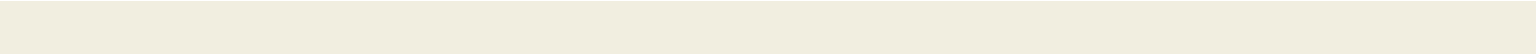


*Gleneagles
Dinners*



DINNER

HORS D'OEUVRES

HOT

(minimum of 25 pieces per hors d'oeuvre)

Semolina-Crusted Japanese Eggplant with Molasses Cane Syrup	\$2.75/piece	Buffalo Cauliflower with Hot Sauce	\$3.50/piece
Roasted Meatballs with Raspberry Chipotle Glaze	\$3.00/piece	Chorizo Stuffed New Potatoes	\$3.50/piece
Mini Grilled Cheese and Bacon Sandwiches	\$3.00/piece	Vegetarian Spring Rolls	\$3.50/piece
Pigs-in-a-Blanket	\$3.00/piece	Bacon-Wrapped Chicken Bites with Chipotle Glaze	\$3.50/piece
Italian Meatballs with Oregano and Roma Tomato Sauce	\$3.00/piece	Bacon-Wrapped Sun-Dried Dates	\$3.75/piece
Stuffed Jalapeño Peppers	\$3.50/piece	Yakitori Glazed Chicken Skewers	\$3.75/piece
Assorted Mini Quiche	\$3.50/piece	Maryland Style Mini Crab Cakes	\$3.95/piece
Spinach and Feta Spanakopita	\$3.50/piece	Bacon-Wrapped Scallops or Shrimp	\$3.95/piece
Almond-Crusted Chicken Tenderloins	\$3.50/piece	Italian Spice Lamb Patties with Gorgonzola Crumbles	\$3.95/piece
Pan-Fried Potstickers with Soy Ginger Sauce	\$3.50/piece	Lasagna Wonton Chips	\$3.95/piece
Baked Spinach Stuffed Mushrooms	\$3.50/piece	Honey Chicken Biscuits	\$3.95/piece
Mini Chicken Cordon Bleu	\$3.50/piece	Short Rib Gaufrette with Horseradish	\$3.95/piece
Chicken or Beef Fajita Quesadillas	\$3.50/piece	Southern Fried Shrimp with Cajun Remoulade	\$4.25/piece
Fried Parmesan Artichoke Hearts with Pesto Aioli	\$3.50/piece		
Creamy Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwich	\$3.50/piece		

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

DINNER 2

DINNER

HORS D'OEUVRES (CONTINUED)

HOT

(minimum of 25 pieces per hors d'oeuvre)

Fried Macaroni Bites	\$3.00/piece
Chicken Churro Beignet Skewer	\$4.25/piece
Coconut Fried Shrimp with Mango-Lime Sauce	\$4.50/piece
Lobster Empanada with Lemon Dijon Aioli	\$4.50/piece
Chicken and Waffle Mini Basket	\$4.50/piece
Triple Pork Slider (Pork Belly, Bacon and Pulled Pork)	\$4.50/piece
Beef Satay with Red Curry Dipping Sauce	\$4.75/piece
Seared Scallops with Sweet Chili Glaze and Crème Fraîche	\$4.95/piece
Baby Lamb Chops	\$6.95/piece

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DINNER 3

DINNER

HORS D'OEUVRES (CONTINUED)

CHILLED

(minimum of 25 pieces per hors d'oeuvre)

Fresh Mozzarella with Oven-Dried Tomato and Basil on Toasted Flatbread	\$3.00/piece	Seared Ahi Tuna on Crisp Wonton	\$3.95/piece
Tomato Mozzarella Mini Skewer with Herb Oil and Balsamic	\$3.25/piece	Ahi Tuna Poke Spoon	\$3.95/piece
Assorted Mini Croissant Sandwiches	\$3.25/piece	Strawberry Basil and Brie Bruschetta	\$3.95/piece
Blistered Grape Tomato and Goat Cheese Crostini with Balsamic Drizzle	\$3.25/piece	Michelada Shrimp Shooters	\$4.25/piece
Ham and Swiss Cheese Pinwheels with Puff Pastry Crust	\$3.50/piece	Beef and Blue Cheese Roulades with Horseradish Dip	\$4.25/piece
Polenta Crostini with Blue Cheese and Balsamic	\$3.50/piece	Lump Crab and Avocado Mango Salad Spoon	\$4.50/piece
Gazpacho Shooters	\$3.75/piece	Blue Crab Dip Tartlets	\$4.50/piece
Tabbouleh Filled Belgium Endive Leaves	\$3.75/piece	Charcuterie Skewers	\$4.95/piece
Prosciutto and Melon Skewers with Port Syrup	\$3.95/piece	Vera Cruz Scallop Ceviche in Cucumber Cups	\$4.95/piece
Smoked Salmon Crostini with Dill and Capers	\$3.95/piece	Salad on a Stick	\$4.95/piece
Southwest Shrimp Crostini	\$3.95/piece	Beet Cured Salmon with Pesto on Ciabatta	\$5.50/piece
		New England Lobster Roll Salad on Endive	\$5.50/piece

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DINNER 4

DINNER

HORS D'OEUVRES (CONTINUED)

TABLE DISPLAY

(minimum of 25 guests)

A Kaleidoscope of Fresh Vegetables (Raw or Grilled) | \$7/guest

Served with Buttermilk Chive Dip or Balsamic Dip

Fresh Fruit Display with Seasonal Fruits | \$8/guest

Gleneagles Dip | \$9/guest

Choice of One

Wedge Salad Dip, Mexican Corn Dip, Spinach Artichoke Dip, Cajun Sherried Crab Dip
or Spicy Beef Chili Queso with Tortilla Chips

Domestic and Imported Cheeses with Dried Fruits and Assorted Crackers | \$12/guest

**An Array of Italian Meats and Cheeses with Grilled Vegetables, Marinated Artichokes,
Peppers, Olives, Hummus Dip and Toasted Crostinis | \$15/guest**

Baked Brie Cheese with Sliced Apples, Crackers and Baguettes | \$98 per brie

Serves 20 to 25 guests

Chilled Jumbo Shrimp with Black Pepper Cocktail Sauce | \$450/100 pieces

Chilled Snow Crab Claws with Absolut Vodka Cocktail Sauce | \$695/100 pieces

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DINNER 5

DINNER

STARTERS

Lump Crab Nachos | \$16/guest

Serrano Crema and Avocado

Lobster Buratta Martini | \$15/guest

Heirloom Tomato and Peaches

New Orleans BBQ Shrimp Cup | \$12/guest

Cheese Grits and Tomato Relish

Elote Cup | \$10/guest

topped with Sautéed Wild Mushroom

Sea Scallop | \$15/guest

Blackened Thai Rice and Mango Sauce

Shrimp Agua Chili (or Chicken) | \$12/guest

Avocado Relish

SALADS

- #1 Field Greens Salad, Oven-Dried Roma Tomato and English Cucumber with Champagne Vinaigrette
- #2 Baby Greens, Raspberries, Pears and Toasted Almonds with Fresh Herb Vinaigrette
- #3 Spinach and Bibb Lettuce Salad with Belgian Endive, Toasted Walnuts with Honey Dijon Vinaigrette
- #4 Wedge Salad, Blue Cheese and Toasted Pecans
- #5 Field Greens, Fresh Mozzarella and Oven-Dried Tomato with Balsamic Vinaigrette
- #6 Classic Caesar Salad
- #7 Spinach Salad, Mandarin Oranges, Toasted Almonds and Honey Dijon Dressing
- #8 Romaine Tossed with Sun-Dried Tomatoes, Pesto Dressing and Rustic Croutons
- #9 Spinach and Roasted Pepper Salad, Goat Cheese Crostini with Balsamic Vinaigrette
- #10 Crispy Baby Greens, Tomatoes, Cucumber, Sweet Onion with Fresh Herb Vinaigrette
- #11 Baby Greens, Julienne Green Apples, Feta Cheese, Spiced Pecans with Champagne Vinaigrette

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DINNER 6

DINNER

SINGLE ENTRÉE DINNERS

All Entrées include your choice of Salad, Starch and Vegetable.

Herb Roasted Pork Tenderloin with Roasted Peppers and Onions	\$33/guest	Bacon-Wrapped Sustainable Striped Bass with Corn Chowder Sauce	\$34/guest
Toasted Almond Chicken with Apricot Chardonnay Cream Sauce	\$33/guest	Chicken with Black Beans and Honey Wasabi Mustard	\$33/guest
Oven-Roasted Breast of Chicken Stuffed with Asparagus Tips	\$33/guest	Chicken with Bok Coy, Carrots, Lemongrass and Ginger	\$33/guest
Pan-Seared Teriyaki Salmon Fillet	\$36/guest	Curried Chicken with Basmati and Fried Pineapple	\$33/guest
Slow-Roasted Prime Rib (prepared for minimum of 15 guests)	\$45/guest	Tagarnashi Spiced Pork with Orange Habanero Glaze	\$33/guest
Pepper-Roasted Beef Tenderloin with Cabernet Reduction	\$48/guest	Rice Flour-Crusted Brook Trout with Mandarins, Hazelnuts and Brown Butter	\$34/guest
Grilled Ribeye Steak with Blue Cheese Crumbles and Port Wine Sauce	\$45/guest	Blackened Sustainable Redfish with Sweet Potato Hash and Menviere Butter	\$34/guest
Chargrilled Center Filet Mignon with Crimini Mushroom Sauce	\$48/guest	Pepper Flecked Swordfish with Cardamom Carrot Infusion	\$38/guest
Japanese Panko Chicken with White Truffle and Sage Cream	\$33/guest	Shrimp with Creamed Corn, Chanterelles, Broccolini and Caramelized Red Onion	\$42/guest
Grilled Breast of Chicken with Peach Pecan Chutney	\$33/guest		
Grilled Shrimp over Basmati Rice Pilaf	\$38/guest		
Pecan-Crusted Lamb Chops with Mint Chimichurri	\$52/guest		

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DINNER 7

DINNER

VEGETARIAN

Eggplant Roulade | \$33/guest

Asparagus, Feta, Herbed Tomato Sauce

Multigrain Risotto | \$33/guest

Sweet Corn and Roasted Red Pepper Sauce

Smoked Mushroom Cavatappi | \$33/guest

Roasted Broccolini, Blistered Tomatoes, Shredded Parmesan

Creamy Risotto | \$33/guest

with Steamed Asparagus and Roasted Mushrooms

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DINNER 8

DINNER

DUET ENTRÉE DINNERS

All Entrées include your choice of a Salad, Starch and Vegetable.

Pesto-Glazed Chicken Breast and Shrimp Scampi | \$48/guest

Pan-Seared Beef Tenderloin and Grilled Salmon | \$55/guest
with Port Wine Sauce

Gulf Coast Shrimp, Marinated Chicken Breast, Beef Tenderloin | \$53.00/guest
with Roasted Red Pepper Sauce

Brandy Peppercorn Beef Tenderloin and Breast of Chicken | \$55/guest

Beef Tenderloin and Crab Cake topped with Shrimp | \$59/guest
with Demi Glaze and Béarnaise Sauce

Beef Tenderloin and Pan-Seared Sea Bass | \$62/guest
with Demi Glaze and White Wine Herb Sauce

Beef Tenderloin and Rock Lobster Tail | Market Price
with Drawn Butter

Center Cut Filet Mignon and Rock Lobster Tail | Market Price
with Drawn Butter

SIDES

Choice of Two

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Sweet Potato Mash

Wild Rice Pilaf

Herbal Tea Jasmine Rice

Seasonal Medley of Vegetables

Carnival Cauliflower

Haricot Verts

Asparagus

Broccoli

Oven-Roasted Baby Carrots

Au Gratin Potatoes

French Green Beans

Wild Mushroom Mashed Potatoes

Baby Carrots

Julienne Carrots and Green Beans

Orzo Pasta

Baked Stuffed Potatoes

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

DINNER 9

DINNER

ITALIAN

\$42/GUEST WITHOUT DESSERTS | \$45/GUEST WITH DESSERTS

Minimum of 50 guests. Menus include Rolls and Butter.

Entrées

Choice of Three

Cheese Filled Tortellini with Grilled Chicken, Mushrooms and Oven-Dried Tomatoes
with Creamy Pesto Sauce
Chicken, Veal or Eggplant Parmesan
Penne Pasta with Grilled Italian Sausage and Roasted Red Peppers with Marinara Sauce
Beef, Chicken or Vegetable Lasagna
Breast of Chicken Marsala with Bowtie Pasta
Shrimp or Chicken Fettucine Alfredo
Veal Piccata with Capers
Italian Beef Pot Roast with Chianti Sauce

Salads

Choice of Three

Antipasto Salad with Cured Meats and Cheeses
Traditional Caesar Salad
Fresh Mozzarella and Roma Tomato Salad with
Basil Pasta Primavera

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs | Toasted Garlic Bread | Grilled Focaccia Bread

Desserts

Optional

Italian Cream Cake | Amaretto Cheesecake | Tiramisu

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

DINNER 10

DINNER

TEXICANA

\$42/GUEST WITHOUT DESSERTS | \$45/GUEST WITH DESSERTS

Minimum of 50 guests. Menus include Rolls and Butter.

Entrées

Choice of Three

Beef Fajitas or Chicken Fajitas

Cilantro Chicken Enchiladas

Tomatillo Glazed Chicken

Street Tacos

(Margarita Shrimp with Onions and Peppers, Mango and Goat Cheese, Chipotle BBQ,
Steak Gorgonzola and Caramelized Red Onions)

Salads

Texas Field Greens with Assorted Dressings

Tomato Cucumber Salad with Cilantro Vinaigrette

Chili Con Queso and Salsa with Tortilla Chips

Vegetables and Breads

Charro Beans | Refried Beans with Jack Cheese | Spanish-Style Rice with Roasted Poblano

Grilled Zucchini and Yellow Squash with Red Onions | Flour Tortillas

Desserts

Optional

Tres Leches Cake | Key Lime Tart | Cinnamon Sopapillas

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All prices are subject to change.

DINNER 11

DINNER

CAJUN STYLE

\$45/GUEST WITHOUT DESSERTS | \$48/GUEST WITH DESSERTS

Minimum of 50 guests. Menus include Rolls and Butter.

Entrées

Choice of Three

Chicken or Shrimp Etouffee
Blackened Redfish with Sweet Potato Hash
Seafood Creole
Snapper Pontchartrain (Shrimp, Crab, Oysters)
Lemon Pecan Chicken
Gumbo with Duck and Andouille Seafood

Optional Carving Station Add-Ons

\$100 station attendant fee is required; additional \$14 per person

Smoked Breast of Turkey
Roasted Sirloin of Beef
Steamship Round
Cracked Pepper and Garlic Prime Rib
Espresso-Rubbed Pork Loin

Salads

Seasonal Field Greens with Assorted Dressings | Green Onion Potato Salad | Seasonal Fruit Salad

Vegetables and Starches

Dirty Rice | Fried Okra | Stewed Okra and Tomato | Red Beans and Rice

Desserts

Optional

Bourbon Pecan Pie | New Orleans-Style Bread Pudding | Praline Cheesecake

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All prices are subject to change.

DINNER 12

DINNER

TASTE OF TEXAS

\$44/GUEST WITHOUT DESSERTS | \$47/GUEST WITH DESSERTS

Minimum of 50 guests. Menus include Rolls and Butter.

Entrées

Choice of Three

Chicken with Roasted Onions, Peppers and Jalapeño
Slow-Smoked Beef Brisket (*\$100 station attendant fee is required*)
Texas Barbecue Pork Ribs
Smoked Rope Sausage
Pulled Pork Orange Habanero BBQ

Salads

Choice of Three

Texas Field Greens with Assorted Dressings
Tomato Cucumber Salad
Twice-Baked Potato Salad
Fruit Salad

Vegetables and Breads

Ranchero Beans | Chili Mashed New Potatoes | Roasted Corn with Bacon and Pepper Butter
Cornbread Muffins and Buttermilk Biscuits

Desserts

Optional

Texas Pecan Pie | Homestyle Chocolate Cake | Fresh Fruit Cobbler à la mode

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DINNER 13

DINNER

PRIME RIB

\$55/GUEST WITHOUT DESSERTS | \$58/GUEST WITH DESSERTS

Minimum of 50 guests. Menus include Rolls and Butter.

Carved Prime Rib Seasoning

\$100 station attendant fee is required

Herbs de Provence Roast Prime Rib

Entrées

Choice of Two

Almond-Crusted Breast of Chicken with Apricot Sauce

Pan-Seared Fillet of Salmon with Citrus Sauce

Rosemary Marinated Pork Loin with Balsamic Reduction Sauce

Starch

Choice of One

Four-Grain Blend

Garlic Red Potatoes

Yukon Gold Mashed Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Vegetables and Salads

Seasonal Market Vegetables | Seasonal Field Greens and Assorted Dressings

Seasonal Fresh Fruit | Caprese Salad

Desserts

Optional

Chef-Selected Dessert Assortment

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases.
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DINNER 14

DINNER

NON-ALCOHOLIC BEVERAGES À LA CARTE

Coffee or Iced Tea | \$3.75 each

Hot Tea | \$3.75 each

Flavored Iced Tea | \$4 each

Assorted Soda | \$4 each

Fiji Bottled Water | \$4.25 each

Assorted Juices | \$4 each

Flavored Tea Station | \$40/gallon

*Ask your Private Events Director about other fun options
such as a Lemonade Station, Gourmet Coffee or Hot Chocolate Station,
as well as Fruit-Infused Water Stations.*

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

DINNER 15

DINNER

ALCOHOLIC BEVERAGES CONSUMPTION

Domestic Beer | \$5.25 per beverage

Imported/Micro Beer | \$6.25 per beverage

House Wine | \$8.50 per glass

House Liquors | \$8.00 per beverage

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$9.00 per beverage

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, Jack Daniel's Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Kahlua

Premium Liquors | \$10.00 per beverage

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey, Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Milagro Silver Tequila, Baileys Irish Cream

Super Premium Liquors | \$11.00 per beverage

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Don Julio Añejo Tequila, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

Ultra Premium Liquors | Market Price

Ask your Private Events Director for selections

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DINNER 16

DINNER

CASH BAR

\$400 minimum spend with a \$100 bartender fee

House Liquors | \$10/ticket

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$11/ticket

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, Jack Daniel's Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Kahlua

Premium Liquors | \$13/ticket

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey, Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Milagro Silver Tequila, Baileys Irish Cream

House Wine | \$11/ticket

La Terre Chardonnay, La Terre Cabernet Sauvignon, La Terre Merlot, J Roget Sparkling Wine

Super Premium Liquors | \$14/ticket

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Don Julio Añejo Tequila, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

Domestic Beer | \$7/ticket

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Miller Genuine Draft, Michelob Ultra

Import Beer | \$8/ticket

Heineken, Corona, Shiner Bock, Blue Moon, Modelo

Champagne \$10/ticket

Tott's Extra Dry

Soda \$4/ticket

Assorted

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DINNER 17

DINNER

BAR PACKAGES

All packages include soft drinks served through the bar.

Packages do not include passed or signature beverages. Enhancement options available upon request.

Include a passed Champagne toast at an additional \$3 per guest.

Troon Bar Package

Beer, Wine and Champagne
2 hours - \$ 25/guest
3 hours - \$ 29/guest
4 hours - \$ 34/guest
5 hours - \$ 38/guest

Queen's Bar Package

House Level Mixed Beverages,
Beer, Wine and Champagne
2 hours - \$ 29/guest
3 hours - \$ 33/guest
4 hours - \$ 38/guest
5 hours - \$ 42/guest

King's Bar Package

Call Level Mixed Beverages,
Beer, Wine and Champagne
2 hours - \$ 31/guest
3 hours - \$ 35/guest
4 hours - \$ 40/guest
5 hours - \$ 44/guest

Gleneagles Bar Package

Premium Level Mixed Beverages,
Beer, Wine and Champagne
2 hours - \$ 33/guest
3 hours - \$ 38/guest
4 hours - \$ 44/guest
5 hours - \$ 49/guest

Non-Alcoholic Beverage Package

(for our guests under 21)

Soda, Bottled Water, Tea, Punch, Lemonade
\$22/person

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DINNER 18