

# BUFFET MENU

~ BREAKFAST & BRUNCH ~

Price below is per person and require a 25-guest minimum, unless otherwise stated.

Menus are based on traditional, complete meal items with several choices and includes chilled orange juice & fresh brewed coffee & Iced Tea.

Menu is served buffet-style on platters and in chaffers. Seating is provided for all guests and servers are available for special requests.

## CONTINENTAL

\$11.95++/pp

Sliced Seasonal Fruits and Berries  
Fresh Baked Pastries, Danishes, and Muffins  
Assorted Bagels and Cream Cheese

## SIGNATURE BREAKFAST

\$16.95++/pp

Sliced Seasonal Fruits and Berries  
Applewood Smoked Bacon and Breakfast Sausage  
Scrambled Eggs  
Breakfast Potatoes with Peppers and Onions

## DELUXE BREAKFAST

\$21.95++/pp

Sliced Seasonal Fruits and Berries  
Fresh Baked Pastries, Danishes, and Muffins  
Applewood Smoked Bacon OR Breakfast Sausage  
Scrambled Eggs  
Buttermilk Pancakes s  
Fresh Biscuits and Sausage Gravy  
Breakfast Potatoes with Peppers and Onions

## BRUNCH

\$31.95++/pp + 30 guest minimum

### Choice of Chicken Entrée

Chicken Marsala, Parmesan Chicken,  
Chicken Piccata OR Chicken Mediterranean

### Choice of Starch

Classic or Garlic Mashed Potatoes,  
Rosemary Roasted Red Bliss Potatoes OR  
Rice Pilaf

### Choice of Vegetable

Green Bean Almandine, Seasonal Vegetable  
Medley OR Steamed Broccoli  
Sliced Seasonal Fruits and Berries  
Fresh Baked Pastries, Danishes, and  
Muffins  
Applewood Smoked Bacon and Breakfast  
Sausage  
Scrambled Eggs  
Fresh Biscuits and Country Sausage Gravy

ADDITIONAL OFFERINGS (Action Stations \$75 chef fee applies)

Action Omelets Station: \$10.00++ per person

Vegetables, tomatoes, green peppers and green onions chopped, succulent ham, shredded cheddar cheese.

## BUFFET MENU

### ~ LUNCH & DINNER ~

Lunch prices below are per person and require a 25-guest minimum, unless otherwise stated. Menus include choice of Caesar or house salad, hot rolls and butter, assorted sodas, iced and hot teas, coffee and water.

Menu is served buffet-style on platters and in chaffers. Seating is provided for all guests and servers are available for special requests.

### ENTRÉE SELECTIONS I

\$22.95/pp (1) entrée selection OR \$27.95++/pp (2) entrée selections

Chicken Marsala in Sauteed Mushrooms in a Marsala Wine Reduction  
Parmesan Chicken, Italian Breaded with Marinara Sauce and Mozzarella  
Chicken Piccata with a Zesty Lemon Butter Sauce with White Wine and Capers  
Chicken with Penne Pasta in White Wine Cream Sauce  
Pork Tenderloin with Apricot Glaze  
Mahi-Mahi with Lemon Butter Caper Sauce  
Baked Ziti with Homemade Meat Sauce

### ENTRÉE SELECTIONS II

\$32.95++/pp (1) entrée selection  
Chicken Saltimbocca with Sage Leaves and Prosciutto  
Tenderloin of Beef in Sweet Bourbon Sauce  
Tenderloin of Beef in Mushroom Demi Glaze  
Salmon with Tangy Balsamic Glaze

### VEGETARIAN SELECTION

Pasta Primavera with Penna Pasta Fresh Vegetables in Olive Oil

### STARCH SELECTIONS

(Choice of 1 starch)  
Classic Mashed Potatoes  
Garlic Mashed Potatoes  
Rosemary Roasted Red Bliss Potatoes  
Rice Pilaf

### VEGETABLE SELECTIONS

(Choice of 1 starch)  
Green Bean Almondine  
Seasonal Vegetable Medley  
Glazed Carrots  
Grilled Zucchini and Squash

Food and Beverage are subject to 23% service fee and 7% Sales Tax

# BANQUET BAR PACKAGES

Beer & Wine Only	Call Bar + Beer & Wine	Premium Bar + Beer & Wine
<p>House Wines Domestic Beers Imported Beers Assorted Sodas</p> <p>\$13++ First Hour \$18++ Two Hours \$24++ Three Hours \$29++ Four Hours</p> <p>\$75 Bartender Charge for all Bars.</p> <p>4- Hour Event Price Unlimited Soft Drink \$5.00++ per person</p> <p><i>Check with your menu to see what is offered first.</i></p>	<p>Absolute Titos Vodka Smirnoff Vodka Bombay Dry Gin Beefeater Gin Bacardi Rum Captain Morgan Malibu Rum Jose Cuervo Jim Beam Jack Daniels Seagram's 7 Kahlua Baileys Club Cordials &amp; Liquors</p>  <p>\$18++ First Hour \$24++ Two Hours \$29++ Three Hours \$31++ Four Hours</p>	<p>Grey Goose Patron Tanqueray Bombay Sapphire Johnny Walker Red Crown Royal Baileys Glen Livet Hendricks Gin Makers Mark Johnny Walker Black Glenfiddich Seagram's 7 Specialty Wines</p>  <p>\$25++ First Hour \$30++ Two Hours \$35++ Three Hours \$40++ Four Hours</p>
<p><b>Banquet Beverage Pricing</b></p> <p>Domestic Beer \$5++ Imported Beer \$6 ++ House Wine \$7++ Premium Wine \$9++ Well Drinks \$6 ++</p>		<p><b>Specialty Liberation</b></p> <p>Champagne Toast \$3++ Mimosa \$5++ Bloody Mary \$6++ White Wine Spritzer \$5++ Sangria by gallon \$65++</p>

# Mimosa Offerings

Mimosa by the Flute \$5.00++ per 21 + Adult each flute  
One Mimosa Flute for each guest 21 and older preset at each table.

Or

## \*\*Optional Upgrade to Mimosas Bar \*\*

Unlimited Mimosas for 1 Hour \$15++ per person

Unlimited Mimosas for 2 Hour \$20++ per person

Unlimited Mimosas for 3 Hour \$24++ per person

\*\*Mimosa bar provided 3 juices of choice and fruits\*\*  
Each additional juice or fruit may increase price.



++ 23% Service charge and 7% Sales tax apply.

# Tea Party Menu

\$35.00 ++ per person

Assorted Tea Sandwiches (cut in triangles)  
(Chicken Salad with Cranberry, Cucumber and Egg Salad Salad)

Assorted Cheese, Seasonal Fruit, Jams, & Assorted Crackers Display

Assorted Mini Quiche

Soup Choice One: Clam Chowder | Pasta Faggioli, Tomato Basil, Vegetable Soup  
Scones: White Chocolate, Apple, Cinnamon, Raspberry

Beverages Included

Coffee (Sugar and Flavored Creamers)  
Sweet or Unsweetened Iced Tea  
Italian Biscotti

One Choice of Juice:

Apple, Cranberry or Orange Juice



All food & beverage charges are subject to applicable 7% sales tax and 23% service charge  
All Pricing is Subject to Change.

*Outdoor Veranda Space Shown*

# Crescent Oaks

Tarpon Springs best kept hidden gem!  
Your one stop shop for weddings and special events.



**Butler Passed Hors d'Oeuvres | Hot & Cold Hors d'Oeuvres**  
Minimum order of two pieces per person. & Per item selected

**Silver**

**Gold**

**Platinum**

*Tomato Bruschetta with Fresh Basil,  
Mozzarella, Olives*

*Baked Brie Cheese and Raspberry in  
Puff Pastry*

*Maple Glazed Bacon  
Wrapped Shrimp Skewer*

*Southwestern Chicken and Vegetable  
Egg Rolls with Chipotle Ranch Dipping  
Sauce*

*Thai Beef Tenderloin Sate with Peanut  
and Sweet Chili Dipping Sauce*

*Bacon Wrapped Sea  
Scallop*

*Swedish Meatballs*

*Garlic Herb Boursin Cheese Stuffed  
Baby Baked Potatoes*

*Lump Blue Crab Cake  
Lollipops with Remoulade*

*Petite Beef Wellingtons*

*Beef Empanadas*

*Pork Pot Stickers with Sweet Chili -  
Ginger Soy Sauce*

*Grilled Mini Pastrami Reuben  
Sandwiches*

*Mushroom stuffed with  
Blue Crab and Parmesan  
Cheese*

*Chicken Tenders with Thai Peanut Sauce*

*Melon Wrapped in Prosciutto*

*Miniature Chicken Cordon  
Bleu*

*Mini Quiche*

*Spinach and Feta in Phyllo*

*Mushroom stuffed with Italian Sausage  
and Spinach*

*Tempura Shrimp Cocktail*

*Meatloaf Cupcakes with  
Mashed Potato Icing*

*Coconut Shrimp in Mango Chutney*

*Franks in Puff Pastry*

**\$2.50++ each piece**



**\$3.50++ each piece**



**\$4.00++ each piece**



All food & beverage charges are subject to applicable 7% sales tax and 23% service charge All Pricing is Subject to Change

# Hors d'Oeuvre Displays

Market Vegetable Crudités with Chunky Bleu Cheese Dressing  
\$5.95++ per person

Imported and Domestic Cheese Display with Crackers  
\$6.95++ per person

Seasonal Fresh Fruit with Yogurt Sauce  
\$6.95++ per person

Popular Pick - Charcuterie Board (Standard) \$17.99++ per person | Premium, 24.99++  
Cured meats, assortment of meats, cheeses, artisan breads, olives, fruit, and nuts, Jelly & jams all artfully arranged on a serving board.



Marinated Tomato Bruschetta with Fresh Basil, Mozzarella, Olives and Toasted Ciabatta Bread  
\$5.95++ per person

Hummus Display with Kalamata Olives, Artesian Cheeses, and Toasted Flat Bread  
\$14.95 ++ per person

Caprese Salad, Fresh Buffalo Mozzarella Layered with Tomatoes & Basil Leaves  
Shaved Asiago Cheese & Pesto Drizzle  
\$6.95++ per person

Baked Brie Cheese en Croute with Sliced Anjou Pears and Toasted Almond  
\$6.95++ per person

All food & beverage charges are subject to applicable 7% sales tax and 23% service charge  
**Pricing is Subject to Change.**

**All Events are made upon, and are subject to,  
the rules and regulations of Crescent Oaks Golf Club, and the following conditions:**

**Menu Preparation**

To ensure every detail is handled in a professional manner, the Club requires that your menu selections and specific needs be finalized 30 days to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

**Guarantees**

We need your assistance in making your banquet a success.

Crescent Oaks Golf Club requires notification to the Catering Department of the exact number of banquet or reception guests fourteen business (14 Business) days prior to the function.

This confirmed number constitutes the guarantee. You cannot decrease your guest counts after this date; however, you can increase your guest counts up to three days before the function.

If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed.

If no guarantee is given, the expected number of guests will be considered your guarantee. If there is a proposal that will be used as your expected guarantee. Guarantees are not automatically taken from the Sales Contract.

**Fees**

A 23% service charge is added to all sales charges. Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. For those who are Tax Exempt Certificates are required when booking. The service charges and taxes are subject to change without notice.

All prices are quoted per guest unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.0 hour of service or until all guests have gone through the buffet once. Buffets are not priced as a "All you can eat" buffet.

Additional charges may occur for extending hour of service past the time that all guests have went through once.

Fees will apply for events that do not hit required Food & Beverage minimums according to meal periods.

All events will be charged a venue rental or set up fee depending on if the event is scheduled for either indoor or outdoor.

A \$75 Bartender fee will be applied to all bars.

Depending on the number of guests Crescent Oaks will determine how many bartenders will be required.

This fee will also apply to cash bars regardless of consumption bar tabs, drink tickets, and bar packages.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Crescent Oaks Golf Club is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.