



180 Maple Dale Circle • Dover, DE 19904

Meetings & Special Events Catering Menu

**180 Maple Dale Circle Dover, Delaware
19904**

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mapledalecc.com

Find us on Facebook



Revised 10/7/21

Banquet Policies, Procedures & Rental Equipment Information

Standard Conditions and General Policies

A \$250.00 non-refundable deposit is required for groups of 50 people or less to reserve dates and times requested for functions in the Boardroom, Pine Valley, Turnberry A and B, and St. Andrews Room.

All deposits are due at the time of booking your event. Deposits can be made with cash, check, or credit card.

The event must be paid in full at the conclusion of the event with check, cash, Visa, MasterCard, Discover or American Express card.

A service charge of 22% is applied to all food and beverage sales.

Maple Dale requires at least 2 weeks advance notice of menu selections and other arrangements. The person responsible for the banquet must notify the club of the exact number of guests to be served no later than (3) three business days prior to the function. The person responsible for the banquet will be charged for the guaranteed number given or, the number of people in attendance, whichever is greater. If there is an increase in number of guaranteed guests, the club needs to be notified as soon as possible.

All prices are subject to change without notice. Signed contract prices will be honored

Maple Dale Country Club does not permit any outside food or non-alcoholic or alcoholic beverages at any time with the exception of your occasion cake. A fee of fifty cents per person cake cutting fee will apply when guests bring their own occasion cake (this does not apply to wedding receptions)

Due to standard health practices, prepared leftover foods may NOT be removed from the club.

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The person responsible for the banquet will be held accountable for any damages of club property.

Maple Dale reserves the right to change room assignments.

Substitutions can be made for food & beverage products at the discretion of Maple Dale Country Club.

Maple Dale Staff will take care of all set up and break down.

Our 60” round tables will seat up to 8 -10 guests. Rectangular tables can seat 8-10 guests.

22” Tall cocktail tables are available.

The club is equipped with Wi-Fi. No password required

Large screen TV’s with WIFI connections.

No tape, nails, screws or other hanging fixtures can be used to affix decorations to the walls.

Custom designed menus are available upon request.

All prices subject to change without notice

House Linens are included with the price of the food. Tablecloth & napkins colors are white, ivory,

Tent rental, additional chairs, up lighting, and linens can be rented by the person hosting the event at their expense..

Bar services will be terminated no later than 12:45 a.m. The club does not allow any alcoholic beverages to be brought into or taken out of the club by the patrons or guests.

We reserve the right to refuse service to any guest not of legal drinking age, who cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated. The customer is liable for their guest’s safety.

All State Alcohol laws and regulations apply. Guests in violation of state alcohol laws and regulations or any alcohol policies set forth by Maple Dale Country Club will be asked to leave club property.

Room Rental Fees and Capacities

Room rental fees applies to any event that does not have food and beverage that equal the amount of the listed room rental fees.

ST. ANDREWS BALL ROOM \$2000.00

Windows overlooking the golf course with patio, neutral décor accommodates up to 180 guests at rounds of 8. Accommodates 300 guests for cocktail receptions.

ST. ANDREWS ROOM \$1000.00

Windows overlooking the golf course with patio. Accommodates up to 90 guests at rounds of 8. Accommodates 130 guests for cocktail receptions.

TURNBERRY A and B Room \$500.00.

Accommodates 50 guests at rounds of 8. Accommodates 75 theater style.
Accommodates 80 guests for cocktail receptions

TURNBERRY A or B as separate rooms \$150.00.

Accommodates 24 guests at rounds of 8.

PINE VALLEY ROOM \$150.00.

Cozy, intimate room with fireplace, wet bar and patio.
Accommodates 40 guests at rounds of 8.
Accommodates 50 guests for cocktail receptions with limited seating.

BOARD ROOM \$100.00

Accommodates 14 guests with conference style seating.

TERRACE \$500.00

Perfect for outdoor ceremonies and parties

OTHER FEES & CHARGES

Dance Floor set up fee -\$150.00
Coat Room Attendant- \$50.00 each attendant
Wedding Ceremony \$800- includes white ceremony chairs
Cake Cutting Fee - .50 per person.

Audio Visual & Other Equipment

Projection Screen – No Charge - LCD-Projector– \$25.00 - CD Player \$25
TV- \$50.00 - Flip Chart with pad \$35.00 - Staging \$40 per section

Breakfast Section



Plated Breakfast

Available from 7:00 am to 10:00 am

Scrambled Eggs with choice of Bacon or Sausage,

Hash Browns and Buttermilk Biscuits with Assorted Jellies.

Includes Regular and Decaf Coffee and Assorted Juices \$10.50

Add choice of Waffle or Pancakes \$11.95

Traditional Eggs Benedict \$13.25

Poached Eggs and Canadian bacon on a Toasted
English muffin served with Hollandaise Sauce,

Served with Sliced Tomatoes and Hash Browns.

Includes Regular and Decaf Coffee, and Assorted Juices.

Buffet Breakfast

Pricing per person

Continental \$11.00

Assorted Danishes and Mini Muffins, Freshly Cut Seasonal Fruit.

Includes Regular and Decaf Coffee.

Rise and Shine \$13.95

Freshly Cut Seasonal Fruit, Assorted Fruit Danishes and

Pastries, Scrambled Eggs, Choice of Bacon and Sausage and Choice of

Roasted Potatoes or Hash Browns, Buttermilk Biscuits and Assorted Jellies.

MDCC Brunch

From 10:00 am to 2:00 pm

\$22.50 per person

Assorted Fresh Juices, Seasonal Fresh Fruit, Scrambled Eggs,

Fried Potatoes, Onions & Peppers, Bacon, Sausage, Assorted Danish and

Bagels served with Cream Cheese and Honey Butter, Waffles

served with Butter and Warm Maple Syrup.



Breakfast Enhancements

Enhancements can be added to any of the above Breakfast or Brunch Options.
Priced per person.

Assorted Yogurt and Granola \$3.50

Buttermilk Biscuits & Sausage Gravy \$3.50

Eggs Benedict \$5.95

Buttermilk Pancakes with Warm Maple Syrup \$4.50

Add Strawberries, Blueberries or Bananas \$2.50

Prices subject to change without notice

Waffles with Warm Maple Syrup \$4.50

Add Strawberries, Blueberries or Bananas add \$2.50

Omelet Station \$8.50

Includes the following: cheddar cheese, onions, ham, tomatoes, bell peppers and mushrooms

Cinnamon Buns \$4.00

Assorted Muffins \$3.75

Assorted Fruit Danish \$3.95

Assorted Mini Bagels \$3.50

Assorted Scones \$3.25

Choice of blueberry, apple cinnamon & white chocolate cranberry

Crispy Bacon or Sausage Links \$4.00

Fried Potatoes & Onions or Roasted Rosemary Potatoes \$3.00

Regular & Decaf Coffee, Hot or Iced Tea \$2.75 (free refills)

Assorted Juices \$3.95

Lunch Section



Continue on next page

Entrée Salad Plates



Available from 11:00 am to 3:00 pm

Trio Salad

Available from 11:00 am to 3:00 pm

Price Includes Fresh Baked Rolls, Butter, Coffee, Tea, & Lemonade
Bountiful mixed greens topped with fresh made Albacore Tuna House made
Chicken & Egg Salads served with season fruit cup **\$14.95**

Granny Smith Salad

Mixed greens topped with slices of granny smith apples, walnuts, sundried
cranberries & goat cheese. Choice of:

Grilled Chicken \$14.00 Grilled Shrimp \$ 16.00 Grilled Wild Salmon \$16.00

Maple Dale Pineapple Boat \$ 15.00

A quarter of a sweet pineapple served with a choice of
Chicken or Albacore Tuna Salad

Cobb Salad

**Bountiful mixed greens topped with avocado, red onions, sliced eggs,
tomatoes & crumble bleu cheese with choice of:**

Grilled Chicken \$14.00 Grilled Shrimp \$ 16.00 Grilled Wild Salmon \$16.00

Add One Dessert: \$3.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream
Pie - Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or
Dark Chocolate Mousse - Brownies - Assorted Cookies – Lemon Bars



Plated Lunches

Pricing Per Person

Includes Petite House or Caesar Salad, One Vegetable & Starch, Rolls, Butter, Regular & Decaf Coffee, Tea & Lemonade

Pasta Primavera \$15.95

Rigatoni Pasta with assorted vegetables with your choice of Alfredo or Vodka Sauce

Add Grilled Chicken \$19.00

Add Grilled Shrimp \$21.00

Breast of Chicken \$17.50

Topped with your Choice of Masala or Champagne Sauce

One Jumbo Lump Crab Cake \$26.00

Served with Homemade Tartar Sauce

Wild Salmon \$18.00

Pan Seared with a Lemon Herb Cream Sauce

Three Crab Stuffed Jumbo Gulf Shrimp with a Lobster Sauce \$33

Sliced Pork Loin \$18.95

Choice of Bourbon Glaze – Madeira Wine and Mushroom Sauce

8oz. Grilled Certified Angus Sirloin Steak \$25.95
Topped with a Roasted Shallot Demi Glaze Sauce

4oz. Certified Angus Filet of Beef \$24.00
Topped with a Merlot Reduction

Honey Thyme Glazed Roasted Pork Loin \$17.95

Chicken Bruschetta \$23.95
Fresh Mozzarella, Tomatoes & Basil

Chicken Francaise \$23.00
Egg Dipped with Lemon & White Wine Breurre Blanc

Add One Dessert: \$3.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream
Pie - Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or
Dark Chocolate Mousse - Brownies - Assorted Cookies – Lemon Bars





Vegetarian Plates

Angel Hair Pasta \$24.00

Served with Tomatoes, Portobello Mushrooms, Capers, Lemons,

Fresh Herbs & Grated Parmesan Cheese

Grilled Ratatouille \$26.00

House made Marinara Sauce Drizzled with Aged Balsamic Reduction

Pasta Primavera \$21.95

Fresh Vegetables, Penne Pasta with choice of Marina or Alfredo



All Buffets

Lunch Served from 11:00 am to 3:00 pm

Dinner Served from 5:00 pm to 9:00 pm

Pricing Per Person

Maple Dale Country Club Classic

Lunch or Dinner

One Entrée \$27.00 - Two Entrée \$32.00 - Three Entrée \$37.00

Includes Choice of Soup Du jour or Petite Salad Bar with choice of Two Dressings
and one Vegetable, one Starch Selection served with Fresh Baked
Rolls, Butter, Coffee, Tea & Lemonade

Continue next page

Additional Side of Vegetable or Starch \$2.50 each

Vegetable & Starch Selection located on page 16

Soup Selections on Page 17

Continue next page

Entrées

Pasta Primavera

Breast of Chicken

Topped with your choice of
Marsala, Parmesan Crust, Cream or Champagne Sauce

Grilled or Broiled Filet of Atlantic Wild Salmon with Shrimp Sauce

Pan Seared Flounder

Sliced Pork Loin with Apple Demi Glaze

Sliced Roast Beef Au-jus

Certified Angus Tenderloin Beef Tips

Homemade Meatloaf

**Herb Baked Chicken - Southern Fried Chicken – BBQ Chicken
Vegetable or Meat Lasagna**

Chicken Cordon Bleu

Turkey and Gravy

Honey Baked Ham with Pineapple Sauce

Add One Dessert: \$3.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream
Pie - Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or
Dark Chocolate Mousse - Brownies - Assorted Cookies – Lemon Bars



All American Buffet

Choose One Entree: \$26.95

Choose Two: Entrees \$29.95

Choose Three Entrees \$32.95

Minimum of 25 people

Add a petite House Salad Bar with choice of Two Dressings or Caesar Salad with Caesar Dressing

Entrees'

Pulled Pork with BBQ Sauce - Pulled Chicken with BBQ Sauce

Salisbury Steak with Brown Gravy - Beef Pot Roast - Chicken Pot Pie

Choose Two Sides:

Mac & Cheese - Steamed Herb Red Potatoes Mashed Potatoes & Gravy

Homemade Potato Salad - Homemade Pasta Salad - Baked Beans

Choose One Vegetable:

Green beans & Carrots - Corn on the Cob - Mixed House Vegetables

Includes Fresh Baked Rolls & Butter

Coffee-Tea-Lemonade

Add One Dessert: \$3.50

Choice of Apple - Cherry Cobbler – Apple – Cherry - Coconut Cream Pie

Chocolate Cake – Carrot Cake -Brownies - Assorted Cookies – Lemon Bars

Add a Cup of Homemade Soup \$5.00 (See Page 17)



Seafood Buffet

Choose One Entrée: \$26.95 Choose Two Entrees: \$30.95

Choose Three Entrées: \$34.95

Minimum of 25 people

Fried Shrimp - Fried Coconut Shrimp

Fried Oysters - Fried or Broiled Fish

Choose One: Flounder, Cod or Baked Wild Salmon

Add Herb Baked Chicken or Beef Tips and Rice for an additional item
\$5.00 per person

Choose Two: Homemade Cole Slaw, Potato Salad, Vegetable Salad

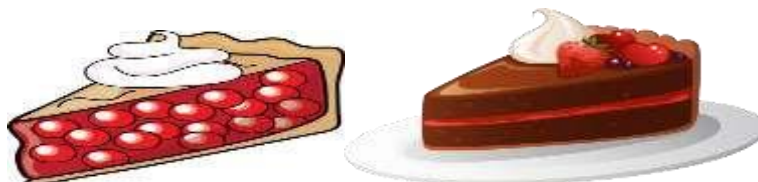
Choose One: Hushpuppies or Corn Muffins

Coffee-Tea-Lemonade

Add a Cup of Homemade Soup \$5.00 (See page 17)

Add One Dessert: \$3.50

Choice of Apple, Cherry Cobbler -Apple, Cherry or Coconut Cream Pie
Chocolate Cake – Carrot Cake -Brownies - Assorted Cookies – Lemon Bars





Starches

Au-Gratin Potatoes – Butter and Herb New Potatoes – Twice Baked Potato - Fingerling Potatoes - Baked Potato – Baked Sweet Potato

Steamed or Roasted Red Bliss Potatoes – Risotto

Homemade Mashed Potatoes

Homemade Mashed Sweet Potatoes

Homemade Macaroni & Cheese – Wild Rice Blend



Steamed Vegetables

Asparagus Spears – Broccoli – Green Beans

Green Bean Almondine – Pecan and Honey Baby Carrots

Seasonal Vegetable Medley (Squash, Zucchini, Carrots & Peppers)

Sugar Snap Peas – Snow Peas



Homemade Soups

\$5.00 cup

Broccoli and Cheddar - Cream of Mushroom - Cream of Asparagus

French Onion – Minestrone - Tomato Basil with Parmesan Crostini

Beef Barley - Beef Vegetable - Navy Bean and Ham

Cream of Chicken with Wild Rice – Chicken Noodle – Chicken & Pasta

Chicken & Rice – Roasted Butternut Squash

Homemade Seafood Soups

\$6.00

New England Clam Chowder - Maryland Crab - Cream of Crab



Deli Corner

Lunch or Dinner \$18 per person

Choose One:

House Salad Bowl with Condiments and Two Dressings, or
Caesar Salad with Caesar Dressing

Seasonal Fresh Fruit Salad

Choice of One:

Homemade Potato Salad, Macaroni Salad, Pasta Salad,
Vegetable Salad or Cole Slaw

Assorted Meats: Roast Beef, Ham, & Turkey
Assorted .Cheeses, Breads & Condiments

Assorted Bags of Chips

Assorted Home baked Cookies

Coffee, Tea & Lemonade

Add Homemade Chicken or Tuna Salad **\$ 3.00**

Add a Cup of Non Seafood Homemade Soup **\$5.00 (See page 17)**

Add One Dessert: **\$3.50**

Choice of Apple, Cherry Cobbler -Apple, Cherry or Coconut Cream Pie

Chocolate Cake – Carrot Cake -Brownies - Assorted Cookies – Lemon Bars



Backyard Barbeque

Lunch or Dinner \$25.00 per person

Petite House Salad Bar with Choice of Two Dressings

Choose Two: Homemade Potato Salad, Vegetable Salad, Macaroni Salad
and Homemade Cole Slaw

Choice of Two Meats:

Fried Chicken, Grilled Breast of Chicken, Hamburgers,

Hot Dogs, Pulled Pork with BBQ sauce, Pulled Chicken with bbq sauce or
Continue next page

Sliced Brisket with BBQ sauce on side

Add Pork Ribs with BBQ sauce for an additional \$6.50

Choose Two: Baked Beans, Corn on the Cob & Homemade Mac & Cheese

Assorted Breads,

Desserts Include
Cookies & Brownies

Beverages Included: Coffee, Tea & Lemonade



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Italian Buffet

Lunch or Dinner \$25.00 per person

Petite House Salad Bar with Choice of Two Dressings

Or

Caesar Salad with Caesar Dressing

Choose one: Freshly Baked Vegetarian or Meat Lasagna

Ziti and Spaghetti Pasta

Italian Sausage with Peppers & Onions

Freshly Baked Breadsticks

Beverages Include

Coffee/Tea/Lemonade

Dessert

Choose one: Assorted Cookies, Tiramisu or Cannoli

Additional Entrée - Choose One: Chicken Parmesan or Chicken Cacciatore add \$6.00 per person Additional Starch or Vegetable add \$2.50 per person (see pages 17

Plated Entrée Selections

Available at 5:00 pm - Pricing Per Guest

Includes:

**House Salad with Choice of Two Dressing's
or
Caesar Salad with Caesar Dressing**

Choice of one Vegetable & Starch (See page16

Rolls, Butter, Coffee, Tea & Lemonade



All our beef is Certified Angus Beef

**Certified Angus Prime Rib of Beef \$33.00 Served
with Au-jus**

**8oz. Sliced Certified Angus Roast Beef Tenderloin \$36.00 Topped
with Bordelaise Sauce**

**6 oz. Certified Angus Filet Mignon \$29.00 Topped
with Peppercorn Sauce**

**8 oz. Certified Angus Sirloin of Beef \$25.95 Topped
with Merlot Sauce**

**12 oz. Certified Angus Beef Strip Steak \$34.00
Topped with Herb Butter**



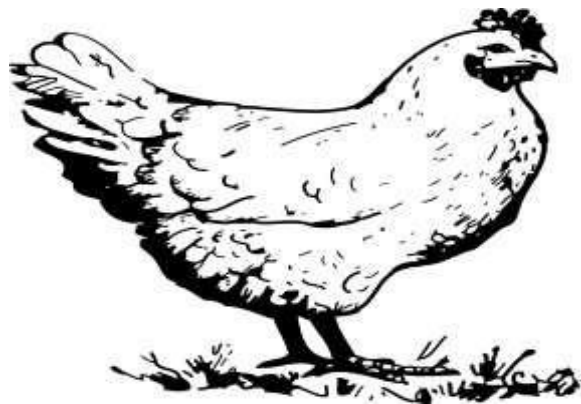
Pork

Sliced or Stuffed Pork Loin \$30.00

Choose One Sauce: With your Choice of Apple Gastric, Bourbon Glaze,

Choose One: Spiced Apple Stuffing or Cranberry and Ginger Stuffing

Honey Thyme Glazed Roasted Pork Loin \$17.95



Poultry

Breast of Chicken \$23.95

Topped with your choice of Marsala, Parmesan Crust or
Champagne Sauce

Chicken Roulade \$25.00

Your choice of filling; Artichokes & Feta Cheese, Sun-dried Tomatoes and
Basil, Fresh Mozzarella and Spinach,

Chicken Oscar \$28.00

Lump Crabmeat with Hollandaise and Asparagus Tips

Chicken Breast Bruschetta \$23.95

Fresh Mozzarella, Tomatoes & Basil

Chicken Franchise \$\$23.00

Egg Dipped with Lemon & White Wine Bruere Blanc



Grilled or Broiled Filet of Wild Atlantic Wild Salmon \$25.95

8oz. Pan Seared Flounder \$25.95

Peppercorn Encrusted Ahi (Tuna) with Lemon Citrus Sauce \$30.00

Pan Seared Sea Scallops \$29.00

Two Jumbo Lump Crab Cakes \$39.00

(6) Grilled, Broiled or Pan Seared Wild Jumbo Shrimp \$31.00

**(6) Sautéed Wild Shrimp in Butter, Garlic, Lemon & Onions
over Penne Pasta \$31.00**

Choose a Sauce - Seafood Entrées

Brown Butter with Lemon and Parsley

Citrus Beurre Blanc - Lemon Caper Tropical Fruit Relish



House Favorites

4 oz. Certified Angus Filet of Beef and Chicken Oscar \$40.00

Wild Salmon and Chicken Picatta \$30.00

**4oz. Certified Angus Filet of Beef Paired with One
Jumbo Lump Crab Cake \$42.00**

Wild Jumbo Shrimp and Sea Scallop Duo \$37.00

**4oz. Certified Angus Filet of Beef Paired with Three
Wild Jumbo Shrimp \$37.00**

Choose Starch & Vegetable on page 16

ASK ABOUT WINE PAIRINGS FOR YOUR ENTREES





Hors d' oeuvres Sold Per Each Piece

Cold Selections

Chicken Salad in Phyllo Cup \$2.00

Chicken Salad in Cucumber Rounds \$1.80

Deviled Eggs \$1.40

Grilled Chicken Pinwheels \$2.00

Candied Pecan and Brie Canape` \$1.75

Skewer of Fresh Fruit and Cheese \$2.25

Boursin Cheese and Apple Smoked Bacon Crostini \$2.00

Italian Bruschetta \$2.00

Sun Dried Tomato and Mozzarella Bruschetta \$2.00

Smoked Tomato & Crab Bruschetta \$3.00

Wild Mushroom Ragout on Crispy Polenta \$2.75

Gorgonzola & Pear Served on a Polenta Round \$2.25.

Continue next page



Assorted Finger Sandwiches \$1.75
Served on Sourdough, Wheat or Rye Breads

Choice of Chicken, Tuna or Egg Salad

Smoked Wild Salmon on Toast Points or Endive \$3.00

Crab Salad Canape served on endive leaf or cucumber round \$3.25

Smoked Wild Salmon Wrapped Asparagus Spears \$2.50

Wild Jumbo Shrimp on Ice \$4.00

Crab Claws on Ice \$Market Price

Freshly Shucked Oysters \$Market Price

Freshly Shucked Clams \$Market Price

White and Chocolate Covered Strawberries \$3.00

Lemon Bars \$1.50 - Assorted Mini Cheesecakes \$2.00

Brownie Bites \$1.75 - Assorted Petit Fours \$2.00



Hot Hors d'oeuvres Sold Per Each Piece

Assorted Mini Quiche \$1.50

Spanakopita \$2.50

Sweet & Sour or Swedish Meatballs \$1.00

Chicken Pot Stickers with Soy Sauce \$2.00

Mini Brie Cheese with Raspberry Sauce \$2.00

All prices are subject to change without notice

Crispy Chicken Tenders with Honey Mustard or BBQ Sauce \$2.00

Chicken Cordon Bleu \$2.00

Mushroom Caps Stuffed with Crabmeat \$3.75

Florentine Stuffed Mushroom Caps \$2.25

Chicken Quesadilla with Salsa \$2.25

Continue next page

Vegetable Spring Rolls \$2.00

Lobster Tart \$3.35

Shitake & Leek Spring Roll \$2.30

Brussels Sprout's on a Skewer with Bacon Jam \$2.50

Three Onion Brie Tart \$2.60

Mini Chicken Pot Pie \$3.25

Pork Cuban Cigar Spring Roll \$3.30

Mushroom Gouda Tart \$3.30

Mini Crab Cakes \$3.25

Thai Chicken Satay \$2.50

Sesame Chicken Satay \$2.50

Mini Beef Wellington's with Béarnaise \$3

Bacon Wrapped Sea Scallops \$3.25

Hamburger / Cheeseburger /BBQ Sliders \$2.30

Oysters Rockefeller \$Market Price

Clams Casino \$Market Price



Warm Dips & Cheese

Pricing Per Each Guest

Warm Crab Dip with Crostini \$9.00

Baked Wheel of Brie with Toasted Crostini Small
\$90 Medium \$180 Large \$220

Spinach and Artichoke Dip with Crostini \$7.00

Displays

Fresh Fruit with Chocolate Sauce or Raspberry Yogurt Dip

Small serves 15 guests \$50.00 - Medium serves 30 guests \$110.00
Large serves 50 guests \$180.00

Imported and Domestic Cheese and Crackers

Small Tray serves 15 guests \$65.00 - Medium Tray serves 30 guests \$130.00
Large Tray serves 50 guests \$180.00

Vegetable Crudit 

Small serves 15 guests \$35.00 - Medium serves 30 guests \$70.00
Large serves 50 guests \$90.00

All prices are subject to change without notice

Antipasti

Small serves 15 guests \$65.00 - Medium serves 30 guest's \$130.00
Large serves 50 guests \$175.00

Wild Salmon

Small serves 12 guests \$75 - Medium serves 30 guests \$130
Large serves 50 guests \$150



Manned Food Stations

Pricing Per Guest

**Only served with the purchase of Hors D'oeuvres or
as an addition to a buffet option.**

Not sold as entrée selection

Mashed Potato Bar \$6.00

Our signature Garlic Mashed & Sweet Mashed Potatoes served with Cheddar Cheese, Bacon, Sour Cream, Chives, Sweet Brown Sugar & Marshmallows

Oven Roasted Turkey Breast \$9.00

Hand Carved and served with Mayonnaise, Cranberry Relish and Club Baked Rolls

Bourbon Glazed Virginia Ham \$8.00

Served with Gourmet Mustard and Warm Club Baked Cheddar & Garlic Biscuits

Continue next page

Tender Certified Angus Top Round of Beef \$9.00

Served with Club Baked Rolls and Condiments

Certified Angus Steamship Round of Beef \$10.00

Served with Club Baked Rolls and Condiments

Certified Angus Peppered Beef Tenderloin \$16.00

Served with Cream of Horseradish, Horseradish,
Whole Grain Mustard & Club Baked Rolls

Certified Angus Prime Rib of Beef \$12.00

Slow Roasted and Served with Gourmet Mustard,
Cream of Horseradish, Horseradish & Club Baked Rolls

Duo of Pastas \$11.00

Accompanied with Toasted Garlic Bread and Parmesan Cheese
Choice of Two Pastas: Fusilli, Penne or Bow Tie
Choice of Two Sauces: Garlic Basil Cream, Marinara, Sun-dried Tomato
Add Sautéed Shrimp \$8.00 or Add Sautéed Chicken \$5.00

Philly Station \$11.95

Choice of
Traditional Philly Steak with Cheese Sauce, Caramelized Onions
& Mushrooms served on a petit roll

Macaroni & Cheese Bar \$13.95

Made with Three Different Cheeses topped with choice of Bacon,
Ham, Chorizo or Scallions



Peanuts - Pretzels- Goldfish- Snack Mix \$13 per pound

Mixed Nuts \$16 per pound

Assorted Bags of Chips \$1.25 per each

Soft Pretzels \$2.50each

Brownies or Lemon Bars \$24.00 per dozen

**Homemade Cookie Choices: Peanut Butter, Chocolate Chip,
Oatmeal Raisin and Sugar \$ 21.00per dozen**

White or Dark Chocolate Dipped Strawberries \$2.50 each

**Tortilla Chips with Salsa \$4.50 per person
Add Guacamole \$3.50 per person**



Event Beverage Station

Pricing Per Guest

All offered stations will be replenished throughout the course of the event.

Soda, Coffee, Lemonade & Tea Station \$5.50

Add V-8, Orange or Cranberry Juices \$8.50

Beverages

Priced per person

Coffee \$2.75

Regular & Decaffeinated Coffee and Hot Tea

Add V-8, Orange or Cranberry Juices for \$2.95

Sodas \$2.75

Coke, Diet Coke, Sprite or Diet 7-up



Desserts

Pricing Per Guest

Apple, Peach or Cherry Cobbler \$4.95 Add Vanilla Ice Cream \$6.00

Ice Cream Sundae bar \$7.00

Vanilla and Chocolate Ice Cream with Assorted Toppings and Sauces

Smith Island Cakes \$6.40

Reese's, Red Velvet, Cookies and Cream, Banana Walnut, Yellow Cake
with Chocolate Icing, & Coconut

(Other flavors available upon request)

Continue next page

Specialty Cakes

Sheet and Round Cakes (\$Market Price)
(Special order from a local bakery requires one week notice)

Assorted Fruit Pies \$4.95
Apple, Cherry, Peach, Sweet Potato & Pumpkin
(Other flavors available at \$Market Price)

Carrot Cake \$4.50

Old Fashioned Chocolate Cake \$5.95

NY Cheese Cake \$6.00
Add Strawberry, Blueberry or Cherry Topping \$.50

Traditional Bread Pudding with a Whiskey Sauce \$4.50

White and Dark Chocolate Mousse with Strawberries \$5.00

Vanilla Bean Ice Cream, with Rolled Cookie \$5.00

Sorbet - Raspberry, Strawberry or Lemon \$3.50



Drink Responsibility

Bar

Drink Responsibly

Host Bar

One Master bill is kept under the name of the host account.

Each drink consumed is billed individually at prices listed below.

Cash Bar

All drinks consumed will be paid for by the individual with either cash or credit card.

Pricing per drink includes 22% Service Charge

Super Premium \$12

Bacardi 151 Rum

Bombay Sapphire Gin

Grey Goose Vodka

Ketel One Vodka

Patron Tequila

Wild Turkey 101 Whiskey

Basil Hayden Bourbon

Premium Brands \$9

Tito's Vodka
Tanqueray Gin
Mt. Gay Rum & Captain Morgan Rum
Fireball Cinnamon Whiskey
Disaronno Amaretto
Crown Royal & Crown Royal Apple
Johnny Walker Red Scotch
Jose Cuervo Gold
Old Grand Dad Bourbon

House Brands \$8

Jack Daniels Whiskey
Absolute & Stateside Vodka
Jim Beam Bourbon
Malibu Rum & Bacardi 151 Rum
Beefeaters Gin

Bottle of Domestic Beer \$4

Bud Light
Coors Light
Miller Lite
Yuengling
Michelob Ultra

Bottle of Imported Beer \$6

Imported Beer
Heineken
Corona & Corona Light

Glass of House Wine \$8 per Glass

Chardonnay

Merlot

Pinot Noir

Cabernet Sauvignon

Sauvignon Blanc

Pinot Grigio

White Zinfandel

Moscato

Champagne Toast \$3.50 per Glass

Bottle of House Wine \$35

Bottle of Sparkling Cider \$15

Assorted Sodas, Tea, Lemonade \$3 each

