

GOVERNORS CLUB

**Banquet
Policies**

Governors Club Banquet Policies

Thank you for choosing Governors Club for your event. We look forward to assisting you in every way possible to ensure that we provide the perfect setting for your special occasion. The following information is provided to assist you in your arrangements.

General Menu Rules

- A la Carte dining is available for parties of 12 or under.
- A **Clubhouse Menu** has been developed for a party of 13-22, allowing several choices for your guests to choose from.
- **Set menus are required for any party over 22.** If you wish to provide your guests with menu choices, we ask that you follow these guidelines.
 - You may offer the maximum of three (3) items for the entrée with the same first and dessert course for the entire party.
 - Pre-counts must be provided for all courses by the host a minimum of **three business days** prior to the event via excel spreadsheet. Place cards will be prepared by the Club with your guests' names and their entrée selection.
- All food and beverage items must be purchased through the Club. Due to availability of certain food and beverage items, prices cannot be guaranteed more than 90 days in advance of the scheduled function.
- All food items must be consumed on the premises. It is not possible for any food or beverage to leave the Club's premises. This includes items from receptions and buffets. All alcoholic beverages must be consumed on Club premises.
- Final menu selections and details for all events must be completed at least two weeks prior to the event. During the holiday season and legislative session, menus and other details must be submitted 30 calendar days in advance when possible.

Private Dining Rooms

- The Club does not assume responsibility for any personal articles brought onto the premises. If items are brought into the Club, please have a designated person in your party who is responsible for retrieving any items at the end of the function.
- Should you be shipping materials for your event, they must be addressed to the attention of Nicole Carval, and marked with the name and date of your event. Due to limited storage space, items that remain at Governors Club for more than three days following your event will become property of the Club and will be disposed. We are happy to assist with any shipping or receiving needs.
- Governors Club is a private club operating for the benefit of its Members. As such, ticket sales, mail solicitation of ticket sales, or media advertising for events is strictly prohibited. Such practices may result in cancellation of the function.
- Exchanges of cash are prohibited from taking place on Club premises.
- No fundraisers or receptions are allowed in the GC Lounge during legislative session and legislative committee weeks. Fundraiser packages are available on the second and third floor Private Rooms from 2:00 P.M. to 6:30 P.M.
- Fundraising in common areas of the Club is strictly prohibited.
- Room Rental and Set-Up Fees— All room rental and set-up fees are subject to 7.5% sales tax. Function Rooms are assigned based on the number of guests anticipated. We realize there may be additions and changes to your event. Every effort will be made to accommodate any additional space requirements. Requests will be subject to space availability and may incur additional room rental charges. Governors Club reserves the right to reassign function space as deemed appropriate based on final guarantee numbers for a specific event.
- Function rooms are available during the time periods indicated on the event order. Times prior to and following your scheduled event may be booked for other events. We appreciate your cooperation in keeping to your schedule. Governors Club must approve any changes to the contracted schedule time.
- A \$150 reset fee will apply to any event set-up changes within 48 hours prior to the start of the event.
- Governors Club Corkage Fee is \$15.00 per bottle opened.



Governors Club Banquet Policies continued

Billing

- All food and beverage items are subject to a 20% service charge and applicable sales tax.
- A finance charge of 1.5% will be charged to accounts that are 30 days past due.
- It is permissible for non-members to pay for charges incurred for a function; however, the charges will show on the Sponsoring Members' account until it is paid in full.
- Credit card payments are permitted at the point of sale, or can be directly coordinated with the Catering Director. Separate checks on events are not recommended for banquet events. If separate checks are required, the Catering Director must be notified prior to the event.
- The Governors Club is a Not For Profit Club servicing our Members. For tax and accounting purposes a *Signed Member Function Contract* is needed for all events detailing who will be paying for the event. These contracts must be completed by the member of Governors Club, and returned with a signed event order within ten business days. Receipt of these signed documents constitutes confirmed status.

Guarantees and Cancellations

- All functions require a signed contract and event order that must be returned within 10 days of the reservation request for confirmed status. In the event a fully signed contract and event order is not received within 10 days, all space referred to in event order will be released and neither party will be further obligated under this agreement.
- All changes, additions, deletions, or stipulations by either the Club or Member will not be considered agreed to or binding to the other party unless such modifications have been initialed or otherwise approved in writing.
- A final guaranteed guest count is required for all private parties. It is the host's responsibility to give the Catering Director the guaranteed count three business days prior to the function.
- Event orders serve to express your event requirements and details to our culinary and operational teams. Please review your final event orders carefully to ensure that all requested changes have been made, and that all necessary details are noted and that timing is correct.
- Charges for Buffet, Set Menu, and Clubhouse Menu events are based upon the guarantee or the actual number attending, whichever is greater. If the guarantee is not called within 72 hours, the number expected will become the guarantee.
- A la Carte parties will be charged a no show fee, (\$10 per person —lunch, \$15 per person—dinner) if the actual attendance falls below the guarantee. (Plus room rental, tax, service charge and any preselected food items).
- All event checks must be signed by the Member or an authorized representative at the completion of each event. Any discrepancies in charges should be identified and resolved at that time. A digital copy of the final invoice is available the morning following your event. Please contact the Catering Director if you are in need of this digital copy.
- Cancellation of events or functions must be made more than 72 hours prior to the function to not incur charges. Functions canceled within 72 hours will be charged 100% of the anticipated event changes.

***This policy does not apply to larger specialty functions.
The cancellation policy for these types of events is listed below.***

- Holiday, Weddings, Rehearsal Dinners and all Sponsored Events require a non-refundable \$1,000 deposit to secure the desired date. In the event of any cancellations 90 days prior to event, the Club will retain the \$1,000 deposit.
 - Cancellations within 90 days of booked event are liable for 50% of anticipated food, beverage, room rental and the \$1,000 deposit.
 - Cancellations within 30 days of booked event are liable for 100% of anticipated food, beverage, room rental, and the \$1,000 deposit.

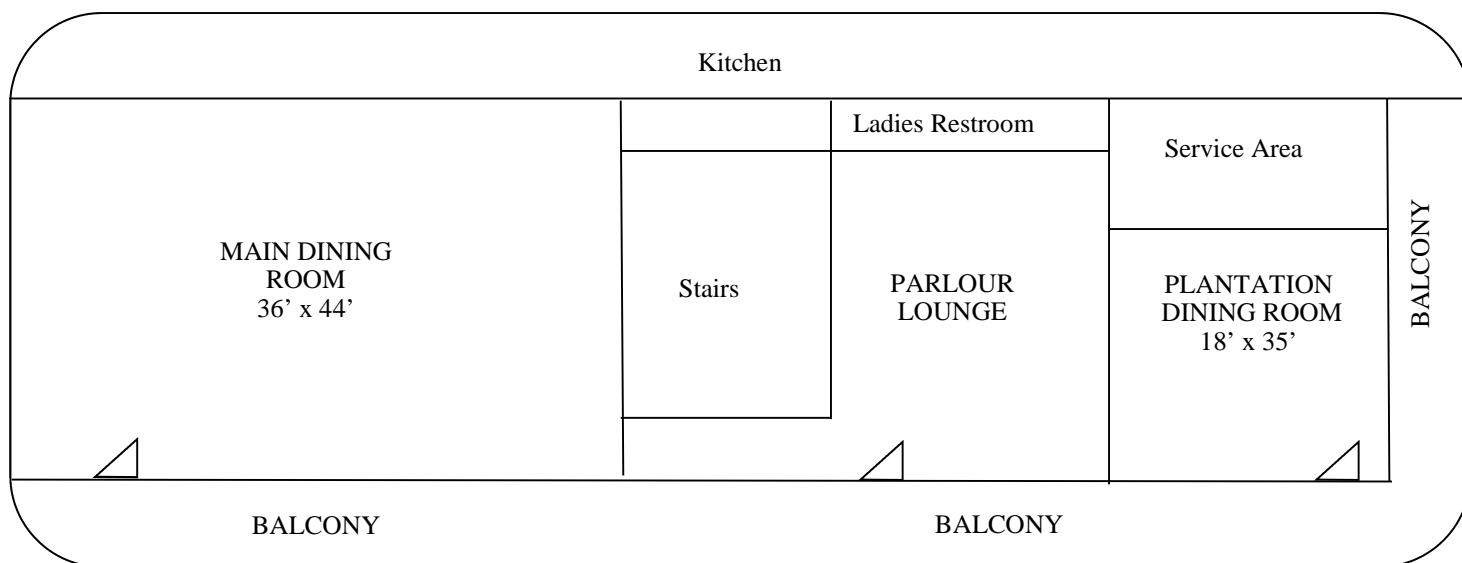


Rooms and Charges - All based on four hours

Please note that the Catering Director has the right to move any event to another private room if the guarantee count (due 48 business hours prior to event) falls below the minimum requirements. This policy is in place so that we can accommodate all the needs of our members.

Main Floor

	Member	Sponsored Member
Main Dining Room Seats 50-120 for Lunch or Dinner Up to 250 for Cocktail Receptions when used in conjunction with Parlour Lounge and Balconies	\$325.00	\$650.00
Parlour Lounge Must be use in conjunction with Main Dining Room or Plantation Room. Cocktail Receptions up to 75.	\$150.00	\$300.00
Plantation Room Seats up to 40 for Lunch or Dinner 50-75 for Cocktail Receptions Use in conjunction with Parlour for receptions up to 150 and use half of Balcony for up to 200.	\$175.00	\$350.00
Balcony May be separated in several different ways. Ask coordinator for options.	Entire—\$200.00 side—\$75.00 half—\$150.00	\$400/\$150/\$300



Food and Beverage Minimums (excluding Tax, Service Charge, and Room Rental)

In order to provide appropriate staffing for your event, we request a food and beverage minimum be met for all functions.
 Food & Beverage Minimum for: (Lunch, Cocktail Receptions, Dinner or Meetings - limited to a 4 hour window)

Saturday Day events require a Food and Beverage Minimum of \$3,000 as the Club is normally closed.
 Sunday events require a Food and Beverage Minimum of \$5,000 as the Club is normally closed.



Rooms and Charges - All based on four hours

Third Floor

	Member	Sponsored Member
Private Dining Room (minimum 2 people) Seats up to 8 for lunch or dinner	\$30.00	\$60.00
Governors Board Room (minimum of 12 people) Seats up to 22 for lunch or dinner—one long table only	\$50.00	\$100.00
Capital Room (minimum of 20 people) Seats up to 32 for lunch or dinner	\$60.00	\$120.00
Library (minimum of 8 people) Seats up to 18 for lunch or dinner Use in conjunction with Capital Room for receptions up to 60	\$50.00	\$100.00

Grill

B.C. Mezzanine Seats up to 24 for dinner only —12 person minimum to reserve (situated above the Grill, the B.C. Mezzanine is the only room in the Club that is not handicap accessible)	\$60.00	\$120.00
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CAPITAL ROOM 16' x 30.5'	GOVERNOR'S BOARD ROOM 12' x 30'	Private Dining Room
LIBRARY 15' x 28'	Stairs	Men's Restrooms

Food and Beverage Minimums (excluding Tax, Service Charge, and Room Rental)

In order to provide appropriate staffing for your event, we request a food and beverage minimum be met for all functions.
Food & Beverage Minimum for: (Lunch, Cocktail Receptions, Dinner or Meetings - limited to a 4 hour window)

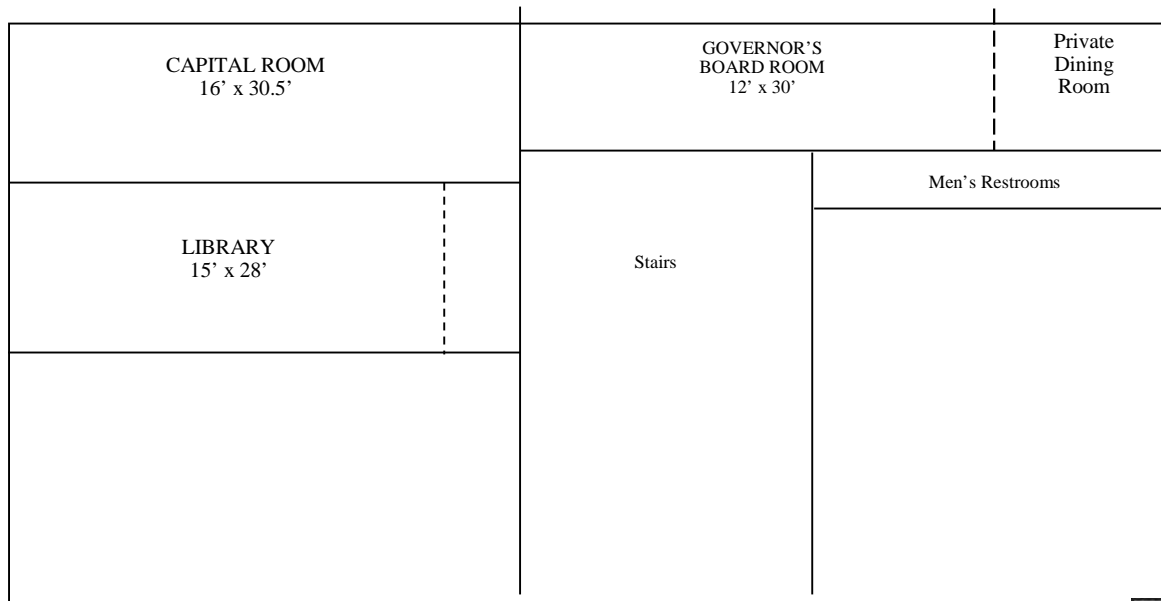
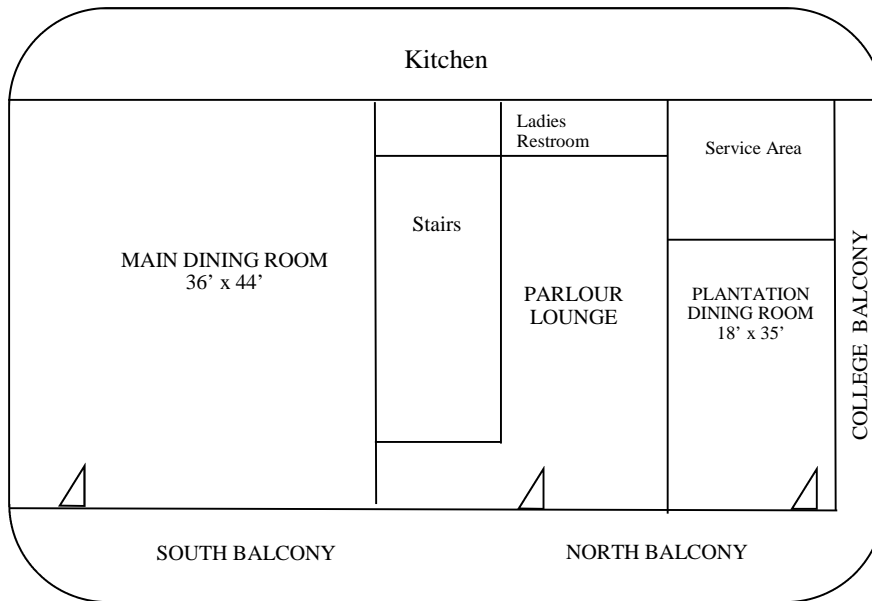
Saturday Day events require a Food and Beverage Minimum of \$3,000 as the Club is normally closed
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Private Dining Room Rentals and Food & Beverage

Food and Beverage Minimums (excluding tax, service charge, and room rental)

Private Dining Rooms	Normal Season			Legislative & Holiday Season			ROOM RENTAL CHARGES	
	Breakfast	Lunch	Dinner	Breakfast	Lunch	Dinner	Member	Sponsored Member
Main Dining Room	\$600	\$1000	\$2000	\$700	\$1500	\$3000	\$325	\$650
Plantation	\$400	\$600	\$1200	\$450	\$1000	\$2000	\$175	\$350
Capital Room	\$250	\$400	\$800	\$250	\$500	\$1000	\$60	\$120
Library	\$150	\$175	\$600	\$150	\$175	\$800	\$50	\$100
Governors Board	\$150	\$250	\$500	\$150	\$250	\$500	\$50	\$100
Private Dining	\$30	\$50	\$200	\$30	\$50	\$200	\$30	\$60
BC Mezzanine	\$150	n/a	\$500	\$150	n/a	\$500	60	120
Balconies (Each) & Parlour	\$50	\$100	\$200	\$50	\$200	\$300	\$75 Each	\$150 Each



Rooms and Charges

Suggested Club Setups*

MAIN DINING ROOM (minimum of 50 people)

- The minimum number of guests required to reserve the Main Dining Room for a seated function is 50.
- The maximum number of people for a seated function is 120. To seat over 80, a combination of tables seating 8, 10 and 12 will be used.
- A U-shape Table—Maximum 34
- Hollow Square Table—Maximum 44

PLANTATION ROOM (minimum 30 people)

- The maximum number of guests for a seated function is 40.
- For parties of 32 or less, a head table is possible.
- Rounds of 8—Maximum 40 (5 tables of 8)
- Theatre Style— Maximum 70
- For large groups desiring single-table seating:
 - A Long Table with one seat on each end— Maximum 24
 - A U-shape Table with 4 at the head and seating on the outside only - Maximum 30
 - Hollow Square Table - Maximum 30
 - T-shape - Maximum 25

CAPITAL ROOM (minimum 20 people)

- A Long Single Table - Maximum 22
- Doublewide Table - Maximum 24
- A U-shape Table with 4 at head - Maximum 20
- Round Tables - Maximum 32 (4 tables of 8)

LIBRARY ROOM (minimum of 8 people)

- One Long Table - Maximum 18
- 1 Round Table of 8

GOVERNORS BOARD ROOM (minimum of 12 people)

- One Long Table - Maximum 22

PRIVATE DINING ROOM (minimum of 2 people)

- One Long Table - Maximum 8

GRILL—B.C. MEZZANINE

- One Table— Maximum 16
- Square Tables— Maximum 24

BALCONY

- 13 Tables, 52 Seats
- Use in conjunction with other 2nd floor rooms for receptions

* Keep in mind audiovisual equipment takes up seating space.



Meeting Breaks

PRICED PER PERSON

MORNING RUN

\$13.50

HOUSE MADE DANISHES, ORANGE MUFFINS, AND
CROISSANTS
BRADLEY'S SAUSAGE AND CHEESE BISCUIT
FRESH SEGMENTS OF ORANGE AND GRAPEFRUIT
FRESHLY BREWED COFFEE
ASSORTED TEAS
CHILLED ORANGE AND PINK GRAPEFRUIT JUICES

CONTINENTAL BREAK

\$10.50

HOUSE MADE DANISHES, ORANGE MUFFINS, AND
CROISSANTS
FRESH FRUIT DISPLAY
WITH WHOLE AND SLICED FRUIT
FRESHLY BREWED COFFEE
CHILLED ORANGE AND CRANBERRY JUICES

SUNSHINE BREAK

\$10.50

FRESH SUPREMES OF ORANGE AND GRAPEFRUIT
WHOLE ORANGES
FRESH STRAWBERRIES
ORANGE TEA COOKIES, KEY LIME BARS AND MINI
ORANGE CUPCAKES
KEY LIME-AIDE, ICED TEA, AND ASSORTED SODAS
FRESHLY BREWED COFFEE

CANOPY ROADS

\$8.50

GC SNACK MIX
GRANOLA BARS
WHOLE FRESH FRUIT
FRESHLY POPPED POPCORN
ASSORTED HUMMUS AND PITA
ICED TEA, LEMONADE, AND ASSORTED SODAS

EUROPEAN CONTINENTAL

\$17

HOUSE MADE MUFFINS, PASTRIES, CROISSANTS AND
ARTISAN BREAKFAST BREADS
FRUIT, CHEESE, AND CHARCUTERIE DISPLAY
MUESLI & BLINIS
SMOKED SALMON, BAGELS, DILL CREAM CHEESE,
CAVIAR, CAPERS, RED ONIONS, AND EGG MIMOSA
FRESHLY BREWED COFFEE AND ASSORTED TEAS
CHILLED ORANGE AND CRANBERRY JUICES



Meeting Breaks

PRICED PER PERSON

COFFEE BREAK

\$8.50

CROISSANTS, BISCOTTI AND COFFEE CAKE
FRESHLY BREWED HOT COFFEE
ICED COFFEE
CHOCOLATE AND COFFEE SMOOTHIES
FLAVORED SUGAR STICKS
FLAVORED CREAMS AND SYRUPS
FRESH WHIPPED CREAM

GRANDMA'S TREATS

\$9.50

OATMEAL COOKIES
MINI CUPCAKES
RICE KRISPIE TREATS
LEMON BARS
MINI APPLE PIES
FRESHLY BREWED COFFEE
ICED TEA AND LEMONADE

MILK AND COOKIES

\$13.50

ASSORTED COOKIES INCLUDING CHOCOLATE,
CHOCOLATE CHIP, OATMEAL, AND SHORTBREAD
WHOLE, 2%, SKIM AND CHOCOLATE MILK
FRESHLY BREWED COFFEE

CHOCOHOLIC BREAK

\$10

CHOCOLATE CHIP AND DOUBLE CHOCOLATE COOKIES
HOUSE MADE BROWNIES
ASSORTED CHOCOLATE CANDIES AND TRUFFLES
CHOCOLATE DIPPED STRAWBERRIES
CHOCOLATE MILK AND HOT CHOCOLATE
FRESHLY BREWED COFFEE
ICED TEA AND ASSORTED SODAS

BEVERAGE BREAK A

\$5.50

ICED TEA
FRESHLY BREWED COFFEE
WATER

BEVERAGE BREAK B

\$6.50

ICED TEA
FRESHLY BREWED COFFEE
LEMONADE
ASSORTED SODAS
WATER



Plated Breakfast

PRICED PER PERSON

ADAMS STREET BREAKFAST

\$13

SCRAMBLED EGGS
BREAKFAST POTATOES
CRISPY BACON

GOVERNORS BREAKFAST

\$13

SCRAMBLED EGGS
BRADLEY'S SAUSAGE PATTIES
CHEESE GRITS

GAME DAY BREAKFAST

\$14

BUTTERMILK BISCUITS AND SAUSAGE
GRAVY
CHICKEN FRIED STEAK
FRIED EGGS
BREAKFAST POTATOES

FRENCH TOAST BREAKFAST

\$12

ORANGE FRENCH TOAST OR PANCAKES
WITH SYRUP
BRADLEY'S SAUSAGE PATTIES
CRISPY BACON
BREAKFAST POTATOES

CRAB CAKE BENEDICT

\$28

POACHED EGG PRESENTED ATOP A
HOUSE-MADE CRAB CAKE OVER A FRESH
BUTTERMILK BISCUIT FINISHED WITH
BEARNAISE SAUCE
SERVED WITH BREAKFAST POTATOES

EGGS BENEDICT BREAKFAST

\$28

POACHED EGG PRESENTED ATOP BEEF
TENDERLOIN MEDALLIONS OVER AN
ENGLISH MUFFIN FINISHED WITH
HOLLANDAISE SAUCE
SERVED WITH BREAKFAST POTATOES

ALL PLATED BREAKFASTS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT CUP
FRESHLY BREWED REGULAR & DECAF COFFEE
ASSORTED HOT TEAS
CHILLED JUICES



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Breakfast Buffets

PRICED PER PERSON

FLORIDA BREAKFAST

\$13.50

SCRAMBLED EGGS
ORANGE FRENCH TOAST AND SYRUP
BREAKFAST POTATOES
CRISPY BACON
BRADLEY'S SAUSAGE PATTIES
CHEESE GRITS

SOUTHERN BREAKFAST

\$15

SCRAMBLED EGGS
BREAKFAST POTATOES
HAM STEAK
BRADLEY'S SAUSAGE PATTIES
PANCAKES AND SYRUP
BISCUITS WITH SAUSAGE GRAVY
CHEESE GRITS

GRAND BREAKFAST

\$14

OMELET STATION
-HAM, BACON, PEPPERS, MUSHROOMS, ONIONS, TOMATOES-
-GRUYERE AND CHEDDAR CHEESES-
((\$75 ATTENDANT FEE)
GREEK YOGURT AND FRESH FRUIT PARFAITS
HOUSEMADE GRANOLA WITH DRIED FRUIT AND MILK
GRUYERE AND ONION POTATO PANCAKES
CRISPY BACON
BRADLEY'S SAUSAGE PATTIES

ALL BREAKFAST BUFFETS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT DISPLAY
FRESHLY BREWED REGULAR & DECAF COFFEE
ASSORTED HOT TEAS
CHILLED JUICES



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Breakfast Buffets

PRICED PER PERSON

BUFFET ENHANCEMENTS

INCLUDE THESE ADDITIONAL BREAKFAST FAVORITES
WITH ANY BUFFET PACKAGE

- SMOKED SALMON WITH TRADITIONAL ACCOMPANIMENTS - \$6

- PERSONALIZED OMELET STATION - \$10

ADD : CRAB MEAT - \$6 | SHRIMP - \$4.50 | CHICKEN - \$3.25
(\$75 ATTENDANT FEE PER 35 GUESTS)

- SOUTHERN GRITS STATION - \$7.50

- BISCUIT BAR - \$6

- ADD ON SAUSAGE GRAVY - \$3

- BELGIAN WAFFLES - \$10

- GREEK YOGURT WITH FRESH BERRIES - \$3.75

- HOUSE MADE GRANOLA - \$5

- PANCAKE OR FRENCH TOAST STATION - \$4.50

ALL BREAKFAST BUFFETS INCLUDE:

FRESHLY BAKED BREAKFAST PASTRIES & A SEASONAL FRUIT DISPLAY

FRESHLY BREWED REGULAR & DECAF COFFEE

ASSORTED HOT TEAS

CHILLED JUICES



Brunch Buffet

GOVERNORS CLUB SIGNATURE BRUNCH BUFFET

MINIMUM OF 25 GUESTS - \$32 PER GUEST

BREAKFAST OFFERINGS

HOUSE MADE COFFEE CAKES, BEIGNETS, YEAST ROLLS, AND BREAKFAST PASTRIES

SEASONAL FRUIT DISPLAY

CHEF ATTENDED OMELET AND EGGS STATION*

CRISPY BACON

BRADLEY'S SAUSAGE PATTIES AND LINKS

BISCUITS AND SAUSAGE GRAVY

CREAMY CHEESE GRITS

EGGS BENEDICT

CHEF ATTENDED ORANGE FRENCH TOAST AND PANCAKE

OR WAFFLE STATION*

SMOKED SALMON STATION

SMOKED SALMON

CAPERS, RED ONION, EGG MIMOSAS

MINI BAGELS AND CREAM CHEESE

ENTREES (CHOICE OF TWO)

CHICKEN FLORENTINE

BISTRO TENDERLOIN

SNAPPER CREOLE

FRIED CHICKEN

PETITE CHEF STEAK

PAN SEARED FLORIDA GROUPER

SIDES (CHOICE OF TWO)

BROCCOLINI

ROASTED RED POTATOES

CARROTS GLACE

MAJESTIC RICE BLEND

GREEN BEAN ALMONDINE YUKON GOLD MASHED POTATOES

CREAMED CORN

SAFFRON RISOTTO

SEASONAL DESSERT DISPLAY

*CHEF ATTENDANTS REQUIRED - \$75 EACH



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Plated Lunch

PRICED PER PERSON

Set Menus are Required for Any Party Exceeding 32 guests

If you wish to provide your guests with choices of entree we ask that you follow these guidelines:

1. You may offer a maximum of three entree choices.
2. First and dessert courses must be the same for the entire party.
3. The host must turn in pre-orders a minimum of three business days prior to the event in the form of an excel spreadsheet. Guests' names and entree selections must be included.

FOR YOUR CONVENIENCE, COMBINATION PLATES ARE AVAILABLE

FIRST COURSES (CHOOSE ONE)

CHOICE OF SOUP OR SALAD

SPRING AND SUMMER SOUPS

CHICKEN TORTILLA
MINISTRONE
GARDEN TOMATO GAZPACHO
SPINACH ARTICHOKE BISQUE
POTATO LEEK

AUTUMN AND WINTER SOUPS

BEER CHEESE SOUP
TUSCAN WHITE BEAN
CORN AND BLACK BEAN CHOWDER
APPLE AND BUTTERNUT SQUASH
KANSAS CITY STEAK
TOMATO BASIL

ENHANCED SOUPS (+\$5 PER PERSON)

LOBSTER BISQUE
SPINACH AND OYSTER BISQUE
SEAFOOD GUMBO
CLAM CHOWDER

CHEF'S SPECIALTY SALAD

MIXED GREENS SALAD WITH TRADITIONAL
GARNITURES AND BALSAMIC VINAIGRETTE

ENHANCED SALADS(+3.50 PER PERSON)

FRISÉE & BEET SALAD: FRISÉE, RED BEETS,
BACON LARDONS, GARLIC CROUTONS, AND RED
WINE VINAIGRETTE

BEET SALAD: RED & GOLD BEETS, EDIBLE
PANSIES, BABY RED OAK, BABY FRISÉE, AND
GOAT CHEESE AIOLI

SPINACH SALAD: BABY SPINACH, CANDIED
PECANS, BACON BITS, DRIED CHERRIES, RED
ONION, BALSAMIC AND SOY DRESSING

CAESAR SALAD: CRISP ROMAINE, GARLIC
CROUTON, ASIAGO CHEESE, HOUSE MADE CAESAR
DRESSING

ARUGULA SALAD: BABY ARUGULA, GOAT CHEESE,
TOASTED PISTACHIO, GOLDEN APPLE, DRIED
CRANBERRIES, FINISHED WITH A SWEET WHITE
BALSAMIC GLACE

WINTER GREENS: RADICCHIO, ENDIVE, FRISÉE
LETTUCES, ORANGE SUPREMES, TOASTED
PECANS, AND GOAT CHEESE, TOSSED IN
CHAMPAGNE VINAIGRETTE



Plated Lunch

PRICED PER PERSON

TWO COURSE MENU

CHICKEN APRICOT SALAD: POACHED CHICKEN, GINGER, APRICOTS, RADISHES, ALMONDS, AND BOK CHOY TOSSED WITH A HOUSE MADE ORANGE GINGER VINAIGRETTE \$20.00

LEMON ORZO CHICKEN PASTA SALAD: POACHED CHICKEN AND ORZO PASTA, WITH CRISP CUCUMBERS AND RED PEPPERS TOSSED WITH OLIVE OIL, FRESH LEMON JUICE, AND DILL AND TOPPED WITH SLICED GREEN ONIONS AND FRESH CRUMBLLED GOAT CHEESE \$21.00

WILD MUSHROOM RISOTTO: WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN A FRESH VEGETABLE STOCK \$22.00

CHICKEN FLORENTINE: SEARED CHICKEN BREAST WITH WILTED SPINACH, HERB ROASTED PLUM TOMATOES, AND PERNOD VELOUTE ATOP MAJESTIC RICE PILAF \$22.00

CHICKEN BREAST SALTIMBOCCA: SEARED CHICKEN BREAST WITH LAYERS OF PARMA HAM, MOZZARELLA CHEESE AND SAGE SERVED WITH MUSHROOM RISOTTO, GRILLED LIME ASPARAGUS, AND ROASTED RED PEPPERS \$23.00

CHICKEN CAPRESE: PAN SEARED CHICKEN BREAST LAYERED WITH HERB ROASTED PLUM TOMATOES, GRILLED BABY EGGPLANT, BUFFALO MOZZARELLA CHICKEN SERVED OVER A WILD RICE BLEND AND DRIZZLED WITH A MERLOT DEMI GLACE \$23.00

MAPLE BRINED SMOKED SALMON: SERVED WITH POLENTA MASH, HARICOTS VERTS AND HEARTS OF PALM DRIZZLED WITH A MEYER LEMON OIL \$23.00

SHRIMP AND STONE GROUND GRITS: BABY AND JUMBO SHRIMP WITH YELLOW CORN GRITS TOPPED WITH NANTUA GLACE AND MICRO CITRUS GREENS \$23.50

CUBAN PORK RIBEYE: MOJO MARINATED PORK RIBEYE STEAK WITH CILANTRO AND GARLIC TOPPED WITH CARAMELIZED ONIONS AND MUSHROOMS FINISHED WITH A CHIMICHURRI SAUCE SERVED WITH SPANISH RICE, PINTO BEANS, AND SWEET PLANTAINS \$22.00

PRINCESS CUT FILET MIGNON: PRINCESS CUT SEMINOLE PRIDE BEEF PAN SEARED AND SERVED OVER RUTABAGA YUKON GOLD PUREE, WILD RAPINI, RUTABAGA BATONNET AND SAUTÉED WILD MUSHROOMS \$27.00

ALL TWO COURSE PLATED LUNCHESES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Plated Lunch

PRICED PER PERSON

THREE COURSE MENU

- STIR FRIED ASIAN VEGETABLES:** BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, WATERMELON RADISH, ONION, BROCCOLI, AND WILD MUSHROOMS OVER COCONUT GINGER JASMINE RICE, TOPPED WITH A VEGETABLE GLACE **\$25.00**
- WILD MUSHROOM RISOTTO:** WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN FRESH VEGETABLE STOCK **\$25.00**
- CHICKEN FLORENTINE:** SEARED CHICKEN BREAST WITH WILTED SPINACH, HERB ROASTED PLUM TOMATOES, AND PERNOD VELOUTE ATOP MAJESTIC RICE PILAF **\$27.00**
- CHICKEN BREAST SALTIMBOCCA:** SEARED CHICKEN BREAST WITH LAYERS OF PARMA HAM, MOZZARELLA CHEESE AND SAGE SERVED WITH MUSHROOM RISOTTO, GRILLED LIME ASPARAGUS, AND ROASTED RED PEPPERS **\$28.00**
- CHICKEN CAPRESE:** PAN SEARED CHICKEN BREAST LAYERED WITH HERB ROASTED PLUM TOMATOES, GRILLED BABY EGGPLANT, BUFFALO MOZZARELLA CHEESE SERVED OVER A WILD RICE BLEND, DRIZZLED WITH A MERLOT DEMI GLACE **\$28.00**
- SHRIMP AND CORN GRITS:** BABY AND JUMBO SHRIMP WITH YELLOW CORN GRITS TOPPED WITH NANTUA GLACE AND MICRO CITRUS GREENS **\$30.00**
- MAPLE BRINED SMOKED SALMON:** SERVED WITH POLENTA MASH, HARICOTS VERTS AND HEARTS OF PALM DRIZZLED WITH A MEYER LEMON OIL **\$31.00**
- PEPPER CRUSTED GROUPER:** PAN SEARED FLORIDA GROUPER FINISHED WITH A CREOLE PANZANELLA SAUCE. SERVED WITH YELLOW CORN GRITS, CRISPY FENNEL, AND CORN CHOUX **\$33.00**
- PAN BLACKENED SNAPPER:** TOPPED WITH A HONEY MANGO RELISH AND SERVED WITH JASMINE RICE AND RED BEANS **\$32.00**

ALL THREE COURSE PLATED LUNCHES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Plated Lunch

PRICED PER PERSON

THREE COURSE MENU

COLD SMOKED & GRILLED PORK LOIN CHOP: TOPPED WITH AN APRICOT COMPOTE AND SERVED WITH HARICOTS VERTS, JULIENNE CARROTS, AND ROASTED YUKON GOLD POTATOES **\$29.00**

CUBAN PORK RIBEYE: MOJO MARINATED PORK RIBEYE STEAK WITH CILANTRO AND GARLIC, TOPPED WITH CARAMELIZED ONIONS AND MUSHROOMS, FINISHED WITH A CHIMICHURRI SAUCE SERVED WITH SPANISH RICE, PINTO BEANS AND SWEET PLANTAINS **\$27.00**

HERB ROASTED BEEF SHOULDER: GOVERNORS CLUB HERB BLEND AND CRIMINI MUSHROOMS FINISHED WITH A CREAMY RED WINE SAUCE OVER A TURMERIC CELERIAC PUREE. SERVED WITH BROCCOLINI, MUSHROOM RED POTATOES, AND CRISPY ONIONS **\$29.00**

CHEF STEAK: BEEF SHOULDER TENDER SERVED WITH ROASTED YUKON GOLD POTATOES, HARICOTS VERTS, JULIENNE CARROTS, BORDELAISE AND BEARNAISE SAUCE **\$29.00**

PRINCESS CUT FILET MIGNON: SERVED OVER RUTABAGA YUKON GOLD PUREE, WILD RAPINI, RUTABAGA BATONNET AND SAUTÉED WILD MUSHROOMS **\$32.00**

DUET ENTREE SELECTIONS

\$28

DUET PLATES ARE A GREAT, TIME SAVING OPTION
THERE'S NO NEED FOR GUEST'S ENTREE PREFERENCE WHEN THEY RSVP.

SELECT TWO FROM THE LIST BELOW

- PRINCESS CUT FILET MIGNON
- HERB CRUSTED PORK TENDERLOIN WITH MARSALA DEMI GLACE
- TASSO PORK RIBEYE
- HERB CRUSTED LAMB CHOPS WITH MINTED LIME GLACE
- PAN SEARED SCALLOPS
- GARLIC SHRIMP SCAMPI
- FLORIDA CITRUS CHICKEN WITH ORANGE MANGO SALSA
- CHICKEN CAPRESE ROULADE FINISHED WITH A BALSAMIC GLAZE
- GRILLED ATLANTIC SALMON
- DUCK BREAST WITH BLACKBERRY PORT GASTRIQUE

ALL THREE COURSE PLATED LUNCHESES & DUET PLATES INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Plated Lunch

DESSERTS (CHOOSE ONE)

CHEF'S SEASONAL DESSERT CREATION- CHEF'S CHOICE SEASONAL DESSERT

BANANAS FOSTER BREAD PUDDING- GOVERNORS CLUB BREAD PUDDING BAKED WITH BANANAS AND FOSTER SAUCE MADE IN HOUSE WITH MEYERS DARK RUM, BANANA LIQUEUR, AND 151 RUM

KEY LIME CHEESECAKE- KEY LIME INFUSED CREAMY CHEESECAKE FINISHED WITH A FRESH RASPBERRY COULIS

CREME BRULEE DU JOUR- HOUSE MADE SEASONAL CREME BRULEE, THE PERFECT BALANCE OF CREAMY AND CRISPY

TIRAMISU- LAYERS OF HOUSE MADE ITALIAN ESPRESSO CREAM AND LADYFINGERS DUSTED WITH COCOA POWDER AND SERVED WITH A CHOCOLATE SPOON

FLOURLESS CHOCOLATE CAKE- GLUTEN FREE CHOCOLATE CAKE TOPPED WITH CHOCOLATE MOUSSE FINISHED WITH RASPBERRY COULIS

GÂTEAU À L'ORANGE- A CLUB CLASSIC- THIN BAKED MERINGUE COOKIES, GRAND MARNIER, CANDIED ORANGE PEEL, AND BERRIES TOPPED WITH CRÈME ANGLAISE

STRAWBERRY CREAM PUFFS- THREE CRÈME PUFFS FILLED WITH STRAWBERRIES, CREAM AND ASSORTED FRUITS. DUSTED WITH POWDERED SUGAR AND SERVED WITH WHIPPED CREAM

FRUIT PARFAIT- LOW SUGAR OPTION! FRESH FRUIT PARFAIT WITH GRANOLA AND FRESHLY WHIPPED CREAM

COOKIES & BROWNIES- CHOCOLATE CHIP, MACADAMIA NUT, AND OATMEAL COOKIES WITH CHOCOLATE BROWNIES

ENHANCED DESSERTS (PRICED PER PERSON)

BAKED ALASKA- YELLOW CAKE, CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAMS, AND MERINGUE, SERVED FLAMING AT THE TABLE \$6.00

MINI ASSORTED PASTRIES- ASSORTMENT OF ÉCLAIRS, PROFITEROLES, MINI CUP \$5.00

RED VELVET CAKE- RED VELVET CAKE TOPPED WITH SWEETENED CREAM CHEESE ICING \$5.00

TRES LECHE- CREAM, SWEETENED CONDENSED MILK, EVAPORATED MILK SOAKED IN HOUSE MADE VANILLA CAKE WITH WHIPPED CREAM \$4.00

SMORES- GRAHAM CRACKERS, CHOCOLATE, AND MARSHMALLOW CREME, SMOKED IN A MASON JAR FOR THE REAL CAMPFIRE TASTE! \$4.50



Lunch Buffets

GOVERNORS CLUB SIGNATURE LUNCH BUFFET

MINIMUM OF 25 GUESTS

\$32 PER GUEST

SOUP (CHOOSE ONE)

SEASONAL SOUP
SEAFOOD GUMBO (+\$5/GUEST)
LOBSTER BISQUE (+\$5/GUEST)

SALAD (CHOOSE ONE)

FRESH MIXED GREEN SALAD WITH
TRADITIONAL GARNISHES, CHOICE OF
DRESSINGS
CLASSIC SPINACH SALAD WITH CHOPPED
EGGS, HOUSE CROUTONS, & WARM BACON
DRESSING

ENTREES (CHOOSE TWO)

CHICKEN PICCATA
ROASTED CHICKEN
FRIED CHICKEN
BAKED ZITI
PAN SEARED GROUPER
GINGER SOY MAHI-MAHI
PEPPERED SALMON
HERB ROASTED LOIN OF BEEF
MARINATED & GRILLED TRI-TIP OF BEEF
BEEF BURGUNDY

STARCHES (CHOOSE ONE)

YUKON GOLD MASHED POTATOES
ROASTED RED POTATOES WITH FRESH
HERBS
RICE PILAF
ROASTED SWEET POTATOES
MACARONI AND CHEESE

VEGETABLES (CHOOSE ONE)

BRUSSELS SPROUTS
BROCCOLINI
ASPARAGUS
GLAZED CARROTS
MIXED SEASONAL VEGETABLES
CREAMED CORN
GREEN BEANS

DESSERTS (CHOOSE ONE)

CHEF'S ASSORTED DESSERT DISPLAY
HOUSE MADE ASSORTED COOKIES
AND BROWNIES
BANANAS FOSTER BREAD PUDDING

ALL LUNCH BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



Lunch Buffets

GOVERNORS CLUB SANDWICH BUFFET

MINIMUM OF 15 GUESTS - \$22 PER GUEST

SANDWICHES (CHOOSE TWO)

- HAM & SWISS- WHEAT WRAP WITH LETTUCE, TOMATO, AND DIJONNAISE
- TURKEY & CHEDDAR - SPINACH WRAP WITH LETTUCE, TOMATO, AND DIJONNAISE
- ROAST BEEF & MUENSTER - TOASTED SOURDOUGH WITH LETTUCE, TOMATO, AND DIJONNAISE
- BLACK & BLUE - SHAVED BRISKET, LETTUCE, TOMATO, AND CREAMY BLUE CHEESE DRESSING

MAKE YOUR OWN DELI DELUXE (+\$4/PERSON)

ASSORTMENT OF GOURMET MEATS, CHEESES, AND FRESH BREAD

SLICED TURKEY, HAM, ROAST BEEF, CORNED BEEF, PASTRAMI, CAPICOLA, GENOA SALAMI, SMOKED GOUDA, FONTINA, MUENSTER, AND IRISH CHEDDAR

SERVED WITH LETTUCE, TOMATOES, AND DRESSINGS

SIDES (CHOOSE TWO)

HOUSEMADE CHIPS
LOADED POTATO SALAD
FRESH MIXED FRUIT SALAD
CAESAR SALAD
TRADITIONAL MIXED GREEN SALAD
SOUP DU JOUR
TOMATO BASIL BISQUE
MUSHROOM BISQUE
SEAFOOD GUMBO (+\$5/PERSON)
LOBSTER BISQUE (+\$5/PERSON)

DESSERTS (CHOOSE ONE)

CHEF'S ASSORTED PETIT FOURS
ASSORTED HOUSE MADE COOKIES AND BROWNIES
BREAD PUDDING BITES WITH CARAMEL SAUCE AND WHIPPED CREAM

TASTE OF TUSCANY

MINIMUM OF 20 GUESTS - \$32 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
OR CAESAR SALAD
SMOKED SALMON & PENNE SALAD
CAPRESE SALAD FINISHED WITH BALSAMIC GLACE AND ITALIAN PARSLEY OIL

SIDES (SELECT TWO)

PENNE PASTA WITH ALFREDO, MARINARA
OR PESTO
GNOCCHI, WILD MUSHROOMS & ARUGULA
RISOTTO PARMESAN
ROASTED RED BABY POTATOES
RICE PILAF
ITALIAN ZUCCHINI & PLUM TOMATOES
RATATOUILLE
GREEN BEANS WITH ROASTED RED PEPPERS
FAVA BEAN & PARMA HAM
EGGPLANT PARMESAN
TUSCAN WHITE BEAN & PROSCIUTTO

ENTREES (CHOOSE TWO)

CHICKEN PICCATA
ROSEMARY ROASTED CHICKEN
CHICKEN CACCIATORE
BEEF STEAK PIZZAIOLA
BEEF LASAGNA
BAKED ZITI
SPAGHETTI & MEATBALLS
GARLIC & ROSEMARY ROASTED PORK LOIN

DESSERTS (CHOOSE ONE)

TIRAMISU
ITALIAN RUM CAKE
CANNOLI
PANNA COTTA MOUSSE

ALL LUNCH BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



Lunch Buffets

NEW ORLEANS BUFFET

MINIMUM OF 20 GUESTS - \$36 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
SLICED GREEN TOMATO & ONION SALAD
CRAWFISH PASTA SALAD

SIDES (SELECT TWO)

DIRTY RICE
JAMBALAYA RICE
CORN FRITTERS
BUTTER BEANS & HAM
CORN MAQUE CHOUX
CAJUN BLACKEYED PEAS
SPICY GRILLED CORN
LIME GRILLED ASPARAGUS
HONEY MINT CARROTS
FALL SQUASH SUCCOTASH

ENTREES (CHOOSE TWO)

PULLED PORK PO-BOY
BLACK & BLUE SUGAR FLANK STEAK
SHRIMP CREOLE
BLACKENED SNAPPER
CAJUN HOT BRISKET
FRIED CATFISH & HUSHPUPIES
SPICEY HONEY CHICKEN LEGS

DESSERTS (CHOOSE ONE)

BANANAS FOSTER BREAD PUDDING
RED VELVET CAKE
BEIGNETS
PECAN PRALINES
BANANAS FOSTER STATION WITH ICE CREAM*

*REQUIRES ATTENDANT (\$75)

SOUTH OF THE BORDER BUFFET

MINIMUM OF 20 GUESTS - \$30 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
BLACK BEAN & CORN SALAD
AVOCADO TOMATO SALAD IN A CILANTRO VINAIGRETTE

SIDES (SELECT TWO)

MEXICAN RICE
YUCCA MASHED
YELLOW MEXICAN RICE WITH PEAS
ROASTED POTATOES
BRANDIED SWEET POTATOES
BLACK BEANS
PINTO BEANS
FRIED YUCCA
ZUCCHINI & CORN CASSEROLE
CHAYOTE & JICAMA

ENTREES (CHOOSE TWO)

PULLED PORK WITH CORN & FLOUR TORTILLAS
BEEF OR CHICKEN FAJITAS
WITH CORN & FLOUR TORTILLAS
BEEF ENCHILADAS
BEEF TACO STATION
CHICKEN ENCHILADAS
CHICKEN TACO STATION
SNAPPER ACAPULCO
SEARED SALMON WITH A CHILI CORN SAUCE

DESSERTS (CHOOSE ONE)

SOPAPILLAS
FLAN
PINEAPPLE UPSIDE DOWN CAKE
STRAWBERRY CHEESECAKE CHIMICHANGAS
CHURROS

ALL LUNCH BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



Hors d'Oeuvres

PRICED PER PIECE

LAND

- \$2.00 ALMOND STUFFED BACON WRAPPED DATES-** ALMOND SLIVERS STUFFED IN A SWEET DATE THEN WRAPPED WITH NEUSKE'S CRISP BACON
- \$2.50 BRADLEY'S SAUSAGE BITES-** LOCAL FAVORITE! BRADLEY'S COUNTRY STORE SAUSAGE SLICED, BAKED, AND FINISHED WITH DIJON MUSTARD
- \$2.50 SOUTHWESTERN TACO CUP-** PERFECTLY SEASONED BEEF PULLED AND AND SHREDDED STUFFED INTO A CRISPY, BITE SIZE CORN TORTILLA SHELL
- \$2.50 MEATBALL SLIDER-** HAND ROLLED MEATBALL WITH A SPICED TOMATO SAUCE LAYERED WITH MOZZARELLA CHEESE AND BAKED IN A WARM MINIATURE ROLL
- \$3.00 PROSCIUTTO, FIG, AND BRIE CANAPE -** PERFECTLY TOASTED ITALIAN CROSTINI LAYERED WITH PROSCIUTTO, CREAMY BRIE CHEESE AND SEASONED FIG PRESERVES
- \$2.00 GRILLED CHORIZO BAP-** CRISP BACON WRAPPED AROUND LIGHTLY SEASONED CHORIZO FINISHED WITH RED ONION JAM AND CHIMICHURRI SAUCE
- \$2.00 SOPPRESSATA FLATBREAD-** TOMATO BACON SAUCE, SOPPRESSATA SALAMI, MOZZARELLA CHEESE, AND ARUGULA BAKED ON INDIAN FLATBREAD BITES
- \$2.50 STUFFED MUSHROOMS-** BRADLEY'S SAUSAGE, SPINACH, AND GRUYERE CHEESE BAKED INTO GARDEN FRESH MUSHROOMS
- \$2.50 MINI BEEF WELLINGTONS-** PETITE BEEF TENDERLOIN TIPS AND MUSHROOM DUXELLE BAKED IN PUFF PASTRY FINISHED WITH HOUSE MADE DEMI CREME
- \$2.00 CHEESY CHORIZO WONTON CRISP -** SPANISH CHORIZO AND BLEND OF CHEESES WRAPPED IN A CRISPY WONTON
- \$3.50 BEEF BURGER SLIDER-** MINI PATTY OF HOUSE BLEND BEEF INSIDE A SILVER DOLLAR BUN WITH TRADITIONAL ACCOMPANIMENTS
- \$3.50 BEEF TENDERLOIN FLATBREAD-** SEMINOLE PRIDE BEEF TENDERLOIN BITES LAYERED ON LIGHT NAAN FLATBREAD WITH HOUSE MADE TOMATO BACON SAUCE
- \$3.50 TASSO HAM & GRUYERE SLIDER-** SHAVED TASSO HAM TOPPED WITH WARM GRUYERE CHEESE INSIDE A SILVER DOLLAR ROLL
- \$4.00 GLAZED LAMB CHOPS -** LAMB MARINATED IN FRESH ORANGE JUICE, HONEY, AND THYME GRILLED TO TENDER PERFECTION. ACCOMPANIED WITH TZATZIKI MINT CREAM SAUCE
- \$4.00 HOLLYWOOD DERBY-** SEARED SEMINOLE PRIDE BEEF TENDERLOIN TIPS BLENDED WITH FRESH SPINACH, CREAMY BOURSIN CHEESE, AND MUSHROOMS, BAKED INTO A DELICATE PUFF PASTRY

AIR

- \$2.50 FRESH HERBED PATE A CHOUX-** FRESH HERBS CHOPPED AND BLENDED WITH CHILLED, HAND SHREDDED CHICKEN IN A PROFITEROLE PUFF PASTRY
- \$2.50 BALSAMIC CHICKEN SALAD-** CHILLED HAND PULLED CHICKEN BREAST SERVED IN A DELICATE PHYLLO CUP AND TOPPED WITH SMOKY BACON CRUMBLES
- \$2.50 INDIAN CHICKEN TANDOORI-** CHICKEN MARINATED IN YOGURT AND INDIAN SPICES THEN SKEWERED AND BAKED. FINISHED WITH A CURRY PEANUT DRIZZLE
- \$2.50 CHICKEN & LEMONGRASS POT-STICKER-** HAND FORMED POT-STICKER STUFFED WITH CHICKEN AND LEMONGRASS, SERVED WITH A CREAMY SRIRACHA AIOLI
- \$3.00 GRILLED CHICKEN TARRAGON PUFF-** WILD MUSHROOMS AND TARRAGON TOSSED WITH GRILLED CHICKEN AND WRAPPED IN PUFF PASTRY
- \$2.00 DUCK SPRING ROLL-** TENDER SHREDDED DUCK AND SPRING VEGETABLES WRAPPED IN A CRISPY WONTON, FINISHED WITH A TERIYAKI LEMONGRASS GLAZE
- \$2.00 SMOKED CHICKEN & APPLE SALAD VOL AU VENT-** A HOUSE CLASSIC! SMOKED CHICKEN AND APPLE SALAD SERVED IN A BITE SIZE PUFF PASTRY CUP
- \$2.50 PECAN CRUSTED CHICKEN BITES-** BITE SIZED CHICKEN TOSSED IN CRUSHED TOASTED PECANS BAKED TO GOLDEN BROWN, FINISHED WITH A BOURBON HONEY DIJON
- \$2.50 CRISPY CHICKEN PESTO SHOOTER-** HAND BATTERED AND FRIED BITE SIZE CHICKEN SERVED IN A SHOOTER WITH FRESH BASIL PESTO AND ASIAGO CHEESE
- \$2.00 TURKEY TIROPITA-** CHOPPED ROASTED TURKEY BREAST TOSSED IN A TART HOUSE CRANBERRY SALAD AND BRIE CHEESE THEN BAKED IN PHYLLO TRIANGLES
- \$2.50 BUFFALO WINGS-** CRISPY FRENCHED CHICKEN WINGS TOSSED IN HOUSE SPECIALTY BUFFALO SAUCE SERVED WITH CREAMY BLUE CHEESE DRESSING
- \$2.00 CRISPY TURKEY MEATBALLS-** HAND FORMED TURKEY MEATBALLS LIGHTLY TOSSED IN TEMPURA BATTER, SERVED WITH A CRANBERRY SWEET AND SOUR SAUCE
- \$3.00 MINI CHICKEN REUBEN PUFFS-** THINLY SLICED CHICKEN LAYERED IN DELICATE PUFF PASTRY WITH SAUERKRAUT, TANGY RUSSIAN DRESSING AND SWISS CHEESE
- \$3.00 CRISPY DUCK SATE-** DUCK MARINATED, SKEWERED AND GRILLED, SERVED WITH A PEKING SAUCE



Hors d'Oeuvres

PRICED PER PIECE

SEA

- \$2.50 **SHRIMP STUFFED HUSH-PUPPIES**- BITE SIZED HUSH-PUPPIES STUFFED WITH SHRIMP, ONIONS, AND PEPPERS SERVED WITH CAJUN REMOULADE
- \$2.50 **SHRIMP QUESADILLA**- SHRIMP, CHEESES, PEPPERS, AND ONIONS IN A CRISPY FLOUR TORTILLA SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM
- \$2.50 **COD FRITTER**- BITE SIZED TEMPURA BATTERED COD SERVED WITH TARTAR SAUCE, LEMON, AND MALT VINEGAR
- \$3.00 **CRISPY CILANTRO SHRIMP**- JUMBO SHRIMP BRUSHED WITH CILANTRO PESTO, WRAPPED IN PHYLLO SERVED WITH THAI SWEET CHILI SAUCE
- \$4.00 **COCONUT SHRIMP**- SHRIMP HAND BREADED WITH COCONUT AND FRIED, SERVED WITH A CURRIED HONEY SAUCE
- \$2.50 **SHRIMP SHOOTER**- CHILLED JUMBO COCKTAIL SHRIMP WITH COCKTAIL SAUCE, AND SKEWERED LEMON, CELERY, AND CARROT
- \$3.00 **CITRUS JUMBO SHRIMP COCKTAIL**- CHILLED JUMBO SHRIMP MARINATED IN FLORIDA CITRUS JUICES SERVED WITH COCKTAIL SAUCE AND LEMONS
- \$3.00 **FRIED OYSTERS- HAND BREADED AND FRIED FRESH OYSTERS** SERVED WITH CAJUN REMOULADE, COCKTAIL SAUCE, AND TARTAR SAUCE
- \$3.50 **BACON WRAPPED SCALLOPS**- SEA SCALLOPS WRAPPED IN CRISPY BACON AND BRUSHED WITH A WHISKEY BARBECUE SAUCE
- \$3.50 **LOBSTER DEVEILED EGGS** - CHILLED MAINE LOBSTER BLENDED WITH AIOLI AND EGG YOLK INSIDE THE WHITE OF A BOILED EGG
- \$2.50 **OYSTERS ON THE HALF SHELL**- CHILLED PANACEA PEARL OYSTERS WITH CRACKERS, LEMONS, AND HOT SAUCE (+\$75 ATTENDANT FEE FOR SHUCKING STATION)
- \$4.50 **CURIED MINI FLORIDA BLUE CRAB CAKES**- FRESH FROM FLORIDA BLUE CRAB CHUNKS BLENDED WITH CURRY SEASONINGS AND HAND FORMED INTO BITE SIZED CRAB CAKES, SERVED WITH CURRY CREAM SAUCE
- \$3.50 **SOFRITO SHRIMP**- SHRIMP MARINATED IN SPANISH RED SAUCE SERVED ON A TOSTONE WITH MANGO LIME SALSA
- \$3.50 **BASIL KATAIFI SHRIMP** - SHREDDED PHYLLO DOUGH WRAPPED SHRIMP AND A BASIL GARLIC AIOLI

GARDEN

- \$2.00 **SAMOSAS**- MIDDLE EASTERN SPICES WITH DICED VEGETABLES AND POTATOES IN A CRISPY PASTRY SERVED WITH CURRY SAUCE
- \$2.00 **EDAMAME POTSTICKERS**- RICE PAPER DUMPLINGS STUFFED WITH EDAMAME BEANS AND VEGETABLES FINISHED WITH SOY SAUCE AND THAI CHILI SAUCE
- \$2.00 **CAPRESE POP**- CHILLED CHERRY TOMATOES, FRESH BASIL, AND MOZZARELLA CHEESE SKEWERED AND FINISHED WITH A BALSAMIC GLACE
- \$3.00 **MINI GRILLED CHEESE WITH APPLE** - MINI GRILLED CHEESE SANDWICH BITES WITH SLICED APPLE
- \$3.00 **BLUE CHEESE & PEAR PHYLLO CUP**- BLUE CHEESE BAKED INTO A PHYLLO CUP AND TOPPED WITH POACHED PEAR SLICES
- \$3.00 **FONTINA HERB ARANCINI**- RISOTTO WITH FRESH HERBS AND FONTINA CHEESE BATTERED AND SERVED CRISPY WITH A SPICY MARINARA SAUCE
- \$3.00 **SMOKED CHEDDAR GRILLED CHEESE SHOOTERS**- BITE SIZED SMOKED CHEDDAR GRILLED CHEESE SERVED ATOP A SHOOTER OF TOMATO BASIL BISQUE
- \$3.00 **VEGETABLE ANTIPASTO**- CHILLED GRAPE TOMATOES, ARTICHOKE HEARTS, AND KALAMATA OLIVES DUSTED WITH A PEPPADEW POWDER
- \$3.50 **VEGAN SUSHI ROLLS**- NORI ROLLED WITH SUSHI RICE AND ASSORTED FRESH VEGETABLES SERVED WITH SOY SAUCE, WASABI, AND PICKLED GINGER
- \$3.00 **TEMPURA VEGETABLES**- ASSORTED SEASONAL VEGETABLES LIGHTLY BATTERED IN TEMPURA AND FINISHED WITH A LEMON SOY SAUCE
- \$4.50 **AVOCADO MOUSSE BARQUETTE**- HOUSE MADE AVOCADO MOUSSE IN A TARTLETT BOAT FINISHED WITH A COOL TOMATO SALSA
- \$4.50 **AVOCADO FRIES**- PANKO BREADED AVOCADO FRIES SERVED WITH A HOUSE MADE TEQUILA SAUCE
- \$4.50 **SPICY ROSEMARY NUTS**- SOUTHERN ORCHARD PICKED ASSORTED NUTS, INCLUDING WALNUT, PEANUTS, AND PECANS ROASTED IN A HOUSE BLEND OF CAYENNE PEPPER AND ROSEMARY SEASONINGS FINISHED WITH A LIGHT DUSTING OF SUGAR CRYSTALS



Hors d'Oeuvres

PRICED PER PERSON

DISPLAYS

- \$6.50 DOMESTIC CHEESE DISPLAY-** ASSORTED CHEESES TO INCLUDE CHEDDAR, SWISS, MONTERREY JACK, FONTINA, AND BLUE CHEESE WITH FRENCH BAGUETTE, FLATBREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$8.50 INTERNATIONAL CHEESE MONTAGE-** ASSORTED CHEESES TO INCLUDE GOUDA, BRIE, DERBY, CHEVRE, MANCHEGO, AND BOURSIN WITH FRENCH BAGUETTE, FLAT BREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$6.50 VEGETABLE CRUDITE-** CELERY STICKS, CARROTS, ASPARAGUS, SWEET PEPPERS, RADISH, YELLOW CHERRY TOMATOES, WATERMELON RADISH, KALAMATA OLIVES, AND DAIKON WITH HUMMUS, PESTO AND BLEU CHEESE DIPPING SAUCES
- \$6.50 FRESH FRUIT DISPLAY-** CANTALOUPE, HONEYDEW, PINEAPPLE, RED AND GREEN GRAPES, ORANGES, DATES, DRIED APRICOTS, AND BERRIES
- \$7.50 FRUIT, VEGETABLE & CHEESE DISPLAY -** CHEF'S CHOICE ASSORTED FRUITS, VEGETABLES, AND CHEESES SERVED WITH FRENCH BAGUETTE, FLATBREAD, CRACKERS, GRAPES, BERRIES, DRIED FRUIT, AND HONEY
- \$8.50 CHARCUTERIE BOARD -** SOPPRESSATA, PAARMA HAM, PASTRAMI, LANDJAEGER, MORTADELLA, CAPICOLA, BRADLEY'S SAUSAGE, TASSO HAM, AND BLACK FOREST HAM WITH DRIED FRUITS, FRENCH BAGUETTE, FIG JAM, ONION MARMALADE, CORNICHONS, AND PICKLED PEPPERS
- \$11.50 SEAFOOD DISPLAY-** JUMBO SHRIMP, OYSTERS ON THE HALF SHELL, CRAB CLAWS AND CLAMS SERVED WITH COCKTAIL SAUCE, LEMON, HORSERADISH, TARTAR SAUCE, AND TABASCO
- \$7.00 CAROLINA PULLED PORK-** WITH SILVER DOLLAR ROLLS, YELLOW MUSTARD, DIJON MUSTARD, AND BBQ SAUCE (SERVES 35 PEOPLE MINIMUM)
- \$7.00 MASHED POTATO BAR-** HOUSE MADE WHIPPED POTATOES WITH SHREDDED CHEESE BLEND, SCALLIONS, BACON CRUMBLES, CARAMELIZED ONIONS, FRIED ONIONS, BLUE CHEESE, JALAPENOS, AND BROWN GRAVY
- EMPANADAS- BEEF**
\$7.50 OR CHICKEN HAND STUFFED IN FLAKY FRIED DOUGH SERVED WITH CHIMICHURRI SAUCE AND PICO DE GALLO
- \$3.25 ASSORTED HUMMUS DISPLAY WITH PITA CHIPS**
- \$4.50 BAKED BRIE-** A ROUND OF BRIE TOPPED WITH WARM PRALINE SAUCE AND WRAPPED IN PUFF PASTRY (25 PEOPLE MINIMUM)
- \$6.00 SMOKED SALMON DISPLAY-** SERVED WITH RED ONION, CAPERS, EGG WHITES, AND EGG YOKES
- \$3.00 SPINACH & ARTICHOKE DIP-** SERVED WITH TORTILLA CHIPS

SWEETS

- \$2.50 SEASONAL DESSERT DISPLAY-** GOVERNORS CLUB PASTRY CHEF'S SEASONAL CREATION
- \$2.50 NEW ORLEANS BEIGNETS-** THE NEW ORLEANS FAVORITE! DEEP FRIED NUGGETS OF SWEETENED DOUGH DUSTED WITH POWDERED SUGAR AND SERVED WITH AN ESPRESSO CREME ANGLAISE
- \$2.50 AMARETTO CHEESECAKE STUFFED STRAWBERRIES-** FRESH STRAWBERRIES STUFFED WITH CREAMY AMARETTO CHEESECAKE AND DUSTED WITH GRAHAM CRACKER CRUMBLES
- \$2.50 ROSE AND RASPBERRY PROFITEROLES-** FRENCH CHOUX PASTRY BALLS WITH ROSE WATER INFUSED AND TART RASPBERRY CREME FILLINGS
- \$2.50 CHOCOLATE CAKE SHOOTERS-** DECADENT CHOCOLATE CAKE CRUMBLED BETWEEN LAYERS OF CHOCOLATE MOUSSE AND FRESH WHIPPED CREAM
- \$2.50 ASSORTED CAKE POPS-** FRESHLY BAKED CAKES FORMED INTO BITE SIZE BALLS AND DIPPED IN CHOCOLATE
- \$16.50 SLOW ROASTED SWEET AND SALTY PECANS-** SOUTHERN PECANS BUTTERED AND COATED WITH A SWEET AND SALTY BLEND OF SUGAR AND SPICES THEN ROASTED TO PERFECTION OVER FIVE HOURS | PRICED PER POUND



Hors d'Oeuvres

PRICED PER PERSON

CHEF ATTENDED STATIONS

- \$8.00** **WHOLE ROASTED TURKEY-** WITH SILVER DOLLAR ROLLS, CRANBERRY SAUCE, MAYONNAISE, AND HONEY MUSTARD (SERVES 35 PEOPLE MINIMUM)
- \$17.00** **PRIME RIB-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 35 PEOPLE MINIMUM)
- \$9.00** **GARLIC & THYME ROUND OF BEEF-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 30 PEOPLE MINIMUM)
- \$20.00** **TENDERLOIN OF BEEF-** WITH SILVER DOLLAR ROLLS, AU JUS, CREAMY AND RAW HORSERADISH, YELLOW MUSTARD, DIJON MUSTARD, AND MAYONNAISE (SERVES 20 PEOPLE MINIMUM)
- \$8.50** **SHRIMP CREOLE-** FRESHLY STEAMED JUMBO SHRIMP WITH CREOLE SAUCE SERVED OVER STEAMED RICE
- \$8.50** **SHRIMP SCAMPI-** JUMBO SHRIMP WITH LEMON BUTTER, TOMATOES, AND PARSLEY SERVED WITH STEAMED RICE
- \$9.00** **MINI CRAB CAKE-** PAN SEARED TO ORDER MINI CRAB CAKES SERVED WITH CREOLE MUSTARD, REMOULADE, TARTAR SAUCE AND LEMON
- \$7.50** **PASTA STATION-** CHOICE OF ONE PASTA: PENNE PASTA | WILD MUSHROOM RAVIOLI | CHEESE TORTELLINI MIXED WITH ALFREDO, MARINARA, OR PESTO WITH GRILLED CHICKEN, GRILLED VEGETABLES, MUSHROOMS AND ASIAGO OR PARMESAN CHEESE
ADD ONS : SHRIMP - \$5 PER PERSON | PANCETTA - \$3 PER PERSON | SWEET OR HOT SAUSAGE - \$3 PER PERSON
- \$12.00** **SESAME CRUSTED LOIN OF TUNA-** FRESHLY CARVED SUSHI GRADE TUNA SEARED AND SLICED, SERVED WITH TRADITIONAL JAPANESE ACCOMPANIMENTS
- \$7.50** **AREPAS*-** SOUTH AMERICAN CORN CAKE WITH CHOICE OF HAM, PULLED BEEF OR CHICKEN SERVED WITH CHEESE, KETCHUP, AND MAYONNAISE
- \$7.50** **FAJITA STATION*-** CHOICE OF BEEF, CHICKEN, OR SHRIMP FRESHLY SAUTEED WITH PEPPERS AND ONIONS, SERVED WITH FLOUR AND CORN TORTILLAS, PICO DE GALLO, GUACAMOLE, AND SOUR CREAM
- \$8.00** **SUSHI STATION*-** ASSORTED EBI, SASHIMI, AHI, IKURA, KANI, INARI, AND MAKI ROLLS SERVED WITH SOY SAUCE, PICKLED GINGER, AND WASABI
- \$6.50** **CREPE STATION-** CREPE SUZETTE, STRAWBERRIES AND CREAM CHEESE, APPLE CINNAMON, OR BANANA CREPES SERVED WITH HOUSE MADE VANILLA ICE CREAM
- \$6.50** **FLAMBE STATION-** CHERRIES JUBILEE, BANANAS FOSTER OR CINNAMON APPLE FLAMBEED TABLESIDE AND SERVED WITH HOUSE MADE VANILLA ICE CREAM



* Denotes items where there is an option to add a \$75 attendant fee.
An attendant is mandatory for all other stations.



Plated Dinner

PRICED PER PERSON

Set Menus are Required for Any Party Exceeding 32 guests

If you wish to provide your guests with choices of entree we ask that you follow these guidelines:

1. You may offer a maximum of three entree choices.
2. First and dessert courses must be the same for the entire party.
3. The host must turn in pre-orders a minimum of three business days prior to the event in the form of an excel spreadsheet. Guests' names and entree selections must be included.

FOR YOUR CONVENIENCE, COMBINATION PLATES ARE AVAILABLE

FIRST COURSES (CHOOSE ONE)

CHOICE OF SOUP OR SALAD

SPRING AND SUMMER SOUPS

CHICKEN TORTILLA

MINISTRONE

GARDEN TOMATO GAZPACHO

SPINACH ARTICHOKE BISQUE

POTATO LEEK

AUTUMN AND WINTER SOUPS

BEER CHEESE SOUP

TUSCAN WHITE BEAN

CORN AND BLACK BEAN CHOWDER

APPLE AND BUTTERNUT SQUASH

KANSAS CITY STEAK

TOMATO BASIL

ENHANCED SOUPS (+\$5 PER PERSON)

LOBSTER BISQUE

SPINACH AND OYSTER BISQUE

SEAFOOD GUMBO

CLAM CHOWDER

CHEF'S SPECIALTY SALAD

MIXED GREENS SALAD WITH TRADITIONAL

GARNITURES AND BALSAMIC VINAIGRETTE

ENHANCED SALADS(+ \$5 PER PERSON)

TOSSED TABLE SIDE

FRISÉE & BEET SALAD: FRISÉE, RED BEETS, BACON LARDONS, GARLIC CROUTONS, AND RED WINE VINAIGRETTE

BEET SALAD : RED & GOLD BEETS, EDIBLE PANSIES, BABY RED OAK, BABY FRISÉE, AND GOAT CHEESE AIOLI

SPINACH SALAD: BABY SPINACH, CANDIED PECANS, BACON BITS, DRIED CHERRIES, RED ONION, BALSAMIC AND SOY DRESSING

CAESAR SALAD : CRISP ROMAINE, GARLIC CROUTON, ASIAGO CHEESE, HOUSE MADE CAESAR DRESSING

ARUGULA SALAD : BABY ARUGULA, GOAT CHEESE, TOASTED PISTACHIO, GOLDEN APPLE, DRIED CRANBERRIES, FINISHED WITH A SWEET WHITE BALSAMIC GLACE

WINTER GREENS : RADICCHIO, ENDIVE, AND FRISÉE LETTUCES, ORANGE SUPREMES, TOASTED PECANS, AND GOAT CHEESE. TOSSED IN CHAMPAGNE VINAIGRETTE



Plated Dinner

PRICED PER PERSON

- STIR FRIED ASIAN VEGETABLES:** BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, WATERMELON RADISH, ONION, BROCCOLI, AND WILD MUSHROOMS OVER COCONUT GINGER JASMINE RICE AND TOPPED WITH A VEGETABLE GLACE **\$28.00**
- WILD MUSHROOM RISOTTO:** WILD MUSHROOM BLEND, RISOTTO, AND VEGETABLE RATATOUILLE SIMMERED IN VEGETABLE STOCK **\$30.00**
- EDAMAME POTSTICKERS & VEGETABLE NOODLE SOUP:** BABY BOK CHOY, RAPINI, CARROTS, BAMBOO SHOOTS, WATER CHESTNUTS, TOFU, BROCCOLI, WILD MUSHROOMS, CRISPY GLASS NOODLES, AND CILANTRO IN A VEGETABLE BROTH **\$26.00**
- CHICKEN COQ AU VIN:** SEARED CHICKEN BREAST WITH BRAISED CARROTS, PEARL ONIONS, CRIMINI MUSHROOMS, AND APPLEWOOD SMOKED BACON TOPPED WITH A HEARTY RED WINE SAUCE AND SERVED OVER SMASHED RED POTATOES **\$36.00**
- FLORIDA CITRUS CHICKEN:** MARINATED AND GRILLED CHICKEN TOPPED WITH AN ORANGE MANGO SALSA SERVED WITH BLACK RICE, ASPARAGUS BUNDLES AND BABY CARROTS **\$34.00**
- CHICKEN CAPRESE ROULADE:** CHICKEN STUFFED WITH FRESH MOZZARELLA, SUN DRIED TOMATOES, AND BASIL PESTO FINISHED WITH A BALSAMIC GLAZE SERVED OVER SAFFRON RISOTTO WITH A GREEN BEAN BUNDLE **\$35.00**
- CHICKEN FORESTIERE:** CHICKEN BREAST DUSTED WITH MUSHROOM POWDER AND PAN SEARED, TOPPED WITH A ROBUST ARRAY OF WILD MUSHROOMS IN A RED WINE SAUCE. ACCOMPANIED BY PARMESAN MASHED POTATOES, WILTED RAPINI, AND RUTABAGA BATONNET **\$38.00**
- PAN SEARED DUCK BREAST:** DUCK BREAST SEARED AND SLICED, DRESSED WITH A BLACKBERRY PORT GASTRIQUE, SERVED OVER SWEET POTATO MASH WITH GRILLED RAPINI **\$49.00**
- TASSO PORK RIBEYE:** PORK RIBEYE MARINATED IN A GOVERNORS CLUB BLEND OF TASSO HERBS AND SPICES. SERVED WITH SOUTHERN STYLE YELLOW GRITS, WILTED RAPINI, AND LIMA BEANS WITH LARDONS **\$40.00**
- COLD SMOKED & GRILLED PORK CHOP:** COLD SMOKED AND GRILLED PORK LOIN CHOP TOPPED WITH AN APPLE COMPOTE. SERVED WITH SWEET POTATOES AND BUTTERED GREEN BEANS **\$45.00**

ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Plated Dinner

PRICED PER PERSON

HERB CRUSTED LAMB RACK: RACK OF LAMB CRUSTED WITH FRESH HERBS WITH PETITE RATATOUILLE FINISHED WITH A MINTED LAMB GLACE. SERVED WITH YUKON GOLD POTATO AND POLENTA MASH **\$55.00**

GRILLED FILLET OF ATLANTIC SALMON: GRILLED FRESH ATLANTIC SALMON SERVED OVER A WALNUT DILL PESTO WITH A BRUSCHETTA STYLE TOMATO CONCASSE OVER MAJESTIC RICE PILAF AND WILTED KALE **\$48.00**

GRILLED FILLET OF TILEFISH: BUTTERY TILEFISH SERVED OVER LOBSTER POLENTA WITH A SAFFRON BUTTER SAUCE, A CAVIAR GARNISH, SERVED WITH HARICOTS VERTS **\$49.00**

PECAN CRUSTED FLORIDA SNAPPER: FRESH FROM FLORIDA SNAPPER CRUSTED IN PECANS AND SERVED OVER RED BEANS AND DIRTY RICE FINISHED WITH A CRYSTAL HOT SAUCE BEURRE BLANC, SERVED WITH GRILLED ASPARAGUS **\$38.00**

BLUE CRAB CAKES: HAND FORMED BLUE CRAB CAKES SERVED OVER BLACK RICE WITH CHIMICHURRI SAUCE, SERVED WITH WILTED RAPINI, VEGETABLE SLAW, AND CORN FRITTERS **\$44.00**

HERB ROASTED RED GROUPER: RED GROUPER ROASTED WITH FRESH HERBS, FINISHED WITH A CITRUS VANILLA BUTTER SAUCE SERVED OVER A BED OF MAJESTIC RICE PILAF, ACCOMPANIED BY STRAW VEGETABLES **\$48.00**

BONE IN FILET MIGNON: 10 OZ OF SEMINOLE PRIDE BONE IN BEEF TENDERLOIN TOPPED WITH ROASTED GARLIC CLOVES, SAUTEED MUSHROOMS, BASIL OIL AND DEMI GLACE SERVED WITH ROASTED SLICED YUKON GOLD POTATOES AND TRUFFLE PATE **\$54.00**

NEW YORK STEAK: 14 OZ NEW YORK STRIP CUT OF SEMINOLE PRIDE BEEF TENDERLOIN FINISHED WITH A BALSAMIC GLAZE AND ESPAGNOLE SAUCE. SERVED WITH MASHED RED POTATOES, GRILLED ZUCCHINI, GLAZED CARROTS, AND ASPARAGUS **\$48.00**

PRINCESS CUT FILET MIGNON: 8 OZ PRINCESS CUT SEMINOLE PRIDE FILET MIGNON OVER A RUTABAGA AND YUKON GOLD POTATO PUREE WITH WILTED RAPINI, RUTABAGA BATONNET, AND SAUTEED WILD MUSHROOMS **\$50.00**

ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



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Plated Dinner

PRICED PER PERSON

DUET ENTREE SELECTIONS

\$56

DUET PLATES ARE A GREAT, TIME SAVING OPTION
THERE'S NO NEED FOR GUEST'S ENTREE PREFERENCE WHEN THEY RSVP.
SELECT TWO FROM THE LIST BELOW

PRINCESS CUT FILET MIGNON

HERB CRUSTED PORK TENDERLOIN WITH MARSALA DEMI GLACE

TASSO PORK RIBEYE

HERB CRUSTED LAMB CHOPS WITH MINTED LIME GLACE

PAN SEARED SCALLOPS

GARLIC SHRIMP SCAMPI

FLORIDA CITRUS CHICKEN WITH ORANGE MANGO SALSA

CHICKEN CAPRESE ROULADE WITH BALSAMIC GLACE

GRILLED ATLANTIC SALMON

DUCK BREAST WITH BLACKBERRY PORT GASTRIQUE

DUET PLATES ARE SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLE AND STARCH

ALL PLATED DINNERS INCLUDE

CHEF'S SPECIALTY SOUP OR SALAD AND DESSERT

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



Plated Dinner

DESSERTS (CHOOSE ONE)

CHEF'S SEASONAL DESSERT CREATION- CHEF'S CHOICE SEASONAL DESSERT

BANANAS FOSTER BREAD PUDDING- GOVERNORS CLUB BREAD PUDDING BAKED WITH BANANAS AND FOSTER SAUCE MADE IN HOUSE WITH MEYERS DARK RUM, BANANA LIQUEUR, 151 RUM

KEY LIME CHEESECAKE- KEY LIME INFUSED CREAMY CHEESECAKE FINISHED WITH A FRESH RASPBERRY COULIS

CREME BRULEE DU JOUR- HOUSE MADE SEASONAL CREME BRULEE, THE PERFECT BALANCE OF CREAMY AND CRISPY

TIRAMISU- LAYERS OF HOUSE MADE ITALIAN ESPRESSO CREAM AND LADYFINGERS DUSTED WITH COCOA POWDER AND SERVED WITH A CHOCOLATE SPOON

FLOURLESS CHOCOLATE CAKE- GLUTEN FREE CHOCOLATE CAKE TOPPED WITH CHOCOLATE MOUSSE FINISHED WITH RASPBERRY COULIS

GÂTEAU À L'ORANGE- A CLUB CLASSIC- THIN BAKED MERINGUE COOKIES, GRAND MARNIER, CANDIED ORANGE PEEL, AND BERRIES TOPPED WITH CRÈME ANGLAISE

STRAWBERRY CREAM PUFFS- THREE CRÈME PUFFS FILLED WITH STRAWBERRIES, CREAM AND ASSORTED FRUITS. DUSTED WITH POWDERED SUGAR AND SERVED WITH WHIPPED CREAM

FRUIT PARFAIT- LOW SUGAR OPTION! FRESH FRUIT PARFAIT WITH GRANOLA AND FRESHLY WHIPPED CREAM

COOKIES & BROWNIES- CHOCOLATE CHIP, MACADAMIA NUT, AND OATMEAL COOKIES WITH CHOCOLATE BROWNIES

ENHANCED DESSERTS (PRICED PER PERSON)

BAKED ALASKA- YELLOW CAKE, CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAMS, AND MERINGUE, SERVED FLAMING AT THE TABLE **\$6.00**

MINI ASSORTED PASTRIES- ASSORTMENT OF ÉCLAIRS, PROFITEROLES, MINI CUPCAKES **\$5.00**

RED VELVET CAKE RED VELVET CAKE TOPPED WITH SWEETENED CREAM CHEESE ICING **\$5.00**

TRES LECHE- CREAM, SWEETENED CONDENSED MILK, EVAPORATED MILK SOAKED IN HOUSE MADE VANILLA CAKE WITH WHIPPED CREAM **\$4.00**

SMORES- GRAHAM CRACKERS, CHOCOLATE, AND MARSHMALLOW CREME, SMOKED IN A MASON JAR FOR THE REAL CAMPFIRE TASTE! **\$4.50**



Dinner Buffets

GOVERNORS CLUB SIGNATURE DINNER BUFFET

MINIMUM OF 25 GUESTS

\$46 PER GUEST

SOUP (CHOOSE ONE)

SEASONAL SOUP
SEAFOOD GUMBO (+\$5/GUEST)
LOBSTER BISQUE (+\$5/GUEST)

SALAD (CHOOSE ONE)

FRESH MIXED GREEN SALAD WITH
TRADITIONAL GARNISHES, WITH CHOICE
OF DRESSINGS
CLASSIC SPINACH SALAD WITH CHOPPED
EGGS, HOUSE CROUTONS, & WARM BACON
DRESSING

ENTREES (CHOOSE THREE)

CHICKEN PICCATA
ROASTED CHICKEN
FRIED CHICKEN
BAKED ZITI
PAN SEARED GROUPER
GINGER SOY MAHI-MAHI
PEPPERED SALMON
HERB ROASTED LOIN OF BEEF
MARINATED & GRILLED TRI-TIP OF BEEF
BEEF BURGUNDY

STARCHES (CHOOSE TWO)

YUKON GOLD MASHED POTATOES
ROASTED RED POTATOES WITH FRESH
HERBS
RICE PILAF
ROASTED SWEET POTATOES
MACARONI AND CHEESE

VEGETABLES (CHOOSE TWO)

BRUSSELS SPROUTS
BROCCOLINI
ASPARAGUS
GLAZED CARROTS
MIXED SEASONAL VEGETABLES
CREAMED CORN
GREEN BEANS

DESSERTS (CHOOSE TWO)

CHEF'S ASSORTED DESSERT DISPLAY
HOUSE MADE ASSORTED COOKIES
AND BROWNIES
BANANAS FOSTER BREAD PUDDING

ALL DINNER BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Dinner Buffets

ALL AMERICAN BUFFET

MINIMUM OF 25 GUESTS - \$38 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS **OR** CAESAR SALAD
MACARONI **OR** POTATO SALAD

SIDES (SELECT THREE)

MASHED POTATOES
MACARONI & CHEESE
POTATOES AU GRATIN
STEAMED RICE
BLENDED WHITE & WILD RICE
CORN ON THE COBB
CORN & LIMA BEAN SUCCOTASH
GREEN BEANS
BROCCOLI FLORETS
CARROTS VICHY
BRUSSELS SPROUTS

ENTREES (CHOOSE THREE)

FRIED CHICKEN
MEAT LOAF
BBQ BEEF BRISKET
ROAST HERB CHICKEN
CHICKEN FRICASSEE & BISCUITS
SEARED SALMON
FRIED CATFISH
HERB ROASTED TRI- TIP

DESSERTS (CHOOSE TWO)

COOKIES & BROWNIES
BREAD PUDDING
FRUIT COBBLER DU JOUR
ASSORTED MINI PIES

TASTE OF TUSCANY

MINIMUM OF 20 GUESTS - \$36 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS **OR** CAESAR SALAD
SMOKED SALMON & PENNE SALAD
CAPRESE SALAD FINISHED WITH BALSAMIC GLAZE AND ITALIAN PARSLEY OIL

SIDES (SELECT THREE)

PENNE PASTA WITH ALFREDO, MARINARA **OR** PESTO
GNOCCHI, WILD MUSHROOMS & ARUGULA
RISOTTO PARMESAN
ROASTED RED BABY POTATOES
RICE PILAF
ITALIAN ZUCCHINI & PLUM TOMATOES
RATATOUILLE
GREEN BEANS WITH ROASTED RED PEPPERS
FAVA BEAN & PARMA HAM
EGGPLANT PARMESAN
TUSCAN WHITE BEAN & PROSCIUTTO

ENTREES (CHOOSE THREE)

CHICKEN PICCATA
ROSEMARY ROASTED CHICKEN
CHICKEN CACCIATORE
BEEF STEAK PIZZAIOLA
BEEF LASAGNA
BAKED ZITI
SPAGHETTI & MEATBALLS
GARLIC & ROSEMARY ROASTED PORK LOIN

DESSERTS (CHOOSE TWO)

TIRAMISU
ITALIAN RUM CAKE
CANNOLI
PANNA COTTA MOUSSE

ALL DINNER BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER
ICED TEA
COFFEE SERVICE



All menus and prices are subject to change. All items subject to 20% service charge and 7.5% sales tax

Dinner Buffets

NEW ORLEANS BUFFET

MINIMUM OF 25 GUESTS - \$40 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
SLICED GREEN TOMATO & ONION SALAD
CRAWFISH PASTA SALAD

SIDES (SELECT THREE)

DIRTY RICE
JAMBALAYA RICE
CORN FRITTERS
BUTTER BEANS & HAM
CORN MAQUE CHOUX
CAJUN BLACKEYED PEAS
SPICY GRILLED CORN
LIME GRILLED ASPARAGUS
HONEY MINT CARROTS
FALL SQUASH SUCCOTASH

ENTREES (CHOOSE THREE)

PULLED PORK PO-BOY
BLACK & BLUE SUGAR FLANK STEAK
SHRIMP CREOLE
BLACKENED SNAPPER
CAJUN HOT BRISKET
FRIED CATFISH & HUSHPUPIES
SPICY HONEY CHICKEN LEGS

DESSERTS (CHOOSE TWO)

BANANAS FOSTER BREAD PUDDING
RED VELVET CAKE
BEIGNETS
PECAN PRALINES
BANANAS FOSTER STATION WITH ICE CREAM*

*REQUIRES ATTENDANT (\$75)

SOUTH OF THE BORDER BUFFET

MINIMUM OF 25 GUESTS - \$36 PER GUEST

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
BLACK BEAN & CORN SALAD
AVOCADO TOMATO SALAD IN A CILANTRO VINAIGRETTE

SIDES (SELECT THREE)

MEXICAN RICE
YUCCA MASHED
YELLOW MEXICAN RICE WITH PEAS
ROASTED POTATOES
BRANDIED SWEET POTATOES
BLACK BEANS
PINTO BEANS
FRIED YUCCA
ZUCCHINI & CORN CASSEROLE
CHAYOTE & JICAMA

ENTREES (CHOOSE THREE)

PULLED PORK WITH CORN & FLOUR TORTILLAS
BEEF OR CHICKEN FAJITAS
WITH CORN & FLOUR TORTILLAS
BEEF ENCHILADAS
BEEF TACO STATION
CHICKEN ENCHILADAS
CHICKEN TACO STATION
SNAPPER ACAPULCO
SEARED SALMON WITH A CHILI CORN SAUCE

DESSERTS (CHOOSE TWO)

SOPAPILLAS
FLAN
PINEAPPLE UPSIDE DOWN CAKE
STRAWBERRY CHEESECAKE CHIMICHANGAS
CHURROS

ALL DINNER BUFFETS INCLUDE

FRESHLY BAKED HOUSE ROLLS AND BUTTER

ICED TEA

COFFEE SERVICE



Beverage Service

HOST BAR (CHARGES BASED ON ACTUAL CONSUMPTION)

- \$27.50** HOUSE WINE: SYCAMORE LANE | PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL, PINOT NOIR, MERLOT, AND CABERNET SAUVIGNON
- \$38.00** HOUSE SELECT WINE: CANNONBALL VINEYARDS | CHARDONNAY, SAUVIGNON BLANC, MERLOT, CABERNET SAUVIGNON
- \$33.00** SOMMELIER'S CHOICE WINE: HAND SELECTED TO COMPLIMENT YOUR CHOSEN MENU
- \$27.50** GOVERNORS CLUB HOUSE CHAMPAGNE: WYCLIFF BRUT
- \$6.00** CHAMPAGNE | BLOODY MARYS: CHARGED BY THE GLASS
- \$5.00** MIMOSAS | BELLINIS: CHARGED BY THE GLASS
- \$36.00** CHAMPAGNE PUNCH: CHARGED BY THE GALLON
- \$40.00** SANGRIA: CHARGED BY THE GALLON
- \$70.00** SPECIALTY COCKTAILS: CHARGED BY THE GALLON
- \$6.50** WELL BRANDS: TITO'S VODKA | BOMBAY GIN | DEWAR'S SCOTCH | SEAGRAM'S 7 WHISKEY | JIM BEAM BOURBON | DON Q SILVER RUM | JOSE CUERVO GOLD TEQUILA
- \$7.50** CALL BRANDS: STOLICHNAYA VODKA | TANQUERAY GIN | JOHNNIE WALKER RED SCOTCH | CROWN ROYAL CANADIAN WHISKY | JACK DANIEL'S TENNESSEE WHISKEY | BACARDI SUPERIOR RUM | 1800 SILVER TEQUILA
- \$8.50** PREMIUM BRANDS: KETEL 1 VODKA | TANQUERAY NO. 10 GIN | CHIVAS REGAL 12 YEAR SCOTCH | CROWN ROYAL BLACK CANADIAN WHISKY | MAKER'S MARK BOURBON | FLOR DE CANA 12 YEAR RUM | PATRON SILVER TEQUILA
- \$4.00** DOMESTIC BEER: BUDWEISER | BUD LIGHT | COORS LIGHT | MICHELOB ULTRA | MILLER LITE | YUENGLING
- \$6.00** IMPORTED BEER: HEINEKEN | STELLA ARTOIS | CORONA EXTRA
- MARKET** KEG BEER: INQUIRE WITH GOVERNORS CLUB CATERING DIRECTOR FOR KEG BEER OPTIONS. KEG BEER MUST BE CONSUMED ON PREMISES.
- \$2.50** SODA: COKE PRODUCTS
- \$3.00** ICED TEA | MILK | COFFEE | HOT TEA | JUICE

OPEN BAR PACKAGES (PRICED PER PERSON)

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE	\$14.00	\$22.00	\$26.00	\$32.00
ADD CALL DRINKS	\$20.00	\$26.00	\$30.00	\$35.00
ADD PREMIUM DRINKS	\$22.00	\$30.00	\$32.00	\$38.00