

Crescent Oaks Catering Menus 2020

(A la Carte)



Plated or Buffet Options Below

(Minimum of 30 Guests | Hour Event)

All Entrees are served with Choice Salad,
Arugula, Greek, House, Caesar, or Tropical
Club Rolls & Butter, Water, Ice Tea, and Coffee Service.
Place Cards are required with Plated Multiple Entrée Selections
House Linens and Napkins are Included (Linen Upgrades are Available)

Silver Menu Options

***New!* Chicken Asiago**

With Basil Beurre Blanc Sauce

Chicken Piccata

Italian classic made with lemon, butter and capers

Chicken Marsala

Chicken Mediterranean tomatoes, olives, white wine, garlic, and herbs

London Broil with Peppercorn Sauce

Roast Pork Loin with Apricot Glaze

***New!* Parmesan Crusted Whitefish**

with a White Wine Lemon Butter Sauce.

Parmesan Chicken

Fresh White Filet of Fish Lemon in Dill Cream Sauce

Taste of India (Vegetarian) - Chickpea & Potato

Red Curry w/ Masala Spice & Coriander + Black Pepper with Green Peas with White Jasmine Rice

\$26 for 1 entrée selection

\$28 for 2 entrée selections

\$29 for duo entrée selection

Duet or Duo means that two proteins will be served on one plate for all guests.

Gold Menu Options

***New!* Chicken Athena**

Stuffed with Spinach, feta, pine nuts, & lemon dill cream sauce

Chicken Cordon Blue

Chicken Saltimbocca

Wrapped with prosciutto, Topped with Melted Fontina & Sage Demi Glaze Sauce

Medallions of Beef Tenderloin w/ Sweet Bourbon sauce

Tenderloin of Beef in Mushroom Demi Glaze

Salmon with Champagne Shallot Cream Sauce

Herb Marinated Sirloin

with caramelized onions & a Brandy cream sauce

Chicken Oscar, topped w/ lump crab meat

Stuffed Flounder Imperial

Medallions of Beef Forestiere

Salmon Florentine or **Bourbon Glazed**

Lobster Ravioli

Petite Felix Filet Mignon & Lobster Tail, & Shrimp

Add \$18.00 to the duo pricing.

\$37 for 1 entrée selection

\$39 for 2 entrée selections

\$40 for duo entrée selection

\$50 Roasted Chilean Sea Bass

with Saffron Beurre Blanc Sauce

Entrée Accompaniments-Starch

(Please Select 1)

Duchess Potatoes



Sour Cream and Chive Whipped Potatoes



Au Gratin Potatoes



Wild Rice Pilaf



Rosemary Roasted Red Bliss Potatoes



Classic Mashed Potatoes



Roasted Garlic Mashed Potatoes

Chef Choice Pasta

Entrée Accompaniments-Vegetable

(Please Select 1)

Grilled Zucchini and Squash

Green Bean with Bacon and Red Onions or Green Bean Almandine

Orange Tarragon Glazed Baby Carrots

Seasonal Vegetable Medley

Fresh Steam Broccoli

Broccoli with Sharp Cheddar Cheese Sauce



Petite Felix Filet & Lobster Tail with Asparagus & Shrimp | London Broil Duet with Chicken Picatta

Themed Dinner Buffets

Tuscany Dinner Buffet

Two Entrée \$28++ | Three Entrée \$30++

Salads

Classic Caesar Salad
Romaine Lettuce Grated Parmesan Cheese
Croutons Tosses on Garlic Caesar Dressing.

OR

Traditional Antipasti Display

Italian Meat, Cheese, &
Grilled Plank Vegetables.

Entrees- Select Two or Three -

Chicken Parmigiana w/ Marinara, Mozzarella, & Shredded Parmesan Cheese.

Tuscan Chicken Artichokes, Sun Dried Tomatoes, & Lemon Butter

Chicken Bruschetta w/dices tomatoes, Fresh Basil, & Balsamic Glaze

Beef Marsala Mushroom & Marsala Wine Reduction

White Fish Scampi Oven Baked with a Garlic Butter Sauce

Accompaniments

Penne Pasta with Roasted Vegetables in a Smoked Tomato Basil Cream Sause

OR

Tortellini Alfredo

Roasted Vegetable Medley

OR

Ratatouille

Garlic Bread

Pacific Rim Dinner Buffet

Two Entrees \$28++ | Three Entrée \$32++

Salads

Pan Asian Salad

Mixed Greens, Mandarin Oranges
Crispy Rice Noodles & Sesame Citrus Vinaigrette
&

Thai Noodles with Snow Peas

Entrees

Select Two or Three

Seared Garlic Shrimp in Coconut Butter Sauce
Spicy Citrus Chicken with Snow Peas & Shitake
Mushrooms

Sweet and Sour Pork

Grilled Mahi Mahi with Pineapple Ginger Salsa

Sautéed Beef Tips with Orange Hoisin Barbeque

Accompaniments

Jasmine Rice with Sliced Almonds

Key West Buffet

Two Entrée \$27++ | Three Entrée \$31++

Salad

Island Sunset Salad

Fresh Spinach with Candied Pecans, Strawberries, Cucumbers,
Mandarin Oranges, w/ Mango Vinaigrette Dressing

Entrees

Petite Top Sirloin w/ Rum & Mushroom Reduction

Jerk Marinated Chicken w/ Key Lime Ginger Sauce

Mahi Mahi w/ Mango Salsa

Island Paella

Accompaniments

- Select Two-
Ginger Lime Grilled Vegetables,
Black Beans w/ Rice, or Fried Plantains

Desert

Key Lime Pie



Taco Buffet

\$22.00 ++ per adult \$15.00 per Child

Chips and Salsa

[Add Queso \$4.00 per person]

Arugula Salad

White Corn Tortillas / Soft Shells

Chicken and Carne Asada (Grilled Sirloin Steak)

Lime Wedges, Queso Fresco Crumble

Spanish Rice and Refried Beans Guacamole

Sour Cream Hot and Mild Salsa,

Diced Tomatoes, Diced Onions

Guacamole, Cilantro,

DESSERT

Bite Size Cheese Cakes with Chocolate or
Raspberry Drizzle

Themed Buffet Service

Meal Pricing Includes Dinner Rolls, w/ Butter
Water & Iced Tea Beverage Service

Minimum of 30 Guests Required for Buffet Service
Add an additional \$2 per person for count below 30
guests.

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>	\$8.50
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	\$8.50
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	\$10.00
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	\$11.95
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	Market

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

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>	\$10.95
<i>Stir Fry Wok Station:</i> <i>with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces</i>	\$10.95
<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> 	Market

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>	\$4.95
<i>Caesar Salad Station:</i> <i>Romaine Lettuce Tossed with Creamy Caesar Dressing and Topped with Parmesan Cheese and Garlic Croutons</i>	\$4.95
<i>Grilled Vegetable Station:</i> <i>Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	\$4.95
<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>	\$7.95

Crescent Oaks Banquet Drink Package

Price per Person, unless noted

Beer and Wine Only

House Wines
Domestic Beers
Imported Beers
Assorted Sodas

\$14 First Hour
\$18 Two Hours
\$23 Three Hours
\$29 Four Hours

* Add \$2.00/pp for Club Wine Selections

Cash Bar

\$125.00 Bartender Fee per 40 guests.
Portable Bar Set Up \$100.00



4- Hour Event
Unlimited Soft Drink
\$5.00 per person
Unlimited Coffee & Iced Tea
\$5.00 per person

Call Bar

Absolute
Titos Vodka
Smirnoff Vodka
Bombay Dry Gin
Beefeater Gin
Bacardi Rum
Captain Morgan
Malibu Rum
Jose Cuervo
Jim Beam
Jack Daniels
Seagram's 7
Kahlua
Baileys
Club Cordials & Liquors



\$18 First Hour
\$24 Two Hours
\$29 Three Hours
\$32 Four Hours

Premium Bar

Grey Goose
Patron
Tanqueray
Bombay Sapphire
Johnny Walker Red
Crown Royal
Baileys
Glenlivet
Hendricks Gin
Makers Mark
Johnny Walker Black
Glenfiddich
Seagram's 7
Specialty Wines



\$22 First Hour
\$29 Two Hours
\$35 Three Hours
\$41 Four Hours

Banquet Beverage Pricing

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



Specialty Liberation

Champagne Toast \$3
Mimosa \$4
Bloody Mary \$6
White Wine Spritzer \$4
White or Red Sangria / gallon \$65
Rum Punch \$55 per gallon

Crescent Oaks

Tarpon Springs best kept hidden gem!
Your one stop shop for weddings and special events.



Butler Passed Hors d'Oeuvres | Hot & Cold Hors d'Oeuvres

Minimum order of two pieces per person.

Silver

Spinach and Feta in Phyllo

Assorted Finger Sandwiches

*Southwestern Chicken and Vegetable
Egg Rolls with Chipotle Ranch Dipping
Sauce*

*Boneless Chicken Wings with Your
Choice of Sauce*

Swedish Meatballs

*Pork Pot Stickers with Sweet Chili -
Ginger Soy Sauce*

Chicken Tenders with Thai Peanut Sauce

Mini Quiche or Mini Chicken Quesadilla

*Mushroom stuffed with Italian Sausage
and Spinach*

*Franks in Puff Pastry
Beef Empanadas*

\$2.00 each piece

Gold

Coconut Shrimp in Mango Chutney

Melon Wrapped in Prosciutto

*Baked Brie Cheese and Raspberry
in Puff Pastry*

*Thai Beef Tenderloin Sate with
Peanut and Sweet Chili Dipping
Sauce*

*Garlic Herb Boursin Cheese
Stuffed Baby Baked Potatoes*

Tempura Shrimp Cocktail

*Grilled Mini Pastrami Reuben
Sandwiches*

\$2.50 each piece

Platinum

*Maple Glazed Bacon
Wrapped Shrimp Skewer*

Bacon Wrapped Sea Scallop

*Lump Blue Crab Cake
Lollipops with Remoulade*

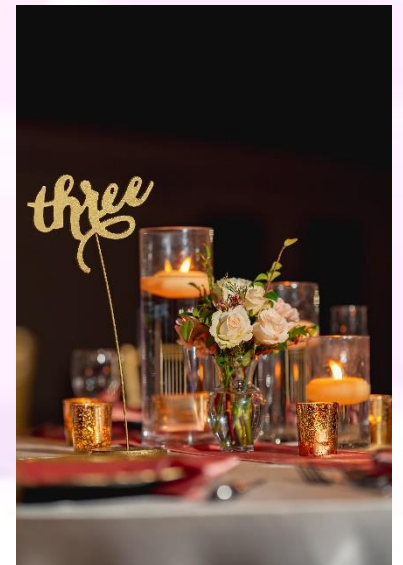
Petite Beef Wellingtons

*Mushroom stuffed with Blue
Crab and Parmesan Cheese*

*Miniature Chicken Cordon
Bleu*

*Fresh Ahi Tuna Pan Seared
in Cajun Spices*

\$3.00 each piece



Hors d'Oeuvre Displays

Market Vegetable Crudités with Chunky Bleu Cheese Dressing
\$4.95 per person

Imported and Domestic Cheese Display with Crackers
\$5.95 per person

Seasonal Fresh Fruit with Yogurt Sauce
\$5.95 per person

Marinated Tomato Bruschetta with Fresh Basil, Mozzarella, Olives and Toasted Ciabatta Bread
\$4.95 per person

Hummus Display with Kalamata Olives, Artesian Cheeses, and Toasted Flat Bread
\$5.95 per person

Caprese Salad, Fresh Buffalo Mozzarella Layered with Tomatoes & Basil Leaves
Shaved Asiago Cheese & Pesto Drizzle
\$6.95 per person

Baked Brie Cheese en Croute with Sliced Anjou Pears and Toasted Almond
\$6.95 per person

Ahi Tuna Display
\$8.95 per person

Colossal Shrimp Cocktail
Market Price

Floral Designer Option Available Starting at \$135.00 each.



Desert Selections



Soup Selections

<i>Chef's Seasonal Soup</i>	\$4.95++
<i>Italian Wedding Soup</i>	\$4.95++
<i>Beef Barley Soup</i>	\$4.95++
<i>Tomato Bisque with Garlic Croutons</i>	\$4.95++
<i>Italian Sausage, Spinach, & Pasta</i>	\$4.95++
<i>French Onion Soup</i>	\$4.95++
<i>Apple Smoked Chicken & Corn Chowder</i>	\$5.95++
<i>Lobster Bisque</i>	\$6.95++
<i>Vegetable Minestrone</i>	\$4.95++
<i>Loaded Potatoes Soup</i>	\$5.95++

Deserts Selections

<i>Assorted Ice Cream and Sorbet</i>	\$4.95++
<i>Key Lime Pie</i>	\$5.95++
<i>Chocolate Molten Cake with Vanilla Bean Ice Cream</i>	\$5.95++
<i>Assorted Cheesecake</i>	\$5.95++
<i>Strawberry Short Cake</i>	\$5.95++
<i>Warm Seasonal Fruit Cobbler with Vanilla Bean Ice Cream</i>	\$5.95++
<i>Banana's Foster or Cherries Jubilee Flambé Station</i>	\$10.00++
<i>Pick Four Assorted Minis</i>	\$7.00++
<i>Chocolate Truffles, Lemon Blueberry, Oreo Dream Bars, , Raspberry or Chocolate Mouse Mini, Key Lime Tarte, Chocolate Torte, Seasonal Cannolis</i>	

All menu prices are subject to change without notice.

All food and beverages are subject to 22% service charge and 7% sales tax.

**All Events are made upon, and are subject to,
the rules and regulations of Crescent Oaks Golf Club, and the
following conditions:**

Menu Preparation

To ensure every detail is handled in a professional manner, the Club requires that your menu selections and specific needs be finalized 30 days to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

Guarantees

We need your assistance in making your banquet a success.

Crescent Oaks Golf Club requires notification to the Catering Department of the exact number of banquet or reception guests fourteen business (14 Business) days prior to the function.

This confirmed number constitutes the guarantee. You cannot decrease your guest counts after this date; however, you can increase your guest counts up to three days before the function.

If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed.

If no guarantee is given, the expected number of guests will be considered your guarantee. If there is a proposal that will be used as your expected guarantee. Guarantees are not automatically taken from the Sales Contract.



Fees

A 22% service charge is added to all food and beverage charges.

Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. For those who are Tax Exempt Certificates are required when booking.

The service charges and taxes are subject to change without notice.

All prices are quoted per guest unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.0 hour of service or until all guests have went through the buffet once. Buffets are not priced as a "All you can eat" buffet.

Additional charges may occur for extending hour of service past the time that all guests have went through once.

Fees will apply for events that do not hit required Food & Beverage minimums according to meal periods.

All events will be charged a venue rental or set up fee depending on if the event is scheduled for either indoor or outdoor.

A \$125 Bartender fee will be applied to all bars.

Depending on the number of guests Crescent Oaks will determine how many bartenders will be required.

This fee will also apply to cash bars regardless of consumption bar tabs, drink tickets, and bar packages.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Crescent Oaks Golf Club is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.