



BANQUET MENUS

CITRUS CLUB

WELCOME

Thank you for considering Citrus Club for your upcoming event. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Citrus Club is the ideal location for hosting both corporate and social events alike. The club is conveniently located on the 18th floor of the first high rise in Orlando in the heart of Downtown. Every private space has a stunning view with sunset backdrops. We were established 50 years ago and currently have state of the art Audio Visual Equipment, 7 private dining rooms with versatile spaces, and elegant settings.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planners stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Each and every event hosted at Citrus Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the event space
- On-site Banquet Captain
- Standard table linens in black, white or ivory
- Complimentary votive candles
- Comfortable banquet chairs and tables
- Plate-ware, glassware and silverware
- State of the art Audio Visual equipment for presentations
- Attached parking garage
- Full service lobby, main entrance off of Orange Avenue
- Complimentary Room Rental and basic Audio Visual for members

Enclosed you will find more information about our pricing, amenities, capabilities and more. Feel free to contact our Private Event Team with any questions you may have. We look forward to working with you on making your event a success!



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All food and beverage purchases are subject to an automatic 6.5% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS





PLATED BREAKFAST

Priced Per Person
Coffee, Tea, and Juice Service Included

The Classic | 23

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Biscuit, Seasonal Fruit

Citrus Scramble Bowl | 21

Scrambled Eggs, Ham, Sliced Mushrooms, Diced Tomatoes, Cheddar Jack Cheese, Crispy Potatoes, Seasonal Fruit

Lighter Side | 21

Scrambled Eggs, Turkey Sausage, Wheat Toast, Seasonal Fruit

Chef's Frittata | 19

Mediterranean Vegetable Frittata, Breakfast Potatoes, Seasonal Fruit

CLUB BREAKFAST

Priced Per Person
Minimum of 24 Guests Required
Coffee, Tea, and Juice Service Included

Classic Continental | 19

Seasonal Fruit & Berries
Bagels & Cream Cheese
Breakfast Breads
Berry Jam & Butter
Fresh Honey
Chobani Greek Yogurts & Granola

Healthy Choice | 22

Egg White Frittatas with Asparagus,
Gruyere, and Sun-Dried Tomatoes
Turkey Sausage
Seasonal Fruit & Berries
Whole Grain English Muffins
Bran Muffins & Breakfast Breads
Berry Jam & Butter
Fresh Honey
Naked Fruit Smoothies

Sunrise Buffet | 27

Scrambled Eggs
with Cheddar Cheese and Chives
Crispy Bacon & Sausage Links
Breakfast Potatoes
Seasonal Fruit & Berries
Assorted Muffins & Breakfast Breads
Berry Jam, Butter, and Fresh Honey
Chobani Greek Yogurts

BUILD YOUR OWN BREAKFAST

30 Per Person

Minimum of 24 Guests Required

Coffee, Tea, and Juice Service Included

Includes:

- **Seasonal Fruit & Berries**
- **Breakfast Breads**
- **Chobani Greek Yogurts**
- **Granola**

Farm Fresh Eggs - Select One

- Scrambled with Cheddar Jack Cheese and Fresh Herbs
- Roasted Vegetable Frittata

Breakfast Meats - Select One

- Crispy Bacon & Sausage
- Turkey Sausage
- Canadian Bacon

Breakfast Sides - Select Two

- Crispy Breakfast Potatoes
- Steel Cut Oatmeal - Toppings
- Cheese Grits - Monterey Jack & Cheddar
- Cinnamon French Toast - Maple Syrup
- Club-Made Regular and Blueberry Pancakes - Maple Syrup
- Overnight Oats

BREAKFAST ENHANCEMENTS

Priced Per Person

Omelettes Made to Order | 11

*Requires Chef Attendant Fee of 125

Applewood Smoked Bacon, Country Ham, Trio of Cheeses, Diced Tomato, Sliced Mushrooms, Diced Onion, Bell Pepper, Spinach, Jalapenos

Waffle Bar | 9

Buttermilk and Whole Wheat Waffles, Warm Maple & Blueberry Syrups, Toasted Pecans, Vanilla Cream, Shaved Chocolate, Fresh Berries, Local Jam

French Toast Bar | 9

Brioche French Toast, Warm Maple & Blueberry Syrups, Toasted Pecans, Vanilla Cream, Shaved Chocolate, Fresh Berries, Local Jam

Avocado Toast Bar | 9

Assorted Toasted Breads, Avocados, Hard Boiled Eggs, Shaved Onions, Diced Tomatoes, Balsamic Glaze, Micro Greens

Strawberry Yogurt Mousse | 4.50

Seasonal Berry Compote & Granola Crunch

Oatmeal Station | 4.50

Assorted Toppings

Smoked Salmon and Bagels | 6.75

Assorted Toppings and Cream Cheese

Fruit & Berry Smoothie Shooters | 4.50

Frittata | 4.50

Smoked Ham & Swiss Cheese, or Vegetarian

Assorted Muffins & Danishes | 25 Per Dozen

Assorted Bagels & Cream Cheese | 27 Per Dozen



BUILD YOUR OWN BRUNCH

40 Per Person

Minimum of 24 Guests Required

Coffee, Tea, and Juice Service Included

Includes:

- **Farm Fresh Scrambled Eggs**
Cheddar Jack Cheese & Fresh Herbs
- **Applewood Smoked Bacon**
- **Cinnamon French Toast - Maple Syrup**
- **Seasonal Fruit & Berries**
- **Breakfast Breads - Berry Jam, Butter,**
Fresh Honey

Salad or Soup - Select One

- Citrus Club House Salad
- Tomato Caprese Salad
- Kale Berry Salad
- Quinoa Salad
- Soup of the Moment
- She Crab Soup - Additional 3++ Per Person

Entrees - Select Two

- Chicken Francese - Lemon Butter Sauce
- Free Range Chicken Breast -
Sage Cream Sauce
- Pan Seared Salmon - Apricot Glaze
- Shrimp Tortellini - Pesto Cream Sauce

PLATED LUNCH

33 Per Person

Includes Salad, Dessert Course, Coffee, Tea, and Bread Service

Chef's Choice Seasonal Accompaniments

Two Entree Selection 3 Per Person | Three Entree Selection 5 Per Person

Multiple entree selections will require place cards with meal indicators

Final selections are due 7 business days prior to your event

SALADS

Citrus Club Signature

Mixed Greens, Spiced Pecans, Feta Cheese,
Dried Cranberries, Balsamic Vinaigrette

Triple Berry

Kale and Mixed Greens, Berries, Feta Cheese,
Toasted Almonds, Strawberry Vinaigrette

Sunset Caesar

Shaved Pecorino Romano, Romaine,
Sun-Dried Tomato, Garlic Croutons

Grilled Vegetable

Romaine Lettuce, Arugula, Walnuts,
Seasonal Grilled Vegetables, Balsamic Vinaigrette

ENTRÉES

Citrus Blackened Chicken

Citrus Beurre Blanc

Thai Chicken

Oven Roasted, Mae Ploy Sweet Chili Glaze

Chicken Francese

Lemon Butter Sauce

Chicken Florentine

Mushrooms, Spinach, Parmesan Cheese

Grilled Cumin Chicken

Chimichurri Sauce

Prime Center Cut Sirloin Filet

Rosemary Boursin Espagnole Sauce

Roasted Salmon Filet

Lemon Dill Cream

Teriyaki Glazed Salmon

Toasted Pepitas, Sliced Green Onions

Caribbean Mahi

Mango Pineapple Salsa

Ratatouille Stack - Gluten Free, Vegan
Eggplant, Roasted Red Pepper, Tomato,
Red Onion, Yellow Squash, Zucchini,
Tomato Marinara

Southwest Cauliflower Quesadilla - Vegetarian
Spinach Tortilla, Southwest Spiced Roasted
Cauliflower, Cheddar Jack Cheese, Onions,
Peppers, Black Bean Salsa

Quinoa Bowl - Gluten Free, Vegetarian
Warm Quinoa, Chef's Choice Toppings

DESSERTS

Lemon Meringue Tart

Vanilla Bean Cheesecake

Grand Marnier Anglaise

Turtle Cheesecake

Lemon & Blueberry Cheesecake

Trio of Mini Chocolate Desserts

Carrot Cake

Traditional Key Lime Pie

Raspberry Sauce

Chocolate Bourbon Bundt Cake

Caramel Pecan Glaze

Oreo Mousse Bar

Kahlua Chocolate Tart

Seasonal Chef's Selection

Flourless Chocolate Torte

Gluten Free

Fresh Berries

Chantilly Cream

Ask us about customizing your dessert with your logo for a unique touch at your event!

DELI EXPRESS

26 Per Person
Minimum of 24 Guests Required
Coffee & Tea Service Included
Add Soup Du Jour 4 Per Person

House Salad

Tomato Mozzarella Salad

Mediterranean Orzo Pasta Salad

Fresh Fruit

Sliced Smoked Turkey Breast

Sliced Honey Ham

Tuna Salad

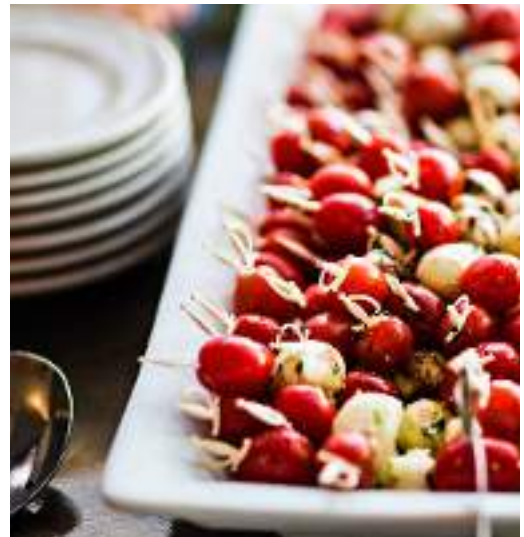
Roasted Chicken Salad

Assorted Rolls & Sliced Breads

Sliced Cheeses

Assorted Sandwich Toppings & Spreads

Cookies & Brownies



CLUB MADE WRAPS

28 Per Person
Minimum of 24 Guests Required
Coffee & Tea Service Included
Add Soup Du Jour 4 Per Person

House Salad

Tomato Mozzarella Salad

Mediterranean Orzo Pasta Salad

Fresh Fruit

Kettle Chips

Grilled Chicken Caesar Wrap

Warm Turkey Wrap - Caramelized Onion, Swiss Cheese

Grilled Vegetable Wrap - Boursin Cheese

Cookies & Brownies





BUILD YOUR OWN LUNCH

35 Per Person
Minimum of 24 Guests Required
Coffee & Tea Service Included
Add Soup du Jour 4 Per Person

INCLUDES:

Chef's Seasonal Vegetables & Starch
Bread & Butter
Trio of Miniature Desserts

SALADS - SELECT TWO

Citrus Club Signature Salad
Tomato Mozzarella Salad
Sunset Caesar Salad
Mediterranean Orzo Pasta Salad
Quinoa Salad
Red Bliss Potato Salad
Fresh Fruit Salad

ENTREES - SELECT TWO

Thai Chicken
Mae Ploy Sweet Chili Glaze

Sliced Jerk Pork
Apple Chutney

Seared Catch of the Day
Lemon Cream Sauce

Flank Steak
Red Wine Espagnole

Blackened Chicken
Cajun Cream Sauce

Chicken Milanese
Fresh Mozzarella, Basil

Pan Seared Salmon
Apricot Glaze



MEETING PACKAGES

Priced Per Person
 Minimum of 10 Guests Required

BOARD ROOM | 54

All Day Beverage Package
 Coffee, Iced Tea, Bottled Water,
 Assorted Sodas

Classic Continental Breakfast

Deli Express Lunch

Hospitality Break

Club Audio/Visual Equipment

Citrus Club Notepads and Pens

CORPORATE PACKAGE | 65

All Day Beverage Package
 Coffee, Iced Tea, Bottled Water,
 Assorted Sodas

Classic Plated Breakfast

Three Course Plated Lunch

Hospitality Break

Club Audio/Visual Equipment

Citrus Club Notepads and Pens

EXECUTIVE SEMINAR | 85

All Day Beverage Package
 Coffee, Iced Tea, Bottled Water,
 Assorted Sodas

Classic Plated Breakfast

Three Course Plated Lunch

Hospitality Break

One Hour Open Beer & Wine
 Package

Chef's Choice Three
 Hors d'oeuvres

Club Audio/Visual Equipment

Citrus Club Notepads and Pens

SNACK STATIONS

Priced Per Person | Based on One Hour Break

ENERGY SNACK PACK | 9

M&M and Peanut Trail Mix, Ginger Wasabi Snack Mix, Pretzels, Popcorn, Kettle-Style Potato Chips, French Onion Dip

SWEET & SALTY | 9

Popcorn, Kettle-Style Potato Chips, French Onion Dip, Chocolate Chip Cookies, Blondie Bars, Fresh Fruit Kabobs

SWEET TOOTH | 10

Warm Cookies, Mini Dessert Shooters, Double Chocolate Brownies, Assorted Mini Candy Bars

SOUTH OF THE BORDER | 10

Crispy Tortilla Chips, Southwest Salsa, Green Chili Queso, Cilantro Lime Guacamole, Chili Spiced Chicken & Cheese Quesadillas

HEALTH BREAK | 11

Mixed Nuts, Whole Fresh Fruit, Granola Bars, Naked Fruit Smoothies, Domestic Cheese & Crackers, Cucumber Infused Water

LOW-CARB BREAK | 11

Farmer's Market Crudites, Low-Fat Ranch Dressing, Roasted Mixed Nuts, Gourmet Olives, Beef Jerky, Strawberry & Basil Infused Water

FRESH & SAVORY | 11

Farmer's Market Crudites, Truffle Oil Ranch Dressing, Chickpea Hummus, Pita Chips, Kettle-Style Potato Chips, Bacon-Horseradish Dipping Sauce, Citrus Infused Water



NON-ALCOHOLIC BEVERAGES

BEVERAGE PACKAGE

Priced Per Person

Fiji Bottled Water, Pepsi Products, Sparkling Flavored Water, Iced Tea, Citrus Tea, Regular & Decaf Coffee, Hot Tea

2 Hours | 9

3 Hours | 11

4 Hours | 13

8 Hours | 17

A LA CARTE BEVERAGES

Priced Per Item

Assorted Pepsi Products | 3.75

Fiji Bottled Water | 4.25

Chilled Starbucks Refreshers, Assorted Coffees, Flavored Sparkling Water | 4.25

Assorted Energy Drinks | 5

Regular & Decaf Coffee | 27 Per Pitcher

Iced Tea & Citrus Tea | 27 Per Pitcher



PLATED DINNER

50 Per Person | Duet Entrees Priced Per Person, Choose One Entree for Your Entire Group
Includes Salad or Soup, Dessert Course, Coffee, Tea, and Bread Service
Add Fourth Course 4 Per Person
Two Entree Selection 3 Per Person | Three Entree Selection 5 Per Person
Multiple entree selections will require place cards with meal indicators
Final selections are due 7 business days prior to your event

SOUPS

Tuscan Tomato & Sweet Basil
Pesto Croutons

Signature She Crab
Lump Crab and Sherry Cream 3++ Additional Per Person

Chef's Seasonal Selection

SALADS

Citrus Club Signature
Mixed Greens, Spiced Pecans, Feta Cheese,
Dried Cranberries, Balsamic Vinaigrette

Triple Berry
Kale and Mixed Greens, Berries, Feta Cheese,
Toasted Almonds, Strawberry Vinaigrette

Strawberry
Mesclun Greens, Strawberries, Granny Smith Apples,
Toasted Walnuts, Goat Cheese, Poppy Seed Dressing

Wedge Salad
Iceberg Lettuce, Bacon, Bleu Cheese Crumbles,
Grape Tomatoes, Cucumbers, Truffle Oil Ranch Dressing

Farmers Market
Seasonal Greens, Shaved Radish, Tear Drop Tomato,
Roasted Market Vegetables, Champagne Vinaigrette

Sunset Caesar
Shaved Pecorino Romano, Romaine,
Sun-Dried Tomato, Garlic Croutons

Caprese
Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto,
Balsamic Glaze, Basil

PLATED DINNER

DUET ENTRÉES

Roasted Chicken & Seared Salmon | 53
Sage Cream Sauce, Lemon Beurre Blanc,
Parmesan Risotto Cake, Roasted Asparagus,
Candied Roma Tomato

Filet Mignon & Crab Cake | 65
Red Wine Demi, Cilantro Aioli,
Smashed Red Bliss Potatoes,
Roasted Asparagus, Candied Roma Tomato

Filet Mignon & Shrimp | 65
Horseradish Cream, Lemon-Infused Olive Oil,
Potato Parsnip Puree, Roasted Asparagus,
Candied Roma Tomato

Filet Mignon & Grouper | 69
Rosemary Compound Butter, Sherry Crab Cream Sauce,
Roasted Garlic Mashed Potatoes, Roasted Asparagus,
Candied Roma Tomato

ENTREES

Chicken Florentine
Mushrooms, Spinach, Parmesan Cheese

Airline Chicken Breast
Sweet Potato Puree, Broccoli, Sage Cream Sauce

Herb Crusted Salmon
Quinoa, Roasted Squash, Zucchini, Spinach,
Sun-Dried Tomato Pesto

Shrimp Tortellini
Cheese Tortellini, Shrimp, Pesto Cream Sauce

Caribbean Mahi
Coconut Jasmine Rice, Roasted Asparagus,
Pineapple Mango Salsa

Pan Seared Grouper
Tarragon Basmati Rice, Sherry Crab Cream Sauce,
Asparagus, Candied Tomato

Crab Cake
Basmati Rice, Asparagus, Cilantro Lime Aioli

Prime Cut Center Sirloin Filet
Roasted Garlic Mashed Potatoes, Asparagus,
Gorgonzola Rosemary Espagnole

7oz Grilled Filet Mignon | Market Price
Roasted Garlic Mashed Potatoes, Asparagus,
Gorgonzola Rosemary Espagnole

Ratatouille Stack | Gluten Free, Vegan
Eggplant, Roasted Red Pepper, Tomato, Red Onion,
Yellow Squash, Zucchini, Tomato Marinara

Grilled Cauliflower Steak | Gluten Free, Vegan
Sweet Potatoes, Roasted Pepper Quinoa,
Cilantro and Lime Emulsion

Portobello Mushroom | Gluten Free, Vegan
Roasted Pepper and Thyme Quinoa, Grilled Asparagus,
Squash, Zucchini, Balsamic Glaze

DESSERTS

Lemon Meringue Tart

Vanilla Bean Cheesecake - Grand Marnier Anglaise

Turtle Cheesecake

Lemon & Blueberry Cheesecake

Traditional Key Lime Pie - Raspberry Sauce

Trio of Mini Chocolate Desserts

Carrot Cake

Chocolate Bourbon Bundt Cake - Caramel Pecan Glaze

Triple Chocolate Mousse Torte

Kahlua Chocolate Tart

Seasonal Berries - Chantilly Cream

Flourless Chocolate Torte - Gluten Free

Ask us about customizing your dessert with your logo for a unique touch at your event!

BUILD YOUR OWN DINNER

Two Entrees 54 Per Person | Three Entrees 62 Per Person
Add Soup du Jour 4 Per Person | Additional Side 3 Per Person
Minimum of 24 Guests Required
Coffee & Tea Service Included

LOCAL & SEASONAL GREENS - SELECT TWO

Citrus Club Signature

Mixed Greens, Spiced Pecans, Feta Cheese,
Dried Cranberries, Balsamic Vinaigrette

Triple Berry

Kale and Mixed Greens, Berries, Feta Cheese,
Toasted Almonds, Strawberry Vinaigrette

Caprese

Buffalo Mozzarella, Vine Ripe Tomatoes,
Pesto, Balsamic Glaze, Basil

Sunset Caesar

Shaved Pecorino Romano, Romaine,
Sun-Dried Tomato, Garlic Croutons

Strawberry

Mesclun Greens, Strawberries, Toasted Walnuts,
Granny Smith Apples, Goat Cheese,
Poppy Seed Dressing

ENTREES - SELECT TWO OR THREE

Chicken Marsala

Creamy Mushroom Sauce

Southwest Mahi

Chipotle Lime Sauce

Roasted Pork Mojo

Citrus Braised, Garlic, Fresh Cilantro

Flank Steak

Rosemary Mushroom Espagnole

Roasted Salmon

Cucumber Dill Cream Sauce

Chicken Piccata

Lemon Butter Sauce, Capers

Cajun Chicken

Orange Thyme Cream Sauce

Grilled Chicken Pasta

Pesto Cream, Sun-Dried Tomato, Pecorino Romano

Baked Ziti - Vegetarian

Penne Pasta, Ricotta Cheese, Mozzarella,
Tomato Sauce, Parmesan Cheese

SIDES - SELECT TWO

Roasted Garlic Mashed Potatoes

Roasted Asparagus

Rice Pilaf

Roasted Cauliflower & Broccoli

Lemon Herb Broccolini

Glazed Carrots

Crispy Fingerling Potatoes

Mashed Sweet Potatoes

Fire Grilled Vegetable Medley

DESSERT DISPLAY

Seasonal Fruit Tart

Mini Key Lime Pies

Cheesecake Shooter

Chocolate Decadence Shooter

CARIBBEAN BUFFET

54 Per Person
Minimum of 24 Guests Required
Coffee, Tea, and Bread Service Included

Island Salad

Romaine, Mandarin Oranges, Toasted Almonds, Tomatoes, Citrus Vinaigrette

Tropical Fruit Salad

Toasted Coconut

Coconut Shrimp

Apricot Sauce

Caribbean Jerk Chicken

Pineapple Mango Salsa

Roasted Pork Mojo

Citrus Braised, Garlic, Fresh Cilantro

Maduros

Purple Potato Yucca Mash

Tomato Garlic Green Beans

Coconut Flan

Tres Leches Cake

Guava Cheesecake

ITALIAN BUFFET

54 Per Person
Minimum of 24 Guests Required
Coffee, Tea, and Bread Service Included

Olive Tapenade Bruschetta

Kalamata Olives, Olive Oil, Garlic Crostini

Tomato Caprese

Sliced Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze

Traditional Caesar Salad

Romaine, Shaved Pecorino Romano, Crostini Croutons, Caesar Dressing

Chicken Picatta

Lemon Beurre Blanc, Capers

Shrimp Scampi

Fettuccini, Garlic Buttered Shrimp, Fresh Parsley

Ratatouille

French Style Vegetable Stew

Roasted Garlic Mashed Potatoes

Mini Chocolate Chip & Pistachio Cannolis

Espresso Panna Cotta

Italian Cream Cake

STEAK & CHAMPAGNE BUFFET

68 Per Person
Minimum of 24 Guests Required
Coffee, Tea, and Bread Service Included
Requires Chef Attendant Fee of \$125

Spinach Salad

Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

Wedge Salad

Iceberg Lettuce, Bacon, Tomato, Bleu Cheese

Poached Shrimp Cocktail

Grilled Lemon, Cocktail Sauce

Black Pepper Crusted Prime Rib Carving Station

Natural Pan Jus, Horseradish Cream

Bourbon Chicken Breast

Bourbon Reduction, Wild Mushrooms

Roasted Asparagus

Crispy Fingerling Potatoes

Artisan Bread Basket

Kahlua Chocolate Tart

Strawberry Fruit Tart

Vanilla Panna Cotta Shooter

Champagne Toast



MIX AND MINGLE

HORS D'OEUVRES

Priced Per Piece
25 Piece Increments

Sea

Smoked Salmon | 3.50
Locally Sourced Salmon, Crostini,
Chive Cream Cheese

Brazilian Tuna Tartare | 4.50
Wonton Crisp, Toasted Coconut

Shrimp Ceviche Shooters | 5
Pineapple Pico De Gallo

Shrimp Cocktail Skewer | 5
Lemon Wedge, Cocktail Sauce

Bacon Wrapped Scallops | 4.50
Bay Scallops, Hickory Smoked Bacon

Mini Crab Cake | 5
Chipotle Lime Aioli

Coconut Shrimp | 5
Sweet Chili Glaze

Crab Rangoon | 3.50
Sweet Thai Chili

Land

Beef Carpaccio Crostini | 4.50
Horseradish Crème Fraiche, Gremolata

Filet Bleu Cheese Mushroom Puff | 5
Tender Filet, Bleu Cheese, Puff Pastry

Miniature Beef Wellington | 5
Tender Beef, Puff Pastry

Crispy Beef Empanada | 3.50
Salsa Verde

Bacon & Bleu Cheese Meatball | 5
Balsamic Drizzle

Cashew Chicken Spring Roll | 4
Asian Cashew Chicken, Citrus Teriyaki Sauce

Mini Beef Sliders | 5
Caramelized Onion, Bacon Jam

Pecan Chicken Tenders | 4
Bourbon Maple Dipping Sauce

Buffalo Chicken Beggars Purse | 4
Bleu Cheese Crema

Antipasto Skewer | 4
Salami, Cherry Tomatoes, Fresh Buffalo
Mozzarella, Black Olive, Italian Marinade

Earth

Traditional Bruschetta | 3.50
Diced Tomato, Fresh Basil, Balsamic Reduction,
Shaved Parmesan

Tomato Caprese Skewer | 3.50
Fresh Buffalo Mozzarella, Cherry Tomatoes,
Balsamic Reduction

Crispy Vegetable Spring Roll | 3.50
Thai Dipping Sauce

Hummus Shooter | 3
Celery, Carrots

Spinach & Artichoke Tartlet | 3.50

Spinach & Vegetable Dumpling | 3.50
Vegan, Soy Drizzle, Toasted Sesame Seeds

Downtown Grilled Cheese | 4.50
Rosemary Olive Oil Bread, Gruyere Cheese,
Charred Cherry Tomato

Rustic Fig, Sweet Onion, Goat Cheese Tart | 5

Wild Mushroom Tart | 3.50

Warm Brie with Pecan Caramel Sauce | 3.50
Crostini, Pecan Caramel Sauce

Raspberry & Almond Brie | 3.50
Puff Pastry, Grand Marnier Sauce

Three Cheese Arancini | 5
Arborio Rice, Parmesan, Provolone,
Smoked Mozzarella, Marinara Sauce

Truffle Infused Mac n Cheese Bites | 4

MARKET STANDS & BUTCHER BLOCKS

Priced Per Person
Minimum of 50 Guests Required
Based on 90 Minutes of Service
*Attendant Fee of 125 Required

Antipasti | 14

Italian Charcuterie, Local Cheeses, Grilled Vegetables, Olives, Onion Jam, Lavosh, Artisan Breads

Artisan Cheese Display | 12

Local and Imported Cheeses, Seasonal Fruit, Lavosh, Toasted Bagels, Artisan Breads

Mediterranean Vegetable Display | 10

Grilled Vegetable Display, Roasted Red Pepper and Traditional Hummus, Artichokes, Olives, Lavosh, Pita Chips, Artisan Breads

Street Tacos* | 15

Cast Iron Shrimp, Roasted Chicken Verde, Chili Spiced Flank Steak, Queso Fresco, Flour Tortillas, Chipotle Cabbage Slaw, Avocado Salad, Pico De Gallo, Shredded Lettuce

Raw Bar | Market Price

Pick any Three: Oysters, Shrimp, Mussels, Alaskan King Crab Legs, Stone Crab Claws (When In Season) Fresh Horseradish, Sweet Mustard Sauce, Cocktail Sauce, Fresh Lemons

The Asian Box* | 15

Crispy Veggie Spring Rolls, Steamed BBQ Buns, Pork Pot Stickers, Firecracker Shrimp, Spicy Tofu Salad, Sweet Chili Sauce, Soy Reduction, Teriyaki, Wok Fried Rice

Italian* | 15

Classic Linguini Carbonara, Cheese Ravioli & Sausage Ragout, Parmesan Cream Sauce, Club-Made Garlic Bread, Parmesan Cheese, Herb Oil, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Not Your Momma's Mac & Cheese* | 14

Classic Mac & Cheese, Penne with Grilled Steak & Bleu Cheese Cream, Rigatoni with Lobster Parmesan Cream, Garlic Bread Sticks, Parmesan & Cheddar Jack Cheeses, Bacon Bits, Scallions



Pho Station* | 14

House Made Broth, Beef, Pork & Chicken, Cilantro, Lime Wedges, Sliced Jalapenos, Bean Sprouts, Diced Green Onions, Sriracha

Create Your Own Poke Bowl* | 18

Tuna, Chicken, Shrimp, Mixed Greens, Rice, Avocado, Sliced Jalapenos, Seaweed Salad, Soy Sauce, Sesame Seeds, Sriracha

Herb Crusted Salmon | 14

Lemon Dill Sour Cream, Capers Relish, Toasted Lavosh

Slow Roasted Cajun Turkey Breast* | 15

Pan Gravy, Silver Dollar Rolls, Seasonal Fruit Chutney

Bone-In Country Ham* | 15

Buttermilk Biscuits, Local Honey, Bourbon Brown Sugar Glaze

Fire Grilled Beef Tenderloin* | 25

Horseradish Cream, Silver Dollar Rolls, Grain Mustard, Red Wine Pan Jus

Pepper Crusted Prime Rib* | 19

Silver Dollar Rolls, Horseradish Cream, Pan Jus

SWEET STATIONS

Priced Per Person
Minimum of 50 Guests Required
Based on 90 Minutes of Service

Seasonal Cobbler Station | 11

Warmed Seasonal Cobbler Fillings Served in Fresh Baked Sugar Pie Dough
Toppings: Whipped Cream, Chocolate Chips, Caramel Sauce, Fresh Berries

Southern Roots | 9

Banana Pudding Shooters, Strawberry Shortcakes, Pecan Pie Tarts,
Double Fudge Cake Shooters, Peach Crumbles

Skillet Cookie Station | 12

Traditional Chocolate Chip, Blondie & Brownie

MINIATURE DESSERTS

Order Individually
3.50 Each
25 Piece Increments

Choose Three
9 Per Person
One of Each Per Person

Choose Five
12 Per Person
One of Each Per Person

Strawberry Mousse Shooter

Mini Key Lime Pie

Tiramisu Shooter

Mini New York Style Cheesecake

Kahlua Chocolate Tart

Chocolate Cupcake

Mini Blueberry Cobbler Tart

Banana Cheesecake Shooter

Fruit Parfait Shooter *GF

Chocolate Dipped Strawberry *GF

Vanilla Panna Cotta *GF

Chocolate Mousse *GF

Flourless Peanut Butter Torte *GF





BAR OPTIONS

BAR PACKAGES

Bar packages may be purchased for your chosen length of time for all guests in attendance. Guests are charged per person regardless of the amount consumed. The host is responsible for a bartender fee at 125 per bartender. Guests under 21 years of age will be charged 10.00 per person for up to three hours of non-alcoholic beverages.

Beer & Wine

Domestic, Imported & Craft Beer
 Guenoc Chardonnay, Pinot Grigio,
 Cabernet Sauvignon & Pinot Noir, House Sparkling

2 hours | 24
 3 hours | 30
 Additional Hours | 7 Per Hour

House Liquors, Beer & Wine

Domestic, Imported & Craft Beer
 Guenoc Chardonnay, Pinot Grigio,
 Cabernet Sauvignon & Pinot Noir, House Sparkling

2 hours | 30
 3 hours | 38
 Additional Hours | 8 Per Hour

Premium Liquors, Beer & Wine

Tito's, Tanqueray, Maker's Mark, Jameson,
 Crown Royal, Chivas, Captain Morgan,
 Corazon, St. Germaine
 Domestic, Imported & Craft Beer
 EOS Chardonnay, Pinot Grigio,
 Cabernet Sauvignon & Pinot Noir, House Sparkling

2 hours | 37
 3 hours | 42
 Additional Hours | 8 Per Hour

Deluxe Liquors, Beer & Wine

Belvedere, Bombay Sapphire, Basil Hayden,
 Crown Royal XO, Macallan 12, Appleton,
 Jameson, Patron Silver, St. Germaine,
 Bailey's, Grand Marnier, Disaronno
 Domestic, Imported & Craft Beer
 Sebastiani Chardonnay, Sauvignon Blanc,
 Cabernet Sauvignon & Pinot Noir, House Sparkling

2 hours | 46
 3 hours | 55
 Additional Hours | 9 Per Hour

OPEN CONSUMPTION BAR

Charged Per Beverage Consumed. All Beverages Consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. The host is responsible for a bartender fee at 125 per bartender.

Domestic Beer | 5
 Imported & Craft Beer | 6
 House Wine or Champagne | 8
 Premium Wine | 9
 Deluxe Wine | 10

House Liquor | 10
 Premium Liquor | 11
 Deluxe Liquor | 12
 Assorted Pepsi Products | 3.75
 Fiji Bottled Water | 4.25



BAR OPTIONS

WINE SERVICE WITH DINNER

Wine | Priced Per Bottle

House | 35

Premium | 40

Deluxe | 50

Wine List Also Available

Champagne Toast | 8 Per Person

CASH BAR

Guests are responsible for purchasing drinks.
Host is responsible for a bartender fee at \$125 per
Bartender. Credit Card Only, Citrus Club does not
accept cash.

DRINK TICKETS

Host purchases tickets, provided by Citrus, and
distributes up to 4 drink tickets per person.
Host will be charged for the number of guaranteed
drink tickets given 3 days prior to the event.

Beer & Wine | 7 Per Ticket

House Brand Liquors, Beer & Wine | 8 Per Ticket

Premium Brand Liquors, Beer & Wine | 9 Per Ticket

Deluxe Brand Liquors, Beer & Wine | 10 Per Ticket

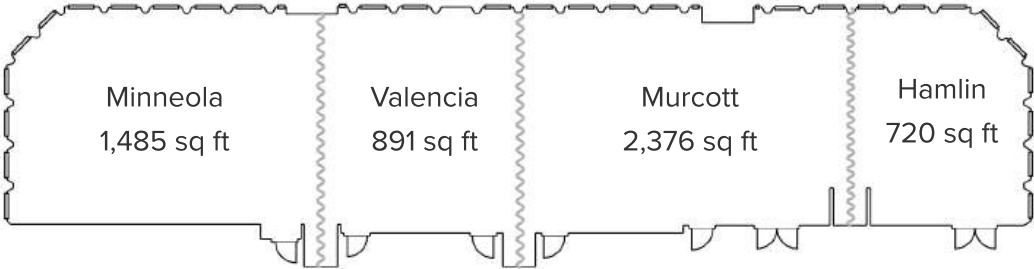


MAIN BALLROOM

Total Square Feet: 5,472

Seated Capacity: 220

Reception Capacity: 450





WINE ROOM

Total Square Feet: 575

Seated Capacity: 20

Reception Capacity: 30



TEMPLE ROOM

Total Square Feet: 648

Seated Capacity: 32

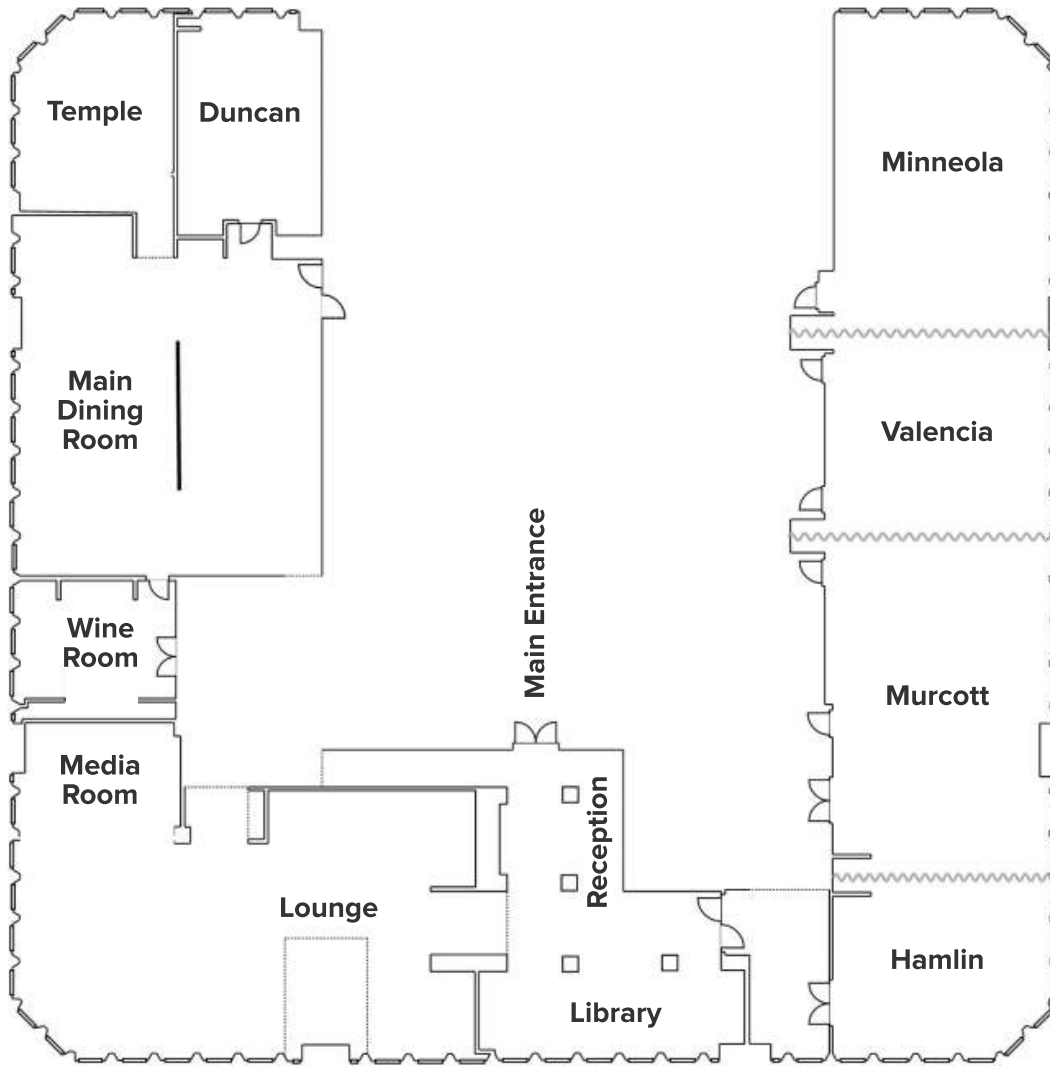
Reception Capacity: 40



DUNCAN BOARD ROOM

Total Square Feet: 432

Seated Capacity: 14



FULL CLUB DIAGRAM



CONTACT US TODAY.

407.843.1080 | CITRUS-CLUB.COM

255 S ORANGE AVE | CITRUS CENTER 18TH FLOOR | ORLANDO, FL 32801



All food and beverage purchases are subject to an automatic 6.5% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS