



LONE PALM GOLF CLUB

Banquet Menus and Policies

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CLUBHOUSE

Where Memories Are Made

At the heart of Lone Palm Golf Club stands its grand, three story club house overlooking the scenic golf course and well-manicured lawns. The Palm, Club and Jenkins Rooms along with the lounge, terrace, dance floor and reception areas afford Lone Palm the ability to host an array of social or business functions.

The **Jenkins Room** features a beautiful view of the golf course and Lake George. This room is perfect for business meetings and small social events. Adjacent to the Jenkins Room is Mr. George's Bar, named after our founder George Jenkins, and is ideal for a cocktail reception. When the room is set for dining only, it can accommodate up to 48 guests. When in meeting configuration, it can accommodate up to 36 guests. This room is equipped with a high-resolution projector, screen, blackout drapes and audio equipment.

Our **Club Room** features a beautiful view of the 18th green and gardens and is located adjacent to the dance floor. When the room is set for dining only, it can accommodate up to 48 guests. When in meeting configuration, it can accommodate up to 36 guests. This room can be equipped with a portable 60-inch-high definition monitor that may be used for visual presentations.

The **Club and Jenkins Rooms combined** offers the scenic views of both rooms and can accommodate up to 90 guests when set for dining. When the rooms are in awards banquet or meeting configurations they can accommodate up to 72 guests.

The **Palm Room** overlooks the 18th green and traditionally remains open to our members only for dining. However, if the dining room is available for a function, it can accommodate up to 72 guests when set for dining only and 60 guests when adding award or head tables. This room can be equipped with a portable 60-inch-high definition monitor that may be used for visual presentations.

The **Ballroom (Jenkins, Club and Palm Rooms combined)** can accommodate a maximum of 225 guests. We offer a wide variety of table types, room configurations and layouts which are suitable to almost any occasion. Our Events Coordinator would be happy to provide you with a personalized room diagram for your event.

The Lounge is the club's casual dining area reserved for members only. For large events, Lone Palm may consider allowing guests the use of the **entire club including the lounge** with its full-service bar. This configuration allows for large cocktail parties and silent auction events. Please consult with the Events Coordinator to discuss room rental and other criteria when considering this option.

ROOM RESERVATION AND POLICIES

Members in good standing may reserve banquet space at any time, based on availability. Non-member events require a member sponsor plus a \$500 deposit to secure the date. Following the function, the deposit will be applied as a payment towards the final bill. Provided that notice of cancellation is submitted in writing at least 60 days prior to the event, the deposit is refundable (less a \$25 handling fee).

Additionally, non-member events are subject to room rental fees as follows:

| | | | |
|--------------------------------|-------|------------------------------------|-----------|
| ▪ Jenkins Room | \$100 | ▪ Club & Palm Room combined | \$175 |
| ▪ Club Room | \$100 | ▪ Ballroom (All 3 rooms combined) | \$250 |
| ▪ Palm Room | \$125 | ▪ Entire club including the lounge | \$1,500 |
| ▪ Jenkins & Club Room combined | \$150 | ▪ Patio with fire pit | \$75/hour |

Lone Palm offers the following complimentary items, based on availability, with each event:

- 48" Round tables (seats 6)
- Chairs
- Ivory table cloths
- Napkins (choice of color)
- Wooden podium and wireless microphone
- 6' or 8' banquet tables with skirts/clips (up to 4)
- Five black granite cocktail tables for receptions
- Built-in wooden dance floor

In addition, guests may request the following items and services:

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|---|-----------------------------|
| ▪ Easel with flip chart/dry erase board/markers | \$20 |
| ▪ Additional cocktail tables | \$10/table |
| ▪ LCD Projector and screen | \$30 |
| ▪ TV monitor | \$30 |
| ▪ 4' x 8' Riser with skirting | \$40 |
| ▪ U-shaped meeting table (max 32) | \$50 |
| ▪ Portable bar with private bartender | \$95 |
| ▪ Publix flowers and cakes | Invoice + 10% admin fee |
| ▪ Valet parking | Vendor Cost + 10% admin fee |
| ▪ Specialty linens | Vendor Cost + 10% admin fee |
| ▪ 72" Banquet tables (seats 8-10) | \$12 |
| ▪ 60" Banquet tables (seats 6-8) | \$10 |

FOOD AND BEVERAGE REGULATIONS

All food and beverages served and consumed on property must be purchased from the club. No outside products other than specialty cakes may be brought onto the premises. Health department regulations prevent prepared or perishable foods from being removed from club property. No "to-go" boxes will be issued for buffets.

GUARANTEED HEADCOUNT

Client is responsible for guaranteeing the final headcount in writing to the Events Coordinator at least 72 hours prior to event. Food charges will reflect either the guarantee or the number of guests served, whichever is greater. If no final guarantee is given, the original estimated headcount on the contract will be used for food preparation and billing.

CANCELLATIONS

If a member-sponsored event is cancelled prior to 60 days out from their event date, the deposit (less a \$25 handling fee) will be refunded. If the event is cancelled within 60 days of the event date, the deposit will be forfeited. If any event is cancelled less than 72 hours prior, half of the amount of the contract will be owed to the club plus any additional pre-event expenses that the club assumed or arranged on the event's behalf.

MENUS

Menu prices are non-negotiable and are subject to change up to 60 days prior to the event due to fluctuating market prices. Our banquet packet offers menus that must be pre-arranged for parties of 20 or more. Banquet menus must be selected at least 30 days prior to the event. A single entrée menu is highly recommended for all functions. If multiple entrée selections (maximum of three) are desired, an additional \$1 per person will be added.

Groups of less than 20 may order from our daily à la carte lunch and dinner menus. If a limited à la carte menu for faster service is preferred, one can be custom made specifically for your needs and presented to your guests at the time of arrival. This option is only available by request and with advance notice.

Any guests with dietary restrictions can be accommodated with at least 72 hours' notice. Our culinary staff takes pride in creating special dishes for those in need of vegetarian, vegan, gluten-free, kosher style and allergen free meals. Please notify our Events Coordinator if anyone attending your event requires special accommodations.

ALCOHOLIC BEVERAGES

Lone Palm Golf Club, as licensee, is responsible for adherence and enforcement of all regulations as set forth by the state of Florida. All alcoholic beverages must be provided by Lone Palm and served by authorized agents of the club. Service may be withheld from any individual or the entire group based on our agents' discretion.

ADDITIONAL FEES

An 18% service fee and 7% sales tax (unless tax-exempt) will be added to the final bill.

TAX-EXEMPT ORGANIZATIONS

All tax-exempt organizations must verify their status in advance by providing appropriate documentation. The name that appears on the tax-exempt certificate must also match the name on the contract or billing party.

DAMAGES & LIABILITY

Sponsoring members and the undersigned assume liability for any damages that may occur both to Lone Palm property and their guests' property attending their event.

Decorations must be pre-approved by Lone Palm Golf Club (LPGC) management. Putting holes in the walls or ceilings, attaching or hanging things from light fixtures, or using glitter or confetti will not be permitted. LPGC assumes no responsibility for damages incurred by the guests of the function.

LPGC cannot assume any responsibility for the damage or loss of any merchandise or personal articles left in the club following a function. The club also reserves the right to assess cleaning or damage fees as necessary.

DRESS CODE

Ladies and gentlemen are required to dress in a fashion that is appropriate for the occasion. Guests of a daytime function are required to follow a minimum of a club-casual dress code. Guests of an evening function are required to follow a minimum of a business-casual dress code. Jeans, cut-off shorts and flip-flops are not permitted at any time. If you have further questions concerning LPGC's dress code policy, please contact our Events Coordinator for more specific guidelines.

CAKE CUTTING

You may provide your own cake from a licensed baker that we will cut and serve in lieu of providing a dessert for you. Lone Palm is not responsible for storing or returning any materials belonging to the baker. However, if the baker provides a list of materials to us, we will have them cleaned and ready for you to return to them by the time the event is over.

BREAKFAST

CONTINENTAL BREAKFAST (minimum of 10 people) \$8.95

- Assorted Fresh Baked Danish & Muffins
- Assorted Whole Fruits
- Coffee, Hot Tea, Water

SUGGESTED UPGRADES:

- Sliced Seasonal Fruit \$3.00
- Bagels with Cream Cheese \$2.00
- Yogurt Parfaits with Fruit and Granola \$2.00
- Orange Juice \$1.50

HOT PLATED BREAKFAST (minimum of 10 people) \$12.95

- Scrambled Eggs
- Bacon and Sausage Links
- Home Fries
- Biscuits with Butter and Jelly
- Orange Juice, Coffee, Hot Tea, Water

SUGGESTED UPGRADES:

- Sliced Seasonal Fruit \$3.00

HOT BREAKFAST BUFFET (minimum of 25 people) \$15.95

- Scrambled Eggs
- Bacon and Sausage Links
- Home Fries with Sautéed Onions and Peppers
- Biscuits with Sausage Gravy
- Southern Style Grits
- Assorted Juices
- Coffee, Decaf, Assorted Hot Teas and Water

SUGGESTED UPGRADES:

- Sliced Seasonal Fruit \$3.00

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PLATED COLD LUNCH

Salad selections include rolls with butter, iced tea, water and coffee..... \$16.95

FRUIT & SCOOP

Sliced fresh fruit with mixed berries served alongside a fresh-baked blueberry muffin and your choice of two of the following salads: tuna, chicken, shrimp or egg salad.

GRILLED CHICKEN CAESAR

Grilled or blackened chicken breast on a bed of crisp romaine lettuce, tossed in a creamy Caesar dressing, parmesan cheese, and croutons.

SUGGESTED UPGRADE:

Grilled or blackened shrimp..... \$3.00

Soup of the day..... \$3.00

KEY WEST SPINACH SALAD

Choice of grilled chicken breast, salmon (+\$2) or steak (\$3) on a bed of spinach leaves with fresh berries, sliced apples, blue cheese crumbles, walnuts, bacon bits, onions and mushrooms, served with raspberry vinaigrette dressing.

SUGGESTED UPGRADE:

Soup of the day..... \$3.00

LONE PALM'S 1964 SALAD

Ham, Swiss cheese, green olives, tomatoes and grated parmesan cheese served over iceberg lettuce with a white balsamic vinaigrette.

SUGGESTED UPGRADE:

Soup of the day..... \$3.00

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PLATED HOT LUNCH

Minimum of 20 people. Entrée selections include garden salad, rolls with butter, starch, vegetable, coffee, iced tea and water.

CHICKEN BREAST SERVED ONE OF FOUR WAYS \$19.95

MARSALA- Marsala wine mushroom sauce

FLORENTINE- Spinach and goat cheese (+\$2)

MILANESE- Sundried tomatoes, golden raisins, capers, arugula and lemon butter sauce

BRUSCHETTA- Tomatoes, basil, garlic, balsamic vinegar and parmesan cheese

HERBED BONE-IN BAKED CHICKEN\$19.95

BAKED ATLANTIC SALMON \$19.95

PORK MEDALLIONS \$20.95

8 OZ. SIRLOIN \$22.95

6 OZ. PETITE FILET \$28.95

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PLATED LUNCH STARCH SELECTIONS

- Mashed Potatoes
- Potatoes au Gratin
- Parmesan Risotto
- Rice Pilaf
- Pasta Marinara

PLATED VEGETABLE SELECTIONS

- Green Bean Almondine
- Steamed Broccoli
- Grilled Asparagus
- Fresh Seasonal Vegetable Medley

PLATED LUNCH DESSERT SELECTIONS (OPTIONAL)

| | |
|---|--------|
| NEW YORK STYLE CHEESECAKE TOPPED WITH STRAWBERRY SAUCE..... | \$4.00 |
| FRENCH SILK CHOCOLATE PIE..... | \$4.00 |
| KEY LIME PIE..... | \$4.00 |
| GRANNY SMITH CARAMEL APPLE PIE..... | \$5.00 |
| TRIPLE CHOCOLATE CAKE..... | \$5.00 |
| KENTUCKY BOURBON PECAN PIE..... | \$5.00 |
| GOURMET CARROT CAKE..... | \$5.00 |

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PRE-PACKAGED LUNCH BUFFETS

Minimum of 40 People. Buffets include coffee, iced tea and water.

DELI \$17.95

A Large Crock of Soup of the day * Garden Salad Bar * Potato Salad * Assorted Sliced Breads and Rolls * Sliced Cheeses * Sliced Deli Meats
* Condiments and Spreads * Fresh Baked Brownies

SUGGESTED UPGRADE:

Hot-Pressed Cuban Sandwiches \$2.00

ALL- AMERICAN \$18.95

Homemade Potato Salad * Barbecue Baked Beans * Grilled All-Beef Franks * Hamburgers * Chicken Breasts * Condiments * Sliced Cheeses * Buns
* Fresh Baked Gourmet Cookies

SUGGESTED UPGRADE:

Upgrade your All-Beef Franks to Italian Sausage (hot or mild) with sautéed peppers and onions on a hoagie roll \$2.00

ITALIAN \$19.95

Composed Antipasto Salad * Garlic Bread Sticks * Italian Vegetable Medley * Penne Pasta * Marinara * Alfredo Sauce * Chicken Parmesan
* Strawberry Cheesecake

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

BUILD YOUR OWN LUNCH BUFFET

Minimum of 50 People. Please select 2 entrees, 3 side items and 2 desserts. Buffets include served garden salad, rolls with butter, coffee, iced tea and water.....\$24.95

BAKED ATLANTIC SALMON

LONE PALM'S FAMOUS SHORT RIBS - Braised short ribs of beef in a brown gravy with peas and baby carrots.

CHICKEN MILANESE - Topped with sundried tomatoes, golden raisins, capers, arugula and a lemon butter sauce.

LASAGNA

CHICKEN MARSALA

ROASTED PORK LOIN

SLOW ROASTED TURKEY BREAST

HONEY-GLAZED COUNTRY HAM

LONE PALM'S FAMOUS FRIED SHRIMP (+\$3)

GRILLED FLANK STEAK (+\$4) - Carved by a uniformed chef.

PRIME RIB OF BEEF (+\$5) - Carved by a uniformed chef.

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

BUILD YOUR OWN LUNCH BUFFET SIDE ITEMS (CHOOSE 3)

- Mashed Potatoes
- Potatoes au Gratin
- Rice Pilaf
- Sweet Potato Casserole
- Macaroni and Cheese
- Green Bean Almondine
- Steamed Broccoli
- Grilled Asparagus
- Fresh Seasonal Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Pole Beans with Ham

BUILD YOUR OWN LUNCH BUFFET DESSERT SELECTIONS (CHOOSE 2)

NEW YORK STYLE CHEESECAKE TOPPED WITH STRAWBERRY SAUCE

FRENCH SILK CHOCOLATE PIE

KEY LIME PIE

GRANNY SMITH CARAMEL APPLE PIE (+\$1.50)

TRIPLE CHOCOLATE CAKE (+\$1.50)

KENTUCKY BOURBON PECAN PIE (+\$1.50)

GOURMET CARROT CAKE (+\$1.50)

SEASONAL FRUIT COBBLER - Served warm with vanilla bean ice cream (+\$2)

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PLATED DINNERS

Minimum of 20 people. Entrée selections include garden salad, rolls with butter, starch, vegetable, dessert, coffee, iced tea and water.

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| CHICKEN BREAST SERVED ONE OF FOUR WAYS | \$29.95 |
| <i>MARSALA- Marsala wine mushroom sauce</i> | |
| <i>FLORENTINE- Spinach and goat cheese (+\$2)</i> | |
| <i>MILANESE- Sundried tomatoes, golden raisins, capers, arugula and a lemon butter sauce</i> | |
| <i>BRUSCHETTA- Chopped tomatoes, basil, garlic, balsamic vinegar and parmesan cheese</i> | |
| | |
| BAKED ATLANTIC SALMON | \$30.95 |
| CLASSIC RIBEYE STEAK..... | \$39.95 |
| FRESH SEASONAL CATCH (halibut, sea bass, grouper, red snapper)... | Market Price |
| FILET MIGNON (8 oz.) | \$44.95 |
| FILET MIGNON (6 oz.) & SHRIMP (3 grilled or fried jumbo shrimp)..... | \$47.95 |
| FILET MIGNON (6 oz.) & LOBSTER (6 oz.) | \$52.95 |

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PLATED DINNER STARCH SELECTIONS

- Mashed Potatoes
- Baked Potato
- Sweet Potato
- Potatoes au Gratin
- Parmesan Risotto
- Rice Pilaf

PLATED DINNER VEGETABLE SELECTIONS

- Green Bean Almondine
- Steamed Broccoli
- Grilled Asparagus
- Fresh Seasonal Vegetable Medley

PLATED DINNER DESSERT SELECTIONS

NEW YORK STYLE CHEESECAKE TOPPED WITH STRAWBERRY SAUCE

FRENCH SILK CHOCOLATE PIE

KEY LIME PIE

GRANNY SMITH CARAMEL APPLE PIE (+\$1.50)

TRIPLE CHOCOLATE CAKE (+\$1.50)

KENTUCKY BOURBON PECAN PIE (+\$1.50)

GOURMET CARROT CAKE (+\$1.50)

CHOCOLATE TUXEDO BOMB - White, milk and dark chocolate mousse encased in rich chocolate ganache. (+\$4)

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PRE-PACKAGED DINNER BUFFETS

Minimum of 50 people. Buffet includes served house salad, coffee, iced tea and water.

- ITALIAN**..... \$28.95
 Garlic Bread Sticks * Vegetable Medley * Pasta with Marinara and Alfredo sauces * Italian Meatballs * Chicken Parmesan * Strawberry Cheesecake

- SOUTHERN COMFORT**..... \$29.95
 Served Garden Salad with rolls and butter * Green Bean Almandine * Macaroni and Cheese * Butter Whipped Potatoes * Meatloaf * Slow Roasted Pork Loin with Brown Gravy * Pecan Pie * Seasonal Fruit Cobbler with Vanilla Ice Cream

- THE CLASSIC**..... \$30.95
 Served Garden Salad with rolls and butter * Green Bean Almondine * Rosemary Red Roasted Potatoes * Chicken Marsala * Roast Beef with au jus *Triple Chocolate Cake *New York Style Cheesecake

- LONE PALM’S FAMOUS SHORT RIBS & SHRIMP** \$34.95
 Served Garden Salad with rolls and butter * Garlic Whipped Potatoes * Pole Beans with Ham * Short Ribs with Carrots and Peas in a Brown Gravy * Jumbo Fried Shrimp with Cocktail Sauce * Ice Cream Sundae Bar * Fresh Baked Cookies

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

BUILD YOUR OWN DINNER BUFFET

Minimum of 50 people. Please select entrees, 3 side items and 2 desserts. Buffets include served garden salad, rolls with butter, coffee, iced tea and water.

- *Two entrée selections*.....\$31.95
- *Three entrée selections*.....\$35.95

BAKED ATLANTIC SALMON

LONE PALM’S FAMOUS SHORT RIBS - Braised short ribs of beef in a brown gravy with peas and baby carrots.

CHICKEN MILANESE - Topped with sundried tomatoes, golden raisins, capers, arugula and a lemon butter sauce.

LASAGNA

CHICKEN MARSALA

ROASTED PORK LOIN

SLOW ROASTED TURKEY BREAST

HONEY-GLAZED COUNTRY HAM

JUMBO FRIED SHRIMP (+3)

PRIME RIB OF BEEF (+\$5)

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

BUILD YOUR OWN DINNER BUFFET SIDE ITEMS (CHOOSE 3)

- Mashed Potatoes
- Baked Potatoes
- Sweet Potatoes
- Potatoes au Gratin
- Rice Pilaf
- Sweet Potato Casserole
- Macaroni and Cheese
- Southern Style Grits
- Green Bean Almondine
- Steamed Broccoli
- Grilled Asparagus
- Fresh Seasonal Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Pole Beans with Ham

BUILD YOUR OWN DINNER BUFFET DESSERT SELECTIONS (CHOOSE 2)

NEW YORK STYLE CHEESECAKE WITH STRAWBERRY SAUCE

FRENCH SILK CHOCOLATE PIE

KEY LIME PIE

GRANNY SMITH CARMEL APPLE PIE (+\$1.50)

TRIPLE CHOCOLATE CAKE (+\$1.50)

KENTUCKY BOURBON PECAN PIE (+\$1.50)

GOURMET CARROT CAKE (+\$1.50)

SEASONAL FRUIT COBBLER- Served warm with vanilla bean ice cream (+\$2)

**SUGGESTED UPGRADE- Upgrade your dessert station to an Ice Cream Sundae Bar with assorted flavors plus hot fudge, caramel, whipped cream, fresh strawberries, nuts, assorted candy toppings, sprinkles and assorted gourmet cookies. (+\$5)*

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

PRE-PACKAGED HORS D'OEUVRES

Minimum of 25 people. Maximum of two hours of service.

THE CASUAL PARTY\$26.95

- Loaded Potato Skins- Potato boats filled with cheddar cheese, bacon and chives then baked and served with sour cream.
- Chicken Wings- Served with blue cheese and ranch dressing.
- Asian Pot Stickers- Steamed pork-stuffed pot stickers served with ginger soy sauce.
- Carved Flank Steak- Marinated in garlic butter sauce then grilled. Served with potato rolls and creamy horseradish sauce.
- Vegetable Spring Rolls- lightly fried served with Thai-Chili dipping sauce.
- Assorted fresh baked cookies

LONE PALM SPECIALTIES.....\$39.95

- Tomato Bruschetta- Tomatoes, garlic, extra virgin olive oil and balsamic drizzle, spooned over a sliced baguette (butler passed).
- Carved Beef Tenderloin- Coated in Chef's signature spice rub. Served with potato rolls and creamy horseradish sauce.
- Lone Palm's famous fried shrimp.
- Mashed Potato Croquettes- Homemade mashed potatoes rolled in Italian bread crumbs and fried.
- Grilled Vegetable Kebob's- Chef's choice skewered grilled vegetables served with a balsamic glaze.
- Grilled Chicken Kebab's- Grilled teriyaki chicken skewered with fresh pineapple, onion and fresh peppers (+1.50).
- Brownies

THE SPECIAL AFFAIR.....\$55.95

- Spinach Stuffed Mushrooms
- Carved Beef Tenderloin- Coated in Chef's signature spice rub. Served with potato rolls and creamy horseradish sauce.
- Lamb Chops- Grilled rib chops marinated in fresh garlic, rosemary and thyme served lollipop style.
- Oysters on the Half Shell- Served with crackers and an array of hot sauces.
- Shrimp Cocktail- Jumbo shrimp with tequila spiked cocktail sauce and lemon wedges.
- Chef's Cheese Board- Chef's favorite cheeses served with an assortment of crackers
- Assorted Petit Fours- Includes a variety of truffles, mini cakes, brownie bites and bonbons

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

COLD HORS D'OEUVRES

Minimum of 25 people. Maximum of two hours of service (for hors d'oeuvre parties a minimum of \$25.00 per person must be selected)

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| TOMATO BRUSCHETTA | \$4.95 |
| Tomatoes, garlic, extra virgin olive oil and balsamic drizzle, spooned over a sliced baguette. | |
| CHICKEN SALAD IN PHYLLO PASTRY | \$4.95 |
| Chicken salad with sliced grapes and dried cranberries, served in phyllo pastry cups. | |
| TUNA TARTARE CRISPS | \$6.49 |
| Spicy tuna tartare with seaweed salad and wasabi aioli on a sesame crisp. | |
| SMOKED SALMON WRAPPED ASPARAGUS..... | \$6.49 |
| BARNEY'S BEEF THUMBITS | \$6.95 |
| Blackened beef crostini with garlic and pickle. | |
| SOUTH OF THE BORDER CHIPS AND DIPS | \$7.95 |
| Guacamole, beef, melted cheese, diced tomatoes, onions, cilantro, roasted green and chipotle salsas served with corn tortilla chips. | |
| VEGETABLE CRUDITE | \$5.95 |
| A variety of crisp seasonal vegetables served with dipping sauces. | |
| SPINACH & ARTICHOKE DIP..... | \$5.95 |
| Artichoke hearts and creamed spinach served in a bread bowl with corn tortilla chips. | |
| SHRIMP CEVICHE..... | \$9.95 |
| Shrimp, cucumber, tomatoes, cilantro, lemon, lime and spices served with toasted baguettes and corn tortilla chips. | |
| CHEF'S CHEESE BOARD | \$9.95 |
| Chef's favorite cheeses served with an assortment of crackers. | |
| TROPICAL FRUIT DISPLAY..... | \$10.95 |

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

| | |
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| ANTIPASTI PLATTER..... | \$10.95 |
| Roasted red peppers, mushrooms, squash, grilled asparagus, olives, tomatoes, mozzarella, prosciutto, pepperoni, pastrami and salami drizzled with olive oil and aged balsamic. | |
| OYSTERS ON THE HALF SHELL..... | \$12.95 |
| SHRIMP COCKTAIL..... | \$13.95 |

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

HOT HORS D'OEUVRES

Minimum of 25 people. Maximum of two hours of service (for hors d'oeuvre parties a minimum of \$25.00 per person must be selected)

LOADED POTATO SKINS \$4.95

Potato boats filled with cheddar cheese, bacon and chives served with sour cream on the side.

VEGETABLE SPRING ROLLS \$4.95

Lightly fried vegetarian spring rolls served with Thai-chili dipping sauce.

ASIAN POT STICKERS \$4.95

Steamed pork-stuffed pot stickers served with ginger soy sauce.

MASHED POTATO CROQUETTES \$4.95

Homemade mashed potatoes rolled in Italian bread crumbs and fried

CHICKEN WINGS \$5.95

Served with blue cheese and ranch.

JALAPENO POPPERS \$5.95

Stuffed with cheddar cheese then deep fried.

CHICKEN TENDERS \$6.49

Boneless chicken tenders served with Chef's selection of dipping sauces.

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

MINI BEEF WELLINGTONS.....\$6.49
Tender beef accented with mushroom sauce in a French-style puff pastry.

CRAB- STUFFED MUSHROOMS\$7.95

SPINACH- STUFFED MUSHROOMS \$5.00

BACON-WRAPPED SCALLOPS \$9.00

LAMB CHOPS.....\$12.95
Served lollipop style.

LONE PALM’S FAMOUS FRIED SHRIMP..... \$12.95
A Lone Palm Specialty!

LONE PALM KEBABS:

VEGETABLE \$5.49

CHICKEN\$6.95

STEAK \$8.95

All pricing is per person. Prices do not include 18% gratuity and 7% tax. Prices are not guaranteed until a signed contract has been received by the club no sooner than 60 days from event date.

HORS D'OEUVRE STATIONS

Minimum of 50 people. Maximum of two hours of service.

CARVING STATIONS: *All carving stations include potato rolls and a uniformed chef.*

| | |
|---------------------------------|---------|
| BEEF TENDERLOIN | \$14.95 |
| GARLIC FLANK STEAK..... | \$11.95 |
| ROAST PORK LOIN..... | \$9.95 |
| SLOW ROASTED TURKEY BREAST..... | \$9.95 |
| HONEY GLAZED COUNTRY HAM | \$8.95 |

MASHED POTATO STATION..... \$9.95

Served with a variety of your favorite toppings.

MACARONI & CHEESE STATION..... \$9.95

Served with a variety of your favorite toppings.

PASTA STATION..... \$11.95

Angel hair and penne pastas * Marinara * Alfredo * Grilled chicken * Meatballs * Sliced mushrooms * Green peas * Sundried tomatoes * Red pepper flakes * Freshly grated parmesan * Garlic bread sticks

SHRIMP AND GRITS STATION (*Optional action station with uniformed chef \$95*)..... \$13.95

Creamy traditional grits * Smoked gouda grits * Sautéed creole shrimp * Grilled Andouille sausage * Crispy Applewood bacon * Shredded cheeses * Horseradish sour cream * Sautéed mushrooms

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DESSERT STATIONS:

Assorted Cookies and Brownies\$3.95

Sweet Bites (to include an assortment of the following selections)\$7.95

- Chocolate dipped strawberries- A variety of dark, white and milk chocolate
- Mini assorted cheesecakes
- Petit Fours- Includes a variety of truffles, cake pops, mini brownie bites and bonbons.

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GOLF OUTINGS

PATIO COOKOUT.....\$13.95

- Hamburgers
- Hotdogs
- Chicken Breasts
- Potato Salad
- Cole Slaw
- Potato Chips
- Cookies

BOXED LUNCH.....\$10.95

- A variety of turkey, ham and roast beef on fresh bread
- Whole fresh fruit (apple or banana)
- Individual bag of chips
- Fresh baked cookie
- Non-alcoholic beverage

BEVERAGES ON COURSE

- Cans of Soda..... \$2.00
- Sports Drinks.....\$2.80
- Bottled Water.....\$1.80
- Domestic Beer by the can.....\$3.50
- Import Beer by the can.....\$4.50

Package pricing available for large tournaments (100 + players)

Bar prices quoted are per drink based on consumption. It does not include an 18% service charge and 7% tax.

BAR MENU

Bar options include open bar, beer and wine bar, drink tickets or cash bar. When selecting a cash bar or adding an additional remote bar, a \$95 setup fee applies.

| | |
|---|---------|
| Soda..... | \$3.00 |
| Domestic beer..... | \$5.00 |
| Imported beer..... | \$6.00 |
| House wine..... | \$8.00 |
| Call liquor..... | \$9.60 |
| Premium liquor..... | \$12.00 |
| Specialty cocktails (i.e. Long Island Tea or martinis) | \$12.00 |
| Premium wine (i.e. Sonoma-Cutrer Chardonnay, Chateau Ste. Michelle Merlot, Franciscan Cabernet) | \$15.00 |
| Sparkling cider (bottle)..... | \$18.00 |
| Champagne (bottle)..... | \$24.00 |

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CHILDREN'S MENU

Children's menu for ages 12 and under (includes a soft drink and fruit cup) \$10.95

- Chicken Tenders served with French fries and ketchup for dipping
- Macaroni and cheese served with broccoli
- Cheeseburger with French fries and ketchup for dipping

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