



BANQUET & EVENT
MENU

— 2021 —

ROOM RENTALS

Black Raven Room Rental 50' x 60' **Price: \$500.00**
Banquet Room Fee Includes: **Waived for Golf Outing*
 Use of our 3,000 sq. ft. Banquet Room, Guests Tables, China, Flatware, Banquet Tables, Chairs, Linen Options, WIFI

Bird's Eye Room Rental 20' x 40' **Price: \$250.00**
Banquet Room Fee Includes: **Waived for Golf Outing*
 Use of our 800 sq. ft. Banquet Room, Guest Tables, China, Flatware, Banquet Tables, Chairs, & Linen Options, WIFI

The Raven Suite Room Rental 14' x 28' **Price: \$100.00 for 4 hours**
Conference Room Fee Includes:
 Use of our 400 sq. ft. Conference Room, Flip Chart, Markers, Dry Erase Board, WIFI

Additional Rental Items *Add to your room rental*

- White Folding Chairs \$ 3.00 each
- Table Runner 12" x 90" \$ 15.00 per
- 16 x 20 Dance Floor\$ 500.00
- Use of a cordless microphone \$ 40.00
- 52" TV & DVD Rental \$ 100.00
- LCD Projector and screen..... \$ 300.00

BAR OPTIONS

Bottled & Draft Beers: \$4.00 – \$7.00

Bottles: Corona, Yuengling, Guinness, Stone IPA, Founders IPA, Labatt Blue Lt, Coors Lt, Bud Lt, & Mich Ultra

House Wine: \$7.00 per glass

White Wine: Chardonnay, Pinot Grigio, Savignon Blanc, Riesling & Moscato

Red Wine: Cabernet Sauvignon & Merlot

Call and Premium Cocktails: \$7.00 – \$10.00 per drink

Call: Tito's, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Jim Beam, Seagram's Seven, Southern Comfort, Johnnie Walker Red Scotch, Kahlua, Jackson Morgan, Fireball & Espolon Tequila

Premium: Kettle One, Bombay Sapphire, Jack Daniels, Bulleit Bourbon, Baileys, Maker's Mark, Glenmorangie, Jameson, & Patron Tequila

OPEN BAR PACKAGES

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours	6 Hours
Soda Bar	\$ 8.00	\$10.00	\$12.00	\$14.00	\$16.00	\$18.00
Beer & Wine Bar	\$14.00	\$21.00	\$24.00	\$27.00	\$30.00	\$33.00
Call Bar	\$17.00	\$24.00	\$27.00	\$30.00	\$33.00	\$36.00
Premium Bar	\$19.00	\$27.00	\$30.00	\$33.00	\$36.00	\$39.00

The above prices do not include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary

Open Bar, Consumption & Cash Bar Available

BREAKFAST BRUNCH PACKAGES

Birdie Breakfast ~ \$9

Assorted Breakfast Pastries, Fresh Cut Fruit Salad, Individual Fruited Yogurts and Granola
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

Eagle Breakfast ~ \$13

Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Croissants, Breakfast Potatoes, Scramble Eggs, Bacon and Sausage
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

Hole in One Buffet ~ \$16 (For Parties of 25 or more)

Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Individual Fruited Yogurts and Granola, French Toast, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

Bogey Brunch ~ \$20

Hand Passed Mimosa

Soup & Salad Station Mixed Garden Greens Salad with Soup du Jour

Buffet Croissants, Danish & Mini Muffins, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon & Sausage, Vegetable Medley, Herb Roasted Potatoes, Chicken Pasta Primavera

Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

Double Bogey Brunch ~ \$24

Hand Passed Chocolate Covered Strawberries

Buffet Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon & Sausage, Vegetable Medley, Herb Roasted Potatoes, Farfalle al Limone, Chicken French

Beverage Station Mimosa Bar, Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

Beverage Enhancement

Fruit Punch Bowl ~ \$45/bowl

Sangria Punch Bowl ~ \$85/bowl

Assorted Soda & Bottled Water ~ \$2.75 per person

Mimosa Bar ~ \$4.50 per person

Breakfast and Brunch Enhancements (Priced per person)

Assorted Mini Quiche ~ \$2

Assorted Whole Fruits ~ \$2

Chocolate Covered Strawberry ~ \$2

Assorted Healthy Snack Bars ~ \$2

Fresh Baked Cookies & Brownies ~ \$2

Spinach, Eggs and Cheese Bites ~ \$2

Blueberry Pancakes with Syrup ~ \$2

Individual Yogurt & Granola ~ \$2

Chard and Gruyère Eggs in the Hole ~ \$3

Croissants & Jelly ~ \$3

Eggs Benedict ~ \$4

Bananas Foster French Toast ~ \$4

Vegetable Crudités with Ranch Dressing ~ \$4

Fresh Sliced Fruit Platter ~ \$4

Assorted Cheese Board Display with Crackers ~ \$4

Antipasto Display ~ \$5

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LUNCH OPTIONS

At the Turn ~ \$9

Choice of: Hamburger, Cheeseburger, or Zweigle Hotdog Served with Homemade Chips & a Fountain Soda **Add Grilled Chicken or Italian Sausage for \$1.25**

Deli Lunch ~ \$10

Choice of: Turkey with Cheddar or Ham with Swiss Wrap served with side of Whole Fruit, Cookies, Bag of Chips & Iced Tea & Lemonade

Seven Iron ~ \$12

Pulled Pork Sandwich, Potato Salad, Fruit Salad, Broccoli Salad, Cookies, Iced Tea and Lemonade

Putter Lunch Buffet ~ \$13

Zweigle's Red Hotdogs & Hamburgers, Assorted Cheese Platter, Lettuce, Tomato, Onion Tray, Macaroni Salad, Homemade Chips, Cookies, Condiments, Iced Tea & Lemonade

Add Grilled Chicken or Italian Sausage for \$1.25

Ravenwood Classic ~ \$16

Garden Salad with two dressings, Sliced Ham, Roast Turkey Breast, and Roast Beef, Tuna Salad, Assorted Sliced Cheeses, Assorted Breads, Lettuce, Tomato, Onion Tray, Condiments, Fresh Cut Fruit Salad, Homemade Chips, Assorted Cookies and Brownies, Iced Tea and Lemonade

Nine Iron ~ \$17

Garden Salad with two dressings, Cheddar Cheese, Sour Cream, Salsa, Tomatoes, Shredded Lettuce, Scallions, Yellow Rice, Black Beans, Corn and Black Bean Salad, Jerk Shredded Chicken, Taco Seasoned Beef, Hard and Soft Shells, Assorted Cookies, Iced Tea and Lemonade

The Open ~ \$19

Soup Du Jour, Citrus Spinach Salad, Fresh Cut Fruit Salad, Caprese Pasta Salad, Grilled Marinated Chicken Breast, Assorted Cookies, Iced Tea, Lemonade & Coffee

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HORS D' OEVRES

Hand Passed (Prices per 100 pieces)

Risotto Arancini ~ \$110

Sausage Stuffed Mushrooms ~ \$110

Prosciutto Wrapped Asparagus ~ \$

Buffalo Chicken Wonton ~ \$110

Vegetable Spring Rolls ~ \$110

Meatballs ~ \$125

Artichoke French ~ \$125

Bruschetta ~ \$125

Spanakopita ~ \$160

Smoked Chicken Salad ~ \$165

Taco Bites ~ \$165

Bacon Wrapped Dates ~ \$

Szechuan Beef Skewers ~ \$175

Italian Sausage Rolls ~ \$175

Assorted Mini Quiche ~ \$180

Beer Battered Shrimp ~ \$200

Caprese Skewers ~ \$200

Greek Shrimp Canapés ~ \$200

Coconut Shrimp ~ \$225

Beef Wellington ~ \$225

Crab Cakes ~ \$250

Scallops Wrapped in Bacon ~ \$250

Shrimp Cocktail ~ \$300

Smoked Salmon Canapés ~ \$300

Table Display (Price per person)

Vegetable Crudités Served with Ranch Dressings ~ \$3

Spinach Artichoke Dip served with Pita Chips ~ \$4

Ravenwood Five Layer Mexi Dip with Tortilla Chips ~ \$4

Baked Brie topped with Berries Candied Nuts, Sliced Toasted Baguettes ~ \$4

Seasonal Fresh Fruit Display ~ \$5

Antipasto Display ~ \$6

Assorted Cheese with Fruit Garnish and Crackers ~ \$6

Shrimp Cocktail ~ \$6

Crab Dip with Crostini ~ \$6

SALAD

House Salad – Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, Chick Peas, Croutons

Dressing Options – Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Sundried Tomato Vinaigrette

Caesar Salad – Fresh Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Spinach Salad – Fresh Spinach, Red Onion, Tomatoes, and Mandarin Oranges tossed in Homemade Dressing

BREADS

Asiago Crusted Loaves • Garlic Breadsticks • Soft Dinner Rolls • French Baguette

SIDES

Garlic Mashed Potatoes

Roasted Herb Potato Wedges

Mashed Yukon Gold Potatoes

Wild Rice Blend

Three Cheese Risotto

Brown Rice & Quinoa

Roasted Asparagus

Roasted Seasonal Vegetables

Broccolini

Broccoli, Cauliflower, Carrot Blend

Roasted Brussels Sprouts

Green Bean Almandine

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ENTREES

Vegetarian

Zucchini Spaghetti – With Diced Roasted Tomatoes, Fresh Basil, Kalamata Olives & Garlic EVOO Parmesan

Vegetable Wellington – Medley of Julienne Vegetables Baked in Filo Dough with Roasted Red Pepper Sauce

Eggplant Parmesan – Crispy Fried Eggplant Cutlets Topped with Marinara & Mozzarella

Vegetable Gratin – Yellow Squash, Eggplant, Vine Tomatoes with Caramelized Onion, Bell Pepper with Garlic Herbs de Provence EVOO & Shaved Italian Blend Cheese

Eggplant Rollatini – Sliced Rolled Eggplant Filled with Spinach, Ricotta, Chiffonade Basil, Parmesan, Mozzarella and Marinara Sauce

Pasta

Cheese Lasagna – Layered with Marinara, Ricotta, Mozzarella, & Parmesan (Meat Option Available)

Orecchiette – Italian Sausage, Broccoli, Roasted Red Peppers, Roma Tomatoes with Cajun Alfredo

Farfalle al Limone - with Spinach, Sun Dried Tomatoes, Artichokes & Lemon-Sherry Sauce

Pasta Primavera – Sautéed Vegetables, Penne Pasta Tossed in Garlic Herb Cream Sauce

Spinach Farfalle – Roasted Portobello Mushrooms, Red Onion with Vodka Sauce

Gnocchi – Slow Roasted Tomatoes, Summer Squash with Creamy Pesto Sauce

Create your Pasta

Penne, Farfalle, Cavatappi, Gnocchi, Cheese Tortellini, and Orecchiette

Sauces

Marinara, Alfredo, Vodka, Creamy Pesto, Garlic Herb EVOO, Bolognese, Cajun-Alfredo, Mini Ravioli

Protein

Shrimp, Meatballs, Chicken, Italian Sausage

Vegetables

Broccoli, Roasted Mushrooms, Summer Squash, Sun Dried Tomatoes, Roasted Red Pepper, Onion

Seafoods

Lemon Herb Salmon – Fresh Herbs, Roasted Salmon with Lemon Dill Beurre Blanc Sauce

Sesame Salmon – Roasted Salmon Encrusted Black and White Sesame Seeds with Wasabi Ginger Soy

Salmon de Montreal – Brown Sugar & Savory Herb Roasted with Golden Raisins Beurre Blanc & Toasted Almonds

Grilled Salmon – Topped with Scallions, Raspberry with Chambord Cream Sauce

Halibut – Pan Roasted Halibut, Drizzled with Citrus Thyme-Parmesan Beurre Blanc

Mahi Mahi - Chili Lime Glazed Topped with Mango Salsa

Baked Dill Cod – Baked in a Bed of Leeks, Carrots, Scallions, Garlic and Thyme – Rosemary White Wine Sauce

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ENTREES

Chicken

Chicken French – Light Egg-Battered Breast Sautéed in Lemon Sherry Wine Sauce with Parmesan

Pesto Chicken – Roasted Chicken Breast, Smoked Gouda with Sun Dried Tomato Pesto

Chicken Marsala – Sautéed Breast of Chicken, Shallots and Mushrooms in a Butter Marsala Wine

Garlic Chicken Dijon – Pan Seared Chicken Breast, Artichokes, Mushrooms in a Roasted Garlic White Wine Dijon Cream Sauce

Chicken Dubonnet – Sautéed Chicken Breast, Sun Dried Tomatoes, Portobello Mushroom with Garlic Dubonnet Cream Sauce

Chicken Saltimbocca– Sautéed Chicken Breast, Spinach, Prosciutto and Provolone Bruschetta

Chicken Bruschetta– Pan Seared Breast Topped with Bruschetta and Mozzarella Drizzled with Balsamic Glace

Chicken Florentine– Pan Seared Breast Topped with Spinach over a Cream Sauce

Chicken Tuscan– Sautéed Chicken Breast Topped with Sundried Tomatoes and Spinach over a Garlic Cream Sauce

Chicken Cacciatore – Slow Baked Breast in Herb Red Wine Sauce with Black Olives, Roma Tomato Portobello Mushrooms Peppers and Onion

Pork

Pulled Pork – Slow Roasted Pork Shoulder with a Dry Rub, Covered in Homemade Sauce

Pork Piccata – Pan Seared Pork Medallions of Tenderloin, Mushrooms deglazed in a White Wine Lemon Capers Sauce

Bone in Pork Chop – Grilled, Herb and Spice Rub Topped with Nectarine Salsa

Roasted Garlic Pork Tenderloin – Medallions of Pork Tenderloin, Mushrooms Sautéed in a Roasted Garlic

Sage & Cranberry Pork Tenderloin– Medallions of Pork Tenderloin Rubbed in Sage and Finished with a Cranberry Demi Glaze

Pork Provençal - Pan Seared Pork Cutlets, with Mushrooms, Tomatoes, and Olives

Baby Back Ribs – Slow Baked with a Dry Rub, Covered in Homemade Sauce

Beef Options

Filet Mignon – 7 oz. Grilled Filet Topped with Herb Butter & Demi-Glace

New York Strip Steak – 10 oz. Grilled with a Thyme, Rosemary, Cabernet Reduction

Stockyard Sirloin – 7 oz. Grilled with Bordelaise Sauce

Beef Tenderloin – Rubbed with Fresh Herbs and Spices then Slow Roasted and Carved to Medium Rare with Demi-Glace

Country Club Sirloin – Spices and Herbs Dry Rubbed then Carved with Rosemary Demi-Glace

Prime Rib – Rubbed with Herb and Spices then Slow Roasted and Carved to Medium Rare with Au Jus

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DINNER PACKAGES

Crystal Downs ~ \$ 20

Buffet Sautéed Vegetables, Penne & Bowtie Pasta, Marinara Sauce, Alfredo Sauce, Sausage & Peppers, Italian Meatballs, Garden Salad, Breadsticks, Regular & Decaffeinated Coffee

Torrey Pines ~ \$ 22

Buffet, Served, Family Style Chicken French, Pasta Primavera, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Breadsticks, Regular & Decaffeinated Coffee

Bethpage ~ \$ 23

Buffet of BBQ Chicken & Pulled Pork served with Herb Roasted Potato Wedges, Kernel Corn, Baked Beans, Caesar Salad, Corn Bread, Regular & Decaffeinated Coffee

*Add \$1.00 more to substitute **BBQ Ribs** for Pulled Pork*

Spanish Bay ~ \$ 25

Buffet or Family Style of Lemon Herb Salmon, Chicken Marsala, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves, Regular & Decaffeinated Coffee

Eagles Landing ~ \$ 26

Buffet or Family Style Pesto Chicken, Roasted Garlic Pork Tenderloin, Spinach Farfalle, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

Ravenwood ~ \$ 27

Buffet of Carved Sirloin, Grilled Chicken Breast, Sautéed Vegetables, Roasted Red Potatoes, Caesar Salad, Asiago Loaves, Regular & Decaffeinated Coffee

Pebble Beach ~ \$ 29

Carving Stations of Prime Rib & Roasted Turkey Breast, Sautéed Vegetables, Mashed Potatoes, Gravy & Au jus, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

Cypress Point ~ \$ 30

Buffet or Family Style Carved Beef Tenderloin, Marinated Grilled Chicken Breast, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

DESSERTS

Cookie Platters ~ \$2

Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies

Chocolate Covered Strawberries ~ \$ 2

Pastry Table ~ \$4

Cannoli's, Cream Puffs, Brownies & Assorted Cookie Bars

Ice Cream Station ~ \$4

Three Ice Cream Options & Four Toppings

Cake and Pie Display ~ \$6.50

Sliced Cheesecake, Double Chocolate Cake, Carrot Cake, Lemon Cake & Apple Pie

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