

WENTWORTH GOLF CLUB

2990 Wentworth Way Tarpon Springs, FL 34688

727-942-4760 x31

Breakfast Buffets

(Minimum of 30 people) Kids Ages 4 and Under Eat Free

Signature Brunch Buffet

*Chilled Orange Juice
Sliced Seasonal Fruit
Breakfast Pastry Basket
(Muffins & Danishes)
Crisp Bacon and Sausage
Pancakes
Scrambled Eggs
Breakfast Potatoes
Freshly Brewed Coffee and Tea
\$ 17.95*

Southern Breakfast

*Chilled Orange Juice
Sliced Seasonal Fruit
Breakfast Pastry Basket
Crisp Bacon and Sausage
Biscuits and Sausage Gravy
Western Scrambled Eggs w/
Cheddar Cheese and Peppers
Country Style Breakfast Potatoes
Freshly Brewed Coffee and Tea
\$19.95*

Breakfast Add-On Options

Omelets Station: \$6/pp, Waffle Station: 4/pp, Mimosa Service: \$4.00/pp

Please add \$75 for chef attendant fee for Waffle and Omelet stations

All food and Beverage are Subject to 22% Service Charge and 7% Sales Tax

If you fall below the 30-guest minimum please add \$2 more per person to the menu item price.

Traditional Buffet Favorites

(Minimum of 30 people) Kids Ages 4 and Under Eat Free

Light Continental

*Sliced Seasonal Fresh Fruit
Whole Bananas
Breakfast Pastry Basket
With Baked Muffins Butter
and Jams.
Fresh Brewed Coffee
Iced or Hot Tea
Chilled Orange Juice*

\$10.00 pp

Executive Continental

*Sliced Seasonal Fresh Fruit
Baked Muffins and Danish
with Butter and Assorted
Jams.
Assorted Bagels and Cream
Cheese
Assorted Yogurt and Granola
Fresh Brewed Coffee
Iced or Hot Tea
Chilled Orange Juice*

\$14.00 pp

Healthy Choice

*Sliced Seasonal Fresh Fruit
Hard Boil Egg Halves
Avocado slices
Assorted Yogurts &
Toppings
Oatmeal / Bananas
Skim Milk
Fresh Brewed Coffee
Iced or Hot Tea
Chilled Orange Juice*

\$15.95 pp

Grand Brunch Buffet

(Minimum of 30 people, Event must conclude by 3:30 PM)

*Sliced Seasonal Fruit
Breakfast Pastry Basket
Waffles & Pancakes
Crisp Bacon and Sausage*

*Choice of Chicken Entrée
Choice of Vegetable
Choice of Starch
Chilled Orange Juice, Coffee, and Tea
Scrambled Eggs*

\$27.95 per person

***Chef Attended Carving Stations* \$75.00 Chef Attended**

*All carving stations include Rolls & butter
as well as appropriate Condiments*

*Prices in addition
to a package*

*Oven Roasted Turkey Breast with Grand Marnier Cranberry
Relish.....\$4.95*

*Mustard Glazed Ham Natural Pan Gravy Brown Sugar with Tarragon Dijonnaise
Sauce.....\$4.95*

*Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Just
.....\$8.95*

*Pinot Noir and Garlic Marinated Grilled Beef Tenderloin au jus w/ Creamy Horseradish Gorgonzola
Aioli.....\$6.95*

*Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping
Sauces.....Market Price*

<u>Soup Selections</u>	<u>Deserts Selections</u>
<i>Chef's Seasonal Soup.....\$4.95++</i>	<i>Assorted Ice Cream and Sorbet\$4.95++</i>
<i>Italian Wedding Soup.....\$4.95++</i>	<i>Key Lime Pie\$5.95++</i>
<i>Beef Barley Soup.....\$4.95++</i>	<i>Chocolate Molten Cake with Vanilla Bean Ice Cream\$5.95++</i>
<i>Tomato Bisque with Garlic Croutons \$4.95++</i>	<i>Lemon Meringue Pie w/ Raspberry Coulis.....\$5.95++</i>
<i>Italian Sausage, Spinach, Pasta....\$4.95++</i>	<i>Assorted Cheesecake\$5.95++</i>
<i>French Onion Soup.....\$4.95++</i>	<i>Strawberry Short Cake\$5.95++</i>
<i>Apple Smoked Chicken & Corn Chowder.\$5.95++</i>	<i>Warm Seasonal Fruit Cobbler with Vanilla Bean Ice Cream\$5.95++</i>
<i>Lobster Bisque.....\$6.95++</i>	
<i>Vegetable Minestrone.....\$4.95++</i>	

All food and Beverage are Subject to 22% Service Charge and 7% Sales Tax

If you fall below the 30-guest minimum please add \$2 more per person to the menu item price.

Two Course Plated Lunch

-Select One to Two-

Classic Duo *Tuna Salad & Chunky Chicken Salad on a bed of Mixed Greens with Grape Tomatoes, Cucumbers, Onion w/ Ranch Dressing.* | \$15++

Cobb Salad Grilled Chicken on top of Mixed greens, Hard Boiled Eggs, Tomatoes, Avocados, Apple Smoked Bacon, Blue Cheese Crumbles and Choice Dressing. | \$17++

Crescent Chicken Salad Mixed Greens, Roasted Almond, Mandarin Oranges, Feta, Dried Cranberries, Tomatoes, and Grilled Chicken Breast, Tossed Balsamic Vinaigrette | \$16++

~ or ~

Wraps & Such

-Select One to Two -

Crescent Oaks Country Club Sandwich Oven Roasted Turkey, Crispy Bacon, Cheddar Cheese, Lettuce, Sliced Tomatoes, & Honey Dijon, on White, Wheat or Rye Bread w/ a side of Fresh Sliced Fruit & Chilled Bow Tie Pasta Salad | \$18++

Chicken Caesar Wrap Seasoned Grilled Chicken, Crispy Romaine Lettuce, Parmesan Cheese, Classic Caesar Dressing, folded in a Soft Wrap, w/ a side of Fresh Sliced Fruit and Chilled Bow Tie Pasta Salad. | \$16++

Caprese Baguette Fresh Tomatoes, with Buffalo Mozzarella, Basil, Caramelized Onions & Balsamic Drizzle, on Crusty Baguette Bread, W/ Side of Fresh Sliced Fruit & Chilled Bow Tie Pasta Salad. | \$17++

Second Course	Plated Service
-Select One-	
Raspberry Drizzle NY Style Cheese Cake	Place Cards are Required with Multiple Entrée Selections
Chocolate Molten Cake	
Apple or Peach Cobbler	Two Course Plated Meals include:
Chocolate Chip Cookies & Brownies	Water and Iced Tea Service

All food and Beverage are Subject to 22% Service Charge and 7% Sales Tax

All Pricing is Subject to Change.

A la carte Plated Selection

*Multiple Plated Choices require Place Cards or Equivalent
Below Selections are Served with Water, Coffee or Tea
This menu is for a maximum of 30 Guests.*

Sunrise Breakfast Sandwich

Your Choice of Bacon or Sausage served with
an English Muffin or Bagel,
Two fried Eggs, American Cheese, w/ Fruit
and Breakfast Potatoes.

\$7.95++

Hole in One Breakfast

Scrambled Eggs served with
Bacon or Sausage Patty, Home Fries or Toast.

\$8.95++

Back of the Cup Pancakes

Two Large Pancakes served with Butter
and Maple Syrup

\$6.95++

Classic French Toast

Battered Toast with Butter, Maple Syrup, and
Powered Sugar

\$6.50++

Omelets

Ham and Cheese, or Western Style,
Served with Breakfast Potatoes, OR Fruit
with Toast

\$8.95++

Add-Ons \$3.00 Each

Fresh Cut Fruit Cup

Home Fries

Bacon 2- Pieces

Sausage Patty 2 Pieces

Breakfast Potatoes

Silver Bar

House Wines
Domestic Beers
Imported Beers
Assorted Sodas

\$13 First Hour
\$17 Two Hours
\$23 Three Hours
\$28 Four Hours

* Add \$2.00/pp for Club Wine Selections

Cash Bar

\$75.00 Bartender Fee
Per 40 guests



Soft Drink

Unlimited 4-Hours
\$3.95 per person

Gold Bar

Club Vodka
Club Gin
Club Rum
Tequila
Club Bourbon
Canadian Club
Whisky
Club Scotch
Club Cordials &
Liquors
House Wines
Domestic Beers
Imported Beers
Assorted Sodas



\$18 First Hour
\$24 Two Hours
\$28 Three Hours
\$31 Four Hours

Platinum Bar

Grey Goose
Patron
Titos
Bombay
Captain Morgan
Bacardi
Malibu
Crown Royal
Jack Daniels
Makers Mark
Johnny Walker Black
Glenfiddich
Seagrams 7
Kahluah
Baileys
Amaretto



\$22 First Hour
\$29 Two Hours
\$35 Three Hours
\$40 Four Hours

Banquet Beverage Pricing

Domestic Beer \$5
Imported Beer \$6
House Wine \$7
Premium Wine \$9
Well Drinks \$6
Call Drinks \$8
Premium Drinks \$10

Specialty Liberation

Champagne Toast \$3
Mimosa \$4
Bloody Mary \$6
White Wine Spritzer \$5
White or Red Sangria \$65 per gallon
Rum Punch \$65
Sparkling Cider Toast \$2

All food & beverage charges are subject to applicable 7% sales tax and 22% service charge

