



WELLINGTON NATIONAL

*Golf Club*

400 Binks Forest Drive | Wellington, FL 33414 | [www.WellingtonNationalGolfClub.com](http://www.WellingtonNationalGolfClub.com)

## Passed Hors d'Oeuvres

We suggest 2-3 pieces per person

\$2.50++ per Piece

Fried Ravioli, *Pesto Cream*

Macaroni & Cheese Bites, *with Gouda and Bacon*

Black & White Sesame Chicken, *Ponzu Dipping Sauce*

Mushroom Caps *Herb Cheese Stuffed*

Potato Ball stuffed with beef, *with Dipping Sauce*

Tomato Bruschetta, *Fresh Basil on Crostini*

*Vegetable Spring roll, with sweet and sour sauce*

Cocktail Franks, *Puff Pastry*

*Zucchini Sticks Breaded, with spicy ranch*

\$3.00 ++ per Piece

BBQ Pulled Pork or Chicken, *Brioche Bun*

Half-moon Fried Mozzarella, *Spicy Marinara*

Ham Croquette, *with hot dipping sauce*

Chicken/Pork/Shrimp- Pot Stickers, *Yamasa Soy Dipping Sauce*

Spanakopita- Spinach and Feta, *Wrapped in Phyllo*

Mini Quiche, *Assortment*

Yukon Gold Potato Latke, *Dilled Sour Cream*

*Crab Rangoon, Sweet Thai chili Sauce*

\$3.50++ per Piece

Beef Tenderloin Sliders, *with Horseradish Sauce*

French Brie Purse, *Wild Raspberry*

Chicken Satay, *Thai Peanut*

Beef Satay, *Choice of sauces*

Pasta Purse with Cheese and Pear, *Alfredo sauce*

Almond Stuffed Dates **Wrapped in Bacon**

Napa Chicken Salad, *Grapes and Almonds in Phyllo Cup*

\$4.00++ per Piece

Fried Calamari, *Sweet Chili Sauce*

Coconut Shrimp, *Pina Colada Sauce*

Smoked Salmon Mousse, *Piped on Cucumber Coins*

Bacon wrapped scallop, *Sweet Chili Sauce*

Jalapeno Poppers *Cream Cheese Filled*

*Beef and Blue Cheese, Wrapped in Bacon*

Tuna Tartare, *Sesame Soy Sauce*

\$4.50++ per Piece

**Key West Style Mini Crab Cake** *Key Lime Mustard*  
**Mini Beef Wellington** *Béarnaise Drizzle*  
**Beef Tenderloin Sliders**, with Horseradish Sauce  
**Pork Belly Lardon**, with Apricot glaze  
**Duck Wing Drumette**, with Marmalade Sauce  
**Oyster in a Half Shell**, Zesty Cocktail Sauce  
**Jumbo Chilled Shrimp Cocktail** *Zesty Cocktail Sauce*  
**Lollipop Lamb Chops**, *Blueberry Mint Demi-Glace*

## Hors d, Oeuvres Displays

### Italian Specialty Antipasto Display

\$14++ per person

Imported and Domestic Cheeses and Cured Meats  
Stuffed Baby Peppers with Prosciutto and Italian Cheeses  
Caprese Skewers, Stuffed Olives, and Bruschetta on  
French Baguettes.

### Garden Gourmet Appetizer Display

\$12++ per person

Fresh Garden Crudités with  
Hummus and Roasted Red Pepper Bruschetta, and  
Caprese Skewers. French Baguette and Crackers.

### Artisanal Cheese and Fruit Display

\$12++ per person

An Exquisite Display of Imported and Domestic Cheeses,  
including Baked Brie Garnished with Fresh Fruits and Grapes  
Gourmet Fruit Spreads (Fig and Rasp), French Baguettes and Crackers

### Mediterranean Station

\$10++ per person

Hummus, Tabbouleh, Falafel, Kalamata Olives, Feta Cheese,  
Grilled Vegetables, Tzatziki, Toasted Pita Triangles

## Dinner Packages

### Salad

#### ***SIGNATURE SALAD~(Included)***

*Mixed Greens, Vine Ripe Tomatoes, Carrots, Cucumbers, Red Onion, and Olives  
Buttermilk Ranch or Balsamic Vinaigrette.*

#### ***TRADITIONAL CAESAR~(Included)***

*Hearts of Romaine, Freshly Grated Parmesan Cheese and House Made Croutons, Zesty Caesar Dressing.*

#### ***Caprese Salad +\$2 per person***

*Sliced Vine Ripe Tomatoes, Fresh sliced Mozzarella, Basil, Olive oil, Balsamic reduction.*

#### ***BLT Chopped +\$2 per person***

*Chopped Iceberg Lettuce, Chopped Tomatoes, Applewood Smoked Bacon, Red Onions,  
Bleu Cheese Crumbles, Bleu Cheese Dressing.*

#### ***Spinach Salad +\$2 per person***

*Baby Spinach, Applewood Smoked Bacon, Red Onions, Chopped Egg  
Champagne Vinaigrette.*

### Poultry Entrees

#### **Chicken Breast Grilled \$54++**

Sautéed with herbs & spices

#### **Chicken Marsala \$54++**

Mushrooms & Marsala Wine

#### **Chicken Francese \$54++**

Sautéed Lemon butter with white wine

#### **Chicken Piccata \$54++**

Lemon White Wine & Capers

#### **Chicken Cordon Blue \$58++**

Stuffed with Ham and Swiss, Butter Beurre Blanc

## Beef, Pork & Lamb

**Pork Tenderloin Marsala \$65++**  
Mushrooms & Marsala Wine

**Braised Beef Short Rib \$70++**  
Red Wine, Shallots, Garlic & Veal Stock Reduction

**New York Strip Steak \$75++**  
Seasoned and Gilled to Perfection, Garlic Butter

**Rack of Lamb \$75++**  
Seasoned and Gilled to Perfection, Mint Jelly

**Rib Eye Steak \$75++**  
Seasoned and Gilled to Perfection, Garlic Butter

**Prime Rib \$75++**  
Slow Roasted, Natural Au Jus, Creamy Horseradish Sauce

**Filet Mignon \$85++**  
Red Wine Reduction

**Surf & Turf \$96++**  
Filet Mignon Seasoned and Gilled to Perfection Served on top a Red Wine Reduction Paired with a Jumbo Lump Crab Cake

## Seafood Entrees

**Salmon \$58++**  
Grilled Honey Soy or Miso Glazed

**Macadamia Crusted Snapper \$60++**  
Pan Seared and Served with a Lemon Beurre Blanc

**Garlic Crusted Halibut \$61++**  
Crusted in Panko, Garlic and Butter. Served with a Citrus Beurre Blanc

**Jumbo Lump Crab Cakes \$69++**  
Two Jumbo Lump Blue Crab Cakes Pan Seared, Served with Remoulade Sauce.

**Broiled Lobster Tail \$Market Price**  
Served with Clarified Butter for Dipping

## Accompaniments

Please Select Two

*(Included)*

**Garlic or Cheddar Mashed Potatoes**

**Mashed Sweet Potatoes** *Mashed Sweet Potatoes with Butter Cinnamon, and Brown Sugar*

**Roasted Red Bliss** *Garlic, Rosemary and Herbs*

**Roasted Asparagus** with Garlic or Grilled

**Balsamic Grilled Vegetables**

**Green Beans** Almandine or Garlic Toasted

**Roasted Root Vegetables** Oven Roasted

## Desserts

*White Chocolate Key Lime Tart*~ Toasted Almonds \$7++

*Chocolate Tuxedo bomb Cake*~ Raspberry coolie \$7++

*Red velvet mini cake*~ House made Whipped cream \$7++

*Mixed Berry Bowl*~ Seasonal Berries \$7++

*Praline Cheesecake*~ Caramel & Candied Pecans \$7++

*We are Happy to Arrange a Special Occasion Cakes for your Event*

*Priced Accordingly*

## Young Adult Menu

### Hors D'oeuvres

Select 3

Mac N Cheese Bites, Ranch dipping sauce

Beef franks in the blanket, mustard dipping sauce

Vegetable Spring rolls, plum sauce

Chicken Tenders, with sauces

Mini Cheese Pizza

Roasted Chicken Wing, with sauces

### Entrée Stations

Select 2

#### South of the Border

**Taco bar:** Seasoned Ground Beef, Grilled Chicken, Shredded Pork flour tortillas, Salsa, Guacamole, sour cream, mixed cheese

**South West Chicken Eggrolls** Sour Cream and Salsa

**Build a Nacho bar:** chili, tortilla chips, queso, Guacamole & sour cream

#### All American

Beef Sliders, Fried Chicken Sliders, Corn Dog Nuggets,

French Fries, Onion Rings, Pretzel Bites and Cheddar cheese dip

#### Far East Asian Station

Chef Attended \$150++

General Tsao Chicken, Fried Rice, Vegetable Stir Fry Iomein Noodles, Egg Rolls

## **Little Italy**

Penne Pasta Marinara, Linguini Alfredo

Spaghetti, With Meatballs

Caesar Salad

## **Mediterranean**

Gyro Station, Shaved Lamb, Pita, Tiziki Sauce, Lettuce, Sliced Tomato, Red Onions, Greek Olives, Pita Breads.

Greek salad with feta and Greek olives

## **Dessert**

### **Ice Cream Sundae Station**

Chef Attended \$150++

Vanilla Bean or Chocolate Ice Cream

Toppings Includes: Oreo Cookies, M&M's, Gummy bears, Chocolate Sprinkles, Whipped Cream

Or

**Cookie Assortment and Brownies**

## **Beverage Station**

Assorted Soft Drinks, Iced Tea, Lemonade

**\$55++ per person**

## Bar Options

### BAR PRICING

Open Bar	House Brands	Call Brands	Premium Brands
One Hour	\$22++ per person	\$27++ per person	\$32++ per person
Two Hours	\$28++ per person	\$33++ per person	\$39++ per person
Three Hours	\$33++ per person	\$39++ per person	\$44++ per person
Four Hours	\$39++ per person	\$44++ per person	\$49++ per person

## Beer & Wine Selections

**Wine such as:** Canyon Road Merlot, Cabernet, Pinot Grigio, Chardonnay

**Beer:** Assorted Domestic and Imported Such as Heineken, Miller Lite, Michelob Ultra, Corona, Corona Light, Yuengling Lager

### Consumption/ Cash Bar Pricing

**\$125++ Bartender Fee per 100 guests**

*Offer your guests a full bar without the Package Price.*

We keep a running tally of the drinks consumed Through-out the event.

OR Your Guests Can Purchase their Own Drinks.

Premium Liquor: \$15.00++

Call Liquor: \$12.00+

Well Liquor: \$11.00++

Beer: \$8.00++ Import & Craft, \$7.00++ Domestic

House Wine: \$11.00++ per Glass

Standard Wine & Champagne Consumption Pricing: \$38.00++ Per Bottle

22% service charge and 7% Florida sales tax are Not included in pricing and will be added to your total bill