

A decorative graphic at the top of the page features a dark blue background with a lighter blue floral pattern. The pattern consists of several five-petaled flowers and leaves arranged in a horizontal, slightly wavy line across the width of the page.

Introduction

Congratulations on your upcoming event!

Our Staff is dedicated to ensuring that your event is nothing less than perfect. Our functions are held in the Colony Hall, which overlooks our beautiful golf course and ensures complete privacy for you and your guests.

We offer Country Club quality food and service at very reasonable rates.

We have sound and lighting features that will fit your needs.

Menu Selections are only suggestions. You may have anything you wish.

Please call Mike Hensley or Kathy Marshall
at 321-255-6050 ext. 221
Tuesday through Saturday

Function Guidelines



- ❧ A \$500 deposit is required to reserve a date.
- ❧ Final guarantee is due 48 hours in advance.
- ❧ 50% of the estimated value is due no later than 7 days prior to the function. The balance is due when the function is over and the calculations have been made.
- ❧ Buffet food will be left out for a period of 1½ hours.
- ❧ Allotted time for building use is four hours not including set up or breakdown. Additional hours available at \$400 per hour. Twelve o'clock midnight is the latest a function may run.
- ❧ Deposit is non-refundable unless function is cancelled six months in advance.
- ❧ Cake cutting and serving charge is \$1.75 per person.

***Fine Food
and
Drinks
for all our guests***

Appetizer Selections



Fruit, Cheese & Crakers

Asparagus wrapped in Ham

Chicken Drummettes

Pot Stickers

Stuffed Mushrooms

Deviled Eggs

Salami Cones with Cream Cheese

Coconut encrusted Chicken

Cocktail Shrimp (large)

Assortment of Canapés

Pasta Station

Carving Station

Prices vary according to your needs and selections

Lunch Buffet Menu Selections



Entrees (pick up to three items)

- | | |
|-------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Meat Loaf | <input type="checkbox"/> Salmon w/Dill Sauce |
| <input type="checkbox"/> Fried Chicken | <input type="checkbox"/> Crab Cakes |
| <input type="checkbox"/> Chicken Francais | <input type="checkbox"/> Stuffed Flounder |
| <input type="checkbox"/> Beef Tips | <input type="checkbox"/> Seafood Newburg |
| <input type="checkbox"/> Barbecue Beef | <input type="checkbox"/> Chicken Marco Polo |
| <input type="checkbox"/> Beef Stroganoff | <input type="checkbox"/> London Broil |
| <input type="checkbox"/> Chicken Marsala | <input type="checkbox"/> Hawaiian Chicken |

Starches (pick up to two items)

- | | |
|-------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> Rice | <input type="checkbox"/> Scalloped Potatoes |
| <input type="checkbox"/> Roasted Potatoes | <input type="checkbox"/> Noodles |
| <input type="checkbox"/> Mashed Potatoes | <input type="checkbox"/> Pasta |

Vegetables (pick one item)

- | | |
|------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Green Beans | <input type="checkbox"/> Mixed Vegetables |
| <input type="checkbox"/> Sugar Snap Peas | <input type="checkbox"/> Italian Green Beans |
| <input type="checkbox"/> Carrots | <input type="checkbox"/> Broccoli |

Buffets include rolls and butter, coffee, tea and an assorted dessert table or an ice cream sundae bar.

The basic buffet price is \$16.95 per person plus 18% gratuity and 6% tax

Dinner Buffet Menu Selections



Entrees (pick up to three items)

- | | |
|-------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Meat Loaf | <input type="checkbox"/> Salmon w/Dill Sauce |
| <input type="checkbox"/> Fried Chicken | <input type="checkbox"/> Crab Cakes |
| <input type="checkbox"/> Chicken Francais | <input type="checkbox"/> Stuffed Flounder |
| <input type="checkbox"/> Beef Tips | <input type="checkbox"/> Seafood Newburg |
| <input type="checkbox"/> Barbecue Beef | <input type="checkbox"/> Chicken Marco Polo |
| <input type="checkbox"/> Beef Stroganoff | <input type="checkbox"/> London Broil |
| <input type="checkbox"/> Chicken Marsala | <input type="checkbox"/> Hawaiian Chicken |

Starches (pick up to two items)

- | | |
|-------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> Rice | <input type="checkbox"/> Scalloped Potatoes |
| <input type="checkbox"/> Roasted Potatoes | <input type="checkbox"/> Noodles |
| <input type="checkbox"/> Mashed Potatoes | <input type="checkbox"/> Pasta |

Vegetables (pick one item)

- | | |
|------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Green Beans | <input type="checkbox"/> Mixed Vegetables |
| <input type="checkbox"/> Sugar Snap Peas | <input type="checkbox"/> Italian Green Beans |
| <input type="checkbox"/> Carrots | <input type="checkbox"/> Broccoli |

Buffets include a salad bowl, rolls and butter, coffee, tea and an assorted dessert table or an ice cream sundae bar.

The basic buffet price is \$22.95 per person plus 18% gratuity and 6% tax

Lunch Menu



Entrees

\$12.95

Chicken Princess: *A succulent Chicken Breast, topped with asparagus rolled in a slice of ham and topped with Hollandaise Sauce.*

Chicken Savoy: *Chicken Breast stuffed with Julienne vegetables, sliced in pinwheel pieces and topped with a Roasted Red Pepper Sauce.*

Chicken Marco Polo: *Sautéed Chicken Breast topped with Provolone Cheese, a slice of ham, and asparagus with a Light Brown Sauce.*

Chicken Cordon Bleu: *The traditional stuffed Chicken Breast with ham and Swiss Cheese.*

Chicken Francaise: *Chicken Breast dipped in an egg wash and sautéed to be tender and succulent. Served with a Lemon Sauce.*

Desserts:

Ice Cream Sundae \$3.00

Sherbert..... \$3.00

Specialty Dessert..... \$3.50 and up

*The above items are served with
the appropriate starch, vegetable,
rolls and butter,
coffee or tea.*

*Add 18% gratuity and 6% tax
to the total bill.*

Cocktail Party Menu



Hot Dishes

(Pick four items for up to 100 people) * (Pick five items for over 100 people)

- | | |
|----------------------------------------------------|---------------------------------------------------------|
| <input type="checkbox"/> Chicken Tenderloins | <input type="checkbox"/> Fried Grouper Fingers |
| <input type="checkbox"/> Chicken Kabobs | <input type="checkbox"/> Crab Dip |
| <input type="checkbox"/> Chicken Drumettes | <input type="checkbox"/> Pot Stickers w/Soy Sauce |
| <input type="checkbox"/> Clam Strips | <input type="checkbox"/> Mini Crab Cakes |
| <input type="checkbox"/> 7-Layer Dip | <input type="checkbox"/> Beef Tenderloin Kabobs |
| <input type="checkbox"/> Stuffed Mushrooms | <input type="checkbox"/> Egg Rolls |
| <input type="checkbox"/> Coconut Encrusted Chicken | <input type="checkbox"/> Fried Ravioli w/Marinara Sauce |

Cold Items (Pick three items)

- | | |
|----------------------------------------------------------------------------------------|---------------------------------------------------|
| <input type="checkbox"/> Deviled Eggs | <input type="checkbox"/> Displayed Salmon |
| <input type="checkbox"/> Fruit and Cheese Platter | <input type="checkbox"/> Crudite |
| <input type="checkbox"/> Salami Cones w/Cream Cheese | <input type="checkbox"/> Asparagus wrapped in Ham |
| <input type="checkbox"/> Cocktail Shrimp (Tray passed,
add \$3.75 extra per person) | |

Carved Items

- Steamship Top Round
- Ham or Turkey
- Carved Tenderloin (add \$3.00 per person)

Dessert Choices

Petite Gourmet selection, Ice Cream Sundae Bar, or assorted House Desserts.

We can substitute with personal recipes for comparable items. Basic heavy Hors d'oeuvre party is \$21.95 per person (add 18% gratuity and 6% tax to the total bill)

Dinner Menu



Tournados of Beef Bordelaise (Two Petit Tenderloins):

Topped with a classic Bordelaise Sauce 19.50

Prime Rib:

Everybody's favorite with Au Jus \$19.95

London Broil:

Marinated for tenderness. Outstanding..... \$18.50

Petit Filet and 3 Stuffed Shrimp:

Everybody's favorite \$21.95

Fresh Salmon:

Broiled or poached w/ sauce \$19.50

Chicken Marsala:

Italian favorite \$18.50

Chicken Francais:

*Chicken Breast dipped in egg wash and sautéed for tenderness,
served with a Lemon Sauce* \$18.50

Chicken Marco Polo:

*Chicken topped with Provolone Cheese, ham, asparagus and a Light
Brown Sauce*..... \$18.50

Chicken Princess:

*Succulent chicken breast topped with asparagus rolled in a slice of ham and topped
with hollandaise sauce* \$18.50

*The above are all served with house salad, and appropriate starch, rolls,
butter, coffee or tea*

**Please add \$3.00 for Ice Cream Sundae Bar, \$3.00 for Sherbet or \$2.95
and up for specialty desserts.**