



Banquet Room Rental Rates:

(please choose one)

The rates set are for catering and room rental only and do not include use of the club facilities. Party guests may enter the club one hour prior to the engagement and must exit the club one hour after the engagement.

1.) Full Banquet

Per **4 hour** Engagement in the **Seahorse Café** (minimum 50 - maximum 80 people)
All pricing is calculated on a Per Person Basis

Salad and Plated or Buffet Main Course\$35 per person

(includes tax but not tip)

- Beer, Wine and Soda add \$20 pp
- Open Bar.....add \$30 pp
- Cocktail\Hor D'Oeuvres Hour.....add \$15 pp

(Includes Full Bar and Waitress Service)

-----Or-----

2.) Catered Room Rental

- Room Rental Rate: \$50 per hour (min. 3 hours)
- Must use Club's Catering Menu (see court party menu)
- Room Setup and Break Down
- Paper and Plastic tableware
- Pitchers of soda (\$5 per pitcher)
- No waitress Service
- (For beer, wine and soda with bartender, add \$20 pp)
- (For open bar with bartender, add \$30 pp)



2008 Banquet Menu

Food Display Platters

(A choice of two during Cocktail - Hors D'Oeuvre hour)

Fresh Mozzarella and Marinated Tomatoes with pesto dressing
International Cheese and Fruit Board with crackers
Marinated Grilled Vegetables
Chilled Asparagus Platter with raspberry vinaigrette
Antipasto Platter

Hors D'Oeuvres

(A choice of six during Cocktail - Hors D'Oeuvre hour)

Herb Crusted Chicken with honey mustard	Spinach and Feta Cheese Pillows
Marinated Chicken Brochettes	Tournedos Beef and Horse Radish
Sesame Chicken Brochettes	Fried Calamari with spicy marinara
Pigs in Blankets	Fried Mozzarella Sticks
Mini Crab Cakes	Tempura Vegetables
California Pizza	Pineapple Wrapped in Bacon
Stuffed Mushrooms	Tomato and Basil Bruschetta
Potato Pancakes with applesauce	Shrimp Salad in Endive

Salads

(A choice of one)

Mixed Greens with house vinaigrette	Baby Field Greens with sherry vinaigrette
Caesar Salad Parmesan with croutons	Spinach Salad

Main Course

Plated dinner a choice of three entrees

(Includes vegetable & potato)

Buffet service a choice of three items

(Includes vegetable & potato tray)

Grilled Chicken Napoleon
(Stacked with ham, broccoli, tomato mozzarella)
Chicken Francaise
(Lemon, white wine, butter sauce)
Stuffed Filet of Sole
(Shrimp and scallop)
Onion Crusted Salmon
(Scampi sauce)
Roasted Loin of Pork
(Honey Mustard Glaze)
Carved Roast Beef au jus

Stuffed Shells in tomato sauce
Sliced Steak in Texas BBQ sauce
Grilled Chicken with wild mushrooms
Chicken Francaise
(Lemon, white wine, butter sauce)
Salmon Medallions in vegetable basil broth
Filet of Sole with sautéed spinach, mushrooms, tomato
Italian Sausage & Peppers
Penne Pasta al a Vodka sauce
House Special Penne Pasta
(Grilled chicken, sautéed vegetables, in a light chicken broth)

Desserts

Cakes or Ice Cream