



# LONE PALM GOLF CLUB

## Banquet Menu

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# CLUBHOUSE

## Where Memories Are Made

At the heart of Lone Palm Golf Club stands its grand, three-story clubhouse 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 18<sup>th</sup> 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 is equipped with a high-resolution projector, screen and audio equipment.

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.

Additionally, events are subject to room rental fees as follows\*:

▪ Jenkins Room	\$100	▪ Ballroom (All 3 rooms combined)	\$250
▪ Club Room	\$100	▪ Entire club including the lounge	\$2,500 (minimum 200 guests – applicable to members & non-members)
▪ Palm Room	\$125	▪ Patio with fire pit	\$100/hour
▪ Jenkins & Club Room combined	\$150	▪ Hallway clearing	\$200/hallway
▪ Club & Palm Room combined	\$150		

***\*Members in good standing will not be subject to room rental fees, with the exception of renting the entire club including the lounge.***

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

- 48" Round tables (seats 6), 60" Banquet tables (seats 6-8), 72" Banquet tables (seats 8-10)
- Chairs
- Ivory tablecloths
- 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
- Easel with flip chart/dry erase board/markers
- LCD Projector and screen
- TV monitor
- Meeting room set up
- 4' x 8' riser with skirting

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

▪ Portable bar with private bartender	\$125
▪ Publix flowers and cakes	Invoice + 10% admin fee
▪ Valet parking	\$22/hour, per parker
▪ Specialty linens	Vendor Cost + 10% admin fee

**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 desserts 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 banquet events.*

**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**

Hosts of an event at Lone Palm should encourage guests to adhere to Lone Palm's minimum dress code standard of country club casual. 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.

# BREAKFAST

**CONTINENTAL BREAKFAST** (minimum of 10 people) ..... \$9.95

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

SUGGESTED UPGRADES:

Bagels with Cream Cheese ..... \$2.50

Yogurt Parfaits with Fruit and Granola ..... \$3.00

Orange Juice ..... \$1.75

**HOT PLATED BREAKFAST** (minimum of 10 people) ..... \$13.95

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

SUGGESTED UPGRADES:

Sliced Seasonal Fruit ..... \$4.00

**HOT BREAKFAST BUFFET** (minimum of 25 people) ..... \$16.95

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

SUGGESTED UPGRADES:

Sliced Seasonal Fruit ..... \$4.00

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# PLATED COLD LUNCH

Salad selections include rolls with butter, water, tea and coffee..... \$17.95

## FRUIT & SCOOP

Sliced fresh fruit with mixed berries served alongside a fresh-baked blueberry muffin and your choice of a scoop 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..... \$3.50

Soup of the day..... \$3.50

## KEY WEST SPINACH SALAD

Choice of grilled chicken breast, salmon (+\$3) or steak (\$4) 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..... \$3.50

## 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..... \$3.50

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# PLATED HOT LUNCH

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

CHICKEN BREAST SERVED ONE OF FOUR WAYS .....	\$20.95
<i>MARSALA – Marsala wine mushroom sauce</i>	
<i>PICCATA – Capers and lemon butter sauce</i>	
<i>MILANESE – Sundried tomatoes, golden raisins, capers, arugula and lemon butter sauce</i>	
<i>BRUSCHETTA – Tomatoes, basil, garlic, balsamic vinegar and parmesan cheese</i>	
CHICKEN PARMESAN .....	\$20.95
BAKED ATLANTIC SALMON .....	\$22.95
HOMEMADE MEATLOAF .....	\$21.95
6 OZ. PETITE FILET .....	\$34.95
VEGETARIAN OPTIONS .....	\$20.95
<i>STUFFED PORTOBELLO MUSHROOM</i>	
<i>BUTTERNUT SQUASH RAVIOLI</i>	
<i>SPANIKOPITA</i>	

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## PLATED LUNCH STARCH SELECTIONS

- Mashed Potatoes
- Roasted Red Rosemary Potatoes
- Red Skin Garlic Mashed Potatoes
- Rice Pilaf
- Pasta Marinara

## PLATED VEGETABLE SELECTIONS

- Green Bean Almandine
- Steamed Broccoli
- Fresh Seasonal Vegetable Medley
- Grilled Asparagus (+\$1)

## PLATED LUNCH DESSERT SELECTIONS (OPTIONAL \$5.95)

NEW YORK STYLE CHEESECAKE TOPPED WITH STRAWBERRY SAUCE

FRENCH SILK CHOCOLATE PIE

KEY LIME PIE

GRANNY SMITH CARAMEL APPLE PIE

TRIPLE CHOCOLATE CAKE

KENTUCKY BOURBON PECAN PIE

GOURMET CARROT CAKE

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# LONE PALM LUNCH BUFFETS

Minimum of 40 people. Buffets include coffee, tea and water.

**DELI** ..... \$18.95  
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 ..... \$3.00

**ALL-AMERICAN** ..... \$19.95  
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 ..... \$3.00

**ITALIAN** ..... \$24.95  
Composed Antipasto Salad \* Garlic Bread Sticks \* Italian Vegetable Medley \* Choice of (1) Pasta: Penne, Ziti, Fettuccine, Linguini \*  
Marinara \* Chicken Parmesan \* Strawberry Cheesecake

**FAJITA** ..... \$21.95  
White Rice \* Black Beans \* Chicken (Steak +\$3) \* Sautéed Peppers & Onions \* Assorted Toppings to Include: Shells, Salsa, Sour Cream,  
Cheese, Shredded Lettuce, Tomatoes, Jalapeños, Hot Sauce \* Fresh Baked Cookies

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# BUILD YOUR OWN LUNCH BUFFET

Minimum of 50 people. Please select 2 entrees, 2 side items and 2 desserts. Buffets include served garden salad, rolls with butter, coffee, tea and water ..... \$26.95

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.

CHICKEN MARSALA – Topped with a marsala wine mushroom sauce.

CHICKEN PICCATA – Topped with capers and lemon butter sauce.

LASAGNA (CHOICE OF VEGETARIAN OR MEAT)

BAKED ZITI (VEGETARIAN)

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.

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## **BUILD YOUR OWN LUNCH BUFFET SIDE ITEMS (CHOOSE 2)**

- Mashed Potatoes
- Rice Pilaf
- Sweet Potato Casserole
- Macaroni and Cheese
- Green Bean Almandine
- Steamed Broccoli
- Fresh Seasonal Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Pole Beans with Ham
- Grilled Asparagus (+\$1)

## **BUILD YOUR OWN LUNCH BUFFET DESSERT SELECTIONS (CHOOSE 2)**

- New York Style Cheesecake with Strawberry Sauce
- French Silk Chocolate Pie
- Key Lime Pie
- Granny Smith Caramel Apple Pie
- Triple Chocolate Cake
- Kentucky Bourbon Pecan Pie
- Gourmet Carrot Cake
- Seasonal Fruit Cobbler – Served warm with vanilla bean ice cream (+\$2)

*Lone Palm desserts not included if bringing a cake or specialty desserts from an outside vendor.*

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# PLATED DINNERS

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

CHICKEN BREAST SERVED ONE OF FOUR WAYS .....	\$32.95
<i>MARSALA – Marsala wine mushroom sauce</i>	
<i>PICCATA – Capers and lemon butter sauce</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 .....	\$33.95
CLASSIC RIBEYE STEAK.....	\$44.95
FRESH SEASONAL CATCH (halibut, sea bass, grouper, red snapper)...	Market Price
FILET MIGNON (8 oz.) .....	\$48.95
FILET MIGNON (6 oz.) & SHRIMP (3 grilled or fried jumbo shrimp).....	\$52.95
FILET MIGNON (6 oz.) & LOBSTER (6 oz.) .....	\$55.95
VEGETARIAN OPTIONS .....	\$32.95
<i>STUFFED PORTOBELLO MUSHROOM</i>	
<i>BUTTERNUT SQUASH RAVIOLI</i>	
<i>SPANIKOPITA</i>	
<i>CHEESE MANICOTTI</i>	

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## **PLATED DINNER STARCH SELECTIONS**

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

## **PLATED DINNER VEGETABLE SELECTIONS**

- Green Bean Almandine
- Steamed Broccoli
- Fresh Seasonal Vegetable Medley
- Grilled Asparagus (+\$1)

## **PLATED DINNER DESSERT SELECTIONS**

- New York Style Cheesecake with Strawberry Sauce
- French Silk Chocolate Pie
- Key Lime Pie
- Granny Smith Caramel Apple Pie
- Triple Chocolate Cake
- Kentucky Bourbon Pecan Pie
- Gourmet Carrot Cake
- Chocolate Tuxedo Bomb – White, milk and dark chocolate mousse encased in rich chocolate ganache (+\$4)

*Lone Palm desserts not included if bringing a cake or specialty desserts from an outside vendor.*

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# BUILD YOUR OWN DINNER BUFFET

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

- *Two entrée selections*.....\$32.95
- *Three entrée selections*.....\$36.95

BAKED ATLANTIC SALMON

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

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

CHICKEN MARSALA – Topped with a marsala wine mushroom sauce.

CHICKEN PICCATA – Topped with capers and lemon butter sauce.

LASAGNA

VEGETARIAN BAKED ZITI

ROASTED PORK LOIN

SLOW ROASTED TURKEY BREAST

HONEY-GLAZED COUNTRY HAM

JUMBO FRIED SHRIMP (+3)

PRIME RIB OF BEEF (+\$5)

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## **BUILD YOUR OWN DINNER BUFFET SIDE ITEMS (CHOOSE 2)**

- Mashed Potatoes
- Baked Potatoes
- Sweet Potatoes
- Potatoes au Gratin
- Rice Pilaf
- Sweet Potato Casserole
- Green Bean Casserole
- Macaroni and Cheese
- Southern Style Grits
- Green Bean Almandine
- Pole Beans with Ham
- Steamed Broccoli
- Honey Glazed Carrots
- Fresh Seasonal Vegetable Medley
- Grilled Asparagus (+\$1)

## **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 Caramel Apple Pie
- Triple Chocolate Cake
- Kentucky Bourbon Pecan Pie
- Gourmet Carrot Cake
- Seasonal Fruit Cobbler – Served warm with vanilla bean ice cream (+\$2)
- Ice Cream Sundae Bar – Assorted ice cream with hot fudge, caramel, whipped cream, fresh fruit, nuts, sprinkles, assorted candies and cookies (+\$5)

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# HEAVY HORS D'OEUVRES PARTY

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

## THE CASUAL PARTY ..... \$29.95

- Loaded Potato Skins – 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 ..... \$42.95

- Tomato Bruschetta – Tomatoes, garlic, extra virgin olive oil and balsamic drizzle, spooned over a sliced baguette (butler passed).
- Grab & Go Salads.
- 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 breadcrumbs and fried.
- Grilled Chicken Kabobs – Grilled teriyaki chicken skewered with fresh pineapple, onion and fresh peppers.
- Assorted fresh baked cookies or brownies.

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## PASSED 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).

SPINACH-STUFFED MUSHROOMS.....	\$5.95
SWEDISH MEATBALLS .....	\$5.95
DEILED EGGS .....	\$5.95
VEGETABLE SPRING ROLLS .....	\$5.95
Lightly fried vegetarian spring rolls served with Thai chili dipping sauce.	
FRIED MAC N CHEESE BITES .....	\$5.95
PHYLLO PASTRY CUPS .....	\$5.95
<i>CHICKEN SALAD</i>	
<i>CORN SALSA</i>	
<i>SPINACH &amp; ARTICHOKE</i>	
TOASTED CROSTINIS .....	\$5.95
<i>TOMATO BRUSCHETTA</i>	
<i>APPLES &amp; BRIE</i>	
<i>RICOTTA &amp; FRUIT</i>	
<i>PICKLED VEGETABLES &amp; CHEESE</i>	
<i>AVOCADO</i>	
<i>MIXED OLIVES</i>	
<i>ASSORTED (pick 3 from above) (+\$1)</i>	

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*BLACKENED BEEF (+\$2)*

TUNA TARTARE CRISPS .....	\$6.95
Spicy tuna tartare with seaweed salad and wasabi aioli on a sesame crisp.	
MINI BEEF WELLINGTONS.....	\$6.95
Tender beef accented with mushroom sauce in a French-style puff pastry.	
CRAB STUFFED MUSHROOMS .....	\$9.95
BACON-WRAPPED SHRIMP OR SCALLOPS.....	\$9.95
CONCH FRITTERS .....	\$9.95

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## DISPLAYED 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).

FRESH POPPED POPCORN .....	\$1.95
GRAB & GO SALADS.....	\$3.95
<i>HOUSE</i>	
<i>CAESAR</i>	
<i>ANTIPASTO (+\$1)</i>	
VEGETABLE SPRING ROLLS .....	\$5.95
Lightly fried vegetarian spring rolls served with Thai chili dipping sauce.	
FRIED MAC N CHEESE BITES .....	\$5.95
MASHED POTATO CROQUETTES .....	\$5.95
Homemade mashed potatoes rolled in Italian breadcrumbs and fried	
JALAPENO POPPERS.....	\$5.95
Stuffed with cheddar cheese then deep fried.	
SPINACH-STUFFED MUSHROOMS.....	\$5.95
ASIAN PORK POT STICKERS.....	\$5.95
SWEDISH MEATBALLS .....	\$5.95
KABOBS .....	\$5.95
<i>VEGETABLE</i>	
<i>CHICKEN (+\$1)</i>	
<i>STEAK (+\$3)</i>	

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CHICKEN WINGS .....	\$6.95
Served with blue cheese and ranch.	
CHICKEN TENDERS .....	\$6.95
Boneless chicken tenders served with Chef's selection of dipping sauces.	
MINI BEEF WELLINGTONS.....	\$6.95
Tender beef accented with mushroom sauce in a French-style puff pastry.	
VEGETABLE CRUDITE .....	\$6.95
A variety of crisp seasonal vegetables served with dipping sauces.	
SLIDERS .....	\$7.95
<i>HAMBURGER</i>	
<i>PULLED PORK</i>	
<i>HOT CHICKEN</i>	
<i>GROUPER (+\$2)</i>	
CHICKEN & WAFFLES .....	\$8.95
MINI CRAB CAKES.....	\$8.95
CRAB-STUFFED MUSHROOMS .....	\$8.95
SOUTH OF THE BORDER CHIPS AND DIPS.....	\$8.95
Guacamole, beef, melted cheese, diced tomatoes, onions, cilantro, roasted green and chipotle salsas served with corn tortilla chips.	
FLATBREADS .....	\$8.95
<i>CHEESE</i>	
<i>PEPPERONI</i>	
<i>FIG &amp; PROSCIUTTO</i>	

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## VEGETARIAN

BACON-WRAPPED SCALLOPS .....	\$9.95
CONCH FRITTERS .....	\$9.95
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.	
SHRIMP CEVICHE .....	\$10.95
Shrimp, cucumber, tomatoes, cilantro, lemon, lime and spices served with toasted baguettes and corn tortilla chips.	
CHEF'S CHEESE BOARD .....	\$10.95
TROPICAL FRUIT DISPLAY .....	\$10.95
COMBINED FRUIT & CHEESE DISPLAY .....	\$16.95
LAMB CHOPS .....	\$12.95
Served lollipop style.	
LONE PALM'S FAMOUS FRIED SHRIMP .....	\$13.95
OYSTERS ON THE HALF SHELL .....	\$13.95
SHRIMP COCKTAIL .....	\$14.95
<b>CARVING STATIONS:</b> <i>All carving stations include potato rolls and a uniformed chef.</i>	
BEEF TENDERLOIN .....	\$15.95
GARLIC FLANK STEAK .....	\$12.95
ROASTED PORK LOIN .....	\$10.95
SLOW ROASTED TURKEY BREAST .....	\$10.95
HONEY GLAZED COUNTRY HAM .....	\$9.95

*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. No "to-go" boxes will be issued for banquet events.*

<b>MASHED POTATO STATION</b> .....	\$10.95
Served with a variety of your favorite toppings.	
<b>MACARONI &amp; CHEESE STATION</b> .....	\$10.95
Served with a variety of your favorite toppings.	
<b>PASTA STATION</b> ( <i>Optional action station</i> with uniformed chef \$125) .....	\$12.95
Served with a variety of pastas, sauces, meats and toppings.	
<b>SHRIMP &amp; GRITS STATION</b> ( <i>Optional action station</i> with uniformed chef \$125) .....	\$14.95
Served with a variety of grits, shrimp, sausage and toppings.	
<b>FAJITA STATION</b> .....	\$23.95
Served with white rice, black beans, chicken (steak +\$3), sautéed peppers and onions, a variety of toppings and flan.	
<b>DESSERT STATIONS:</b>	
ASSORTED COOKIES & BROWNIES .....	\$3.95
ASSORTED MINI DESSERT STATION .....	\$8.95

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# GOLF OUTINGS

**PATIO COOKOUT** ..... \$15.95

- Hamburgers
- Hotdogs
- Chicken Breasts
- Potato or Pasta Salad
- Cole Slaw
- Potato Chips
- Cookies
- Soft Drinks
- Optional Upgrade: Hot Pressed Cuban Sandwiches (+\$3)

**BOXED LUNCH** ..... \$15.95

- A variety of turkey, ham and roast beef on fresh bread
- Whole fresh fruit (apples or bananas)
- Individual bag of chips
- Fresh baked cookie
- Non-alcoholic beverage
- Optional Upgrade: Hot Pressed Cuban Sandwiches (+\$3)

## BEVERAGES ON COURSE

CANS OF SODA ..... \$2.25

SPORTS DRINKS ..... \$3.00

BOTTLED WATER ..... \$2.00

DOMESTIC BEER BY THE CAN ..... \$4.00

IMPORT BEER BY THE CAN ..... \$5.00

***All food and beverage must be provided by Lone Palm Golf Club.***

*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 \$125 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 Iced 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

*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.*

## CHILDREN'S MENU

Children's menu for ages 12 & under (includes a soft drink and fruit cup) ..... \$11.95

- Chicken tenders served with French fries and ketchup
- Macaroni and cheese served with broccoli
- Cheeseburger served with French fries and ketchup
- Fried shrimp served with French fries and ketchup (+\$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.*