



Banquet Menu

2020

Table of Contents

Breakfast Buffets.....	Page 1
Plated Breakfast	Page 2
Lunch, Cold Plate.....	Page 3
Lunch, Hot Plated	Page 4
Lunch Buffets	Page 5
Specialty Side Salads.....	Page 6
Dinner Plated.....	Page 7
Dinner Buffet.....	Page 10
Dinner Buffet Additions	Page 11
Reception Hors D'oeuvres Displays	Page 12
Hors D'oeuvres Selections	Page 14
Dessert Selections	Page 16
Fairlawn Specialty Desserts	Page 17

Fairlawn Breakfast Buffets

(Served between 7am - 10:30)

Am Beverage Station

Coffee, Hot Tea, Iced Tea, Juice and Water

\$3

Classic Continental

Muffins and Danish, Fresh Seasonal Fruit Platter

Served with Juice and Coffee

\$9

Country Club Continental

Muffins, Bagels and Danish, with Peanut Butter, Whipped Butter and Cream Cheese, Yogurt, Granola, Fresh Seasonal Fruit Platter

Served with Juice and Coffee

\$12

Fairlawn Spa Continental

Muffins, Banana Bread, Bagels and Danish, with Peanut Butter, Whipped Butter and Cream Cheese, Fresh Seasonal Fruit Platter, Yogurt, Granola, Assorted Cold Cereal and 2% Milk, Hard Boiled Eggs with Dry Spice Rub

Served with Juice and Coffee

\$15

Fairlawn Breakfast Buffet

Breakfast Buffet featuring Muffins, Danish, Fresh Fruit, Fluffy Scrambled Eggs, Home Fries, Bacon and Sausage

Served with Juice and Coffee

\$14

Breakfast Buffet Additions

(In Addition to our Fairlawn Breakfast Buffet.)

Pancakes or French Toast with Toppings	\$2
Country Quiche (Your Choice Filling)	\$3
Three Cheese Egg Strata	\$2
Biscuits and Sausage gravy	\$2
Smoked Ham with Pineapple Glaze	\$3
Sticky Buns	\$2
Chef Made Waffles to Order with Toppings	\$6
Chef Made Omelets to Order	\$7

Fairlawn Plated Breakfast

(Served Between 7am and 10:30)

All Plated Breakfast served with Juice, Coffee,
Fruit Garnish and Muffins, with Whipped Butter

Fairlawn Breakfast

Scrambled Eggs with Choice of Bacon or Sausage,
and Hash Brown Potatoes

\$12

Country Club Breakfast

French Toast or Pancakes

Served with Whipped Butter, Warm Maple Syrup
Scrambled Eggs with Choice of Bacon or Sausage

\$14

Healthy Breakfast

Oatmeal with Brown Sugar and Raisins,
Fresh Fruit and Turkey Sausage

\$12

18 Hole Breakfast

8oz. Sirloin Steak with Béarnaise Sauce,
Silver Dollar Pancakes with Whipped Butter,
Warm Maple Syrup and Scrambled Eggs

\$22

The New Yorker

Toasted Bagel with Smoked Salmon, Cream Cheese,
Fresh Tomatoes and Capers, with Fresh Fruit

\$16

Fairlawn Lunch, Cold Plated

All cold plated selections are served with club rolls & muffins
served between 11am - 2pm

Sunshine Salad

Fresh Seasonal Fruit Served with Your Choice of
Chicken Salad or Tuna Salad; Served with Banana Bread
\$13

Pecan Salad

Mixed Field Greens Tossed with Pecans, Red Onion,
Sliced Strawberries & Mandarin Oranges, Finished with Poppy Seed Dressing
Grilled Chicken \$13 Grilled Salmon \$15

Berry Blue Salad

Baby Spinach & Romaine, Sliced Strawberries, Mandarin Oranges, Hearts of Palm,
Toasted Almonds & Bleu Cheese, White Balsamic Vinaigrette Dressing
Grilled Chicken \$13 Grilled Salmon \$15

Caesar Salad

Crisp Romaine Lettuce with Lemon Wedge, Black Olive,
Romano Cheese & Croutons, Traditional Caesar Dressing
Grilled Chicken \$13 Grilled Salmon \$15

Celebration Salad

Mixed Greens, Spinach, Sliced Pear, Candied Walnuts,
Bleu Cheese & Crispy Beets, White Truffle Vinaigrette
Grilled Chicken \$13 Grilled Salmon \$15

Stetson Salad

Mixed Greens, Arugula, Pumpkin Seeds, Couscous, Diced Tomatoes, Currants,
Asiago Cheese & Roasted Corn, Pesto Buttermilk Dressing
Grilled Chicken \$14 Grilled Salmon \$16

Fairlawn Croissant Club Sandwich

Thin Sliced Turkey and Bacon with Smoked Cheddar, Roasted Peppers, Spinach &
Tomatoes with Pesto Aioli on a Croissant; with Potato Chips and Fresh Fruit
\$12

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce & Shredded Asiago Cheese Tossed with Caesar
Dressing and Wrapped in a Flour Tortilla; with Fresh Fruit and Potato Chips
\$12

Fairlawn Lunch, Hot Plated

All Hot Plated Selections are served
with Choice of Two Accompaniments (Except Pasta),
Club Rolls and Muffins; Served Between 11am - 2pm

Fairlawn Quiche

Choice of Spinach, Vegetable or Quiche Lorraine with Supreme Sauce.

\$15

Country Club Chicken Crepes

Twin Crepes Filled with Chicken, Asparagus, Asiago
and Cheddar Cheese, Onion & Garlic with Scallion Cream Sauce

\$16

Chicken Ala King

Creamy Chicken, Onions, Peppers and Mushrooms; Served on a Pastry Shell

\$16

Potato Crusted Chicken

Boneless Breast of Chicken Rolled in Potato Flour, Pan Seared
and Laced with a Boursin Scallion Cream Sauce

\$16

Tilapia Francaise

Egg Battered Parmesan Tilapia with a Lemon Volute Sauce

\$16

Cucumber Salmon

Fresh Atlantic Salmon Fillet Broiled and Served with a Cool Cucumber Dill Sauce

\$18

Beef Tip Brochette

Grilled Beef Tenderloin Tips, Skewered with Peppers, Onions and Mushrooms

\$19

Vegetable Manicotti

Roasted Vegetables in a Ricotta Cheese Filling with Marinara Sauce

\$16

Lunch Hot Plated Accompaniments

Truffle Roasted Baby Carrots

Parsley Roasted Red Potatoes

Julienne of Vegetable

Angel Hair Pasta

Green Beans Almandine

Roasted Yukon Potato

Sugar Snap Peas

Classic Mashed Potato

Ratatouille

Rice Pilaf

Add a Garden Salad with House Vinaigrette or Fresh Fruit Cocktail

\$2

Fairlawn Lunch Buffets

Minimum 20 people

Luncheon Buffets served between 11am – 2pm

Fairlawn Grill Buffet

Choice of Two Entrée's

Italian Sausage with Sautéed Peppers & Onions

Grilled Chicken Breast Char-Grilled Angus Burgers

Chicago-Style All-Beef Jumbo Hot Dogs

Hoagie Buns, Kaiser Rolls, Lettuce, Tomato, Onion and
Assorted Condiments, Italian Pasta Salad, Potato Salad, Fruit Salad

\$18

Clubhouse Luncheon Buffet

Choice of Two Entrees

Beef Lasagna

Vegetable Lasagna

Penne Pasta Pomodoro

Farfalle Alfredo

Chicken Piccata

Chicken Marsala

Pecan Salmon

Chicken Cacciatore

Roasted Pork Loin

Mediterranean Tilapia

Tomato Garlic Meatballs

Baked Ham with Pineapple Glaze

Served with

Roasted Red Skin Potatoes, Chef's Choice Vegetable,
Pre-set Garden Salad with Two Dressings, Club Rolls and Butter

\$20

New York Deli Buffet

Mixed Salad with Traditional Accompaniments and Dressings

Sliced Turkey, Ham and Cappicola, Lean Roast Beef, Tuna Salad, Pasta Salad,
Creamy Coleslaw, Sliced Chesses, Lettuce, Sliced Tomatoes and Onions

Variety of Breads and Rolls, Potato Chips and Assorted Condiments.

\$18

Add One of Fairlawn's Great Soups to Your Buffet

Garden Vegetable, Spring Soup, Beef Barley, Clam Chowder or Soup of the Day

\$3.50 Per Person

Fairlawn Specialty Side Salads

Served with Entree Selections for an Additional \$2.50 per person

English Salad

Mixed Greens, Sliced Pears, Stilton Cheese and Walnuts
Served with Three Herb Vinaigrette Dressing

Bibb Salad

Bibb Lettuce, Fresh Seasonal Berries, Mandarin Oranges,
and Toasted Almonds,
Raspberry Vinaigrette Dressing

Caesar Salad

Chopped Romaine Lettuce Baby Tomato, Croutons,
and Parmesan Cheese,
Caesar Dressing

Greek Salad

Mixed Greens with Cucumbers, Roasted Tomatoes,
Red Onions, Feta Cheese, and Kalamata Olives,
White Balsamic Vinaigrette

Field Salad

Mixed Greens with Dried Cherries, Cucumber, Candied Walnuts,
and Grape Tomatoes,
House Dressing

Caprese Salad

Sliced Fresh Tomato, Mozzarella Cheese, and Fresh Basil,
Balsamic Glaze & Extra Virgin Olive Oil

Fairlawn Dinner Plated

Entrees Include Rolls, House Salad and Two Sides

Classic Filet Mignon

Beef Tenderloin Filet Chargrilled and Served with Madeira Demi Glace.

8oz. \$39 6oz. \$35

Roasted Tenderloin

6oz. Marinated Whole Roasted Beef Tenderloin

Hand Carved to Portion and Served with Madeira Demi Glace.

\$35

Boneless Short Rib

10oz. of Slow Cooked Marinated Beef Short Rib with Cabernet Demi.

\$30

Pork Tenderloin Filet

Chargrilled Pork Filet Mignon Served with a Whole Grain Mustard Sauce

\$27

Chicken Milanese

Lightly Breaded Chicken Breast Topped with Fresh Mozzarella, Tomatoes,
Garlic and Arugula, with a Sweet Balsamic Reduction

\$28

Chicken Marsala

Boneless Sautéed Chicken Breast Served with Mushroom Marsala Sauce

\$26

Chicken Piccata

Boneless Sautéed Chicken Breast Served with a Lemon Caper Sauce

\$26

Stuffed Chicken Florentine

Chicken Breast Stuffed with Spinach and Asiago Cheese Stuffing
with a Roast Shallot Poulet Sauce

\$28

Fairlawn Dinner Plated

Entrees Include Rolls, House Salad and two Sides

Pecan Crusted Salmon

Fresh Salmon Baked with Honey Creole Mustard and Pecan Topping

\$28

Cilantro Lime Salmon

Grilled Salmon with Roasted Corn Salsa and
Topped with a Cilantro Chive Crème Fraiche

\$28

Butter Crunch Cod

Atlantic Cod Baked with an Herb Butter Crumb Crust & Lemon

\$28

Potato Crusted Halibut

Seasonal Alaskan Halibut Pan Seared with a Potato Crust and
Served with a Creamy Lemon Sauce

\$36

Herb Crusted Grouper

Seasonal Grouper Pan Seared with Tomato Relish and Balsamic Reduction

\$32

“Seasonal Fish Available”

Vegetable Stack

Layers of Grilled Portobello Mushroom, Sliced Squash, Eggplant, Peppers & Onion
Mortared with Whipped Sweet Potato and Nestled in Julienne Carrot

\$25.00

Ratatouille Quinoa

Tomatoes, Zucchini, Sweet Peppers & Onion in a Quinoa Pilaf
with Asparagus and a Grilled Portabella Mushroom

\$25.00

Wild Mushroom Ravioli

Wild Mushroom and Ricotta Cheese Stuffed Ravioli Topped with Sautéed Wild
Mushrooms in Shallot Butter Served with a Red Pepper Cream Sauce

\$25.00

Fairlawn Dinner Plated

Entrees Include Rolls, House Salad and two Sides

Club Combination Plates

Roast Tenderloin & Garlic Shrimp

Slow Roasted Sliced Filet Mignon with Madeira Demi-Glace and
Trio of Garlic Butter Shrimp

\$38

Roast Tenderloin & Lemon Dill Salmon

Slow Roasted Sliced Filet Mignon with Madeira Demi-Glace and
Lemon Poached Salmon with Dill Cream Sauce.

\$36

Roast Tenderloin & Chicken Marsala

Slow Roasted Sliced Filet Mignon with Madeira Demi-Glace.

\$36

The Grand Cabernet Filet

6oz. of Center Cut Filet of Beef, Wrapped in Bacon and Pan Seared on a Bed of Wild
Mushrooms in Port Wine Demi-Glace and topped with a Maine Lobster Claw.

\$40

Crab Stuffed Shrimp and Chicken Marsala

Duo of Crab Stuffed Shrimp
& Sautéed Breast of Chicken with Marsala Sauce.

\$32

Side Dish Selections

Twice Baked Potato	Medley Rice Pilaf
Herb Roasted Redskins	Julienned Vegetables
Horseradish Scalloped Red Bliss Potatoes	Fresh Asparagus with Shallots Butter
Chive and Romano Duchess Potato	Green Beans Almandine
Boursin Potato Galette	Truffle Roasted Baby Carrots with Honey
Curry Basmati Pilaf	French Green Beans with Red Pepper
Whipped Potatoes	Sugar Snap Peas with Carrots & Red Onion
Roasted Sweet and Yukon Potatoes	Kathy's Buttered Brussels Sprout

Fairlawn Dinner Buffet

Minimum 30 people

Choice of Two Entrees \$32

Choice of Three Entrees \$36

Chicken Piccata

Creole Shrimp

Chicken Parmesan

Stuffed Chicken Florentine with Asiago Valuate

Pecan Salmon

Butter Crunch Cod

Mediterranean White Fish

Lemon Chardonnay Poached Tilapia

Beef Tips Bourguignonne

Smoked Beef Brisket with Apple Brandy Barbecue Sauce

Roast Sliced Strip Loin with Hunter Sauce

Roasted Pork Loin with Hunters Sauce

Wild Mushroom Ravioli in Roasted Basil Marinara

Butternut Squash Ravioli in Maple Cream Sauce

(Served with)

Roasted Shallot Potatoes, Green Bean Medley

Pre-set Mixed Green Salad with Two Dressings, Club Rolls & Butter

To Enhance Your Dinner Buffet Additional Items Available on the Next Page.

Fairlawn Dinner Buffet Additions

Additions Available with the Purchase of a Buffet.

Chef Attended Caesar Station (Replaces Pre-Set Salad)

Tossed to order Fresh Cut Romaine Lettuce, Garlic Croutons, House Caesar Dressing, Grated Parmesan and Anchovies

\$3

Chef Attended Stetson Salad Station (Replaces Pre-Set Salad)

Tossed to order Mixed Greens, Arugula, Pumpkin Seeds, Cous-Cous, Tomatoes, Currants, Asiago Cheese, Corn and Pesto Buttermilk Dressing

\$3

Fairlawn Signature Soup (Added to Buffet)

Choice of: Crab Bisque, Pumpkin soup with Lobster, Wild Mushroom, Asian Vegetable, Spring Soup

\$4

Carved Tenderloin Station (Added to Buffet)

Horseradish Sauce, Pesto Aioli, Whole Grain Mustard & Au Jus

\$8

Steamship of Beef (Added to Buffet)

(Minim 75 People Required)

Roast Garlic Jus and Horseradish Sauce

\$5

Oven Roasted Turkey Breast (Added to Buffet)

Giblet Gravy & Cranberry Sauce

\$6

Chef Attended Pasta Station (Added to Buffet)

Fresh pasta and vegetables cooked to order with choice of sauce and garlic bread

Pasta: Penne and Bowtie

Sauces: Alfredo, Marinara

Meats: Chicken, Sausage and Shrimp

Vegetable: Tomato, Broccoli, Peppers, Onion, Black Olives

Condiments: Fresh Herbs, Garlic, Red Pepper Flakes and Parmesan Cheese

\$8

Station Party Pricing Available Upon Request

Fairlawn Reception

Hors D'oeuvre Displays

Vegetable Platter

Fresh Garden Vegetables with Ranch Dip

\$3.95

Fresh Fruit Platter

Fresh Seasonal Fruit

\$4.95

Cheese Platter

Imported & Domestic Cheeses with Assorted Gourmet Crackers

\$5.50

Fruit, Cheese and Vegetable Platter

Fresh Garden Vegetables with Ranch Dip

Fresh Seasonal Fruit

Imported and Domestic Cheeses with Assorted Gourmet Crackers

\$7.95

Vegetarian Display

An Assortment of Garden Vegetables & Grilled Vegetables with

Assorted Olives and Pepperoncini, Hummus and

Spinach Dip. Served with Flat Breads and Grilled Pita

\$6.50 per person

Tiered Fruit, Cheese and Vegetable Display

A Bountiful Display of Fresh Fruits, Crisp Vegetables, Domestic

& Imported Cheese, Fresh Breads, Crackers and Dip,

Fruit Berry or Baked Brie

\$8.95 per person (minimum 50 people)

Antipasto Tray \$9.95

A Selection of Italian Meats, Domestic And Imported Cheeses, Pepperoni, Gardenia,

Cherry Peppers, Marinated Mushrooms, Roasted Peppers

with Freshly Baked Italian and Ciabatta Breads

Served With Herb & Garlic Infused Olive Oil & Balsamic Syrup

(50 Guest Minimum).

Fairlawn Reception
Hors D'oeuvre Displays

Baked Brie

Fruit, Berry or Baked En Croute.
\$70.00 will Accommodate 25 Guests

Pineapple Fruit Tree

Skewered Fruit Served with Fresh Strawberries, and Berry Yogurt Dipping Sauce
One Stalk Tree \$200
Two Stalk Tree \$350

Caprese Platter

Sliced Tomato, Fresh Mozzarella, Flat Bread & Basil with
Extra Virgin Olive Oil & Balsamic Drizzle
\$3.50 Per Person

Salmon Platter

Cold Smoked Scottish Salmon or Poached Atlantic Salmon
Garnished with Red Onion, Capers, Diced Egg, Cream Cheese
and Assorted Crackers
\$150.00 (Will Accommodate 50 guests)

Chilled Jumbo Shrimp Cocktail

Display Served with Traditional Cocktail Sauce & Lemon
\$9.25 Per Person \$4 Per Piece

Finger Sandwich Platter

\$4.25 Per Person

Assorted Sandwich Wrap Platter

\$5.95 Per Person

Tenderloin Platter

Cold Sliced Tenderloin Platter Served with Mini Rolls and
Horseradish Cream Sauce
\$275.00 per platter (Will Accommodate 25 Guests)

Fairlawn Hors D'oeuvre Selection

Fairlawn House Hors D'oeuvres

\$50.00 Per 25 Pieces or \$2.50 Per Piece

Vidalia Onion Toast

Classic Bruschetta Tomato Basil Relish on Crusty Bread and Topped with Fresh
Mozzarella

Boursin and Vegetable Stuffed Mushrooms

Oriental Mini Spring Rolls

Vegetarian Samosa

Spanakopita

Swedish or Barbeque Meatballs

Italian Sausage & Mozzarella Stuffed Mushroom Caps

Water Chestnut and Bacon with Sweet Soy Glaze

Toasted Beef Ravioli

Toasted Three Cheese Ravioli

Thai Chicken Skewer

Chicken Sate with Sweet Chili Glaze

Tandoori Chicken Skewer

Fairlawn Hors D'oeuvres

\$60.00 Per 25 Pieces or \$3.00 Per Piece

Tortellini Olive Skewer Marinated in White Balsamic Vinaigrette (Served Cold)

Kalamata Tapenade with Red Pepper Pesto in Phyllo Cups (Served Cold)

Roasted Vegetables Tapenade with Jalsberg Swiss Cheese in Phyllo Cups

Roasted Tomato Stuffed Deviled Eggs

Smoked Turkey and Asparagus Roulades with Horseradish Cream Cheese (Served Cold)

Roasted Tomato Mousse with Kalamata in Phyllo (Served Cold)

Vegetarian Egg Rolls

Assorted Mini Quiche

Pork Potstickers

Chicken Potstickers

Coconut Chicken

Smoked Salmon Mousse on Crostini (Served Cold)

Fairlawn Hors D'oeuvre Selection

Fairlawn Grand Hors D'oeuvres
\$70.00 Per 25 Pieces or \$3.50 Per Piece

Marinated Asparagus Wrapped with Prosciutto (Served Cold)
Raspberries & Brie in Phyllo
Edamame Dumpling
Parmesan Artichoke Hearts

Shrimp Salad and Scallion Tartlet (Served Cold)
Crab Stuffed Mushroom Caps
Bacon Wrapped Scallop with Sweet Chili Glaze
Spicy Shrimp Roll
Mini Crab Cakes

Beef Saté with Hoisin Glaze
Beef Empanada with Cilantro Salsa
Chocolate Dipped Bacon with Pistachios
Sliced Tenderloin with Pesto Aioli on Sourdough Crostini (Served Cold)

Mini Chicken Wellingtons
Buffalo Chicken Spring Roll
Wild Mushroom Tart

Fairlawn Dessert Selections

Classic Desserts **\$5.00**

Rainbow Sherbet
Vanilla Ice Cream
Strawberry Mousse
Pineapple Coconut Mouse
Pecan Pie
Pumpkin Pie

Club Desserts **\$6.00**

Key Lime Pie
Hot Apple Crisp
Apple Strudel
Vanilla Bean Crème Brulee
Cherry Cream Cheese Strudel
Chocolate Chip Bread Pudding
Angel Food Cake with Fresh Berries
Traditional Pecan Ball with Hot Fudge
Chocolate Mousse in a Chocolate Cup with Raspberry Coulis

Fairlawn Desserts **\$7.00**

Chocolate Raspberry Cake
New York Cheesecake
Red Velvet Cheesecake
Chocolate Chip Cheesecake
S'mores Crème Brulee
Pineapple Coconut Cake
Lemon Blueberry Flan
Chocolate Dream Pie
Peanut Butter Ice Cream Pie with Hot Fudge

Fairlawn Specialty Desserts

Mini Dessert Display

\$8.95 Per Person or \$2.50 Per Piece
(There is a 20 Person Minimum)

Your choice of five:

Chocolate Dipped Strawberries
Cream Puffs Dipped In White Chocolate
Chocolate Covered Éclair
Deep Chocolate Ganache Tarts
Chocolate Mousse Cups
Petit Fours Crème Brule Tart
Cherry Tarts Pecan Tarts
Lemon Bars Mini Cheesecake
Key Lime Tart Assorted Baklava
Assorted Kolachi Cookie
Chocolate Dipped Cake Balls
Chocolate Dipped Rice Crispy Treats

Milk Chocolate Fountains

\$8.95 per person
(There is a 20 person minimum)

Includes the following:

Whole Strawberries	Graham Crackers
Pretzel Rods	Pirouette Cookies
Sour Cream Pound Cake	Cream Puffs
Marshmallows	Lady Fingers
Rice Crispy Treats	Chocolate Brownies

Extras

Home Baked Cookies and Brownies,
\$4.00 per person

You May Bring in Your Own Desserts: \$1.50 Surcharge Per Person.