



**Fountains**  
Country Club

*Catering Menu*

# Brunch Buffet

## SIGNATURE BRUNCH BUFFET | \$30

Fresh Sliced Fruit Display *with Seasonal Berries*  
Assorted Muffins, Breakfast Breads and Pastries  
Yogurt Parfait *with Granola*

Salads: *(Choose Two)*

Mixed Green Salad *with Seasonal Toppings and Dressings*  
Classic Caesar Salad, Cucumber Salad or Greek Pasta Salad

Scrambled Eggs or Club-Made Quiche  
Sausage Links and Crisp Apple Smoked Bacon  
Hash Brown Potatoes or Potatoes O'Brien  
Fresh Seasonal Vegetables

Chicken Piccata *with Citrus Caper Glaze*  
Teriyaki Glazed Atlantic Salmon  
French Toast *with Maple Syrup & Whipped Cream*

Chef's Seasonal Dessert Table  
Fresh Brewed Coffee, Hot Tea & Assorted Juices

## MENU ENHANCEMENTS

Made to Order Omelet Station  
*with Assorted Toppings* | \$8 per person

Smoked Salmon Display \$10 per person  
*with Bagels, Cream Cheese, Capers, Tomato & Onion* | 4 per person

## CARVING STATION

Prime Rib | \$12 per person  
Pineapple Glazed Ham | \$10 per person  
Roasted Turkey | \$8 per person



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All Food & Beverage Items are subject to 22% Service Charge & 7% Sales Tax  
Chef Attendant fees where applicable.

# Breakfast Brffets

## CONTINENTAL BUFFET | \$10

Sliced Fresh Fruit with an Assortment of Fresh Baked Muffins, Danishes and Breakfast Breads

## SIGNATURE BREAKFAST BUFFET | \$16

Sliced Fresh Fruit with an Assortment of Fresh Baked Muffins & Danish Scrambled Eggs, Crisp Hickory Smoked Bacon & Country Sausage Links Hash Brown Potatoes or Potatoes O'Brien

## SOUTHERN BREAKFAST BUFFET | \$19

Sliced Fresh Fruit with an Assortment of Fresh Baked Muffins & Danish Traditional Scrambled Eggs, Country Style Breakfast Potatoes, Biscuits with Sausage Gravy, Oatmeal & Berries, Sausage Links & Crisp Apple Smoked Bacon

*Breakfast Buffet Service includes Coffee, Tea & Chilled Orange Juice*

# Plated Breakfast

## BUTTERMILK PANCAKES | \$14

Fluffy Buttermilk Pancakes, Whipped Cream & Maple Syrup Served with Crisp Hickory Smoked Bacon & Breakfast Potatoes

## SIGNATURE BREAKFAST | \$15

Scrambled Eggs, Crisp Hickory Smoked Bacon & Country Sausage Links Breakfast Potatoes & Fresh Seasonal Fruit

## TRADITIONAL QUICHE | \$14

Fresh Baked Quiche with Onions, Spinach, Mushrooms & Boursin Cheese Served with Seasonal Fresh Fruit & Breakfast Potatoes

## CLASSIC EGGS BENEDICT | \$18

Gently Poached Egg atop Canadian Bacon with a Traditional Hollandaise Sauce on an English Muffin Served with Seasonal Fresh Fruit & Breakfast Potatoes

*Plated Breakfasts include an Assorted Pastry Basket for All Guest Tables Coffee, Tea & Chilled Orange Juice*

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# Lunch Buffets

## EXECUTIVE DELI BUFFET | \$21

Mixed Greens Salad with Tomatoes, Cucumbers, Shaved Onion & Shredded Cheese  
Served with Ranch & Balsamic Dressings, Greek Bowtie Pasta Salad  
Selection of Oven Roasted Turkey, Honey Glazed Ham & Italian Salami  
Sliced Cheddar & Provolone Cheeses, Leaf Lettuce, Sliced Tomatoes & Red Onions  
House-made Potato Chips, Selection of Fresh Rolls and Breads, Fresh Baked Cookies

## SOUP & SALAD BUFFET | \$16

Soup Du Jour & Matzo Ball Soup with Fresh Rolls & Butter  
Signature Salad: *Mixed Greens, Craisins, Bleu Cheese, and Toasted Pecans with Sherry Vinaigrette*, Tossed Caesar Salad with Parmesan and Garlic Croutons, Fresh Cut Seasonal Fruit Salad, Marinated Cucumber & Tomato Salad with Fresh Basil & Crumbled Feta Cheese  
Fresh Baked Chocolate Chip Cookies  
Add: Grilled Chicken & Blackened Shrimp | \$4

## THE EXPRESS BUFFET | ONE ENTRÉE \$25 | TWO ENTRÉE \$27 | THREE ENTRÉE \$29

**SALAD STATION:** Mixed Greens Garden Salad with Assorted Toppings, Ranch & Balsamic Dressings, Fresh Sliced Fruit Display & Fresh Rolls and Butter

**ENTRÉES** (Select One, Two or Three)

**Chicken Piccata** *Citrus Caper Glaze*

**Chicken Marsala** *Mushroom Wine Reduction*

**Grilled Salmon** *Teriyaki or Lemon Pepper*

**Sliced Sirloin of Beef** *Mushroom Demi Glaze*

**Roasted Pork Loin** *Bourbon Apple Glaze*

**Caribbean Corvina** *Island Salsa*

**Traditional Baked Ziti or Primavera Tortellini Alfredo**

## CHOICE OF TWO ACCOMPANIMENTS & CHEF'S DESSERT DU JOUR

Seasonal Vegetable Medley | Roasted Asparagus | Roasted Herb Potatoes  
Garlic Mashed Potatoes | Rice Pilaf | Roasted Sweet Potatoes

## SOUTH OF THE BORDER BUFFET | \$23

Tortilla Chips with Fresh Salsa, Black Bean and Corn Salad  
Taco & Fajita Bar with Seasoned Ground Beef and Chicken, Soft and Hard Shells  
Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Pickled Jalapenos, Sour Cream, Cheese Quesadillas, Firecracker Rice & Beans, Cookies & Churros

## THE LITTLE ITALY BUFFET | \$26

Tossed Caesar Salad & Garlic Toast, Chicken Marsala, Zucchini Parmesan, Traditional Baked Ziti, Parmesan and Garlic Meatballs, Tiramisu

Meal Pricing Includes Water, Coffee & Tea Beverage Service  
Fresh Baked Rolls & Butter

**Minimum of 25 Guests Required for Buffet Service**

*All Food & Beverage Items are subject to 22% Service Charge & 7% Sales Tax*



# Plated Lunch

## FIRST COURSE (Select One)

### Club Caesar Salad

Crisp Romaine Lettuce, Grated Parmesan, Herb Croutons & Classic Caesar Dressing

### Fountains Gourmet Salad

Romaine, Bleu Cheese, Dried Cranberries, Walnuts & Poppyseed Dressing

### Fresh Fruit

Fresh Cut Seasonal Fruit

### Cup of Soup Du Jour

## SECOND COURSE (Select up to two options — Required in advance)

*Includes Chef's Choice of Starch and Seasonal Vegetable*

### Signature Salad | \$21

Romaine & Mixed Green Lettuce, Crisp Bacon, Grilled Chicken Breast, Diced Tomatoes, Bleu Cheese, Sliced Avocado & Hard Boiled Egg  
Poppyseed Dressing

### Greek Salmon Salad | \$23

Grilled Salmon, Spring Mix, Tomato, Cucumber & Crumbled Feta  
Greek Vinaigrette

### Vegetable Wellington | \$20

Roasted Garlic Velouté

### Chicken Piccata | \$23

Lemon Butter Caper Sauce

### Chicken Marsala | \$23

Mushroom Wine Sauce

### Rosemary Pork Loin | \$26

Apple Bourbon Reduction

### Caribbean Corvina | \$24

Citrus Beurre Blanc

### Miso Marinated Salmon | \$24

Mango Pineapple Relish

## THIRD COURSE (Select One)

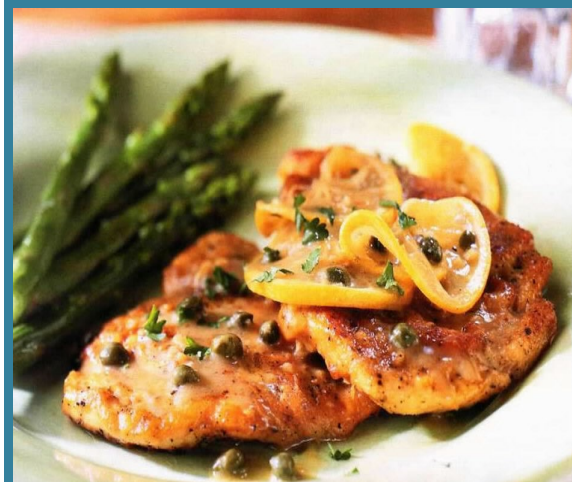
Key Lime Parfait, NY Style Cheesecake with Fresh Fruit, Granny Smith Apple Pie, Red Velvet Cake, Strawberry Shortcake, Tiramisu, Carrot Cake, Chocolate Lava Cake, NY Style Crumb Cake

Plated Meals include:

Water, Coffee & Tea Service, Fresh Baked Rolls & Butter

**Place Cards are Required with Multiple Entrée Selections**

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# Hors d'oeuvres

## COLD DISPLAYS | MINIMUM OF 25 GUESTS REQUIRED

Fresh Garden Vegetable Crudité | 135 per Platter (30 Guests)

Fresh Fruit Display | 115 per Platter (30 Guests)

Artisanal Cheese Display | 150 per Platter (30 Guests)

Trio of Bruschetta | 9 per Person

Caprese, Olive Tapenade & Antipasti  
Assorted Crackers & Crostini

Charcuterie Board | 185 per Platter (30 Guests)

Assorted Italian Meats and Provolone Cheeses, Olives & Artichokes  
Assorted Crackers & Crostini

Smoked Salmon Display | 13 per person

Poached Wild Salmon, Chopped Egg, Onion, Tomato & Capers  
Assorted Crackers & Crostini

## COLD HORS D'OEUVRES | MINIMUM ORDER 50 PIECES

Crab Ceviche in Asian Spoons 5 per piece

Buffalo Mozzarella on Mini Crostini 3 per piece

Jumbo Shrimp Cocktail Shooter 4 per piece

Smoked Salmon Phyllo Cup 3 per piece

Spicy Gazpacho Shooters with Crème Fraiche

Mini Ahi Tuna Poke Bowls 4 per piece

Lobster Salad Cucumber Round 6 per piece

## HOT DISPLAYS | MINIMUM OF 25 GUESTS REQUIRED

Spinach and Artichoke Dip with Tortilla Chips and Baguette | 8 per person

Smoked Fish Dip with Tortilla Chips and Baguette | 10 per person

House Made Meatballs Swedish Style & Traditional with Baguette | 9 per person

## HOT HORS D'OEUVRES | MINIMUM ORDER 25 PIECES

Sea Scallops Wrapped in Bacon | 4 per piece

Mini Beef Wellington | 3 per piece

Spanakopita Phyllo with Lemon Greek Yogurt | 2 per piece

Beef Tartare on Mini Crostini | 3 per piece

Bacon Wrapped Scallops | 4 per piece

Crispy Bourbon Pork | 2.50 per piece

Chicken Souvlaki Bites | 2 per piece

Bruschetta Crostini | 2 per piece

Spinach & Asiago Stuffed Mushrooms | 2.50 per piece

Sausage & Cheese Stuffed Mushrooms | 2.75 per piece

Tenderloin Crostini with Horseradish Cream | 4 per piece

Lollipop Lamb with Mint Jam | 5 per piece

Vegetable Spring Rolls | 2. per piece

Creole Shrimp Beignet | 4 per piece

Chicken Pot Stickers | 2 per piece

All Food & Beverage Items are subject to 20% Service Charge & 7% Sales Tax



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# Dinner Brffets

## SALAD STATIONS (Select Two)

### Fountains Gourmet Salad

Mixed Greens, Bleu Cheese, Dried Cranberries, Pecans  
Sherry Vinaigrette Dressing

### Classic Tossed Caesar

Romaine Lettuce, Parmesan, Herb Croutons  
Tossed in Garlic Caesar Dressing

### Greek Salad

Cucumber, Tomato, Kalamata, Pepperoncini, Feta Cheese  
Balsamic Vinaigrette

### Spinach Salad

Red Onion, Mushroom, Tomato, Cashews  
Ginger Soy Vinaigrette

## ENTRÉES | TWO ENTRÉE \$32 | THREE ENTRÉE \$38

**Chicken Piccata** *Citrus Caper Glaze*

**Pecan Salmon** *Honey Dijon Cream Sauce*

**Tuscan Chicken** *Artichokes, Sundried Tomatoes & Lemon Butter Sauce*

**Caribbean Corvina** *Island Salsa*

**Miso Marinated Salmon** *Pineapple Mango Salsa*

**Vegetable Wellington** *Traditional Marinara Sauce*

**Sliced Sirloin** *Mushroom Demi Glaze*

## ENTRÉE ACCOMPANIMENTS (Select Two)

### VEGETABLES:

Vegetable Medley, Sautéed Green Beans, Grilled Asparagus, Roasted Brussel Sprouts, Ratatouille Vegetables

### STARCHES:

Roasted Fingerlings, Maple Whipped Sweet Potato, Au Gratin, Rice Pilaf

## DESSERTS (Select Two)

Key Lime Parfait, NY Style Cheesecake with Fresh Fruit, Granny Smith Apple Pie, Red Velvet Cake, Strawberry Shortcake, Tiramisu, Carrot Cake, Chocolate Lava Cake, NY Style Crumb Cake

Meal Pricing Includes Water, Coffee & Tea Beverage Service  
Fresh Baked Rolls & Butter

**Minimum of 25 Guests Required for Buffet Service**

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4476 Fountains Drive, Lake Worth, FL 33467

# Themed Dinner Buffets

## TUSCANY DINNER BUFFET | Two Entrée \$35 | Three Entrée \$39

### SALADS

#### Classic Caesar Salad

Romaine Lettuce, Grated Parmesan & Herb Croutons tossed in Garlic Caesar Dressing

#### Traditional Antipasti Display

Italian Meats, Cheeses & Grilled Balsamic Vegetables

### ENTRÉES (Select Two or Three)

**Chicken Cacciatore** Mushrooms, Peppers & Onions in Rustic Tomato Sauce

**Tuscan Chicken** Artichokes, Sun Dried Tomato & Lemon Butter

**Chicken Marsala** Mushroom & Marsala Wine Reduction

**Shrimp Scampi** Oven Baked with a Garlic Butter Sauce

**Marinated Sliced Sirloin** with a Mushroom Demi Glaze

### ACCOMPANIMENTS

**Bowtie Pasta** Roasted Vegetables in a Smoked Tomato Basil Cream Sauce

**Butter Sautéed Vegetables**

### DESSERT

Tiramisu & Italian Rum Cake

## SOUTHERN COMFORT BUFFET | Two Entrées \$33 | Three Entrées \$37

### SALADS

**Field Greens** Carrot, Cucumber and Tomatoes, Buttermilk Ranch

**House-Made Cole Slaw** Creamy Dressing

### ENTRÉES (Select Two or Three)

**Smoked Pulled Pork**

**Baked Chicken Quarters**

**Sliced Brisket**

**Country Fried Chicken**

**Homestyle Meatloaf**

**St. Louis Ribs**

Accompanied by Sweet Memphis and Tangy Carolina BBQ Sauces

### ACCOMPANIMENTS

Baked Beans, Macaroni and Cheese, and Cheddar Jalapeno Corn Bread

### DESSERTS

Apple Pie and Fudge Brownies

## ISLAND SUNSET BUFFET | Two Entrées \$35 | Three Entrées \$39

### SALADS

#### Island Sunset Salad

Spring Mix with Candied Pecans, Berries, Diced Grilled Pineapple & Citrus Vinaigrette

#### Green Banana Confit Salad

### ENTRÉES (Select Two or Three)

**Sliced Sirloin** Rum Reduction and Pico de Gallo

**Jerk Marinated Chicken** Tomato Salsa

**Bronzed Corvina** Key Lime Ginger Sauce

**Cajun Shrimp** Garlic Butter

**Roasted Pork Tips** Chimichurri

### ACCOMPANIMENTS

Citrus Grilled Vegetables, Caribbean Rice & Fried Sweet Plantains

### DESSERTS

Key Lime Pie & Coconut Layer Cake

Includes Water, Coffee & Tea Beverage Service & Fresh Baked Rolls & Butter

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# Plated Dinner

## FIRST COURSE SALADS (Select One)

### Caesar Salad

Crisp Romaine Lettuce, Grated Parmesan, Herb Crostini, Classic Caesar Dressing

### Fountains Gourmet Salad

Mixed Greens, Bleu Cheese, Dried Cranberries, Pecans, Sherry Vinaigrette Dressing

## ENTRÉE (Select up to two options — Required in advance)

**Tuscan Chicken** Artichokes, Sundried Tomatoes & Lemon Butter Sauce | \$32

**Chicken Piccata** Citrus Caper Glaze | \$32

**Chicken Marsala** Mushroom Wine Sauce | \$32

**Cajun Pork Loin** Topped with Apples & Shallot Bourbon | \$34

**Citrus Grilled Salmon** Citrus Caper Glaze | \$35

**Pecan Encrusted Salmon** Honey Dijon | \$35

**Caribbean Corvina** Island Salsa | \$35

**Seared Day Boat Scallops** Fennel Coulis | \$36

**Cajun Jumbo Shrimp** Roasted Garlic Cream | \$36

**Filet Mignon** Bearnaise Sauce | 6oz \$39 | 8oz | \$45

**Sliced Beef Sirloin** Mushroom Demi Glace | \$36

**NY Strip** Wild Mushroom Confit & Port Demi Glace | \$40

**Braised Short Rib** Red Wine Reduction | \$40

**Vegetable Wellington** Traditional Marinara Sauce | \$28

**Jumbo Lump Crab Cakes** Remoulade Sauce | \$36

## ACCOMPANIMENTS (Select Two)

### VEGETABLES

Vegetable Medley

Roasted Brussel Sprouts

Sautéed Green Beans

Grilled Asparagus

Ratatouille Vegetables

### STARCHES

Roasted Fingerling Potatoes

Dauphinoise Potatoes

Maple Whipped Sweet Potatoes

Garlic Mashed Potatoes

## THIRD COURSE DESSERTS (Select One)

Key Lime Parfait, NY Style Cheesecake with Fresh Fruit, Granny

Smith Apple Pie, Red Velvet Cake, Strawberry Shortcake,

Tiramisu, Carrot Cake, Chocolate Lava Cake, NY Style Crumb Cake

Plated Meals include:

Water, Coffee & Tea Service, Fresh Baked Rolls & Butter

**Place Cards are Required with Multiple Entrée Selections**

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# Menu Enhancements

**CARVING STATIONS** | \$100 Chef Attendant Fee Per Attendant  
Carving stations can be added to any buffet or reception package

**Whole Roasted Turkey** with Cranberry Aioli | **\$14 per person**

**Roasted Prime Rib of Beef** with Au Jus & Horseradish Aioli | **\$23 per person**

**Pineapple Glazed Ham** with Honey Mustard Aioli | **\$15 per person**

**Peppercorn Tenderloin** with Au Jus & Horseradish Creme | **\$25 per person**

**SIDE STATIONS** | \$100 Chef Attendant Fee Per Attendant  
Action stations can be added to any buffet or reception package

**Pasta Station** | **\$15 per person**

Sautéed to Order Bowtie & Penne Pasta with Alfredo & Traditional Marinara With Grilled Chicken, Shrimp, Meatballs, Sliced Mushrooms, Julienned Peppers, Black Olives, Tomato, Red Onion & Freshly Grated Parmesan Cheese

**Mashed Potato & Veggie Bar** | **\$11 per person**

Yukon Gold Mashed Potatoes, Mashed Sweet Potatoes, Chef's Vegetable Du Jour, Assorted Toppings to include: Chopped Bacon, Cheese, Chives, Sour Cream, Toasted Pecans, Maple Glaze & More

**Soup & Salad Bar** | **\$10 per person**

Soup Du Jour & Matzo Ball Soup with Fresh Rolls & Butter  
Romain & Mixed Greens with Assorted Toppings & Dressings

**Risotto Station** | **\$17 per person**

Sautéed to Order Arborio Rice with Sweet Peas, Sliced Mushrooms, Spinach, Red Onion, Tomato, Italian Sausage, Shrimp, Chicken & Assorted Cheeses

**Paella Station** | **\$19 per person**

Sautéed to Order Saffron Rice with Chorizo, Julienne Peppers, Red Onion, Sliced Mushrooms, Sweet Peas, Chicken, Shrimp & Mussels

## DESSERT STATIONS

Dessert stations can be added to any buffet or reception package

**Gourmet Sundae Bar** | **\$9 per person**

Premium Vanilla & Chocolate Ice Cream, Hot Fudge, Chopped Nuts, Rainbow Sprinkles, M&M's, Chocolate Chips, Oreo Cookies, Cherries Whipped Cream

**The Ultimate Chocolate Fondue** | **\$10 per person**

Semi Sweet Chocolate, Fresh Strawberries and Pineapple, Rice Krispy Bites, Marshmallows, Pound Cake Squares & Pretzel Sticks

**Indoor S'mores Bar** | **\$6 per person**

Chocolate, Marshmallows and Graham Crackers made to order

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# Bar & Beverage

## A LA CARTE DRINK PRICING

**Soft Drinks & Bottled Water | \$3**

**House Wines | \$8**

*Chardonnay, Pinot Grigio, Cabernet & Merlot*  
(Premium Wines Available Per Bottle, Price Varies)

**Domestic Beer | \$5**

*Bud, Bud Light, Michelob Ultra, Miller Lite & Yuengling*

**Imported Beer | \$6**

*Corona, Corona Lite, Heineken & Heineken Lite*

**Call Liquor | \$10**

*Absolute, Tito's, Tanqueray, Captain Morgan, Seagram's 7, Dewar's, Jack Daniels, Jose Cuervo*

**Premium Liquor | \$12**

*Ketel One, Bombay Sapphire, Johnnie Walker, Crown Royal, Woodford Reserve, Patron*

**Mimosa | \$8.**

**Sangria | \$9**

## OPEN BAR & BEVERAGE PACKAGES

### Non-Alcoholic Beverage Bar

**Unlimited Service: 2 Hours \$9 | 4 Hours \$14**

*Iced Water, Coffee, Tea & Chilled Orange Juice*  
*Iced Tea, Assorted Sodas*

### Beer & Wine Bar

**Unlimited Service: 1 Hour \$12 | 2 Hours \$20 | 3 Hours \$26 | 4 Hours \$32**

*House Wine, Choice of Two Domestic Bottled Beers & Soda Package*

### Call Bar

**Unlimited Service: 1 Hour \$18 | 2 Hours \$26 | 3 Hours \$33 | 4 Hours \$39**

*House Wine, Choice of Two Domestic Bottled Beers, Call Liquors & Soda Package*

### Premium Bar

**Unlimited Service: 1 Hour \$21 | 2 Hours \$29 | 3 Hours \$36 | 4 Hours \$41**  
**Each Additional Hour \$14**

*House Wine, Choice of Two Domestic and One Imported Bottled Beer, Call Liquors, Premium Liquors & Soda Package*

**Citrus White or Red Sangria | \$135 Per Gallon**



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## *Additional Offerings*

Onsite Ceremony Spaces  
Personal Package Customization  
Ice Sculptures  
Craft Beer Packages  
High End Wine Packages  
Late Night Stations  
S'mores Bar  
Mini Pastry Bar  
Flambé & Flaming Coffee Stations  
Patio Spaces



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## *Additional Services*

Valet Service  
\$3 per car

Bridal Party Attendant  
\$150 per attendant

## *Room Rentals*

Grand Ballroom  
\$1,500

Lounge  
\$750

Ballroom B  
\$1,000

Ceremony Space  
\$1,000

Pub  
\$1,000

Grand Ballroom & Lounge  
\$1,800

A photograph of a wedding celebration. In the center, a bride and groom are smiling. They are surrounded by guests, some of whom are holding up lit sparklers, creating a festive atmosphere. The background is slightly blurred, showing an indoor setting with warm lighting.

Say "Yes!"

**TO FOUNTAINS COUNTRY CLUB**

**To book an event please contact:**

*Catering Department*

**561-642-2706**

**Lkuhl@Fountainscc.com**

**Check out our Sister-Club: Indian Spring Country Club in Boynton Beach!**

**[www.IndianSpringCC.com](http://www.IndianSpringCC.com)**

**11501 El Clair Ranch Rd. Boynton Beach, FL 33437**