

GOVERNORS CLUB

# **Banquet Policies**

# Governors Club Banquet Policies

*Thank you for choosing Governors Club for your event. We look forward to assisting you in every way possible to ensure that we provide the perfect setting for your special occasion. The following information is provided to assist you in your arrangements.*

## General Menu Rules

- A la Carte dining is available for parties of 12 or under.
- A **Clubhouse Menu** has been developed for a party of 13-22, allowing several choices for your guests to choose from.
- **Set menus are required for any party over 22.** If you wish to provide your guests with menu choices, we ask that you follow these guidelines.
  - You may offer the maximum of three (3) items for the entrée with the same first and dessert course for the entire party.
  - Pre-counts must be provided for all courses by the host a minimum of **three business days** prior to the event via excel spreadsheet. Place cards will be prepared by the Club with your guests' names and their entrée selection.
- All food and beverage items must be purchased through the Club. Due to availability of certain food and beverage items, prices cannot be guaranteed more than 90 days in advance of the scheduled function.
- All food items must be consumed on the premises. It is not possible for any food or beverage to leave the Club's premises. This includes items from receptions and buffets. All alcoholic beverages must be consumed on Club premises.
- Final menu selections and details for all events must be completed at least two weeks prior to the event. During the holiday season and legislative session, menus and other details must be submitted 30 calendar days in advance when possible.

## Private Dining Rooms

- The Club does not assume responsibility for any personal articles brought onto the premises. If items are brought into the Club, please have a designated person in your party who is responsible for retrieving any items at the end of the function.
- Should you be shipping materials for your event, they must be addressed to the attention of Nicole Carval, and marked with the name and date of your event. Due to limited storage space, items that remain at Governors Club for more than three days following your event will become property of the Club and will be disposed. We are happy to assist with any shipping or receiving needs.
- Governors Club is a private club operating for the benefit of its Members. As such, ticket sales, mail solicitation of ticket sales, or media advertising for events is strictly prohibited. Such practices may result in cancellation of the function.
- Exchanges of cash are prohibited from taking place on Club premises.
- No fundraisers or receptions are allowed in the GC Lounge during legislative session and legislative committee weeks. Fundraiser packages are available on the second and third floor Private Rooms from 2:00 P.M. to 6:30 P.M.
- Fundraising in common areas of the Club is strictly prohibited.
- Room Rental and Set-Up Fees— All room rental and set-up fees are subject to 7.5% sales tax. Function Rooms are assigned based on the number of guests anticipated. We realize there may be additions and changes to your event. Every effort will be made to accommodate any additional space requirements. Requests will be subject to space availability and may incur additional room rental charges. Governors Club reserves the right to reassign function space as deemed appropriate based on final guarantee numbers for a specific event.
- Function rooms are available during the time periods indicated on the event order. Times prior to and following your scheduled event may be booked for other events. We appreciate your cooperation in keeping to your schedule. Governors Club must approve any changes to the contracted schedule time.
- A \$150 reset fee will apply to any event set-up changes within 48 hours prior to the start of the event.
- Governors Club Corkage Fee is \$15.00 per bottle opened.



# Governors Club Banquet Policies continued

## **Billing**

- All food and beverage items are subject to a 20% service charge and applicable sales tax.
- A finance charge of 1.5% will be charged to accounts that are 30 days past due.
- It is permissible for non-members to pay for charges incurred for a function; however, the charges will show on the Sponsoring Members' account until it is paid in full.
- Credit card payments are permitted at the point of sale, or can be directly coordinated with the Catering Director. Separate checks on events are not recommended for banquet events. If separate checks are required, the Catering Director must be notified prior to the event.
- The Governors Club is a Not For Profit Club servicing our Members. For tax and accounting purposes a *Signed Member Function Contract* is needed for all events detailing who will be paying for the event. These contracts must be completed by the member of Governors Club, and returned with a signed event order within ten business days. Receipt of these signed documents constitutes confirmed status.

## **Guarantees and Cancellations**

- All functions require a signed contract and event order that must be returned within 10 days of the reservation request for confirmed status. In the event a fully signed contract and event order is not received within 10 days, all space referred to in event order will be released and neither party will be further obligated under this agreement.
- All changes, additions, deletions, or stipulations by either the Club or Member will not be considered agreed to or binding to the other party unless such modifications have been initialed or otherwise approved in writing.
- A final guaranteed guest count is required for all private parties. It is the host's responsibility to give the Catering Director the guaranteed count three business days prior to the function.
- Event orders serve to express your event requirements and details to our culinary and operational teams. Please review your final event orders carefully to ensure that all requested changes have been made, and that all necessary details are noted and that timing is correct.
- Charges for Buffet, Set Menu, and Clubhouse Menu events are based upon the guarantee or the actual number attending, whichever is greater. If the guarantee is not called within 72 hours, the number expected will become the guarantee.
- A la Carte parties will be charged a no show fee, (\$10 per person —lunch, \$15 per person—dinner) if the actual attendance falls below the guarantee. (Plus room rental, tax, service charge and any preselected food items).
- All event checks must be signed by the Member or an authorized representative at the completion of each event. Any discrepancies in charges should be identified and resolved at that time. A digital copy of the final invoice is available the morning following your event. Please contact the Catering Director if you are in need of this digital copy.
- Cancellation of events or functions must be made more than 72 hours prior to the function to not incur charges. Functions canceled within 72 hours will be charged 100% of the anticipated event changes.

***This policy does not apply to larger specialty functions.  
The cancellation policy for these types of events is listed below.***

- Holiday, Weddings, Rehearsal Dinners and all Sponsored Events require a non-refundable \$1,000 deposit to secure the desired date. In the event of any cancellations 90 days prior to event, the Club will retain the \$1,000 deposit.
  - Cancellations within 90 days of booked event are liable for 50% of anticipated food, beverage, room rental and the \$1,000 deposit.
  - Cancellations within 30 days of booked event are liable for 100% of anticipated food, beverage, room rental, and the \$1,000 deposit.



# Rooms and Charges - All based on four hours

Please note that the Catering Director has the right to move any event to another private room if the guarantee count (due 48 business hours prior to event) falls below the minimum requirements. This policy is in place so that we can accommodate all the needs of our members.

## Main Floor

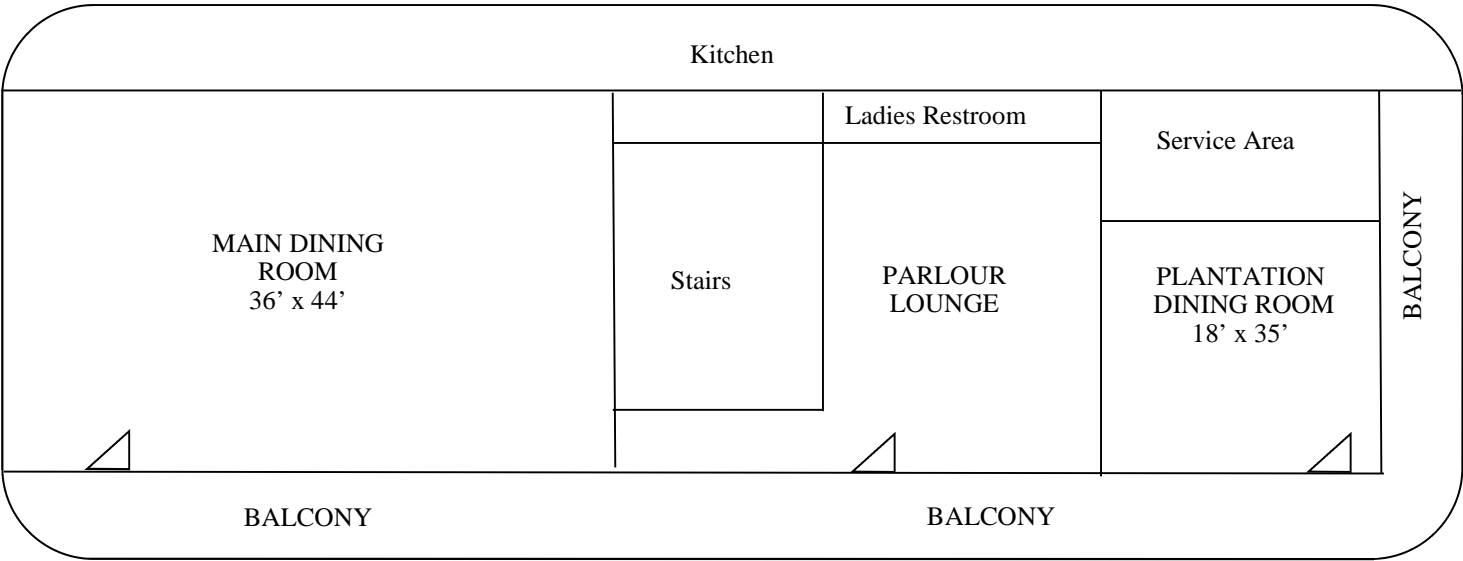
Member                      Sponsored Member

**Main Dining Room**                      **\$325.00**                      **\$650.00**  
Seats 50-120 for Lunch or Dinner  
Up to 250 for Cocktail Receptions when used in conjunction with Parlour Lounge and Balconies

**Parlour Lounge**                      **\$150.00**                      **\$300.00**  
Must be use in conjunction with Main Dining Room or Plantation Room.  
Cocktail Receptions up to 75.

**Plantation Room**                      **\$175.00**                      **\$350.00**  
Seats up to 40 for Lunch or Dinner  
50-75 for Cocktail Receptions  
Use in conjunction with Parlour for receptions up to 150 and use half of Balcony for up to 200.

**Balcony**                      **Entire—\$200.00**                      **side—\$75.00**                      **half—\$150.00**                      **\$400/\$150/\$300**  
May be separated in several different ways. Ask coordinator for options.



**Food and Beverage Minimums** (excluding Tax, Service Charge, and Room Rental)

In order to provide appropriate staffing for your event, we request a food and beverage minimum be met for all functions.  
Food & Beverage Minimum for: (Lunch, Cocktail Receptions, Dinner or Meetings - limited to a 4 hour window)

Saturday Day events require a Food and Beverage Minimum of \$3,000 as the Club is normally closed.  
Sunday events require a Food and Beverage Minimum of \$5,000 as the Club is normally closed.



Rooms and Charges - All based on four hours

Third Floor

	Member	Sponsored Member
<b>Private Dining Room (minimum 2 people)</b> Seats up to 8 for lunch or dinner	\$30.00	\$60.00
<b>Governors Board Room (minimum of 12 people)</b> Seats up to 22 for lunch or dinner—one long table only	\$50.00	\$100.00
<b>Capital Room (minimum of 20 people)</b> Seats up to 32 for lunch or dinner	\$60.00	\$120.00
<b>Library (minimum of 8 people)</b> Seats up to 18 for lunch or dinner Use in conjunction with Capital Room for receptions up to 60	\$50.00	\$100.00

Grill

<b>B.C. Mezzanine</b>	\$60.00	\$120.00
Seats up to 24 for dinner only —12 person minimum to reserve (situated above the Grill, the B.C. Mezzanine is the only room in the Club that is not handicap accessible)		

CAPITAL ROOM 16' x 30.5'	GOVERNOR'S BOARD ROOM 12' x 30'	Private Dining Room
LIBRARY 15' x 28'	Stairs	Men's Restrooms

**Food and Beverage Minimums** (excluding Tax, Service Charge, and Room Rental)

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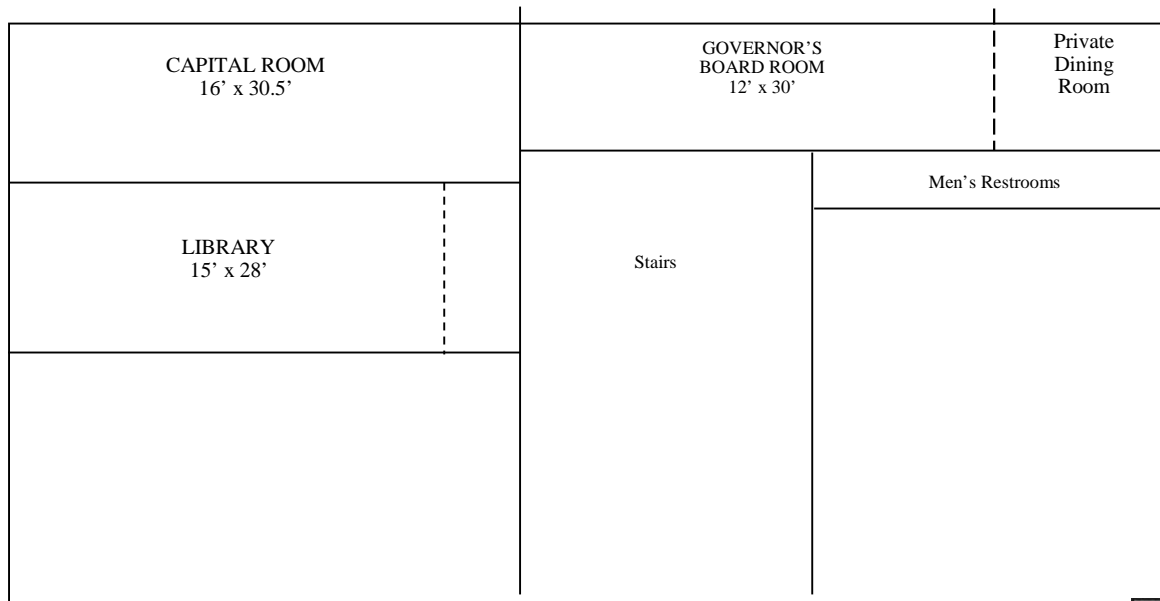
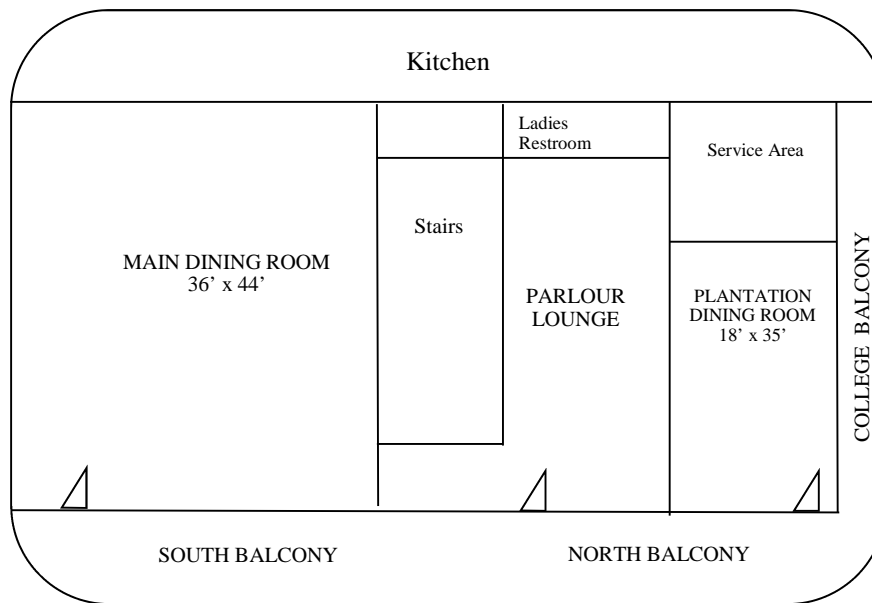
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# Private Dining Room Rentals and Food & Beverage

*Food and Beverage Minimums (excluding tax, service charge, and room rental)*

	<u>Normal Season</u>			<u>Legislative &amp; Holiday Season</u>			<i>ROOM RENTAL CHARGES</i>	
Private Dining Rooms	Breakfast	Lunch	Dinner	Breakfast	Lunch	Dinner	Member	Sponsored Member
Main Dining Room	\$600	\$1000	\$2000	\$700	\$1500	\$3000	\$325	\$650
Plantation	\$400	\$600	\$1200	\$450	\$1000	\$2000	\$175	\$350
Capital Room	\$250	\$400	\$800	\$250	\$500	\$1000	\$60	\$120
Library	\$150	\$175	\$600	\$150	\$175	\$800	\$50	\$100
Governors Board	\$150	\$250	\$500	\$150	\$250	\$500	\$50	\$100
Private Dining	\$30	\$50	\$200	\$30	\$50	\$200	\$30	\$60
BC Mezzanine	\$150	n/a	\$500	\$150	n/a	\$500	60	120
Balconies (Each) & Parlour	\$50	\$100	\$200	\$50	\$200	\$300	\$75 Each	\$150 Each



*All menus and prices subject to change. All items subject to 20% service charge and 7.5% sales tax*

# Rooms and Charges

## Suggested Club Setups\*

### **MAIN DINING ROOM (minimum of 50 people)**

- The minimum number of guests required to reserve the Main Dining Room for a seated function is 50.
- The maximum number of people for a seated function is 120. To seat over 80, a combination of tables seating 8, 10 and 12 will be used.
- A U-shape Table—Maximum 34
- Hollow Square Table—Maximum 44

### **PLANTATION ROOM (minimum 30 people)**

- The maximum number of guests for a seated function is 40.
- For parties of 32 or less, a head table is possible.
- Rounds of 8—Maximum 40 (5 tables of 8)
- Theatre Style— Maximum 70
- For large groups desiring single-table seating:
  - A Long Table with one seat on each end— Maximum 24
  - A U-shape Table with 4 at the head and seating on the outside only - Maximum 30
  - Hollow Square Table - Maximum 30
  - T-shape - Maximum 25

### **CAPITAL ROOM (minimum 20 people)**

- A Long Single Table - Maximum 22
- Doublewide Table - Maximum 24
- A U-shape Table with 4 at head - Maximum 20
- Round Tables - Maximum 32 (4 tables of 8)

### **LIBRARY ROOM (minimum of 8 people)**

- One Long Table - Maximum 18
- 1 Round Table of 8

### **GOVERNORS BOARD ROOM (minimum of 12 people)**

- One Long Table - Maximum 22

### **PRIVATE DINING ROOM (minimum of 2 people)**

- One Long Table - Maximum 8

### **GRILL—B.C. MEZZANINE**

- One Table— Maximum 16
- Square Tables— Maximum 24

### **BALCONY**

- 13 Tables, 52 Seats
- Use in conjunction with other 2nd floor rooms for receptions

\* Keep in mind audiovisual equipment takes up seating space.



# Meeting Breaks

PRICED PER PERSON

## MORNING RUN

**\$13.50**

HOUSE MADE DANISHES, ORANGE MUFFINS, AND  
CROISSANTS  
BRADLEY'S SAUSAGE AND CHEESE BISCUIT  
FRESH SEGMENTS OF ORANGE AND GRAPEFRUIT  
FRESHLY BREWED COFFEE  
ASSORTED TEAS  
CHILLED ORANGE AND PINK GRAPEFRUIT JUICES

## CONTINENTAL BREAK

**\$10.50**

HOUSE MADE DANISHES, ORANGE MUFFINS, AND  
CROISSANTS  
FRESH FRUIT DISPLAY  
WITH WHOLE AND SLICED FRUIT  
FRESHLY BREWED COFFEE  
CHILLED ORANGE AND CRANBERRY JUICES

## SUNSHINE BREAK

**\$10.50**

FRESH SUPREMES OF ORANGE AND GRAPEFRUIT  
WHOLE ORANGES  
FRESH STRAWBERRIES  
ORANGE TEA COOKIES, KEY LIME BARS AND MINI  
ORANGE CUPCAKES  
KEY LIME-AIDE, ICED TEA, AND ASSORTED SODAS  
FRESHLY BREWED COFFEE

## CANOPY ROADS

**\$8.50**

GC SNACK MIX  
GRANOLA BARS  
WHOLE FRESH FRUIT  
FRESHLY POPPED POPCORN  
ASSORTED HUMMUS AND PITA  
ICED TEA, LEMONADE, AND ASSORTED SODAS

## EUROPEAN CONTINENTAL

**\$17**

HOUSE MADE MUFFINS, PASTRIES, CROISSANTS AND  
ARTISAN BREAKFAST BREADS  
FRUIT, CHEESE, AND CHARCUTERIE DISPLAY  
MUESLI & BLINIS  
SMOKED SALMON, BAGELS, DILL CREAM CHEESE,  
CAVIAR, CAPERS, RED ONIONS, AND EGG MIMOSA  
FRESHLY BREWED COFFEE AND ASSORTED TEAS  
CHILLED ORANGE AND CRANBERRY JUICES



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax



# Meeting Breaks

PRICED PER PERSON

## COFFEE BREAK

**\$8.50**

CROISSANTS, BISCOTTI AND COFFEE CAKE  
FRESHLY BREWED HOT COFFEE  
ICED COFFEE  
CHOCOLATE AND COFFEE SMOOTHIES  
FLAVORED SUGAR STICKS  
FLAVORED CREAMS AND SYRUPS  
FRESH WHIPPED CREAM

## GRANDMA'S TREATS

**\$9.50**

OATMEAL COOKIES  
MINI CUPCAKES  
RICE KRISPIE TREATS  
LEMON BARS  
MINI APPLE PIES  
FRESHLY BREWED COFFEE  
ICED TEA AND LEMONADE

## MILK AND COOKIES

**\$13.50**

ASSORTED COOKIES INCLUDING CHOCOLATE,  
CHOCOLATE CHIP, OATMEAL, AND SHORTBREAD  
WHOLE, 2%, SKIM AND CHOCOLATE MILK  
FRESHLY BREWED COFFEE

## CHOCOHOLIC BREAK

**\$10**

CHOCOLATE CHIP AND DOUBLE CHOCOLATE COOKIES  
HOUSE MADE BROWNIES  
ASSORTED CHOCOLATE CANDIES AND TRUFFLES  
CHOCOLATE DIPPED STRAWBERRIES  
CHOCOLATE MILK AND HOT CHOCOLATE  
FRESHLY BREWED COFFEE  
ICED TEA AND ASSORTED SODAS

## BEVERAGE BREAK A

**\$5.50**

ICED TEA  
FRESHLY BREWED COFFEE  
WATER

## BEVERAGE BREAK B

**\$6.50**

ICED TEA  
FRESHLY BREWED COFFEE  
LEMONADE  
ASSORTED SODAS  
WATER



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# Plated Breakfast

PRICED PER PERSON

## ADAMS STREET BREAKFAST

**\$13**

SCRAMBLED EGGS  
BREAKFAST POTATOES  
CRISPY BACON

## GOVERNORS BREAKFAST

**\$13**

SCRAMBLED EGGS  
BRADLEY'S SAUSAGE PATTIES  
CHEESE GRITS

## GAME DAY BREAKFAST

**\$14**

BUTTERMILK BISCUITS AND SAUSAGE  
GRAVY  
CHICKEN FRIED STEAK  
FRIED EGGS  
BREAKFAST POTATOES

## FRENCH TOAST BREAKFAST

**\$12**

ORANGE FRENCH TOAST OR PANCAKES  
WITH SYRUP  
BRADLEY'S SAUSAGE PATTIES  
CRISPY BACON  
BREAKFAST POTATOES

## CRAB CAKE BENEDICT

**\$28**

POACHED EGG PRESENTED ATOP A  
HOUSE-MADE CRAB CAKE OVER A FRESH  
BUTTERMILK BISCUIT FINISHED WITH  
BEARNAISE SAUCE  
SERVED WITH BREAKFAST POTATOES

## EGGS BENEDICT BREAKFAST

**\$28**

POACHED EGG PRESENTED ATOP BEEF  
TENDERLOIN MEDALLIONS OVER AN  
ENGLISH MUFFIN FINISHED WITH  
HOLLANDAISE SAUCE  
SERVED WITH BREAKFAST POTATOES

### ALL PLATED BREAKFASTS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT CUP  
FRESHLY BREWED REGULAR & DECAF COFFEE  
ASSORTED HOT TEAS  
CHILLED JUICES



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# Breakfast Buffets

PRICED PER PERSON

## FLORIDA BREAKFAST

**\$13.50**

SCRAMBLED EGGS  
ORANGE FRENCH TOAST AND SYRUP  
BREAKFAST POTATOES  
CRISPY BACON  
BRADLEY'S SAUSAGE PATTIES  
CHEESE GRITS

## SOUTHERN BREAKFAST

**\$15**

SCRAMBLED EGGS  
BREAKFAST POTATOES  
HAM STEAK  
BRADLEY'S SAUSAGE PATTIES  
PANCAKES AND SYRUP  
BISCUITS WITH SAUSAGE GRAVY  
CHEESE GRITS

## GRAND BREAKFAST

**\$14**

OMELET STATION  
-HAM, BACON, PEPPERS, MUSHROOMS, ONIONS, TOMATOES-  
-GRUYERE AND CHEDDAR CHEESES-  
( \$75 ATTENDANT FEE )  
GREEK YOGURT AND FRESH FRUIT PARFAITS  
HOUSEMADE GRANOLA WITH DRIED FRUIT AND MILK  
GRUYERE AND ONION POTATO PANCAKES  
CRISPY BACON  
BRADLEY'S SAUSAGE PATTIES

### ALL BREAKFAST BUFFETS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT DISPLAY  
FRESHLY BREWED REGULAR & DECAF COFFEE  
ASSORTED HOT TEAS  
CHILLED JUICES



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# Breakfast Buffets

PRICED PER PERSON

## BUFFET ENHANCEMENTS

INCLUDE THESE ADDITIONAL BREAKFAST FAVORITES  
WITH ANY BUFFET PACKAGE

- SMOKED SALMON WITH TRADITIONAL ACCOMPANIMENTS - \$6

- PERSONALIZED OMELET STATION - \$10

ADD : CRAB MEAT - \$6 | SHRIMP - \$4.50 | CHICKEN - \$3.25  
(\$75 ATTENDANT FEE PER 35 GUESTS)

- SOUTHERN GRITS STATION - \$7.50

- BISCUIT BAR - \$6

- ADD ON SAUSAGE GRAVY - \$3

- BELGIAN WAFFLES - \$10

- GREEK YOGURT WITH FRESH BERRIES - \$3.75

- HOUSE MADE GRANOLA - \$5

- PANCAKE OR FRENCH TOAST STATION - \$4.50

### ALL BREAKFAST BUFFETS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT DISPLAY

FRESHLY BREWED REGULAR & DECAF COFFEE

ASSORTED HOT TEAS

CHILLED JUICES



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# Brunch Buffet

## GOVERNORS CLUB SIGNATURE BRUNCH BUFFET

MINIMUM OF 25 GUESTS - \$32 PER GUEST

### BREAKFAST OFFERINGS

HOUSE MADE COFFEE CAKES, BEIGNETS, YEAST ROLLS, AND BREAKFAST PASTRIES

SEASONAL FRUIT DISPLAY

CHEF ATTENDED OMELET AND EGGS STATION\*

CRISPY BACON

BRADLEY'S SAUSAGE PATTIES AND LINKS

BISCUITS AND SAUSAGE GRAVY

CREAMY CHEESE GRITS

EGGS BENEDICT

CHEF ATTENDED ORANGE FRENCH TOAST AND PANCAKE

OR WAFFLE STATION\*

### SMOKED SALMON STATION

SMOKED SALMON

CAPERS, RED ONION, EGG MIMOSAS

MINI BAGELS AND CREAM CHEESE

### ENTREES (CHOICE OF TWO)

CHICKEN FLORENTINE

BISTRO TENDERLOIN

SNAPPER CREOLE

FRIED CHICKEN

PETITE CHEF STEAK

PAN SEARED FLORIDA GROUPER

### SIDES (CHOICE OF TWO)

BROCCOLINI

ROASTED RED POTATOES

CARROTS GLACE

MAJESTIC RICE BLEND

GREEN BEAN ALMONDINE

YUKON GOLD MASHED POTATOES

CREAMED CORN

SAFFRON RISOTTO

### SEASONAL DESSERT DISPLAY

\*CHEF ATTENDANTS REQUIRED - \$75 EACH



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

# Plated Lunch

PRICED PER PERSON

**Set Menus are Required for Any Party Exceeding 32 guests**

If you wish to provide your guests with choices of entree we ask that you follow these guidelines:

1. You may offer a maximum of three entree choices.
2. First and dessert courses must be the same for the entire party.
3. The host must turn in pre-orders a minimum of three business days prior to the event in the form of an excel spreadsheet. Guests' names and entree selections must be included.

**FOR YOUR CONVENIENCE, COMBINATION PLATES ARE AVAILABLE**

## FIRST COURSES (CHOOSE ONE)

CHOICE OF SOUP OR SALAD

### SPRING AND SUMMER SOUPS

CHICKEN TORTILLA  
MINISTRONE  
GARDEN TOMATO GAZPACHO  
SPINACH ARTICHOKE BISQUE  
POTATO LEEK

### AUTUMN AND WINTER SOUPS

BEER CHEESE SOUP  
TUSCAN WHITE BEAN  
CORN AND BLACK BEAN CHOWDER  
APPLE AND BUTTERNUT SQUASH  
KANSAS CITY STEAK  
TOMATO BASIL

### ENHANCED SOUPS (+\$5 PER PERSON)

LOBSTER BISQUE  
SPINACH AND OYSTER BISQUE  
SEAFOOD GUMBO  
CLAM CHOWDER

### CHEF'S SPECIALTY SALAD

MIXED GREENS SALAD WITH TRADITIONAL  
GARNITURES AND BALSAMIC VINAIGRETTE

### ENHANCED SALADS(+3.50 PER PERSON)

**FRISÉE & BEET SALAD:** FRISÉE, RED BEETS,  
BACON LARDONS, GARLIC CROUTONS, AND RED  
WINE VINAIGRETTE

**BEET SALAD:** RED & GOLD BEETS, EDIBLE  
PANSIES, BABY RED OAK, BABY FRISÉE, AND  
GOAT CHEESE AIOLI

**SPINACH SALAD:** BABY SPINACH, CANDIED  
PECANS, BACON BITS, DRIED CHERRIES, RED  
ONION, BALSAMIC AND SOY DRESSING

**CAESAR SALAD:** CRISP ROMAINE, GARLIC  
CROUTON, ASIAGO CHEESE, HOUSE MADE CAESAR  
DRESSING

**ARUGULA SALAD:** BABY ARUGULA, GOAT CHEESE,  
TOASTED PISTACHIO, GOLDEN APPLE, DRIED  
CRANBERRIES, FINISHED WITH A SWEET WHITE  
BALSAMIC GLAZE

**WINTER GREENS:** RADICCHIO, ENDIVE, FRISÉE  
LETTUCES, ORANGE SUPREMES, TOASTED  
PECANS, AND GOAT CHEESE, TOSSED IN  
CHAMPAGNE VINAIGRETTE



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# Plated Lunch

PRICED PER PERSON

## TWO COURSE MENU

**CHICKEN APRICOT SALAD:** POACHED CHICKEN, GINGER, APRICOTS, RADISHES, ALMONDS, AND BOK CHOY TOSSED WITH A HOUSE MADE ORANGE GINGER VINAIGRETTE \$20.00

**LEMON ORZO CHICKEN PASTA SALAD:** POACHED CHICKEN AND ORZO PASTA, WITH CRISP CUCUMBERS AND RED PEPPERS TOSSED WITH OLIVE OIL, FRESH LEMON JUICE, AND DILL AND TOPPED WITH SLICED GREEN ONIONS AND FRESH CRUMBLD GOAT CHEESE \$21.00

**WILD MUSHROOM RISOTTO:** WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN A FRESH VEGETABLE STOCK \$22.00

**CHICKEN FLORENTINE:** SEARED CHICKEN BREAST WITH WILTED SPINACH, HERB ROASTED PLUM TOMATOES, AND PERNOD VELOUTE ATOP MAJESTIC RICE PILAF \$22.00

**CHICKEN BREAST SALTIMBOCCA:** SEARED CHICKEN BREAST WITH LAYERS OF PARMA HAM, MOZZARELLA CHEESE AND SAGE SERVED WITH MUSHROOM RISOTTO, GRILLED LIME ASPARAGUS, AND ROASTED RED PEPPERS \$23.00

**CHICKEN CAPRESE:** PAN SEARED CHICKEN BREAST LAYERED WITH HERB ROASTED PLUM TOMATOES, GRILLED BABY EGGPLANT, BUFFALO MOZZARELLA CHICKEN SERVED OVER A WILD RICE BLEND AND DRIZZLED WITH A MERLOT DEMI GLACE \$23.00

**MAPLE BRINED SMOKED SALMON:** SERVED WITH POLENTA MASH, HARICOTS VERTS AND HEARTS OF PALM DRIZZLED WITH A MEYER LEMON OIL \$23.00

**SHRIMP AND STONE GROUND GRITS:** BABY AND JUMBO SHRIMP WITH YELLOW CORN GRITS TOPPED WITH NANTUA GLACE AND MICRO CITRUS GREENS \$23.50

**CUBAN PORK RIBEYE:** MOJO MARINATED PORK RIBEYE STEAK WITH CILANTRO AND GARLIC TOPPED WITH CARAMELIZED ONIONS AND MUSHROOMS FINISHED WITH A CHIMICHURRI SAUCE SERVED WITH SPANISH RICE, PINTO BEANS, AND SWEET PLANTAINS \$22.00

**PRINCESS CUT FILET MIGNON:** PRINCESS CUT SEMINOLE PRIDE BEEF PAN SEARED AND SERVED OVER RUTABAGA YUKON GOLD PUREE, WILD RAPINI, RUTABAGA BATONNET AND SAUTÉED WILD MUSHROOMS \$27.00

### ALL TWO COURSE PLATED LUNCHES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

# Plated Lunch

PRICED PER PERSON

## THREE COURSE MENU

<b>STIR FRIED ASIAN VEGETABLES:</b> BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, WATERMELON RADISH, ONION, BROCCOLI, AND WILD MUSHROOMS OVER COCONUT GINGER JASMINE RICE, TOPPED WITH A VEGETABLE GLACE	<b>\$25.00</b>
<b>WILD MUSHROOM RISOTTO:</b> WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN FRESH VEGETABLE STOCK	<b>\$25.00</b>
<b>CHICKEN FLORENTINE:</b> SEARED CHICKEN BREAST WITH WILTED SPINACH, HERB ROASTED PLUM TOMATOES, AND PERNOD VELOUTE ATOP MAJESTIC RICE PILAF	<b>\$27.00</b>
<b>CHICKEN BREAST SALTIMBOCCA:</b> SEARED CHICKEN BREAST WITH LAYERS OF PARMA HAM, MOZZARELLA CHEESE AND SAGE SERVED WITH MUSHROOM RISOTTO, GRILLED LIME ASPARAGUS, AND ROASTED RED PEPPERS	<b>\$28.00</b>
<b>CHICKEN CAPRESE:</b> PAN SEARED CHICKEN BREAST LAYERED WITH HERB ROASTED PLUM TOMATOES, GRILLED BABY EGGPLANT, BUFFALO MOZZARELLA CHEESE SERVED OVER A WILD RICE BLEND, DRIZZLED WITH A MERLOT DEMI GLACE	<b>\$28.00</b>
<b>SHRIMP AND CORN GRITS:</b> BABY AND JUMBO SHRIMP WITH YELLOW CORN GRITS TOPPED WITH NANTUA GLACE AND MICRO CITRUS GREENS	<b>\$30.00</b>
<b>MAPLE BRINED SMOKED SALMON:</b> SERVED WITH POLENTA MASH, HARICOTS VERTS AND HEARTS OF PALM DRIZZLED WITH A MEYER LEMON OIL	<b>\$31.00</b>
<b>PEPPER CRUSTED GROUPER:</b> PAN SEARED FLORIDA GROUPER FINISHED WITH A CREOLE PANZANELLA SAUCE. SERVED WITH YELLOW CORN GRITS, CRISPY FENNEL, AND CORN CHOUX	<b>\$33.00</b>
<b>PAN BLACKENED SNAPPER:</b> TOPPED WITH A HONEY MANGO RELISH AND SERVED WITH JASMINE RICE AND RED BEANS	<b>\$32.00</b>

### ALL THREE COURSE PLATED LUNCHES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Plated Lunch

PRICED PER PERSON

## THREE COURSE MENU

**COLD SMOKED & GRILLED PORK LOIN CHOP:** TOPPED WITH AN APRICOT COMPOTE AND SERVED WITH HARICOTS VERTS, JULIENNE CARROTS, AND ROASTED YUKON GOLD POTATOES **\$29.00**

**CUBAN PORK RIBEYE:** MOJO MARINATED PORK RIBEYE STEAK WITH CILANTRO AND GARLIC, TOPPED WITH CARAMELIZED ONIONS AND MUSHROOMS, FINISHED WITH A CHIMICHURRI SAUCE SERVED WITH SPANISH RICE, PINTO BEANS AND SWEET PLANTAINS **\$27.00**

**HERB ROASTED BEEF SHOULDER:** GOVERNORS CLUB HERB BLEND AND CRIMINI MUSHROOMS FINISHED WITH A CREAMY RED WINE SAUCE OVER A TURMERIC CELERIAC PUREE. SERVED WITH BROCCOLINI, MUSHROOM RED POTATOES, AND CRISPY ONIONS **\$29.00**

**CHEF STEAK:** BEEF SHOULDER TENDER SERVED WITH ROASTED YUKON GOLD POTATOES, HARICOTS VERTS, JULIENNE CARROTS, BORDELAISE AND BEARNAISE SAUCE **\$29.00**

**PRINCESS CUT FILET MIGNON:** SERVED OVER RUTABAGA YUKON GOLD PUREE, WILD RAPINI, RUTABAGA BATONNET AND SAUTÉED WILD MUSHROOMS **\$32.00**

## DUET ENTREE SELECTIONS

**\$28**

DUET PLATES ARE A GREAT, TIME SAVING OPTION  
THERE'S NO NEED FOR GUEST'S ENTREE PREFERENCE WHEN THEY RSVP.

### SELECT TWO FROM THE LIST BELOW

- PRINCESS CUT FILET MIGNON
- HERB CRUSTED PORK TENDERLOIN WITH MARSALA DEMI GLACE
- TASSO PORK RIBEYE
- HERB CRUSTED LAMB CHOPS WITH MINTED LIME GLACE
- PAN SEARED SCALLOPS
- GARLIC SHRIMP SCAMPI
- FLORIDA CITRUS CHICKEN WITH ORANGE MANGO SALSA
- CHICKEN CAPRESE ROULADE FINISHED WITH A BALSAMIC GLAZE
- GRILLED ATLANTIC SALMON
- DUCK BREAST WITH BLACKBERRY PORT GASTRIQUE

### ALL THREE COURSE PLATED LUNCHES & DUET PLATES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Plated Lunch

## DESSERTS (CHOOSE ONE)

**CHEF'S SEASONAL DESSERT CREATION-** CHEF'S CHOICE SEASONAL DESSERT

**BANANAS FOSTER BREAD PUDDING-** GOVERNORS CLUB BREAD PUDDING BAKED WITH BANANAS AND FOSTER SAUCE MADE IN HOUSE WITH MEYERS DARK RUM, BANANA LIQUEUR, AND 151 RUM

**KEY LIME CHEESECAKE-** KEY LIME INFUSED CREAMY CHEESECAKE FINISHED WITH A FRESH RASPBERRY COULIS

**CREME BRULEE DU JOUR-** HOUSE MADE SEASONAL CREME BRULEE, THE PERFECT BALANCE OF CREAMY AND CRISPY

**TIRAMISU-** LAYERS OF HOUSE MADE ITALIAN ESPRESSO CREAM AND LADYFINGERS DUSTED WITH COCOA POWDER AND SERVED WITH A CHOCOLATE SPOON

**FLOURLESS CHOCOLATE CAKE-** GLUTEN FREE CHOCOLATE CAKE TOPPED WITH CHOCOLATE MOUSSE FINISHED WITH RASPBERRY COULIS

**GÂTEAU À L'ORANGE-** A CLUB CLASSIC- THIN BAKED MERINGUE COOKIES, GRAND MARNIER, CANDIED ORANGE PEEL, AND BERRIES TOPPED WITH CRÈME ANGLAISE

**STRAWBERRY CREAM PUFFS-** THREE CRÈME PUFFS FILLED WITH STRAWBERRIES, CREAM AND ASSORTED FRUITS. DUSTED WITH POWDERED SUGAR AND SERVED WITH WHIPPED CREAM

**FRUIT PARFAIT-** LOW SUGAR OPTION! FRESH FRUIT PARFAIT WITH GRANOLA AND FRESHLY WHIPPED CREAM

**COOKIES & BROWNIES-** CHOCOLATE CHIP, MACADAMIA NUT, AND OATMEAL COOKIES WITH CHOCOLATE BROWNIES

## ENHANCED DESSERTS (PRICED PER PERSON)

**BAKED ALASKA-** YELLOW CAKE, CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAMS, AND MERINGUE, SERVED FLAMING AT THE TABLE \$6.00

**MINI ASSORTED PASTRIES-** ASSORTMENT OF ÉCLAIRS, PROFITEROLES, MINI CUP \$5.00

**RED VELVET CAKE-** RED VELVET CAKE TOPPED WITH SWEETENED CREAM CHEESE ICING \$5.00

**TRES LECHE-** CREAM, SWEETENED CONDENSED MILK, EVAPORATED MILK SOAKED IN HOUSE MADE VANILLA CAKE WITH WHIPPED CREAM \$4.00

**SMORES-** GRAHAM CRACKERS, CHOCOLATE, AND MARSHMALLOW CREME, SMOKED IN A MASON JAR FOR THE REAL CAMPFIRE TASTE! \$4.50



# Lunch Buffets

## GOVERNORS CLUB SIGNATURE LUNCH BUFFET

MINIMUM OF 25 GUESTS

\$32 PER GUEST

### SOUP (CHOOSE ONE)

SEASONAL SOUP  
SEAFOOD GUMBO (+\$5/GUEST)  
LOBSTER BISQUE (+\$5/GUEST)

### SALAD (CHOOSE ONE)

FRESH MIXED GREEN SALAD WITH  
TRADITIONAL GARNISHES, CHOICE OF  
DRESSINGS  
CLASSIC SPINACH SALAD WITH CHOPPED  
EGGS, HOUSE CROUTONS, & WARM BACON  
DRESSING

### ENTREES (CHOOSE TWO)

CHICKEN PICCATA  
ROASTED CHICKEN  
FRIED CHICKEN  
BAKED ZITI  
PAN SEARED GROUPER  
GINGER SOY MAHI-MAHI  
PEPPERED SALMON  
HERB ROASTED LOIN OF BEEF  
MARINATED & GRILLED TRI-TIP OF BEEF  
BEEF BURGUNDY

### STARCHES (CHOOSE ONE)

YUKON GOLD MASHED POTATOES  
ROASTED RED POTATOES WITH FRESH  
HERBS  
RICE PILAF  
ROASTED SWEET POTATOES  
MACARONI AND CHEESE

### VEGETABLES (CHOOSE ONE)

BRUSSELS SPROUTS  
BROCCOLINI  
ASPARAGUS  
GLAZED CARROTS  
MIXED SEASONAL VEGETABLES  
CREAMED CORN  
GREEN BEANS

### DESSERTS (CHOOSE ONE)

CHEF'S ASSORTED DESSERT DISPLAY  
HOUSE MADE ASSORTED COOKIES  
AND BROWNIES  
BANANAS FOSTER BREAD PUDDING

### ALL LUNCH BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Lunch Buffets

## GOVERNORS CLUB SANDWICH BUFFET

MINIMUM OF 15 GUESTS - \$22 PER GUEST

### SANDWICHES (CHOOSE TWO)

- HAM & SWISS- WHEAT WRAP WITH LETTUCE, TOMATO, AND DIJONNAISE
  - TURKEY & CHEDDAR - SPINACH WRAP WITH LETTUCE, TOMATO, AND DIJONNAISE
  - ROAST BEEF & MUENSTER - TOASTED SOURDOUGH WITH LETTUCE, TOMATO, AND DIJONNAISE
  - BLACK & BLUE - SHAVED BRISKET, LETTUCE, TOMATO, AND CREAMY BLUE CHEESE DRESSING
- OR

### MAKE YOUR OWN DELI DELUXE (+\$4/PERSON)

ASSORTMENT OF GOURMET MEATS, CHEESES, AND FRESH BREAD  
SLICED TURKEY, HAM, ROAST BEEF, CORNED BEEF, PASTRAMI, CAPICOLA, GENOA SALAMI  
SMOKED GOUDA, FONTINA, MUENSTER, AND IRISH CHEDDAR  
SERVED WITH LETTUCE, TOMATOES, AND DRESSINGS

### SIDES (CHOOSE TWO)

HOUSEMADE CHIPS  
LOADED POTATO SALAD  
FRESH MIXED FRUIT SALAD  
CAESAR SALAD  
TRADITIONAL MIXED GREEN SALAD  
SOUP DU JOUR  
TOMATO BASIL BISQUE  
MUSHROOM BISQUE  
SEAFOOD GUMBO (+\$5/PERSON)  
LOBSTER BISQUE (+\$5/PERSON)

### DESSERTS (CHOOSE ONE)

CHEF'S ASSORTED PETIT FOURS  
ASSORTED HOUSE MADE COOKIES AND BROWNIES  
BREAD PUDDING BITES WITH CARAMEL SAUCE AND WHIPPED CREAM

## TASTE OF TUSCANY

MINIMUM OF 20 GUESTS - \$32 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS  
OR CAESAR SALAD  
SMOKED SALMON & PENNE SALAD  
CAPRESE SALAD FINISHED WITH BALSAMIC GLACE AND ITALIAN PARSLEY OIL

### SIDES (SELECT TWO)

PENNE PASTA WITH ALFREDO, MARINARA  
OR PESTO  
GNOCCHI, WILD MUSHROOMS & ARUGULA  
RISOTTO PARMESAN  
ROASTED RED BABY POTATOES  
RICE PILAF  
ITALIAN ZUCCHINI & PLUM TOMATOES  
RATATOUILLE  
GREEN BEANS WITH ROASTED RED PEPPERS  
FAVA BEAN & PARMA HAM  
EGGPLANT PARMESAN  
TUSCAN WHITE BEAN & PROSCIUTTO

### ENTREES (CHOOSE TWO)

CHICKEN PICCATA  
ROSEMARY ROASTED CHICKEN  
CHICKEN CACCIATORE  
BEEF STEAK PIZZAIOLA  
BEEF LASAGNA  
BAKED ZITI  
SPAGHETTI & MEATBALLS  
GARLIC & ROSEMARY ROASTED PORK LOIN

### DESSERTS (CHOOSE ONE)

TIRAMISU  
ITALIAN RUM CAKE  
CANNOLI  
PANNA COTTA MOUSSE

**ALL LUNCH BUFFETS INCLUDE**  
FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA  
COFFEE SERVICE



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# Lunch Buffets

## NEW ORLEANS BUFFET

MINIMUM OF 20 GUESTS - \$36 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS  
SLICED GREEN TOMATO & ONION SALAD  
CRAWFISH PASTA SALAD

### SIDES (SELECT TWO)

DIRTY RICE  
JAMBALAYA RICE  
CORN FRITTERS  
BUTTER BEANS & HAM  
CORN MAQUE CHOUX  
CAJUN BLACKEYED PEAS  
SPICY GRILLED CORN  
LIME GRILLED ASPARAGUS  
HONEY MINT CARROTS  
FALL SQUASH SUCCOTASH

### ENTREES (CHOOSE TWO)

PULLED PORK PO-BOY  
BLACK & BLUE SUGAR FLANK STEAK  
SHRIMP CREOLE  
BLACKENED SNAPPER  
CAJUN HOT BRISKET  
FRIED CATFISH & HUSHPUPIES  
SPICEY HONEY CHICKEN LEGS

### DESSERTS (CHOOSE ONE)

BANANAS FOSTER BREAD PUDDING  
RED VELVET CAKE  
BEIGNETS  
PECAN PRALINES  
BANANAS FOSTER STATION WITH ICE CREAM\*

\*REQUIRES ATTENDANT (\$75)

## SOUTH OF THE BORDER BUFFET

MINIMUM OF 20 GUESTS - \$30 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS  
BLACK BEAN & CORN SALAD  
AVOCADO TOMATO SALAD IN A CILANTRO VINAIGRETTE

### SIDES (SELECT TWO)

MEXICAN RICE  
YUCCA MASHED  
YELLOW MEXICAN RICE WITH PEAS  
ROASTED POTATOES  
BRANDIED SWEET POTATOES  
BLACK BEANS  
PINTO BEANS  
FRIED YUCCA  
ZUCCHINI & CORN CASSEROLE  
CHAYOTE & JICAMA

### ENTREES (CHOOSE TWO)

PULLED PORK WITH CORN & FLOUR TORTILLAS  
BEEF OR CHICKEN FAJITAS  
WITH CORN & FLOUR TORTILLAS  
BEEF ENCHILADAS  
BEEF TACO STATION  
CHICKEN ENCHILADAS  
CHICKEN TACO STATION  
SNAPPER ACAPULCO  
SEARED SALMON WITH A CHILI CORN SAUCE

### DESSERTS (CHOOSE ONE)

SOPAPILLAS  
FLAN  
PINEAPPLE UPSIDE DOWN CAKE  
STRAWBERRY CHEESECAKE CHIMICHANGAS  
CHURROS

## **ALL LUNCH BUFFETS INCLUDE**

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Hors d'Oeuvres

## PRICED PER PIECE

### LAND

- \$2.00 ALMOND STUFFED BACON WRAPPED DATES-** ALMOND SLIVERS STUFFED IN A SWEET DATE THEN WRAPPED WITH NEUSKE'S CRISP BACON
- \$2.50 BRADLEY'S SAUSAGE BITES-** LOCAL FAVORITE! BRADLEY'S COUNTRY STORE SAUSAGE SLICED, BAKED, AND FINISHED WITH DIJON MUSTARD
- \$2.50 SOUTHWESTERN TACO CUP-** PERFECTLY SEASONED BEEF PULLED AND AND SHREDDED STUFFED INTO A CRISPY, BITE SIZE CORN TORTILLA SHELL
- \$2.50 MEATBALL SLIDER-** HAND ROLLED MEATBALL WITH A SPICED TOMATO SAUCE LAYERED WITH MOZZARELLA CHEESE AND BAKED IN A WARM MINIATURE ROLL
- \$3.00 PROSCIUTTO, FIG, AND BRIE CANAPE -** PERFECTLY TOASTED ITALIAN CROSTINI LAYERED WITH PROSCIUTTO, CREAMY BRIE CHEESE AND SEASONED FIG PRESERVES
- \$2.00 GRILLED CHORIZO BAP-** CRISP BACON WRAPPED AROUND LIGHTLY SEASONED CHORIZO FINISHED WITH RED ONION JAM AND CHIMICHURRI SAUCE
- \$2.00 SOPPRESSATA FLATBREAD-** TOMATO BACON SAUCE, SOPPRESSATA SALAMI, MOZZARELLA CHEESE, AND ARUGULA BAKED ON INDIAN FLATBREAD BITES
- \$2.50 STUFFED MUSHROOMS-** BRADLEY'S SAUSAGE, SPINACH, AND GRUYERE CHEESE BAKED INTO GARDEN FRESH MUSHROOMS
- \$2.50 MINI BEEF WELLINGTONS-** PETITE BEEF TENDERLOIN TIPS AND MUSHROOM DUXELLE BAKED IN PUFF PASTRY FINISHED WITH HOUSE MADE DEMI CREME
- \$2.00 CHEESY CHORIZO WONTON CRISP -** SPANISH CHORIZO AND BLEND OF CHEESES WRAPPED IN A CRISPY WONTON
- \$3.50 BEEF BURGER SLIDER-** MINI PATTY OF HOUSE BLEND BEEF INSIDE A SILVER DOLLAR BUN WITH TRADITIONAL ACCOMPANIMENTS
- \$3.50 BEEF TENDERLOIN FLATBREAD-** SEMINOLE PRIDE BEEF TENDERLOIN BITES LAYERED ON LIGHT NAAN FLATBREAD WITH HOUSE MADE TOMATO BACON SAUCE
- \$3.50 TASSO HAM & GRUYERE SLIDER-** SHAVED TASSO HAM TOPPED WITH WARM GRUYERE CHEESE INSIDE A SILVER DOLLAR ROLL
- \$4.00 GLAZED LAMB CHOPS -** LAMB MARINATED IN FRESH ORANGE JUICE, HONEY, AND THYME GRILLED TO TENDER PERFECTION. ACCOMPANIED WITH TZATZIKI MINT CREAM SAUCE
- \$4.00 HOLLYWOOD DERBY-** SEARED SEMINOLE PRIDE BEEF TENDERLOIN TIPS BLENDED WITH FRESH SPINACH, CREAMY BOURSIN CHEESE, AND MUSHROOMS, BAKED INTO A DELICATE PUFF PASTRY

### AIR

- \$2.50 FRESH HERBED PATE A CHOUX-** FRESH HERBS CHOPPED AND BLENDED WITH CHILLED, HAND SHREDDED CHICKEN IN A PROFITEROLE PUFF PASTRY
- \$2.50 BALSAMIC CHICKEN SALAD-** CHILLED HAND PULLED CHICKEN BREAST SERVED IN A DELICATE PHYLLO CUP AND TOPPED WITH SMOKY BACON CRUMBLES
- \$2.50 INDIAN CHICKEN TANDOORI-** CHICKEN MARINATED IN YOGURT AND INDIAN SPICES THEN SKEWERED AND BAKED. FINISHED WITH A CURRY PEANUT DRIZZLE
- \$2.50 CHICKEN & LEMONGRASS POT-STICKER-** HAND FORMED POT-STICKER STUFFED WITH CHICKEN AND LEMONGRASS, SERVED WITH A CREAMY SRIRACHA AIOLI
- \$3.00 GRILLED CHICKEN TARRAGON PUFF-** WILD MUSHROOMS AND TARRAGON TOSSED WITH GRILLED CHICKEN AND WRAPPED IN PUFF PASTRY
- \$2.00 DUCK SPRING ROLL-** TENDER SHREDDED DUCK AND SPRING VEGETABLES WRAPPED IN A CRISPY WONTON, FINISHED WITH A TERIYAKI LEMONGRASS GLAZE
- \$2.00 SMOKED CHICKEN & APPLE SALAD VOL AU VENT-** A HOUSE CLASSIC! SMOKED CHICKEN AND APPLE SALAD SERVED IN A BITE SIZE PUFF PASTRY CUP
- \$2.50 PECAN CRUSTED CHICKEN BITES-** BITE SIZED CHICKEN TOSSED IN CRUSHED TOASTED PECANS BAKED TO GOLDEN BROWN, FINISHED WITH A BOURBON HONEY DIJON
- \$2.50 CRISPY CHICKEN PESTO SHOOTER-** HAND BATTERED AND FRIED BITE SIZE CHICKEN SERVED IN A SHOOTER WITH FRESH BASIL PESTO AND ASIAGO CHEESE
- \$2.00 TURKEY TIROPITA-** CHOPPED ROASTED TURKEY BREAST TOSSED IN A TART HOUSE CRANBERRY SALAD AND BRIE CHEESE THEN BAKED IN PHYLLO TRIANGLES
- \$2.50 BUFFALO WINGS-** CRISPY FRENCHED CHICKEN WINGS TOSSED IN HOUSE SPECIALTY BUFFALO SAUCE SERVED WITH CREAMY BLUE CHEESE DRESSING
- \$2.00 CRISPY TURKEY MEATBALLS-** HAND FORMED TURKEY MEATBALLS LIGHTLY TOSSED IN TEMPURA BATTER, SERVED WITH A CRANBERRY SWEET AND SOUR SAUCE
- \$3.00 MINI CHICKEN REUBEN PUFFS-** THINLY SLICED CHICKEN LAYERED IN DELICATE PUFF PASTRY WITH SAUERKRAUT, TANGY RUSSIAN DRESSING AND SWISS CHEESE
- \$3.00 CRISPY DUCK SATE-** DUCK MARINATED, SKEWERED AND GRILLED, SERVED WITH A PEKING SAUCE



# Hors d'Oeuvres

PRICED PER PIECE

## SEA

- \$2.50 SHRIMP STUFFED HUSH-PUPPIES-** BITE SIZED HUSH-PUPPIES STUFFED WITH SHRIMP, ONIONS, AND PEPPERS SERVED WITH CAJUN REMOULADE
- \$2.50 SHRIMP QUESADILLA-** SHRIMP, CHEESES, PEPPERS, AND ONIONS IN A CRISPY FLOUR TORTILLA SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM
- \$2.50 COD FRITTER-** BITE SIZED TEMPURA BATTERED COD SERVED WITH TARTAR SAUCE, LEMON, AND MALT VINEGAR
- \$3.00 CRISPY CILANTRO SHRIMP-** JUMBO SHRIMP BRUSHED WITH CILANTRO PESTO, WRAPPED IN PHYLLO SERVED WITH THAI SWEET CHILI SAUCE
- \$4.00 COCONUT SHRIMP-** SHRIMP HAND BREADED WITH COCONUT AND FRIED, SERVED WITH A CURRIED HONEY SAUCE
- \$2.50 SHRIMP SHOOTER-** CHILLED JUMBO COCKTAIL SHRIMP WITH COCKTAIL SAUCE, AND SKEWERED LEMON, CELERY, AND CARROT
- \$3.00 CITRUS JUMBO SHRIMP COCKTAIL-** CHILLED JUMBO SHRIMP MARINATED IN FLORIDA CITRUS JUICES SERVED WITH COCKTAIL SAUCE AND LEMONS
- \$3.00 FRIED OYSTERS- HAND BREADED AND FRIED FRESH OYSTERS** SERVED WITH CAJUN REMOULADE, COCKTAIL SAUCE, AND TARTAR SAUCE
- \$3.50 BACON WRAPPED SCALLOPS-** SEA SCALLOPS WRAPPED IN CRISPY BACON AND BRUSHED WITH A WHISKEY BARBECUE SAUCE
- \$3.50 LOBSTER DEILED EGGS -** CHILLED MAINE LOBSTER BLENDED WITH AIOLI AND EGG YOLK INSIDE THE WHITE OF A BOILED EGG
- \$2.50 OYSTERS ON THE HALF SHELL-** CHILLED PANACEA PEARL OYSTERS WITH CRACKERS, LEMONS, AND HOT SAUCE (+\$75 ATTENDANT FEE FOR SHUCKING STATION)
- \$4.50 CURIED MINI FLORIDA BLUE CRAB CAKES-** FRESH FROM FLORIDA BLUE CRAB CHUNKS BLENDED WITH CURRY SEASONINGS AND HAND FORMED INTO BITE SIZED CRAB CAKES, SERVED WITH CURRY CREAM SAUCE
- \$3.50 SOFRITO SHRIMP-** SHRIMP MARINATED IN SPANISH RED SAUCE SERVED ON A TOSTONE WITH MANGO LIME SALSA
- \$3.50 BASIL KATAIFI SHRIMP -** SHREDDED PHYLLO DOUGH WRAPPED SHRIMP AND A BASIL GARLIC AIOLI

## GARDEN

- \$2.00 SAMOSAS-** MIDDLE EASTERN SPICES WITH DICED VEGETABLES AND POTATOES IN A CRISPY PASTRY SERVED WITH CURRY SAUCE
- \$2.00 EDAMAME POTSTICKERS-** RICE PAPER DUMPLINGS STUFFED WITH EDAMAME BEANS AND VEGETABLES FINISHED WITH SOY SAUCE AND THAI CHILI SAUCE
- \$2.00 CAPRESE POP-** CHILLED CHERRY TOMATOES, FRESH BASIL, AND MOZZARELLA CHEESE SKEWERED AND FINISHED WITH A BALSAMIC GLAZE
- \$3.00 MINI GRILLED CHEESE WITH APPLE -** MINI GRILLED CHEESE SANDWICH BITES WITH SLICED APPLE
- \$3.00 BLUE CHEESE & PEAR PHYLLO CUP-** BLUE CHEESE BAKED INTO A PHYLLO CUP AND TOPPED WITH POACHED PEAR SLICES
- \$3.00 FONTINA HERB ARANCINI-** RISOTTO WITH FRESH HERBS AND FONTINA CHEESE BATTERED AND SERVED CRISPY WITH A SPICY MARINARA SAUCE
- \$3.00 SMOKED CHEDDAR GRILLED CHEESE SHOOTERS-** BITE SIZED SMOKED CHEDDAR GRILLED CHEESE SERVED ATOP A SHOOTER OF TOMATO BASIL BISQUE
- \$3.00 VEGETABLE ANTIPASTO-** CHILLED GRAPE TOMATOES, ARTICHOKE HEARTS, AND KALAMATA OLIVES DUSTED WITH A PEPPADEW POWDER
- \$3.50 VEGAN SUSHI ROLLS-** NORI ROLLED WITH SUSHI RICE AND ASSORTED FRESH VEGETABLES SERVED WITH SOY SAUCE, WASABI, AND PICKLED GINGER
- \$3.00 TEMPURA VEGETABLES-** ASSORTED SEASONAL VEGETABLES LIGHTLY BATTERED IN TEMPURA AND FINISHED WITH A LEMON SOY SAUCE
- \$4.50 AVOCADO MOUSSE BARQUETTE-** HOUSE MADE AVOCADO MOUSSE IN A TARTLETT BOAT FINISHED WITH A COOL TOMATO SALSA
- \$4.50 AVOCADO FRIES-** PANKO BREADED AVOCADO FRIES SERVED WITH A HOUSE MADE TEQUILA SAUCE
- \$4.50 SPICY ROSEMARY NUTS-** SOUTHERN ORCHARD PICKED ASSORTED NUTS, INCLUDING WALNUT, PEANUTS, AND PECANS ROASTED IN A HOUSE BLEND OF CAYENNE PEPPER AND ROSEMARY SEASONINGS FINISHED WITH A LIGHT DUSTING OF SUGAR CRYSTALS



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# Hors d'Oeuvres

PRICED PER PERSON

## DISPLAYS

- \$6.50 DOMESTIC CHEESE DISPLAY-** ASSORTED CHEESES TO INCLUDE CHEDDAR, SWISS, MONTERREY JACK, FONTINA, AND BLUE CHEESE WITH FRENCH BAGUETTE, FLATBREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$8.50 INTERNATIONAL CHEESE MONTAGE-** ASSORTED CHEESES TO INCLUDE GOUDA, BRIE, DERBY, CHEVRE, MANCHEGO, AND BOURSIN WITH FRENCH BAGUETTE, FLAT BREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$6.50 VEGETABLE CRUDITE-** CELERY STICKS, CARROTS, ASPARAGUS, SWEET PEPPERS, RADISH, YELLOW CHERRY TOMATOES, WATERMELON RADISH, KALAMATA OLIVES, AND DAIKON WITH HUMMUS, PESTO AND BLEU CHEESE DIPPING SAUCES
- \$6.50 FRESH FRUIT DISPLAY-** CANTALOUPE, HONEYDEW, PINEAPPLE, RED AND GREEN GRAPES, ORANGES, DATES, DRIED APRICOTS, AND BERRIES
- \$7.50 FRUIT, VEGETABLE & CHEESE DISPLAY -** CHEF'S CHOICE ASSORTED FRUITS, VEGETABLES, AND CHEESES SERVED WITH FRENCH BAGUETTE, FLATBREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$8.50 CHARCUTERIE BOARD -** SOPPRESSATA, PAARMA HAM, PASTRAMI, LANDJAEGER, MORTADELLA, CAPICOLA, BRADLEY'S SAUSAGE, TASSO HAM, AND BLACK FOREST HAM WITH DRIED FRUITS, FRENCH BAGUETTE, FIG JAM, ONION MARMALADE, CORNICHONS, AND PICKLED PEPPERS
- \$11.50 SEAFOOD DISPLAY-** JUMBO SHRIMP, OYSTERS ON THE HALF SHELL, CRAB CLAWS AND CLAMS SERVED WITH COCKTAIL SAUCE, LEMON, HORSERADISH, TARTAR SAUCE, AND TABASCO
- \$7.00 CAROLINA PULLED PORK-** WITH SILVER DOLLAR ROLLS, YELLOW MUSTARD, DIJON MUSTARD, AND BBQ SAUCE (SERVES 35 PEOPLE MINIMUM)
- \$7.00 MASHED POTATO BAR-** HOUSE MADE WHIPPED POTATOES WITH SHREDDED CHEESE BLEND, SCALLIONS, BACON CRUMBLES, CARAMELIZED ONIONS, FRIED ONIONS, BLUE CHEESE, JALAPENOS, AND BROWN GRAVY
- EMPANADAS- BEEF**  
**\$7.50 OR CHICKEN HAND STUFFED IN FLAKY FRIED DOUGH** SERVED WITH CHIMICHURRI SAUCE AND PICO DE GALLO
- \$3.25 ASSORTED HUMMUS DISPLAY WITH PITA CHIPS**
- \$4.50 BAKED BRIE-** A ROUND OF BRIE TOPPED WITH WARM PRALINE SAUCE AND WRAPPED IN PUFF PASTRY (25 PEOPLE MINIMUM)
- \$6.00 SMOKED SALMON DISPLAY-** SERVED WITH RED ONION, CAPERS, EGG WHITES, AND EGG YOKES
- \$3.00 SPINACH & ARTICHOKE DIP-** SERVED WITH TORTILLA CHIPS

## SWEETS

- \$2.50 SEASONAL DESSERT DISPLAY-** GOVERNORS CLUB PASTRY CHEF'S SEASONAL CREATION
- \$2.50 NEW ORLEANS BEIGNETS-** THE NEW ORLEANS FAVORITE! DEEP FRIED NUGGETS OF SWEETENED DOUGH DUSTED WITH POWDERED SUGAR AND SERVED WITH AN ESPRESSO CREME ANGLAISE
- \$2.50 AMARETTO CHEESECAKE STUFFED STRAWBERRIES-** FRESH STRAWBERRIES STUFFED WITH CREAMY AMARETTO CHEESECAKE AND DUSTED WITH GRAHAM CRACKER CRUMBLES
- \$2.50 ROSE AND RASPBERRY PROFITEROLES-** FRENCH CHOUX PASTRY BALLS WITH ROSE WATER INFUSED AND TART RASPBERRY CREME FILLINGS
- \$2.50 CHOCOLATE CAKE SHOOTERS-** DECADENT CHOCOLATE CAKE CRUMBLED BETWEEN LAYERS OF CHOCOLATE MOUSSE AND FRESH WHIPPED CREAM
- \$2.50 ASSORTED CAKE POPS-** FRESHLY BAKED CAKES FORMED INTO BITE SIZE BALLS AND DIPPED IN CHOCOLATE
- \$16.50 SLOW ROASTED SWEET AND SALTY PECANS-** SOUTHERN PECANS BUTTERED AND COATED WITH A SWEET AND SALTY BLEND OF SUGAR AND SPICES THEN ROASTED TO PERFECTION OVER FIVE HOURS | PRICED PER POUND



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# Hors d'Oeuvres

PRICED PER PERSON

## CHEF ATTENDED STATIONS

- \$8.00 WHOLE ROASTED TURKEY-** WITH SILVER DOLLAR ROLLS, CRANBERRY SAUCE, MAYONNAISE, AND HONEY MUSTARD (SERVES 35 PEOPLE MINIMUM)
- \$17.00 PRIME RIB-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 35 PEOPLE MINIMUM)
- \$9.00 GARLIC & THYME ROUND OF BEEF-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 30 PEOPLE MINIMUM)
- \$20.00 TENDERLOIN OF BEEF-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 20 PEOPLE MINIMUM)
- \$8.50 SHRIMP CREOLE-** FRESHLY STEAMED JUMBO SHRIMP WITH CREOLE SAUCE SERVED OVER STEAMED RICE
- \$8.50 SHRIMP SCAMPI-** JUMBO SHRIMP WITH LEMON BUTTER, TOMATOES, AND PARSLEY SERVED WITH STEAMED RICE
- \$9.00 MINI CRAB CAKE-** PAN SEARED TO ORDER MINI CRAB CAKES SERVED WITH CREOLE MUSTARD, REMOULADE, TARTAR SAUCE AND LEMON
- \$7.50 PASTA STATION-** CHOICE OF ONE PASTA: PENNE PASTA | WILD MUSHROOM RAVIOLI | CHEESE TORTELLINI MIXED WITH ALFREDO, MARINARA, OR PESTO WITH GRILLED CHICKEN, GRILLED VEGETABLES, MUSHROOMS AND ASIAGO OR PARMESAN CHEESE  
ADD ONS : SHRIMP - \$5 PER PERSON | PANCETTA - \$3 PER PERSON | SWEET OR HOT SAUSAGE - \$3 PER PERSON
- \$12.00 SESAME CRUSTED LOIN OF TUNA-** FRESHLY CARVED SUSHI GRADE TUNA SEARED AND SLICED, SERVED WITH TRADITIONAL JAPANESE ACCOMPANIMENTS
- \$7.50 AREPAS\*-** SOUTH AMERICAN CORN CAKE WITH CHOICE OF HAM, PULLED BEEF OR CHICKEN SERVED WITH CHEESE, KETCHUP, AND MAYONNAISE
- \$7.50 FAJITA STATION\*-** CHOICE OF BEEF, CHICKEN, OR SHRIMP FRESHLY SAUTEED WITH PEPPERS AND ONIONS, SERVED WITH FLOUR AND CORN TORTILLAS, PICO DE GALLO, GUACAMOLE, AND SOUR CREAM
- \$8.00 SUSHI STATION\*-** ASSORTED EBI, SASHIMI, AHI, IKURA, KANI, INARI, AND MAKI ROLLS SERVED WITH SOY SAUCE, PICKLED GINGER, AND WASABI
- \$6.50 CREPE STATION-** CREPE SUZETTE, STRAWBERRIES AND CREAM CHEESE, APPLE CINNAMON, OR BANANA CREPES SERVED WITH HOUSE MADE VANILLA ICE CREAM
- \$6.50 FLAMBE STATION-** CHERRIES JUBILEE, BANANAS FOSTER OR CINNAMON APPLE FLAMBEED TABLESIDE AND SERVED WITH HOUSE MADE VANILLA ICE CREAM



\* Denotes items where there is an option to add a \$75 attendant fee.  
An attendant is mandatory for all other stations.



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# Plated Dinner

PRICED PER PERSON

**Set Menus are Required for Any Party Exceeding 32 guests**

If you wish to provide your guests with choices of entree we ask that you follow these guidelines:

1. You may offer a maximum of three entree choices.
2. First and dessert courses must be the same for the entire party.
3. The host must turn in pre-orders a minimum of three business days prior to the event in the form of an excel spreadsheet. Guests' names and entree selections must be included.

**FOR YOUR CONVENIENCE, COMBINATION PLATES ARE AVAILABLE**

## FIRST COURSES (CHOOSE ONE)

CHOICE OF SOUP OR SALAD

### SPRING AND SUMMER SOUPS

CHICKEN TORTILLA

MINISTRONE

GARDEN TOMATO GAZPACHO

SPINACH ARTICHOKE BISQUE

POTATO LEEK

### AUTUMN AND WINTER SOUPS

BEER CHEESE SOUP

TUSCAN WHITE BEAN

CORN AND BLACK BEAN CHOWDER

APPLE AND BUTTERNUT SQUASH

KANSAS CITY STEAK

TOMATO BASIL

### ENHANCED SOUPS (+\$5 PER PERSON)

LOBSTER BISQUE

SPINACH AND OYSTER BISQUE

SEAFOOD GUMBO

CLAM CHOWDER

### CHEF'S SPECIALTY SALAD

MIXED GREENS SALAD WITH TRADITIONAL

GARNITURES AND BALSAMIC VINAIGRETTE

### ENHANCED SALADS(+ \$5 PER PERSON)

#### TOSSED TABLE SIDE

**FRISÉE & BEET SALAD:** FRISÉE, RED BEETS, BACON LARDONS, GARLIC CROUTONS, AND RED WINE VINAIGRETTE

**BEET SALAD :** RED & GOLD BEETS, EDIBLE PANSIES, BABY RED OAK, BABY FRISÉE, AND GOAT CHEESE AIOLI

**SPINACH SALAD:** BABY SPINACH, CANDIED PECANS, BACON BITS, DRIED CHERRIES, RED ONION, BALSAMIC AND SOY DRESSING

**CAESAR SALAD :** CRISP ROMAINE, GARLIC CROUTON, ASIAGO CHEESE, HOUSE MADE CAESAR DRESSING

**ARUGULA SALAD :** BABY ARUGULA, GOAT CHEESE, TOASTED PISTACHIO, GOLDEN APPLE, DRIED CRANBERRIES, FINISHED WITH A SWEET WHITE BALSAMIC GLAZE

**WINTER GREENS :** RADICCHIO, ENDIVE, AND FRISÉE LETTUCES, ORANGE SUPREMES, TOASTED PECANS, AND GOAT CHEESE. TOSSED IN CHAMPAGNE VINAIGRETTE



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# Plated Dinner

PRICED PER PERSON

<b>STIR FRIED ASIAN VEGETABLES:</b> BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, WATERMELON RADISH, ONION, BROCCOLI, AND WILD MUSHROOMS OVER COCONUT GINGER JASMINE RICE AND TOPPED WITH A VEGETABLE GLAZE	<b>\$28.00</b>
<b>WILD MUSHROOM RISOTTO:</b> WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN VEGETABLE STOCK	<b>\$30.00</b>
<b>EDAMAME POTSTICKERS &amp; VEGETABLE NOODLE SOUP:</b> BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, TOFU, BROCCOLI, WILD MUSHROOMS, CRISPY GLASS NOODLES, AND CILANTRO IN A VEGETABLE BROTH	<b>\$26.00</b>
<b>CHICKEN COQ AU VIN:</b> SEARED CHICKEN BREAST WITH BRAISED CARROTS, PEARL ONIONS, CRIMINI MUSHROOMS, AND APPLEWOOD SMOKED BACON TOPPED WITH A HEARTY RED WINE SAUCE AND SERVED OVER SMASHED RED POTATOES	<b>\$36.00</b>
<b>FLORIDA CITRUS CHICKEN:</b> MARINATED AND GRILLED CHICKEN TOPPED WITH AN ORANGE MANGO SALSA SERVED WITH BLACK RICE, ASPARAGUS BUNDLES AND BABY CARROTS	<b>\$34.00</b>
<b>CHICKEN CAPRESE ROULADE:</b> CHICKEN STUFFED WITH FRESH MOZZARELLA, SUN DRIED TOMATOES, AND BASIL PESTO FINISHED WITH A BALSAMIC GLAZE SERVED OVER SAFFRON RISOTTO WITH A GREEN BEAN BUNDLE	<b>\$35.00</b>
<b>CHICKEN FORESTIERE:</b> CHICKEN BREAST DUSTED WITH MUSHROOM POWDER AND PAN SEARED, TOPPED WITH A ROBUST ARRAY OF WILD MUSHROOMS IN A RED WINE SAUCE. ACCOMPANIED BY PARMESAN MASHED POTATOES, WILTED RAPINI, AND RUTABAGA BATONNET	<b>\$38.00</b>
<b>PAN SEARED DUCK BREAST:</b> DUCK BREAST SEARED AND SLICED, DRESSED WITH A BLACKBERRY PORT GASTRIQUE, SERVED OVER SWEET POTATO MASH WITH GRILLED RAPINI	<b>\$49.00</b>
<b>TASSO PORK RIBEYE:</b> PORK RIBEYE MARINATED IN A GOVERNORS CLUB BLEND OF TASSO HERBS AND SPICES. SERVED WITH SOUTHERN STYLE YELLOW GRITS, WILTED RAPINI, AND LIMA BEANS WITH LARDONS	<b>\$40.00</b>
<b>COLD SMOKED &amp; GRILLED PORK CHOP:</b> COLD SMOKED AND GRILLED PORK LOIN CHOP TOPPED WITH AN APPLE COMPOTE. SERVED WITH SWEET POTATOES AND BUTTERED GREEN BEANS	<b>\$45.00</b>

## ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Plated Dinner

PRICED PER PERSON

<b>HERB CRUSTED LAMB RACK:</b> RACK OF LAMB CRUSTED WITH FRESH HERBS WITH PETITE RATATOUILLE FINISHED WITH A MINTED LAMB GLACE. SERVED WITH YUKON GOLD POTATO AND POLENTA MASH	\$55.00
<b>GRILLED FILLET OF ATLANTIC SALMON:</b> GRILLED FRESH ATLANTIC SALMON SERVED OVER A WALNUT DILL PESTO WITH A BRUSCHETTA STYLE TOMATO CONCASSE OVER MAJESTIC RICE PILAF AND WILTED KALE	\$48.00
<b>GRILLED FILLET OF TILEFISH:</b> BUTTERY TILEFISH SERVED OVER LOBSTER POLENTA WITH A SAFFRON BUTTER SAUCE, A CAVIAR GARNISH, SERVED WITH HARICOTS VERTS	\$49.00
<b>PECAN CRUSTED FLORIDA SNAPPER:</b> FRESH FROM FLORIDA SNAPPER CRUSTED IN PECANS AND SERVED OVER RED BEANS AND DIRTY RICE FINISHED WITH A CRYSTAL HOT SAUCE BEURRE BLANC, SERVED WITH GRILLED ASPARAGUS	\$38.00
<b>BLUE CRAB CAKES:</b> HAND FORMED BLUE CRAB CAKES SERVED OVER BLACK RICE WITH CHIMICHURRI SAUCE, SERVED WITH WILTED RAPINI, VEGETABLE SLAW, AND CORN FRITTERS	\$44.00
<b>HERB ROASTED RED GROUPER:</b> RED GROUPER ROASTED WITH FRESH HERBS, FINISHED WITH A CITRUS VANILLA BUTTER SAUCE SERVED OVER A BED OF MAJESTIC RICE PILAF, ACCOMPANIED BY STRAW VEGETABLES	\$48.00
<b>BONE IN FILET MIGNON:</b> 10 OZ OF SEMINOLE PRIDE BONE IN BEEF TENDERLOIN TOPPED WITH ROASTED GARLIC CLOVES, SAUTEED MUSHROOMS, BASIL OIL AND DEMI GLACE SERVED WITH ROASTED SLICED YUKON GOLD POTATOES AND TRUFFLE PATE	\$54.00
<b>NEW YORK STEAK:</b> 14 OZ NEW YORK STRIP CUT OF SEMINOLE PRIDE BEEF TENDERLOIN FINISHED WITH A BALSAMIC GLAZE AND ESPAGNOLE SAUCE. SERVED WITH MASHED RED POTATOES, GRILLED ZUCCHINI, GLAZED CARROTS, AND ASPARAGUS	\$48.00
<b>PRINCESS CUT FILET MIGNON:</b> 8 OZ PRINCESS CUT SEMINOLE PRIDE FILET MIGNON OVER A RUTABAGA AND YUKON GOLD POTATO PUREE WITH WILTED RAPINI, RUTABAGA BATONNET, AND SAUTEED WILD MUSHROOMS	\$50.00

## ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Plated Dinner

PRICED PER PERSON

## DUET ENTREE SELECTIONS

**\$56**

DUET PLATES ARE A GREAT, TIME SAVING OPTION  
THERE'S NO NEED FOR GUEST'S ENTREE PREFERENCE WHEN THEY RSVP.  
**SELECT TWO FROM THE LIST BELOW**

PRINCESS CUT FILET MIGNON

HERB CRUSTED PORK TENDERLOIN WITH MARSALA DEMI GLACE

TASSO PORK RIBEYE

HERB CRUSTED LAMB CHOPS WITH MINTED LIME GLACE

PAN SEARED SCALLOPS

GARLIC SHRIMP SCAMPI

FLORIDA CITRUS CHICKEN WITH ORANGE MANGO SALSA

CHICKEN CAPRESE ROULADE WITH BALSAMIC GLACE

GRILLED ATLANTIC SALMON

DUCK BREAST WITH BLACKBERRY PORT GASTRIQUE

**DUET PLATES ARE SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLE AND STARCH**

### ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Plated Dinner

## DESSERTS (CHOOSE ONE)

**CHEF'S SEASONAL DESSERT CREATION-** CHEF'S CHOICE SEASONAL DESSERT

**BANANAS FOSTER BREAD PUDDING-** GOVERNORS CLUB BREAD PUDDING BAKED WITH BANANAS AND FOSTER SAUCE MADE IN HOUSE WITH MEYERS DARK RUM, BANANA LIQUEUR, 151 RUM

**KEY LIME CHEESECAKE-** KEY LIME INFUSED CREAMY CHEESECAKE FINISHED WITH A FRESH RASPBERRY COULIS

**CREME BRULEE DU JOUR-** HOUSE MADE SEASONAL CREME BRULEE, THE PERFECT BALANCE OF CREAMY AND CRISPY

**TIRAMISU-** LAYERS OF HOUSE MADE ITALIAN ESPRESSO CREAM AND LADYFINGERS DUSTED WITH COCOA POWDER AND SERVED WITH A CHOCOLATE SPOON

**FLOURLESS CHOCOLATE CAKE-** GLUTEN FREE CHOCOLATE CAKE TOPPED WITH CHOCOLATE MOUSSE FINISHED WITH RASPBERRY COULIS

**GÂTEAU À L'ORANGE-** A CLUB CLASSIC- THIN BAKED MERINGUE COOKIES, GRAND MARNIER, CANDIED ORANGE PEEL, AND BERRIES TOPPED WITH CRÈME ANGLAISE

**STRAWBERRY CREAM PUFFS-** THREE CRÈME PUFFS FILLED WITH STRAWBERRIES, CREAM AND ASSORTED FRUITS. DUSTED WITH POWDERED SUGAR AND SERVED WITH WHIPPED CREAM

**FRUIT PARFAIT-** LOW SUGAR OPTION! FRESH FRUIT PARFAIT WITH GRANOLA AND FRESHLY WHIPPED CREAM

**COOKIES & BROWNIES-** CHOCOLATE CHIP, MACADAMIA NUT, AND OATMEAL COOKIES WITH CHOCOLATE BROWNIES

## ENHANCED DESSERTS (PRICED PER PERSON)

**BAKED ALASKA-** YELLOW CAKE, CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAMS, AND MERINGUE, SERVED FLAMING AT THE TABLE \$6.00

**MINI ASSORTED PASTRIES-** ASSORTMENT OF ÉCLAIRS, PROFITEROLES, MINI CUPCAKES \$5.00

**RED VELVET CAKE** RED VELVET CAKE TOPPED WITH SWEETENED CREAM CHEESE ICING \$5.00

**TRES LECHE-** CREAM, SWEETENED CONDENSED MILK, EVAPORATED MILK SOAKED IN HOUSE MADE VANILLA CAKE WITH WHIPPED CREAM \$4.00

**SMORES-** GRAHAM CRACKERS, CHOCOLATE, AND MARSHMALLOW CREME, SMOKED IN A MASON JAR FOR THE REAL CAMPFIRE TASTE! \$4.50



# Dinner Buffets

## GOVERNORS CLUB SIGNATURE DINNER BUFFET

MINIMUM OF 25 GUESTS

\$46 PER GUEST

### SOUP (CHOOSE ONE)

SEASONAL SOUP  
SEAFOOD GUMBO (+\$5/GUEST)  
LOBSTER BISQUE (+\$5/GUEST)

### SALAD (CHOOSE ONE)

FRESH MIXED GREEN SALAD WITH  
TRADITIONAL GARNISHES, WITH CHOICE  
OF DRESSINGS  
CLASSIC SPINACH SALAD WITH CHOPPED  
EGGS, HOUSE CROUTONS, & WARM BACON  
DRESSING

### ENTREES (CHOOSE THREE)

CHICKEN PICCATA  
ROASTED CHICKEN  
FRIED CHICKEN  
BAKED ZITI  
PAN SEARED GROUPER  
GINGER SOY MAHI-MAHI  
PEPPERED SALMON  
HERB ROASTED LOIN OF BEEF  
MARINATED & GRILLED TRI-TIP OF BEEF  
BEEF BURGUNDY

### STARCHES (CHOOSE TWO)

YUKON GOLD MASHED POTATOES  
ROASTED RED POTATOES WITH FRESH  
HERBS  
RICE PILAF  
ROASTED SWEET POTATOES  
MACARONI AND CHEESE

### VEGETABLES (CHOOSE TWO)

BRUSSELS SPROUTS  
BROCCOLINI  
ASPARAGUS  
GLAZED CARROTS  
MIXED SEASONAL VEGETABLES  
CREAMED CORN  
GREEN BEANS

### DESSERTS (CHOOSE TWO)

CHEF'S ASSORTED DESSERT DISPLAY  
HOUSE MADE ASSORTED COOKIES  
AND BROWNIES  
BANANAS FOSTER BREAD PUDDING

### ALL DINNER BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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# Dinner Buffets

## ALL AMERICAN BUFFET

MINIMUM OF 25 GUESTS - \$38 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED  
DRESSINGS **OR** CAESAR SALAD  
MACARONI **OR** POTATO SALAD

### SIDES (SELECT THREE)

MASHED POTATOES  
MACARONI & CHEESE  
POTATOES AU GRATIN  
STEAMED RICE  
BLENDED WHITE & WILD RICE  
CORN ON THE COBB  
CORN & LIMA BEAN SUCCOTASH  
GREEN BEANS  
BROCCOLI FLORETS  
CARROTS VICHY  
BRUSSELS SPROUTS

### ENTREES (CHOOSE THREE)

FRIED CHICKEN  
MEAT LOAF  
BBQ BEEF BRISKET  
ROAST HERB CHICKEN  
CHICKEN FRICASSEE & BISCUITS  
SEARED SALMON  
FRIED CATFISH  
HERB ROASTED TRI- TIP

### DESSERTS (CHOOSE TWO)

COOKIES & BROWNIES  
BREAD PUDDING  
FRUIT COBBLER DU JOUR  
ASSORTED MINI PIES

## TASTE OF TUSCANY

MINIMUM OF 20 GUESTS - \$36 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED  
DRESSINGS **OR** CAESAR SALAD  
SMOKED SALMON & PENNE SALAD  
CAPRESE SALAD FINISHED WITH BALSAMIC  
GLAZE AND ITALIAN PARSLEY OIL

### SIDES (SELECT THREE)

PENNE PASTA WITH ALFREDO, MARINARA  
**OR** PESTO  
GNOCCHI, WILD MUSHROOMS & ARUGULA  
RISOTTO PARMESAN  
ROASTED RED BABY POTATOES  
RICE PILAF  
ITALIAN ZUCCHINI & PLUM TOMATOES  
RATATOUILLE  
GREEN BEANS WITH ROASTED RED PEPPERS  
FAVA BEAN & PARMA HAM  
EGGPLANT PARMESAN  
TUSCAN WHITE BEAN & PROSCIUTTO

### ENTREES (CHOOSE THREE)

CHICKEN PICCATA  
ROSEMARY ROASTED CHICKEN  
CHICKEN CACCIATORE  
BEEF STEAK PIZZAIOLA  
BEEF LASAGNA  
BAKED ZITI  
SPAGHETTI & MEATBALLS  
GARLIC & ROSEMARY ROASTED PORK LOIN

### DESSERTS (CHOOSE TWO)

TIRAMISU  
ITALIAN RUM CAKE  
CANNOLI  
PANNA COTTA MOUSSE

## **ALL DINNER BUFFETS INCLUDE**

FRESHLY BAKED HOUSE ROLLS AND BUTTER  
ICED TEA  
COFFEE SERVICE



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# Dinner Buffets

## NEW ORLEANS BUFFET

MINIMUM OF 25 GUESTS - \$40 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS  
SLICED GREEN TOMATO & ONION SALAD  
CRAWFISH PASTA SALAD

### SIDES (SELECT THREE)

DIRTY RICE  
JAMBALAYA RICE  
CORN FRITTERS  
BUTTER BEANS & HAM  
CORN MAQUE CHOUX  
CAJUN BLACKEYED PEAS  
SPICY GRILLED CORN  
LIME GRILLED ASPARAGUS  
HONEY MINT CARROTS  
FALL SQUASH SUCCOTASH

### ENTREES (CHOOSE THREE)

PULLED PORK PO-BOY  
BLACK & BLUE SUGAR FLANK STEAK  
SHRIMP CREOLE  
BLACKENED SNAPPER  
CAJUN HOT BRISKET  
FRIED CATFISH & HUSHPUPPIES  
SPICEY HONEY CHICKEN LEGS

### DESSERTS (CHOOSE TWO)

BANANAS FOSTER BREAD PUDDING  
RED VELVET CAKE  
BEIGNETS  
PECAN PRALINES  
BANANAS FOSTER STATION WITH ICE CREAM\*

\*REQUIRES ATTENDANT (\$75)

## SOUTH OF THE BORDER BUFFET

MINIMUM OF 25 GUESTS - \$36 PER GUEST

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS  
BLACK BEAN & CORN SALAD  
AVOCADO TOMATO SALAD IN A CILANTRO VINAIGRETTE

### SIDES (SELECT THREE)

MEXICAN RICE  
YUCCA MASHED  
YELLOW MEXICAN RICE WITH PEAS  
ROASTED POTATOES  
BRANDIED SWEET POTATOES  
BLACK BEANS  
PINTO BEANS  
FRIED YUCCA  
ZUCCHINI & CORN CASSEROLE  
CHAYOTE & JICAMA

### ENTREES (CHOOSE THREE)

PULLED PORK WITH CORN & FLOUR TORTILLAS  
BEEF OR CHICKEN FAJITAS  
WITH CORN & FLOUR TORTILLAS  
BEEF ENCHILADAS  
BEEF TACO STATION  
CHICKEN ENCHILADAS  
CHICKEN TACO STATION  
SNAPPER ACAPULCO  
SEARED SALMON WITH A CHILI CORN SAUCE

### DESSERTS (CHOOSE TWO)

SOPAPILLAS  
FLAN  
PINEAPPLE UPSIDE DOWN CAKE  
STRAWBERRY CHEESECAKE CHIMICHANGAS  
CHURROS

## **ALL DINNER BUFFETS INCLUDE**

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

# Beverage Service

## HOST BAR (CHARGES BASED ON ACTUAL CONSUMPTION)

\$27.50	HOUSE WINE: SYCAMORE LANE   PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL, PINOT NOIR, MERLOT, AND CABERNET SAUVIGNON
\$38.00	HOUSE SELECT WINE: CANNONBALL VINEYARDS   CHARDONNAY, SAUVIGNON BLANC, MERLOT, CABERNET SAUVIGNON
\$33.00	SOMMELIER'S CHOICE WINE: HAND SELECTED TO COMPLIMENT YOUR CHOSEN MENU
\$27.50	GOVERNORS CLUB HOUSE CHAMPAGNE: WYCLIFF BRUT
\$6.00	CHAMPAGNE   BLOODY MARYS: CHARGED BY THE GLASS
\$5.00	MIMOSAS   BELLINIS: CHARGED BY THE GLASS
\$36.00	CHAMPAGNE PUNCH: CHARGED BY THE GALLON
\$40.00	SANGRIA: CHARGED BY THE GALLON
\$70.00	SPECIALTY COCKTAILS: CHARGED BY THE GALLON
\$6.50	WELL BRANDS: TITO'S VODKA   BOMBAY GIN   DEWAR'S SCOTCH   SEAGRAM'S 7 WHISKEY   JIM BEAM BOURBON   DON Q SILVER RUM   JOSE CUERVO GOLD TEQUILA
\$7.50	CALL BRANDS: STOLICHNAYA VODKA   TANQUERAY GIN   JOHNNIE WALKER RED SCOTCH   CROWN ROYAL CANADIAN WHISKY   JACK DANIEL'S TENNESSEE WHISKEY   BACARDI SUPERIOR RUM   1800 SILVER TEQUILA
\$8.50	PREMIUM BRANDS: KETEL 1 VODKA   TANQUERAY NO. 10 GIN   CHIVAS REGAL 12 YEAR SCOTCH   CROWN ROYAL BLACK CANADIAN WHISKY   MAKER'S MARK BOURBON   FLOR DE CANA 12 YEAR RUM   PATRON SILVER TEQUILA
\$4.00	DOMESTIC BEER: BUDWEISER   BUD LIGHT   COORS LIGHT   MICHELOB ULTRA   MILLER LITE   YUENGLING
\$6.00	IMPORTED BEER: HEINEKEN   STELLA ARTOIS   CORONA EXTRA
MARKET	KEG BEER: INQUIRE WITH GOVERNORS CLUB CATERING DIRECTOR FOR KEG BEER OPTIONS. KEG BEER MUST BE CONSUMED ON PREMISES.
\$2.50	SODA: COKE PRODUCTS
\$3.00	ICED TEA   MILK   COFFEE   HOT TEA   JUICE

## OPEN BAR PACKAGES (PRICED PER PERSON)

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE	\$14.00	\$22.00	\$26.00	\$32.00
ADD CALL DRINKS	\$20.00	\$26.00	\$30.00	\$35.00
ADD PREMIUM DRINKS	\$22.00	\$30.00	\$32.00	\$38.00