

BREAKFAST AT THE CLUB

(Minimum twenty guests)

CONTINENTAL BREAKFAST

Chilled Orange, Cranberry and Grapefruit Juice

Sliced fresh seasonal Fruit

*Assorted Mini Muffins, Danish and Mini Croissants served
with Whipped Butter and Assorted Preserves*

Freshly Brewed Regular and Decaffeinated Coffee

\$14.50 per person

FIDDLESTICKS BREAKFAST BUFFET

Chilled Orange, Cranberry and Grapefruit Juice

*Assorted Muffins, Mini Croissants and Danish
Served with Whipped Butter and Assorted Preserves*

Fresh sliced Seasonal Fruit Display

Scrambled Eggs

Southern Style Home Fried Potatoes

Sausage and smoked House Bacon

French Toast with Maple Syrup

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

\$25.50 per person

Add Belgian Waffles for \$ 3.00 per person

Add Cheese Blintz for \$ 3.00 per person

Add Eggs Benedict for \$ 4.00 per person

*All food and beverage prices are subject to a service charge and applicable sales tax
Prices are subject to change after 10/01/2008*

FIDDLESTICKS BRUNCH BUFFET

(Minimum thirty-five guests)

Selection of Chilled Juices

*Fresh squeezed Orange Juice, fresh squeezed Grapefruit Juice,
Tomato Juice and Apple Juice*

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Mirror Presentation of Tropical Fruits with Honey Yogurt Sauce

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*Baker's Display of Croissants, filled Miniature Danish, Sticky Pecan Buns, Muffins, Preserves
and Whipped Butter*

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Heat Lamp Presentation Pancakes Oscar

Chef's creation of pancakes with fruit fillings topped with Meringue and warm Maple Syrup

Eggs Benedict

*Poached eggs with thick sliced Canadian bacon served on toasted English Muffin topped with
Sauce Hollandaise*

*Scrambled Eggs with Cheddar Cheese
Smokehouse Bacon and Country Sausage Links
Home Fried Potatoes*

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Salad Selection

*Spinach Salad with Mushrooms, Eggs and warm Pancetta Gorgonzola Dressing
Rotini Pasta Salad with Sun Dried Tomatoes, Bell Peppers, and Basil Dressing
Cucumber with Dill Vidalia Onions and Sour Cream*

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Lunch Selection

*Classic Chicken filled with Sage Dressing and home made Chicken Gravy
Grilled Salmon over Spinach with Lemon Dill Sauce
Steamed Vegetable Medley and Wild Rice Pilaf*

\$47.00 per person

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HOLE IN ONE BRUNCH BUFFET

(Minimum thirty-five guests)

Selection of Chilled Juices

*Fresh squeezed Orange Juice, fresh squeezed Grapefruit Juice,
Tomato Juice and Apple Juice*

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Fruit Cocktail

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*Baker's Display of Croissants, filled Miniature Danish, Sticky Pecan Buns, Muffins, Preserves
and Whipped Butter*

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French Toast with Maple Syrup

Eggs Benedict

*Poached Eggs with thick sliced Canadian Bacon served on toasted English Muffin
topped with Sauce Hollandaise*

*Scrambled Eggs with Cheddar Cheese
Smokehouse Bacon
Home Fried Potatoes*

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Salad Selection

*Garden Salad with Ranch Dressing and Balsamic Vinaigrette
Seafood Salad
Marinated Vegetables and Couscous
Carrot Salad with Walnuts, Raisins, and Honey Yogurt Dressing*

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Lunch Selection

*Beef Tenderloin Tips with Mushroom and Burgundy Sauce
Buttered Egg Noodles*

*Shrimp and Chicken Stir Fry
Steamed Rice*

\$47.00 per person

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