

The background of the entire page is a photograph of a large, multi-story building with a dark grey shingled roof and a stone facade. The building has several windows and a balcony area with patio umbrellas. In the foreground, there is a well-maintained green lawn and some landscaping with various plants and flowers.

St. Davids

GOLF CLUB

CATERING MENU

*Lunch*



# Buffet Lunch

## COLD LUNCH BUFFET \$22

- Caesar Salad Chopped Romaine, Focaccia Croutons, Shaved Parmesan, Traditional Caesar Dressing
- Tuna Salad & Grilled Chicken Breast Salad
- Potato Salad & Coleslaw
- Fruit Salad
- Sandwiches:
  - Turkey BLT
  - Ham & Cheddar
  - Grilled Garden Veggie Wrap
- Assorted Hope's Cookies & Brownies

## BACKYARD BARBEQUE \$28

- Caesar Salad Chopped Romaine, Focaccia Croutons, Shaved Parmesan, Traditional Caesar Dressing
- Grilled Hamburgers, Cheeseburgers and Hot Dogs  
*With Lettuce, Tomato, Onion and Traditional Condiments*
- Grilled Chicken Breast and Mahi Mahi

## HOT LUNCH BUFFET \$35

- House Salad with Cucumbers, Tomatoes, Julienne Carrots, Balsamic Vinaigrette
- Caesar Salad Chopped Romaine, Focaccia Croutons, Shaved Parmesan, Traditional Caesar Dressing
- Warm Rolls & Sweet Butter
- Medley of Seasonal Vegetables
- Oven Roasted Potatoes
- Chicken Francaise with Lightly Egg Battered Chicken Breast Sautéed with Artichoke Hearts, Capers, and White Wine

*Add Soup du Jour for an additional \$2.50 per person*

## GUEST COUNT MINIMUMS

Buffet lunches require a minimum of 20 guests

## 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*

## DIETARY ALLERGIES & RESTRICTIONS

Please let us know of any dietary allergies or restrictions, and we will gladly accommodate

# Plated Lunch

All plated lunches are three courses, and include warm dinner rolls and butter, as well as the beverages listed to the right. You will select the first and third course, but your guests will order their entree course from a personalized menu that afternoon of (3) entree items you've selected.

Entree prices include all 3 courses.

## FIRST COURSE (CHOOSE 1)

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### FRESH FRUIT PLATE

seasonal melons and berries topped with a raspberry yogurt drizzle

### FIELD GREENS SALAD

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

### SOUP

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

### CAESAR SALAD

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

## GUEST COUNT MINIMUMS & MAXIMUMS

There is no minimum number of guests required for a served luncheon. A group larger than 30 guests will require preordered entrees.

## 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*

## DIETARY ALLERGIES & RESTRICTIONS

Please let us know of any dietary restrictions or allergies, and we will gladly accommodate

## SECOND COURSE (CHOOSE 3)

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### COBB SALAD \$22

grilled chicken breast, romaine hearts, crumbled bleu cheese, avocado, crispy bacon, tomato, hard-cooked egg, champagne vinaigrette

### CHICKEN WALDORF SALAD \$23

pan seared chicken breast, field greens, grapes, red delicious apples, celery, candied walnuts, croissant, pure maple vinaigrette

### CHICKEN CAESAR SALAD \$22

grilled chicken breast, romaine hearts, focaccia croutons, parmesan cheese, and traditional caesar dressing

### GRILLED VEGGIE TOWER \$24

portobello mushrooms, zucchini, yellow squash, roasted peppers, beefsteak tomato, asparagus spears, roasted tomato sauce

### TURKEY CLUB \$22

house roasted turkey breast, lettuce, tomato, bacon, mayonnaise; served with chips & pickle

### CHICKEN MARSALA \$28

sautéed with wild local mushrooms, marsala wine and demi glace

### ATLANTIC GRILLED SALMON \$30

broiled fillet topped with fresh herb beurre blanc

### FILET MIGNON \$42

6oz center cut filet topped with a cabernet demi glace

### CHOPPED SALAD \$24

grilled chicken breast, chopped baby arugula, spinach & iceberg lettuce, mandarin oranges, sundried cherries, feta cheese and cranberry vinaigrette

### TOMATO & MOZZARELLA \$22

beefsteak tomatoes, fresh mozzarella, roasted red peppers, fresh basil, baby spinach, balsamic vinaigrette

### PAR 3 \$22

a trio of chicken salad, tuna salad, & egg salad with roma tomatoes, cucumbers, carrot ribbons, olives, & roasted red peppers

### CLUBHOUSE BURGER \$22

8oz. fresh ground sirloin topped with cheddar cheese and bacon on a brioche bun., served with lettuce, tomato, onion & french fries

### MAHI MAHI \$30

cajun dusted and topped with a papaya, mango, and jicama slaw

### CHICKEN FRANCAISE \$28

lightly egg battered and sautéed with artichoke hearts, capers and white wine

### CRAB CAKES \$38

twin crabcakes sautéed & sauced with a fresh herb beurre blanc

### STUFFED FLOUNDER \$35

stuffed with crab imperial and topped with an old bay beurre blanc

## THIRD COURSE (CHOOSE 1)

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### BLACK FOREST CAKE

layers of chocolate cake filled with cherries and butter cream icing

### CARROT CAKE

multi layered carrot cake topped with cream cheese icing & walnuts

### BROWNIE A LA MODE

warm brownie topped with vanilla ice cream, whipped cream, chocolate fudge and a cherry

### ASSORTED HOPE'S COOKIES

served family style

### BASSETT'S ICE CREAM

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

### CHOCOLATE FUDGE CAKE

devils food cake, chocolate fudge filling and chocolate icing

## Cocktails

### 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. A cash bar requires a \$95.00 bartender fee per bartender, at 1 bartender for every 50 guests.

#### Flat Rate Bar Pricing:

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

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





# Policies and 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 important Club policies

1. Denim is not permitted at any time
2. Cell phone use is restricted to the room in which your event is being held, or in your car in the parking lot
3. Locker rooms are for private use of the Membership of St. Davids only
4. 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.