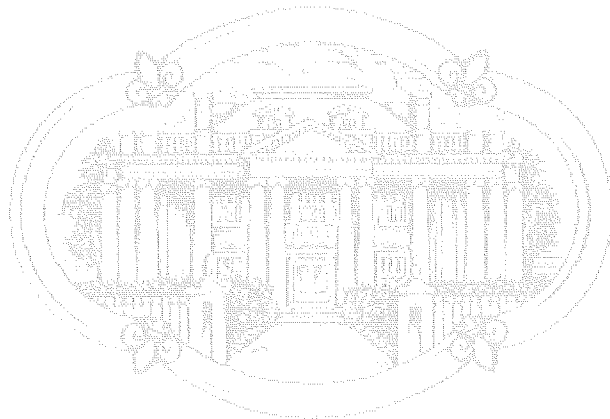


# Dinner Menu



---

## Dinner Buffets (Minimum of 25 Guests)

---

### \*Platters (Choose One)

---

- Antipasti includes Italian meats, cheese, imported olives, banana peppers, marinated tomatoes & onions and drizzled with balsamic vinaigrette—\$8
  - Sliced Smoked Salmon with brioche toast points and traditional garnitures—\$10
  - Marinated Tomatoes, grilled onions, grilled portabella mushrooms and stilton bleu cheese—\$8
  - Chilled Seafood Display—Oysters on the half shell (in season), citrus poached shrimp and Jonas crab claws served with appropriate garnitures—\$14
- *Platter price is an additional charge to dinner price*

### Soups (Choose One)

- Smoked Bacon and Baby Lima Bean
- Spiced Collard Green and Thompson's Farm Sausage
- Clam Chowder
- Tomato Basil
- Lobster Bisque - +4.00 pp
- Crab & Corn Chowder

### Salads (Choose One)

- Classic Caesar
- Fresh Mixed Green Salad with Traditional Garnitures and choice of Dressings
- Create a Cobb Salad  
Add Chicken, Shrimp, Beef - + \$5.00
- Fresh Mixed Salad with Roasted Pecans, Bleu Cheese, Strawberries and Honey Balsamic Vinaigrette

### Entrees (Choose 1 from Group A and 1 from Group B)

---

#### Group A

- Smoked Turkey with Jalapeno and Cranberry Stuffing
- Orange Lacquered Duck Breast - +\$2.00 pp
- Spanish Spiced Chicken breast Baked with Artichokes, Sundried Tomatoes, Fresh Herbs, Capers and served with a Lemon Butter Sauce
- Horseradish and Herb Crusted Atlantic Salmon served in a Citrus Cream
- Sweet Potato and Sage Stuffed Quail

#### Group B

- \*Smoked Beef Tenderloin - +\$3.00 pp
- \*Coriander Crusted Tuna Loin with a Cilantro and Sweet Chili Soy Dipping Sauce
- Chilled Jonas Crab Claws with Drawn Butter
- Pecan Crusted Grouper

\* Denotes a carved item

*All buffets accompanied by Chef's choice of one starch, one vegetable, warm rolls & butter.*

### Desserts (Choose One)

---

- French Bread Pudding—Warm Pecan and Chocolate Studded Bread Pudding with Crème Anglaise on the Side
- Warm Mixed berry Cobbler—Strawberry, Blackberry, Blueberry and Raspberries on a Sweet Biscuit Crust and topped with Streusel, Served with Chantilly Cream
- Chocolate Trifle—Crumbled Chocolate Cake Layered with Chantilly Cream, Served Cold

**\$42.00 Per Person**

*All prices subject to 20% service charge and applicable sales tax.*



---

## Plated Dinner Menu

---

*All entrees include warm rolls, butter, iced tea and coffee service.  
One first course, and one dessert are included with each entrée.*

### ***Appetizers - Additional Charge***

- Spiced Boiled Shrimp Cocktail with Cilantro Cocktail Sauce \$10.00
- Lump Crab Cake with Bourbon-Thyme Buttered Corn \$12.00
- Duck Confit Hash Cake with Port Soaked Cherry Reduction \$9.00
- Oysters on the Half Shell (seasonal) \$10.00
- Marinated & Grilled Vegetables with Stilton Bleu Cheese Gratin \$8.00

### ***First Course (Choose One)***

- *Tomato Basil Bisque*
- *Seafood Gumbo (Add \$3)*
- *Corn and Crab Chowder*
- *Saffron Vegetable Minestrone*
- *Lobster Bisque (Add \$4)*
- *Potato Leek Soup*
- *Spicy White Bean and Andouillie Soup*
- *Sweet Ginger Carrot Soup*
- *Mixed Green Salad with Balsamic Vinaigrette*
- *Caesar Salad*
- *Baby Spinach Salad with Toasted Pecan Vinaigrette*
- *Spicy Arugula Salad with Spiced Pears and raspberry Vinaigrette*
- *Tomato Panzanella with Fresh Mozzarella*
- *Cobb Salad*

*All prices subject to 20% service charge and applicable sales tax.*



---

## Platēd Dinnēr Mēnu *continūgd*

---

### ***Entrees (Choose One)***

- Blackened Chicken Breast with Sweet Potato and Andouillie Hash \$34.00
- Panēd Chicken with Roasted Vegetable Ratatouille and Rice Pilaf \$34.00
- Ginger and Orange Glazed Smoked Duck Breast with Sweet Potato Lyonnaise \$42.00
- Peppercorn Crusted Pork Tenderloin with Parmesan Potato Cake and Wild Cherry Demi-Glace \$38.00
- Horseradish and Herb Crusted Wild King Salmon with Wild Rice and Citrus Beurre Blanc \$40.00
- Lump Crab Cake with Local Greens and Key Lime Remoulade \$42.00
- Parmesan Crusted Grouper with Cracked Black Pepper & Chive Mashed Potato and Citrus Beurre Blanc \$44.00
- Blackened Gulf Snapper with Potatoes Croquettes and Roasted Red Pepper Beurre Blanc \$46.00
- Filet Mignon with Roasted Garlic and green onion Smashed New Potatoes and Wild Mushroom Bordeaux Sauce \$48.00
- Duo of Petite Filet Mignon and Rosemary Skewered Shrimp with Aged Balsamic Drizzle and Warm Red Bliss Potato Salad \$50.00
- 12 oz Cold Smoked Prime Rib, Aged Cheddar Mashed Potatoes and House Made Worcestshire Demi Glas \$52.00

*All prices subject to 20% service charge and applicable sales tax.*



---

## Plated Dinner Dessert Menu

---

### *Desserts (Choose One)*

---

- **Key Lime Pie** - Graham Cracker Crust, White Chocolate Layer, Joe & Nellie's Key Lime Juice, Cream cheese, Chantilly Cream, Lime Slices, Raspberry Coulis
- **French Bread Pudding** - Pecan and White Chocolate Studded Bread Pudding, Carmel Sauce, Crème Anglaise and Chantilly Cream
- **Apple Tart** - Grannysmith Apples, Apple Sugar, Brown Sugar Streusel Topping, Caramel Sauce, Cinnamon Infused Chantilly Cream
- **Cheese Cake** - Graham Cracker Crust, Creamy Cheesecake, Dulce de Leche Sauce, Chantilly Cream and Strawberries
- **Chocolate Bundt Cake** - Devils Food-Style Bundt Cake, Dark Chocolate Ganache, Chocolate Sauce, Chantilly Cream and Chocolate Shavings

The Governors Club is always happy to create custom menus to fit a theme or budget.

Let your catering director know what you are looking for and we will design a menu to fit your needs.

*All prices subject to 20% service charge and applicable sales tax.*

