian Style Vegetables and Chocolate Drizzled Cannoli's

Minimum of 35 Guests Required for Buffet Service

Coffee, & Tea Service,

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax

Prices are per person



PLATED LUNCH

Monday– Friday

FIRST COURSE

(Select One)

Caesar Salad

Indian Spring Salad

Mixed Greens, , Tomatoes, Cucumbers, Carrots, Black Olives served with House Vinaigrette or Ranch dressing

Cup of Soup Du Jour

SECOND COURSE

(Select up to two options.)

Indian Spring Signature Salad with Grilled Chicken

Mixed Greens, Feta Cheese, Dried Cranberries, Candied Walnuts tossed in a Champagne Vinaigrette

Citrus Salmon Salad

Citrus Grilled Salmon, Spring Mix & Crumbled Feta Cheese with a Raspberry Vinaigrette

Pasta Primavera

with a Garlic Cream or Marinara Sauce

Chicken Piccata

with a Lemon Butter Caper Sauce

Chicken Marsala

with a Wine reduction and Mushroom sauce

Pan Seared Salmon

Pan Seared & topped with a Citrus Caper Glaze or Teriyaki sauce

Marinated Sirloin of Beef

with a Mushroom Demi Glace

THIRD COURSE

(Select One)

Fresh Cut Seasonal Fruit Served in a Martini Glass , Cheesecake, Tiramisu, Carrot Cake, Strawberry Shortcake, Chocolate Panache or Key Lime Pie

Choice of Vegetable & Starch

Includes Coffee & Tea Service, Fresh Baked Rolls & Butter

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax

Place Cards are Required with Multiple Entrée Selections

Count due 72 hours in advance



Cocktail Receptions

DISPLAYS

MINIMUM OF 35 GUESTS REQUIRED

90 Minute Food Service Display

Fresh Market Vegetable Crudité

Balsamic Grilled Vegetables

Domestic Cheese Display

Trio of Bruschetta

Caprese, Tapenade, Caramelized Onion and Mozzarella Cheese

Tuscan Antipasti

Assorted Italian Meats, Olives, Artichokes, Balsamic Grilled Vegetables and Assorted Crackers

Smoked Salmon Display

Smoked Wild Salmon, Chopped Egg, Onion, Tomato, Capers & Fresh Baked Crostini

Meatball Display

Swedish or Italian

Shrimp Cocktail

Stations

90 Minute Food Service Display Limit on Each Station

Minimum of 45 Guests

Minimum of Two Stations

\$75 Station Attendant per 40 guests

Salad Station

Romaine Lettuce, Baby Spinach, Country Ham, Diced Chicken, Chopped Hard Cooked Eggs, Tomatoes, Crumbled Bleu Cheese, Cucumbers, Bacon and Croutons, Vinaigrette, Caesar and Ranch Dressings

Pasta Station

*Choice of Two Pastas and Sauces:
Tortellini, Penne or Fusilli Pasta-Creamy Alfredo,
Marinara, Tomato Vodka Sauces, Broccoli & Spinach
Grilled Chicken and Shrimp
Garlic Bread & Grated Parmesan Cheese*

Old Santé Fe

Grilled Chicken Fajitas and Tex-Mex Chili with Lettuce, Tomato, Cheddar Cheese, Guacamole, Salsa, Sour Cream, Flour Tortillas

Asian Station

*Chicken, Beef & Shrimp Stir Fry, Spring Rolls,
Assorted Vegetables and Fried Rice*

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



CARVING STATIONS

MINIMUM 35 GUESTS

\$75 Attendant Fee One attendant per 50 guests

Roast Turkey Breast \$12 per person

with Cranberry Relish & Gravy

Peppercorn Crusted Tenderloin of Beef \$20 per person

With Red Wine Reduction

Pineapple Glazed Ham \$12 per person

Honey Mustard Sauce

Herb- Crusted Salmon \$14 per person

Tomato Basil Sauce

Roast Top Round of Beef \$16 per person

Creamy Horseradish and Au Jus

DESSERT STATIONS

Dessert stations can be added to any buffet or reception package

Gourmet Sundae Bar \$6 per person

Premium Vanilla & Chocolate Ice Cream, Hot Fudge, Chopped Nuts, Rainbow Sprinkles, M&M's, Chocolate Chips, Oreo Cookies, Cherries & Whipped Cream

The Ultimate Chocolate Fondue \$12 per person

Semi Sweet Chocolate, Fresh Strawberries and Pineapple, Rice Krispy Bites, Marshmallows & Pretzel Sticks

Mini Pastry Bar \$18 per person

(choose 4)

Eclairs, Mini Cannoli, Petit Fours, Fruit Tarts, Lemon Tarts, Mini Cheesecake Bites, Napoleons, Lemon Squares, Chocolate Covered Strawberries

The Kids Buffet

(4-15)

2 Passed Hors d'Oeuvres

Franks 'n Blanket, Mozzarella Sticks, Mini Cheese & Pepperoni Pizzas,

Latke, French Fries in a cup, Fruit Kabobs

Caesar Salad with Croutons and dressing on the side

Choose 4 items

Chicken Fingers

with Honey Mustard & BBQ Sauces

Macaroni & Cheese

Penne Marinara

Burger Sliders

Hot Dog Sliders

Tortellini Alfredo

French Fries

Ice Cream Bar with Toppings

Minimum of 35 Guests Required for Buffet or Stations

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



COCKTAIL RECEPTIONS

BUTLER PASSED PREMIUM HORS D'OEUVRES

Minimum order 50 pieces

***Assorted Mini Quiche
Conch Fritters
Beef or Chicken Kabobs
Vegetable or Chicken Potstickers
Chicken Quesadilla Cones
Wild Mushroom Puffs
Chorizo Empanadas
Tomato Basil Bruschetta
Spanikopita***

***Rueben Puffs
Vegetable Spring Rolls
Potato Latke
Santé Fe Chicken Spring Rolls
Franks 'n Blanket
Raspberry Brie
Shortrib & Manchego Empanadas
Smoked Salmon
on Baguette with Cream Cheese***

BUTLER PASSED PREMIUM HORS D'OEUVRES

Minimum order 50 pieces

***Coconut Shrimp
Sweet Chili Dipping sauce
Mini Crab Cakes
Jumbo Shrimp Cocktail
Shrimp & Grits
Roast Baby Lamb Chops
Mini Beef or Chicken Wellingtons***

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



BUFFET DINNERS

SALAD STATION

Mixed Greens Garden Salad with Assorted Toppings, Dressings, Fresh Seasonal Fruit
Warm Rolls and Butter

ENTRÉES

TWO ENTRÉES THREE ENTRÉES

Airline Breast of Chicken with Apricot Sauce

Chicken Picatta with Lemon Caper sauce

Chicken Marsala with Mushroom Wine Reduction

Grilled Salmon with Lemon Pepper or Teriyaki Sauce

Baked Tilapia Mediterranean

Sirloin of Beef with Mushroom Demi Glace

Baked Ziti or Pasta Primavera

Meat or Vegetable Lasagne

Vegetable Wellington

ACCOMPANIMENTS

(Select Two)

*Vegetable Medley, Sauté Green Bean, Roasted Red Bliss Potatoes, Whipped
Sweet Potatoes, Garlic Mashed Potatoes or Rice Pilaf*

DESSERTS

(SELECT THREE)

*Florida Key Lime Pie, Belgian Chocolate Mousse Cake, Carrot Cake, Apple pie, Fresh
Fruit Cobbler, NY Style Cheesecake with Strawberries, Tiramisu or Fresh Seasonal Fruit*

Minimum of 35 Guests Required for Buffet Service . Chef fees where applicable.

Includes Coffee, & Tea Beverage Service

Fresh Baked Rolls & Butter

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



THREE COURSE PLATED DINNER

Salads

(Select one)

Caesar Salad

Crisp Romaine Lettuce, Grated Parmesan, Herb Crostini, Garlic Caesar Dressing

Indian Spring Salad

Mixed Greens, , Tomatoes, Cucumbers, Carrots, Black Olives served with House Vinaigrette or Ranch dressing

ENTRÉES

(Select Two)

Chicken Piccata

with a Lemon Butter Caper Sauce

Chicken Marsala

with a Wine reduction Mushroom sauce

Salmon

Pan Seared & topped with a Citrus Caper Glaze or Teriyaki sauce

London Broil

with a Mushroom Demi Glace

Filet Mignon

Bernaise Sauce

Grilled Lamb Chop

New York Strip Steak

with Sauté Mushrooms

Vegetable Wellington

Custom Entrée Duet Plates Available for an additional charge

ACCOMPANIMENTS

(Select Two)

*Chef 's Choice Seasonal Vegetable Medley, Sauté Green Beans, Broccoli,
Roasted Red Bliss Potatoes, Whipped Sweet Potatoes ,Garlic Mashed Potatoes, Rice Pilaf*

THIRD COURSE DESSERTS

(Select One)

*Fresh Cut Seasonal Fruit Served in a Martini Glass , Cheesecake, Tiramisu, Carrot Cake, Strawberry Short-
cake, Chocolate Panache o, Key Lime Pie, or Chocolate Molten Truffle Cake*

*Three Course Plated Dinner includes Coffee & Tea Service,
Fresh Baked Rolls & Butter .
Selections are required 72 hours in advance. And place cards with selections
All Food & Beverage Items are subject to
20% Service Charge & 7% Sales Tax*



CONSUMPTION BAR

One Bartender per 75 guests \$125 per bartender

Soft Drinks & Bottled Water

House Wines

Chardonnay, Pinot Grigio, Cabernet & Merlot (Premium Wines Available Per Bottle, Price Varies)

Domestic Beer

Bud, Bud Light, Michelob Ultra, Miller Lite, & Yuengling

Imported Beer

Corona, Heineken, Amstel Light

Call Liquor

Svedka, Beefeater, Captain Morgan White, Captain Morgan Spiced, Seagram's 7, Dewar's, Jim Beam, Sauza Tequila

Premium Liquor

Absolut, Tanqueray, Captain Morgan White, Captain Morgan Spiced, Dewar's, Crown Royal, Jack Daniels, Jose Cuervo

OPEN BAR & BEVERAGE PACKAGES

One Bartender per 75 guests \$75 per bartender(3 hours)

Prices are based on a 3 hour open bar

Non-Alcoholic Beverage Bar

Iced Water, Coffee, Tea & Chilled Juices, Iced Tea, Assorted Sodas.

Beer & Wine Bar

House Wine, Domestic and Imported Bottled Beer & Soda

Well Brands Bar

House Wine, Domestic and Imported Bottled Beers , House Liquors & Soda

Call Bar

House Wine, Domestic and Imported Bottled Beers, Call Liquor & Soda

Premium Bar

House Wine, Domestic and Imported Bottled Beers, Call Liquor & Soda

SPECIALTY OR SIGNATURE DRINK ADD ONS

Quote upon selection

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



INDIAN SPRING BANQUET FACILITIES



The Grand Ballroom



Main Lounge



Club Room



Grille Room



Ceremonial Garden



The Board Room



Aqua Pool Veranda

Room	Sq. Ft	Theatre	U-Shape	Classroom	Seated	Reception
Grand Ballroom	6800	400	200	250	350	400
Main Lounge	3200	N/A	N/A	N/A	100	200
Club Room	2250	150	75	75	125	125
Grille Room	3800	N/A	N/A	N/A	100	125
Legend Room	1400	100	N/A	N/A	75	100
Ceremonial Garden	6000	250	N/A	N/A	N/A	N/A
The Board Room	800	N/A	N/A	N/A	18	N/A
Aqua Pool Veranda	10,100	N/A	N/A	N/A	300	350+

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VENUE INFORMATION

USE OF INDIAN SPRING CC

You do not have to be a Member of the Club to have an event at Indian Spring Country Club. Food and beverage minimums apply for all of the Clubs advance private dining bookings. Minimums will vary depending on the event date, time of year and location booked. A deposit along with a signed contract is required to confirm your date.

SERVICE & AMENITIES

The Club also has a full time professional staff to ensure that no details of your event will be overlooked. You will have professional guidance and expert planning including vendor recommendations, arranging for specialty linens and menu suggestions.

FOOD & BEVERAGE

All Food and beverages will be provided by Indian Spring Country Club and/or its affiliated properties with the exception of Wedding Cakes or Special Occasion Cakes. We will expertly cut your cake and do not charge a cake cutting fee when you to bring in your own cake. Meal pricing includes Coffee, Tea and Water Service. A minimum of Thirty-Five (35) guests is required for buffet service.

SERVICE CHARGE & SALES TAX

Pricing is subject to change and a 20% service charge & applicable state sales tax will be added to all catering items.

YOUNG ADULTS & CHILD GUESTS

Children's meals are available for those 3-12 years of age. Young adult prices will apply for those 13-20 years of age when a bar is included in the adult package pricing.

MULTIPLE ENTRÉE PLATED DINNERS

You may offer a choice of up to two entrée selections to your guests (Example: Chicken or Steak). The Club will we need a count of these choices 72 hours in advance. A final count is due seven (7) business days prior to your event date as well as the full final estimated payment.. The host will also will be responsible for place cards with the guests names indicating their entrée selections. A vegetarian entree is always an option and will not count as one of your two selections. In lieu of a choice we have several entrée duets available.

OUTSIDE CATERING

Outside catering is not permitted . Indian Spring is a full service venue. Kosher meals will be provided upon request. Any exceptions to this policy would need special approval.

PHOTOS ON THE COURSE & GROUNDS

A golf cart may be arranged for photo opportunities. This should be pre-arranged by the primary contact. Certain areas may only be available for specific times for photos. Please check with your Catering Sales Manager at your final meeting.

HOTEL ACCOMODATIONS

Indian Spring is perfectly centered with many hotels within a 10 mile radius. For specific hotel information, contact Catering Department.

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