

The background of the entire page is a photograph of a large, two-story stone building with a dark roof and white trim, likely a golf clubhouse. The building has several large windows and a chimney. In front of the building is a well-manicured green lawn. A group of people is seated at outdoor tables under large umbrellas, enjoying the evening. The sky is filled with soft, white clouds, suggesting a sunset or sunrise. A semi-transparent white rectangular box is centered over the image, containing the text.

St. Davids

GOLF CLUB

CATERING PACKAGE

Dinner

hors d'Oeuvres

STATIONARY

cheese & crudité

a selection of imported and domestic cheeses
with fresh vegetable crudité and sliced seasonal fruit
\$5 / per guest

antipasto

sliced italian cured meats, cheeses, balsamic grilled
vegetables, olives, artichoke hearts, roasted peppers, classic
italian breads & accompaniments
\$7 / per guest

mediterranean display

hummus, feta cheese, grape leaves, greek olive tapenade,
peppadew peppers, grilled egg plant, roasted tomatoes,
caper berries, pita & tandoori flat breads
\$7 /per guest



PASSED

warm

bacon wrapped scallops	mini philly cheesesteaks
vegetable spring rolls	sesame chicken
coconut shrimp	mini cheeseburgers
mini crab cakes	buffalo chicken spring roll
cherry blossom tart	french onion soup boule
mini cuban sandwiches	peking duck ravioli
spinach & swiss puff	beef bournigonne puff
green chili arepas	roast pork, broccoli raab &
	sharp provolone spring roll

chilled

sesame crusted tuna, pickled ginger, wakame,
wasabi cracker
balsamic roma tomato & boursin crostini
smoked salmon & belgian endive canape
asparagus wrapped in prosciutto
beef tenderloin & horseradish cream crostini

(please choose eight - \$15 /per guest)

ENHANCEMENTS

shrimp cocktail
\$2.75 / piece
snow crab claws
\$2.75 / piece
oysters on the half shell
\$2.50 / piece
clams on the half shell
\$1.50 / piece
baby south african lobster tails
\$3.75 / piece
new zealand baby lamb chops
\$3.75 / piece

buffet dinner

SILVER DINNER BUFFET

- Warm Dinner Rolls & Sweet Butter
- House Salad with Cucumbers, Tomatoes, Carrots, Balsamic Vinaigrette, Champagne Vinaigrette
- Caesar Salad
- Seasonal Vegetable Medley
- Oven Roasted Red Bliss Potatoes
- Tricolored Cheese Tortellini in a Vodka Blush Sauce
- Chicken Marsala
- Oven Roasted Salmon with Fresh Herb Beurre Blanc
- Hope's Cookies & Brownies

\$35 per guest

GUEST COUNT MINIMUMS

A buffet dinner will require a minimum of 20 guests.

DIETARY ALLERGIES

We will gladly accommodate any guests dietary allergies to the best of our ability. If possible, menu items will be adapted and if they cannot be we will provide alternative options.



GOLD DINNER BUFFET

- Warm Dinner Rolls & Sweet Butter
- House Salad with Cucumbers, Tomatoes, Carrots, Balsamic Vinaigrette, & Champagne Vinaigrette
- Caesar Salad
- Tomato and Fresh Mozzarella
- Green Beans
- Buttermilk Mashed Potatoes
- Linguini & Littleneck Clams in a Garlic, Lemon and White Wine Sauce
- Chicken Parmesan
- Carved Flank Steak
- Hope's Cookies & Brownies

\$40 per guest

buffet dinner

PLATINUM DINNER BUFFET

- Warm Dinner Rolls & Sweet Butter
- House Salad with Cucumbers, Tomatoes, Carrots, Balsamic Vinaigrette, Champagne Vinaigrette
- Caesar Salad
- Spinach & Strawberry Salad with Gorgonzola Cheese, Candied Walnuts and Honey Balsamic Vinaigrette
- Asparagus
- Au Gratin Potatoes
- Chicken Francaise
- Oven Roasted Salmon with Lemon Beurre Blanc
- Wild Mushroom Ravioli with a Port Wine Demi-Glace
- Carved New York Strip
- Assorted Cakes, Pies, Hope's Cookies & Brownies

\$45 per guest

BEVERAGES:

- Unsweetened Iced Tea
- Lemonade
- Regular & Decaffeinated Coffee
- Hot Tea

SOFT DRINKS:

Diet Coke, Coke, Sprite, Ginger Ale, Root Beer

Soft drinks available at \$3.00 per drink

PACKAGING FOOD TO GO:

Unfortunately the Club cannot permit any buffet items be taken home by either guest or host.



plated dinner

All plated dinners include three courses, with warm dinner rolls and butter. You will select the first and third course, but your guests will select their entree course from a personalized menu of (3) entree items you've pre-selected.

Entree prices include all 3 courses.

FIRST COURSE

(Please Select One)

FIELD GREENS SALAD

mixed greens with cucumbers, tomatoes, carrots, and your choice of balsamic or champagne vinaigrette

CAESAR SALAD

chopped romaine, focaccia croutons, shredded parmesan cheese, and caesar dressing

SPRING MIXED SALAD

spring mix, grape tomatoes, crumbled bleu cheese, slivered almonds, balsamic vinaigrette

ICEBERG WEDGE SALAD

diced plum tomatoes, crumbled bacon, gorgonzola cheese, housemade bleu cheese dressing

BOSTON BIBB SALAD

red delicious apple, candied walnuts, grape tomatoes, sundried cherry and orange vinaigrette (additional \$3 / per guest)

SOUP

choice of tomato bisque, italian wedding, or wild mushroom bisque



plated dinner

SECOND COURSE

(Please Select Three Entrées, including One Vegetarian Entrée)

POULTRY

CHICKEN MARSALA

sautéed with local mushrooms and marsala wine (\$38)

CHESAPEAKE CHICKEN

pan seared with jumbo lump crab meat topped with old bay beurre blanc (\$42)

CHICKEN FRANCAISE

egg battered and sautéed with capers and artichoke hearts topped with a lemon beurre blanc (\$38)

CHICKEN SALTIMBOCCA

sautéed and topped with gruyere cheese, julienned tomatoes, prosciutto, fresh sage demi glace (\$38)



SURF

ATLANTIC SALMON

pan seared and topped with lemon beurre blanc (\$42)

TERIYAKI SALMON

basted with a teriyaki glaze and oven baked (\$42)

TWIN CRABCAKES

topped with fresh herb beurre blanc (\$55)

GRILLED SWORDFISH

choice of brandy lobster cream sauce or papaya, pineapple jicama slaw (\$42)

PARMESAN CRUSTED MAHI MAHI

pan seared with local tomato salad, drizzled with aged balsamic reduction (\$40)

plated dinner

TURF

FILET MIGNON

8oz. Center cut filet seared & served with cabernet demi-glace (\$68)

N.Y STRIP

12oz. Choice center cut with jack daniels wild mushroom demi glace (\$58)

NEW ZEALAND LAMB RACK

roasted garlic & rosemary crusted with chianti demi glace (\$58)



VEGETARIAN

GRILLED VEGETABLE TOWER

portobello mushroom, zucchini, yellow squash, roasted peppers, beefsteak tomato & asparagus spears with a roasted tomato broth (\$38)

GRILLED EGGPLANT

Grilled eggplant, chickpea dusted fried Tuscan kale, lemon infused tahini, pomegranate seeds, medjool date pesto (\$40)

WILD MUSHROOM RAVIOLI

truffled brown butter & toasted sage (\$40)

SURF & TURF

FILET & STUFFED SHRIMP

6oz. center cut filet with cabernet demi glace & twin stuffed shrimp with crab imperial & lobster cream (\$70)

FILET & CRAB CAKE

6oz. center cut filet with cabernet demi glace & jumbo lump crab cake with fresh herb beurre blanc (\$72)

FILET & LOBSTER TAIL

6oz. center cut filet with cabernet demi glace & 5oz. new zealand cold water lobster tail with drawn butter (\$75)



plated dinner

(Please Select One Starch and One Vegetable)

STARCH

Potato Quiche
Buttermilk Mashed Potatoes
Roasted Red Bliss Potatoes

Au Gratin Potato
Jasmine Rice Pilaf

VEGETABLES

Broccoli Florets
Seasonal Medley
Asparagus Spears

Green Beans
Glazed Baby Carrots



THIRD COURSE

(Please Select One)

ASSORTED MINIATURE DESSERTS

trifles, cheesecakes & tartlets served family style

CARROT CAKE

multi layered carrot cake topped with cream cheese icing & walnuts

BROWNIE A LA MODE

warm brownie topped with bassett's vanilla ice cream & drizzled with chocolate sauce

CHOCOLATE FUDGE CAKE

devils food cake, chocolate fudge filling & chocolate icing

BASSETT'S VANILLA ICE CREAM

choice of vanilla, chocolate, rum raisin, butter pecan, mint chocolate chip or lemon sorbet

ASSORTED HOPES COOKIES

served family style, an assortment of cookies from hope's bakery



bar beverages

COCKTAIL SERVICE

A cocktail server will serve all bar beverages. All events held in the Private Dining Room must use cocktail service if offering bar beverages. Cocktail service will be billed on consumption, similar to running a tab.

PRIVATE BAR

A bar may be set up for your event, space permitting. Events held in the ballroom may utilize the service bar, or may opt to set up a portable bar in place of or in addition to the service bar.

A private bar can be billed on consumption, by cash, or by flat rate. For a cash bar there will be a \$95.00 bartender fee per bartender, with 1 bartender for every 50 guests.

Flat Rate Bar Pricing:

Hour 1 - \$15.00 Hours 2-4 - \$7.00 per hour

Please Note: All prices listed are per person, and apply to all guests in attendance

WINE

RED

canyon oaks cabernet
& merlot

WHITE

canyon oaks
chardonnay,
avia pinot grigio

SPARKLING

champagne,
prosecco

LIQUOR

GIN

tanqueray, beefeater, gordons,
bombay sapphire

VODKA

tito's, board room

WHISKEY, BOURBON & SCOTCH

jack daniels, canadian club, vo,
seagrams 7, old granddad, jim beam

RUM

bacardi, captain morgan, malibu,
myers

BEER

BOTTLE

heineken, amstel light,
coors light, yuengling
lager

DRAFT

coors light, yuengling
lager, founders all day
i.p.a, rotating seasonal
draft



policies & guidelines

DEPOSIT, PAYMENT, FEES & GUARANTEES

To confirm a date, a signed contract with member sponsor name and deposit is required for your event. Your function should be completely designed - including all menus and details - two weeks prior to your event date. An estimate of your final guest count will be due (9) days prior to your event, and a final guest count is due (3) days prior to your event. Your final guest count will be considered a minimum guarantee, the cost of which is the minimum amount you will be charged.

Please share with your guests these important Club policies:

1. Cell phone use is restricted to the room in which your event is being held, or in your car in the parking lot
2. Locker rooms are for private use of the Membership of St. Davids only
3. Parking in the front circle is strictly prohibited

TAXES & GRATUITY

St. Davids is a non-tipping Club, and as such a 20% administrative service fee is added to the price of all food and beverage. In addition, 6% sales tax will be added to all food sales.