



FOOD & BEVERAGE

# EVENT MENU

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# CELEBRATE WITH US

*Thank you for considering The Club at Longshore Lake for your upcoming event.*

Our private event services are available to both residents and non-residents, with the ability to customize your individual needs fully.

Planning an event at The Club at Longshore Lake is seamless, from the first step into our beautiful facility to the final moments. Our goal is to exceed your expectations with our professional staff providing excellent service and outstanding food.

Our Executive Chef will personally work with you to create a sumptuous buffet, cocktail reception, or sophisticated multi-course sit-down dinner custom designed to meet your culinary needs. We carry out every event with quality, elegance, and, most importantly, within budget.

Our various clubhouse rooms accommodate numerous party sizes, each providing the ideal ambiance for your particular event. Our Main Dining Room can accommodate up to 180 guests or 140 guests with a dance floor. Our Pub can accommodate an additional 50-60 people. If you are looking for an outdoor event, we have our outdoor patio with the pool deck and a fantastic view of our lake.

Whether planning a casual dinner or a formal engagement, The Club at Longshore Lake is the ideal location to host any occasion. Our exemplary staff is professional and accommodating, so you can expect quality service and attention to detail for your upcoming celebration. We look forward to talking to you about your next event!

Kind Regards,

*Arben Buxheli*

Food & Beverage Manager

# ONE-HOUR BUTLER PASSED HOT HORS D'OEUVRES

**\$350 DOLLARS PER 100 PIECES**

Mini French Pizza with Caper's, Olives and Tomatoes, Brie Cheese

Beef, Chicken or Salmon Wellington

Mini Quiche Lorraine

Barbecue Shrimp wrapped in Bacon

Spinach and Feta Cheese and Raisin Turnovers in Phyllo

Corn Risotto Cake with Duck Confit

Tomato, Caramelized Onion & Bleu Cheese Tart

Crab Stuffed Mushrooms Glazed with Hollandaise Sauce

Teriyaki glazed Beef Tenderloin Brochettes

Mini Crab Cakes with Spicy Mustard Sauce

Serrano Ham Wrapped Scallops with Browned Butter, Breadcrumbs and Parmesan Cheese

Conch Fritters with Key Lime Mustard Sauce

Crispy Vegetarian Spring Rolls with Hot Mustard Sauce

Macadamia Nut and Coconut Crusted Shrimp, Horseradish Orange Marmalade

Phyllo with Asiago Cheese Wrapped Asparagus, Tarragon Aioli

Fig and Goat Cheese Crostini with Serrano Ham

Cashew Chicken Spring Rolls with Sweet Chili Sauce

Pecan Crusted Chicken Fingers with Honey Mustard

Moroccan Spiced Meatball Skewers with Onion Gravy

Swordfish Kebabs with Mustard Seed and Red Onion Country

# ONE-HOUR BUTLER PASSED COLD HORS D'OEUVRES

\$350 DOLLARS PER 100 PIECES

Marinated Montrachet Goat Cheese wrapped with Serrano Ham

Kalamata Olives and Rosemary Biscotti, Truffle Goat Cheese

Carpaccio of Beef Tenderloin on Herb Crostini and Whole-Grain Mustard

Seared Tuna on Fried Wonton, Asian Slaw, and Ponzi Sauce

Smoked Salmon Profiteroles with Sour Cream and Caviar

Caramelized Onions, Oven-Roasted Tomato and Goat Cheese Tart

Serrano Ham and Herb Cheese Pinwheels

Cherry Tomatoes Stuffed with Hummus

Shrimp Martini Shooter with Spicy Gazpacho

Poached Salmon Mousse with Dill Mayonnaise on toasted  
Multigrain Ciabatta Bread

Stuffed Redskin Potatoes with Sour Cream and Caviar

Country Pate on toasted Garlic Croutons, Cornichon Pickles

Tuna Tartare spoon with Wasabi Soy Sauce

Cherry Brandy marinated Apricot with Manchego Cheese

Black Forest Ham wrapped Grilled Asparagus

Puff Pastry Shell filled with Curry Chicken Salad Toasted Almonds and Grapes

Artichoke Bottoms stuffed with Cajun Spice Cream Cheese and Lump Crab Meat

Toasted Multigrain Crostini with Herb Boursin Cheese and Candied Walnut



# SALAD

**\$8 PER PERSON**  
**CHOOSE ONE FROM THE LIST BELOW**

New Potato Salad with Key West Shrimp, Watercress Celery, Red Radish and Green Beans, Lemon Chive Vinaigrette

Fresh Tomato and Cucumber with Mixed Greens Toasted Pine Nuts and Fresh Herb Vinaigrette

Grilled Treviso and Romaine Lettuce with Roasted Walnuts, Stilton Bleu Cheese Crumbles and Balsamic Vinaigrette

Tomato and Buffalo Mozzarella with Fried Basil, Niçoise Vinaigrette Dressing

Baby Romaine Greek Salad with Tomato, Cucumber, Feta with Mustard Vinaigrette

Mixed Greens with Shredded Carrot, Sliced Red Radish, Cucumber and Cherry Tomatoes, Vermont Maple Dressing

Baby Spinach with Sliced Mushrooms, Red Onions and Hard-Boiled Egg, Warm Bacon Dressing

Traditional Caesar with Club Made Dressing Fresh Grated Parmesan Cheese and Garlic Croutons

Bibb Lettuce, Wild Rice and Wheat Berry Salad with Dried Blueberries, Raspberries, Orange Vinaigrette

Baby Iceberg Wedge Lettuce with Bleu Cheese Crumbles Bacon Bits, Cherry Tomatoes, and Bleu Cheese Dressing

Mixed Greens with Grilled Asparagus and Red Onions, Roasted Red Bell Pepper, Parsley, Balsamic Vinaigrette

Fresh Hearts of Palm with Sliced Navel Orange, Julianne Jicama, Cherry Tomatoes, Cilantro Lime Vinaigrette



# DINNER ENTREES

CHOOSE ONE FROM THE LIST BELOW

Roasted Breast of Chicken stuffed with Spinach Boursin Cheese and Prosciutto Ham, Roasted Garlic Potatoes, Marsala Wine Sauce -\$25

Five-Spice Rub Duck Breast with Carolina Red Rice Parsnip Puree and Kirsch Cherry Jus -\$27

Thyme Roasted Chicken Breast with Goat Cheese and Woodland Mushroom Orzo, Roasted Garlic Jus -\$25

Seared Salmon fillet with smashed Sour Cream Red Bliss Potatoes, Sautéed Spinach, with a smoked Corn and Tomato Coulis -\$27

Macadamia Nut crusted Dauphin with Banana Liquor Lemon Pepper Risotto and Banana Chutney -\$29

Prime Rib of Beef, Au Gratin Potatoes, Cream Spinach, Popover with Beef Au Jus -\$30

Spinach and Crab Stuffed Lemon Sole with Roasted Tomato Rice Pilaf Glazed with Mornay Sauce and Sautéed Mushrooms -\$27

Grilled Beef Tenderloin Filet, Croquette Potato, Wild Mushroom Ragout with Marsala Wine Sauce -\$33

Dauphin Provençal with a Fettuccine Noodle Cake Served with Capers, Garlic, Tomato, and Olives -\$27

Sautéed Snapper with Tomato, Saffron and Fennel, Rustic Olive Oil, Scallions, and Smashed Yukon Gold Potatoes -\$27

Sautéed Pork Tenderloin Medallions with Roasted Garlic Polenta, Pearl Onions, Mushrooms, and Port Wine Reduction -\$25

Grilled New York Strip Steak, Crispy Fried Shallots, Bordelaise Potatoes, Apple Wood Bacon and Smoked Bleu Cheese Compound Butter -\$29



# DESSERTS AND CAKES

**\$5 PER PERSON**

White Chocolate Cake

Flourless Cake

Kirsch (Cherry) Torte

Chocolate Raspberry Mouse Cake

Black Forest Cake

Assorted Pies: Apple, Pecan, Cherry, German Chocolate