



Dinner Menus

Fort Lauderdale Country Club



HORS D' OEUVRES

Displays

Domestic & Imported Cheeses

Assorted Water Wafers & Garnished with Fresh Whole Fruit
\$4.00 per person

Vegetable Crudité

Carrots, Broccoli, Cauliflower, Seasonal Vegetables, Garlic & a Trio of Dipping Sauces
\$4.00 per person

Tropical Fruit

Seasonal Domestic & Imported Fruit with Infused Yogurt Dipping Sauce & Fresh Berries
\$5.00 per person

Mediterranean

Grilled Zucchini, Yellow Squash, Eggplant, Herb Crostini's, Pita Bread, Roasted Peppers & Pepperoncini
\$5.00 per person

Antipasto

Prosciutto, Mortadella, Soppressata, Fresh Mozzarella, Roasted Pepper Relish, Pepperoncini, Marinated Mushrooms & Artichoke Hearts
\$8.00 per person

Chilled Ceviche Bar

Freshly Chilled Baby Shrimp, Grouper with Citrus Juices, Cilantro, Sweet Red Onions & Chilies with Herb Crostini's served fresh in Martini Glasses
\$8.00 per person

Smoked Norwegian Salmon

Egg, Sweet Red Onions, Capers, Herb Cream Cheese & Bagel Chips
\$8.00 per person

Sushi

California, Tuna, Shrimp Tempura & Smoked Salmon Rolls with Toasted Sesame Seeds Served with Spicy Mayo, Pickled Ginger, Citrus Ponzu Sauce & Wasabi Emulsion
\$10.00 per person

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HORS D' OEUVRES

Hot

Displayed or Butler Passed

Pastry Wrapped Mini Franks

\$2 each

Vegetable Spring Rolls

\$2 each

**Chicken, Pork, or
Seafood Dim Sum**

\$2 each

Meatballs

Classic Pomodoro or Spicy Barbeque

\$2 each

Spanakopita

\$2 each

Reuben Sandwiches

\$2 each

Chicken Wings

\$2 each

Mushroom Florentine

\$2.50 each

Florida Conch Fritters

\$2.50 each

Seafood or Chicken Wellingtons

\$2.50 each

Raspberry Encrusted Brie

\$2.50 each

Chicken Brochettes

\$2.50 each

Crab Rangoon's

\$2.50 each

Coconut Chicken Tenders

\$2.50 each

Rumaki Chicken Liver

Wrapped in Bacon

\$2.50 each

**Chicken, Pork
or Beef Satay**

\$2.50 each

Shrimp Satay

\$3 each

Beef Wellingtons

\$3 each

Beef Brochettes

\$3 each

Coconut Butterfly Shrimp

\$3 each

Bacon Wrapped Sea Scallops

\$3 each

Seafood Stuffed Mushrooms

\$3 each

Maryland Crab Cakes

\$3 each

FLCC Baked Oysters

\$3 each

**Mustard & Herb Crusted
Spring Lamb Chops**

\$4 each

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HORS D' OEUVRES

Cold

Displayed or Butler Passed

**Prosciutto Wrapped Melon, Cantaloupe
& Honeydew**

\$2 each

Assorted Sushi Rolls

California, Tuna, Smoked Salmon Rolls with Dipping Sauces

\$2 each

Sun Dried Tomato Lavosh

with Scallion & Herb Cream

\$2 each

Smoked Salmon Rollatini

with Herb Cream Cheese

\$2.50 each

Smoked Salmon Mousse Crostini

\$2.50 each

Beef Carpaccio Herb Crostini

\$2.50 each

Rare Sesame & Asian Spiced Tuna

on Cucumber Rounds with Wasabi Emulsion & Citrus Ponzu Sauce

\$2.50 each

Jumbo Shrimp Cocktail

with Cocktail Sauce & Lemons

\$3 each

Oysters

with Mignonette Sauce & Cocktail Sauce

\$3 each

Chilled Smoked Beef Tenderloin

on Cucumber Rounds with Spicy Remoulade Sauce

\$3 each

Sour Cream & Caviar Cucumber

\$3 each

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PLATED DINNER

Salad

Please choose one of the following:

Traditional Caesar Salad with Garlic Croutons

Greek Salad with Choice of Dressing

Poached Pear Salad

Baby Mixed Greens, Red Wine Poached Pear & Spiced Pecans, Bleu Cheese Crumbles, Fresh Sliced Strawberries with a Champagne Vinaigrette Dressing

Tomato & Mozzarella Salad with Basil Vinaigrette Dressing

Fort Lauderdale House Salad

Mixed Greens with Candied Walnuts & Dried Cranberries, Grape Tomatoes, Cucumber, Gorgonzola Cheese & Balsamic Vinaigrette Dressing

Baby Spinach Salad

Macadamia Nut Crushed Goat Cheese with Raspberry Vinaigrette

Caprese Salad

with Vine Ripe Red & Yellow Tomato with Fresh Mozzarella, Pesto Sauce & Balsamic Reduction

All Served with Freshly Baked Rolls & Butter



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Entrees

Please choose one of the following:

Chicken Rustica

Stuffed with Sun-Dried Tomatoes, Cheddar & Jack Cheeses, Prosciutto, Diced Onions & Celery topped with a White Wine Sauce
\$36 per person

Chicken Rollatini

Stuffed with Sun-Dried Tomatoes, Spinach, Fontina Cheese & Wild Mushrooms topped with Red Wine Demi-Glace
\$38 per person

Sliced Sirloin

with Garlic Red Wine
\$42 per person

Prime Rib Au Jus

\$48 per person

Petite Filet

\$48 per person

Roast Pork Loin

Stuffed with Spinach, Apples, Goat Cheese, & Pine Nuts topped with Rosemary Wine Reduction
\$37 per person

Steak Diane

Seared Medallions of Beef Tenderloin with Dijon, Mushrooms & Brandy Demi-Glace
\$46 per person

Grilled NY Strip

with Brandied Mushroom Caps
\$42 per person

Grilled Salmon

with Lemon Caper Dill Veloute
\$38 per person

Porcini Dusted Snapper Filet

with Sun-Dried Tomato Basil
\$39 per person

Jumbo Shrimp & Linguine Provencal

with Tomato, Basil, Garlic & Wine Butter
\$39 per person

Grilled Mahi-Mahi

with Tropical Fruit Relish
\$39 per person

Surf & Turf

6 oz. Filet & 6 oz. Lobster Tail
\$58 per person

Land & Sea

6 oz. Filet with Jumbo Shrimp Scampi
\$58 per person

Grilled 8 oz. Lobster Tail

Market Price per person

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Sides

Please choose one starch & one vegetable:

Saffron Rice
Roasted Red Bliss Potatoes
Roasted Garlic Mashed Potatoes
Twice Baked Potato
Herb Risotto

Broccoli Florets
Honey Glazed Carrots
Green Beans Almandine
Seasonal Vegetable Medley
Grilled Asparagus

Dessert

Please choose one of the following:

Cheesecake with Cherry Topping
Key Lime Pie
Black Forest Cake
Carrot Cake
Red Velvet

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee



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CHEF'S CHOICE DINNER BUFFET

Chef's Choice of Two Salads

Two Main Entrees to Include:

Roasted Beef
Broiled Fish

Chef's Choice of:

One Starch
One Vegetable

Freshly Baked Rolls & Butter

Chef's Choice of Dessert

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$34 per person

THE ITALIAN BUFFET

Traditional Caesar Salad
Antipasto Salad

Italian Meatballs & Sausages with Peppers & Onions
Grilled Flounder Oreganato
Chicken Parmesan

Vegetable Lasagna
Baked Ziti

Grilled Zucchini
Risotto Milanese

Freshly Baked Garlic Rolls

Cheesecake with Amaretto Sauce
Frangelico Mousse

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$42 per person

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THE STARS & STRIPES BUFFET

Manhattan Clam Chowder

Garden Salad with Assorted Toppings & Dressings
Pasta Primavera Salad

Boneless Breast of Chicken Marsala
Sliced Roast Beef with Gravy
Grilled Mahi Mahi with Lemon Butter Sauce

Mashed Potatoes
Wild Rice Pilaf
Steamed Seasonal Vegetables

Freshly Baked Rolls & Butter

New York Style Cheesecake

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$42 per person



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THE HAWAIIAN BUFFET

Fresh Garden Salad with Assorted Dressings
Coconut Topped Fruit Salad

Sweet & Sour Pork
Teriyaki Citrus Grilled Mahi-Mahi
Island Grilled Chicken Kabobs

Yellow Fiesta Rice
Fresh Vegetable Medley

Freshly Baked Rolls & Butter

Pineapple Crumb Cake
Carrot Cake

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$42 per person

THE OLD HAVANA BUFFET

Garden Salad
Iceberg Lettuce, Tomato Wedges, Sliced Onions, Sliced Cucumbers
Served with Oil & Vinegar

Roast Pork with Mojo
Ropa Vieja (Shredded Beef)
Arroz con Pollo (Chicken & Rice)

Moros (Black Bean Rice)
Yucca
Fried Sweet Plantains

Cuban Bread & Butter

Coconut Flan
Tres Leches Cake

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$42 per person

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THE DESIGNER'S BUFFET

Salad Station

Traditional Caesar Salad with Homemade Garlic Croutons
Garden Salad with Assorted Toppings & Dressings

Pasta Station

Please choose two pastas & two sauces

Cheese Tortellini, Penne, Gnocchi, Farfalle & Fettuccini
A La Vodka, Pomodoro, Mornay Sauce, Alfredo Sauce, Marinara, & Pesto

Carving Station

Please choose two of the following:

Accompanied with Rosemary Red Potatoes & Vegetable Medley

Roasted Breast of Turkey
Roasted Beef Tenderloin
Top Round of Beef
Marinated Roast Pork with Mojo
Honey Glazed Virginia Ham
Herb Roasted Whole Fish
Salmon Coulbiac

Assorted Rolls & Butter

Assorted Soft Drinks, Iced Tea & Freshly Brewed Coffee

\$48 per person



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ENHANCEMENTS

Buffet Stations

Mashed Potato Station

Golden Yukon Mashed Potato Apple Smoked Bacon, Scallions,
Cheddar Cheese & Caramelized Onions
\$7 per person

Oriental Station

Chicken Teriyaki
Accompanied with Steamed & Fried Rice
Oriental Vegetable Stir-Fry, Noodles & Fortune Cookies
\$12 per person

Paella Station

Mélange of Shrimp, Mussels, Clams, Calamari,
Chorizo Sausage & Chicken in Saffron Rice
Accompanied with Fried Sweet Plantains
\$14 per person

Latin Station

Argentinean Skirt Steak
Chimichurri Sauce & Tomato Mojo Sauce
Arroz con Pollo, Sweet Fried Plantains,
Gringo Rice with Pesto Sauce & Black Beans
\$20 per person

Viennese Table

Array of Mini Éclairs, Napoleons, Cream Puffs, Cannolis
Mini Cheesecakes, Mini Carrot Cakes, & Mini Chocolate Cakes
\$15 per person

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KIDS PARTY PACKAGES

Graduations, Birthday Parties, Bar & Bat Mitzvah's, Sweet Sixteen and more!

Kid's Buffet

Please choose five of the following:

Chicken Fingers
Franks in a Blanket
Mini Sliders
Pasta with Choice of Sauce
French Fries
Cheese and Pepperoni Pizza
Mac and Cheese
Buffalo Wings with Blue Cheese
Mozzarella Sticks with Marinara Sauce

Dessert

Ice Cream Sundae Bar
With Server to Assist

\$22.95++ per child



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BAR PACKAGES

Beer & Wine Bar

House Wines, Domestic & Imported Beers, Soft Drinks, Water, Juices, and Complimentary Bartender
Five Hours \$30 per person

Standard Brand

House Wines, Domestic & Imported Beers, Smirnoff Vodka, Flor De Cana Silver Rum, Brokers Gin, Cutty Stark Scotch, Seagrams 7 Whiskey, Kentucky Tavern Bourbon, Soft Drinks, Water, Juices, and Complimentary Bartender
Five Hours \$35 per person

Premium Brand

House Wines, Domestic & Imported Beers, Grey Goose Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Dewar's White Label Scotch, Jack Daniels Whiskey, Soft Drinks, Water, Juices, and Complimentary Bartender
Five Hours \$42 per person

Consumption Bar

Premium Brand Drinks.... \$9.00
Call Brand Drinks.... \$8.00
Well Brand Drinks.... \$6.00
House Wine.... \$6.00
Imported Beer.... \$5.00
Domestic Beer.... \$4.00
Soft Drinks & Fruit Juices.... \$2.00

Credit Card Bar

Premium Brand Drinks.... \$9.00
Call Brand Drinks.... \$8.00
Well Brand Drinks.... \$6.00
House Wine.... \$6.00
Imported Beer.... \$5.00
Domestic Beer.... \$4.00
Soft Drinks & Fruit Juices.... \$2.00

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