

Wentworth Golf Club Dinner Packages



Plated Options Below

Entrée Selections I

Chicken Marsala
Parmesan Chicken
Chicken Piccata
Sliced Sirloin with Peppercorn Sauce
Roast Pork Loin with Apricot Glaze
Fresh White Filet of Fish with Lemon Butter
Caper Sauce

\$29 for 1 entrée selection
\$30 for 2 entrée selections
\$31 for duet entrée selection

Entrée Selections II

Chicken Mediterranean
Beef Medallions with choice of sauce
Crab Stuffed Salmon Bearnaise Sauce
Tuscan Chicken
Expresso Rubbed Tenderloin
Dijon & Walnut Encrusted Pork Loin
Parmesan Crusted Sea Scallops

\$37 for 1 entrée selection
\$39 for 2 entrée selections
\$40 for duet entrée selection

All Entrees are served with Club or Caesar Salad, Club Rolls and Butter, Water, Ice Tea, and Coffee Service.
Add \$3.00/pp for 3rd Entrée Selection I | Add \$4.00/pp for 3rd Entrée II Selection
Add \$4 for an Entrée from Selections II to Selection I
Add \$5.00/pp for Petite Dessert Service

Place Cards are required with Plated Multiple Entrée Selections

Entrée Accompagnements-Starch

(Please Select 1)
Roasted Garlic Mashed Potatoes
Seasoned Red Bliss Potatoes
Duchess Potatoes
Rice Pilaf
Mushroom Risotto

Entrée Accompaniments-Vegetable

(Please Select 1)
Bacon and Balsamic Brussels Sprouts
Seasonal Vegetable Medley (Summer or Fall)
Bacon and Balsamic Brussel Sprouts
Garlic Butter Steamed Broccoli

Wentworth Golf Club Dinner Buffet for Special Events

(Minimum of 40 People, 4 Hour Event)

Salad Selections: Club Tossed Salad or Classic Caesar Salad

Entrée Selections I

*Chicken Marsala
Parmesan Chicken
Chicken Piccata
Sliced Sirloin with Peppercorn Sauce
Roast Pork Loin with Apricot Glaze
Fresh White Filet of Fish with Lemon Butter Caper
Sauce*

Entrée Selections II

*Chicken Mediterranean
Beef Medallions with choice of sauce
Crab Stuffed Salmon with Bearnaise Sauce
Tuscan Chicken
Expresso Rubbed Tenderloin
Dijon & Walnut Encrusted Pork Loin
Parmesan Crusted Sea Scallops*

\$29 for 2 Entrée Selections I & \$37 for 2 Entrée Selection for Selection II

Add \$3.00/pp for 3rd Entrée Selection I | Add \$4.00/pp for 3rd Entrée II Selection

Add \$4 for an Entrée from Selections II to Selection I

Add \$5.00/pp for Petite Dessert Service

Entrée Accompaniments-Starch

(Please Select 1)

*Roasted Garlic Mashed Potatoes
Seasoned Red Bliss Potatoes
Duchess Potatoes
Wild Rice Pilaf
Mushroom Risotto*

Entrée Accompaniments-Vegetable

(Please Select 1)

*Bacon and Balsamic Brussels Sprouts
Candied Baby Carrots with Brown Sugar and Cinnamon Glaze
Seasonal Vegetable Medley
(Summer or Fall)
Garlic Butter Steamed Broccoli*

Special Event Chef Attended Carving Stations Add-On

All carving stations include Appropriate Condiments

	<i>Add to Entrée</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	\$7.99
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	\$7.99
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	\$10.99
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	\$9.99

Special Event Attended Specialty Stations Add-On

	<i>Add to Entrée</i>
<i>Fajita Sauté Station:</i> <i>with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Shrimp, Sour Cream and Salsa</i>	\$9.95
<i>Pasta Station:</i> <i>with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce (shrimp: \$2 pp extra)</i>	\$8.95
<i>Seafood Station</i> <i>with Your Choice of:</i> <ul style="list-style-type: none"> • <i>Gulf or Blue Point Oysters on the ½ Shell</i> • <i>Middle Neck Clams on the ½ Shell</i> • <i>Colossal Shrimp Cocktail</i> 	<i>Market</i>

Chef attended stations are subject to a \$75.00 fee per attendant

Special Event Display Stations Add-On

	<i>Add to Entree</i>
<i>Salad Bar Station:</i> <i>Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan Cheese and Croutons</i>	\$6.95
<i>Grilled Vegetable Station:</i> <i>Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	\$8.95
<i>Anti Pasta Salad Station:</i> <i>Romaine Lettuce, Fresh Mozzarella Cheese, Parmesan, Pepperoni, Genoa Salami, Ham, Pepperoncini, Banana Peppers, Whole Olives, Grape Tomato, Roasted Garlic, Cucumber, Red Onion, Croutons, Balsamic and Italian Vinaigrette Dressings</i>	\$9.95
<i>Baked Potato Bar:</i> <i>cheese, bacon, sour crème, chives</i>	\$5.95

Wentworth Golf Club Banquet Drink Package

Price per Person, unless noted

<u>Silver Bar</u>	<u>Club</u>	<u>Premium Bar</u>
<p><i>House Wines</i> <i>Domestic Beers</i> <i>Imported Beers</i> <i>Assorted Sodas</i></p> <p><i>\$13 First Hour</i> <i>\$17 Two Hours</i> <i>\$23 Three Hours</i> <i>\$28 Four Hours</i></p> <p><i>* Add \$2.00/pp for Club Wine Selections</i></p> <p style="text-align: center;"><u>Cash Bar</u> <i>\$150.00 Bartender Fee</i></p> <p><i>Domestic Beer</i> <i>Imported Beer</i> <i>House Wine</i> <i>Club Wine</i> <i>Well Liquor</i> <i>Call Liquor</i> <i>Premium Liquor</i></p> <p style="text-align: center;"><u>Soft Drink & Coffee Package</u> <i>\$10.00 per person</i></p>	<p><i>Club Vodka</i> <i>Club Gin</i> <i>Club Rum</i> <i>Tequila</i> <i>Club Bourbon</i> <i>Canadian Club</i> <i>Whisky</i> <i>Club Scotch</i> <i>Club Cordials & Liquors</i> <i>Imported Beers</i> <i>Domestic Beers</i> <i>Assorted Sodas</i></p> <div style="text-align: center;">  </div> <p><i>\$18 First Hour</i> <i>\$24 Two Hours</i> <i>\$28 Three Hours</i> <i>\$31 Four Hours</i></p>	<p><i>Patron</i> <i>Titos</i> <i>Bombay</i> <i>Captain Morgan</i> <i>Bacardi</i> <i>Malibu</i> <i>Crown Royal</i> <i>Jack Daniels</i> <i>Makers Mark</i> <i>Johnny Walker Black</i> <i>Glenlivet</i> <i>Seagrams 7</i> <i>Kahlua</i> <i>Baileys</i> <i>Amaretto</i> <i>Specialty Wines</i> <i>Imported Beers</i> <i>Domestic Beers</i> <i>Assorted Sodas</i></p> <p><i>\$22 First Hour</i> <i>\$29 Two Hours</i> <i>\$35 Three Hours</i> <i>\$39 Four Hours</i></p>

Banquet Beverage Pricing

Domestic Beer \$5
Imported Beer \$6
House Wine \$6
Premium Wine \$9
Well Drinks \$7
Call Drinks \$9
Premium Drink \$11

Specialty Libation

Champagne Toast \$3
Mimosa \$4
Bloody Mary \$6
White Wine Spritzer \$4
White or Red Sangria by the gallon \$75
Rum Punch \$75 per gallon

