



Catering Menus Lunch & Dinner

Priced for either Plated or Buffet

(Minimum of 25 Guests for Banquets)

All Entrees are served with choice salad
Arugula, Greek, House, Caesar, or Tropical.

Club Rolls & Butter

Unlimited Ice Tea & Coffee

Place Cards are required with
Plated Multiple Entrée Selections

Silver Menu Options

Chicken Asiago with Basil Beurre Blanc Sauce

Chicken Piccata

Italian classic made with lemon, butter and capers

Chicken Marsala

Mushroom & Marsala Wine Reduction

Chicken Mediterranean

tomatoes, olives, white wine, garlic, and herbs &
feta cheese

Chicken Parmigiana w/ Marinara, Mozzarella, &
Shredded Parmesan Cheese

Roast Pork Loin with Apricot Glaze

New! Parmesan Crusted Whitefish

with a White Wine Lemon Butter Sauce.

Fresh White Filet of Fish Lemon in Dill Cream Sauce

Beef Marsala Mushroom & Marsala Wine Sauce

Sauteed Beef Tips with Peppercorn Sauce

Steakhouse Beef Tips with peppercorn sauce

\$26++ for 1 entrée selection

\$31++ for 2 entrée selections

\$36++ for 3 entrée selections

\$38++ for duet plated entrée

Gold Menu Options

New! Chicken Athena

Stuffed with Spinach, feta, pine nuts, & lemon dill cream sauce

Chicken Cordon Blue

Sliced Beef Tenderloin

Sweet Bourbon sauce

Tenderloin of Beef Filet in Mushroom Demi Glaze

Salmon with Champagne Shallot Cream Sauce

Herb Marinated Sirloin

with caramelized onions & Brandy Cream Sauce

Chicken Oscar, topped w/ Lump Crab Meat with

Hollandaise Sauce

Baked Stuffed Sole in a lemon buttery sauce

Walnut Crusted Grouper with Mango Salsa

Chicken Saltimbocca Wrapped with Prosciutto Topped

with Melted Fontina and a Sage Demi Glaze

\$39++ for 1 entrée selection

\$44++ for 2 entrée selections

\$50++ for 3 entrée selections

\$49++ for duet entrée

++ 23% Service Charge and 7% Sales Tax not included

It is required to provide the venue a total count for each entrée selected for plated option.

Entrée Accompaniments-Starch

(Please Select 1)

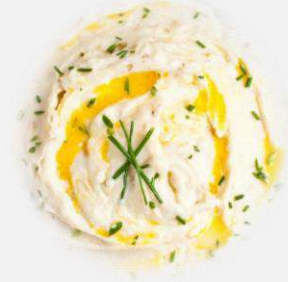
Duchess Potatoes **Add \$1**



Au Gratin Potatoes



Sour Cream & Chive Mashed Potatoes



Garlic Parmesan Roasted Red Potatoes



Sweet Potato Soufflé



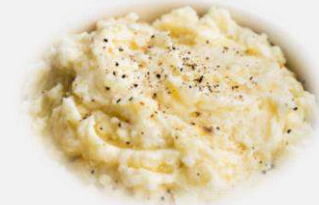
Wild Rice Pilaf



Rosemary Roasted Red Bliss Potatoes



Classic or Garlic Mashed Potatoes



Chef Choice Pastas

Entrée Accompaniments-Vegetable

(Please Select 1)

Grilled Zucchini and Squash Medley (Tomato & Onion)

Oven Roasted Brussel Sprouts with Balsamic Glaze

Green Bean with Bacon and Red Onions OR Sauté Green Bean Almondine

Orange Tarragon Glazed Baby Carrots OR Honey Glazed Baby Carrots,

Asparagus **Add \$3.00**

Fresh Steam Broccoli



Themed Dinner Buffets

Tuscany Dinner Buffet

Two Entrée \$31++ | Three Entrée \$36++

Salad

Classic Caesar Salad + Garlic Bread
Romaine Lettuce Grated Parmesan Cheese
Croutons Tossed with Garlic Caesar Dressing.

Entrees - Select Two or Three -

Chicken Parmigiana w/ Marinara, Mozzarella, & Shredded Parmesan Cheese.

Tuscan Chicken Artichokes, Sun Dried Tomatoes, & Lemon Butter

Chicken Bruschetta w/dices tomatoes, Fresh Basil, & Balsamic Glaze

Beef Marsala Mushroom & Marsala Wine Reduction

White Fish Scampi Oven Baked with a Garlic Butter Sauce

Accompaniments - Select Two

Penne Pasta with Roasted Vegetables in a Smoked Tomato Basil Cream Sauce

Tortellini Alfredo

Roasted Vegetable Medley

Ratatouille

Add Tiramisù Dessert \$6.00 / pp

Pacific Rim Dinner Buffet

Two Entrees \$45++ | Three Entrée \$50++

Salad

Pan Asian Salad + Baked Scallion Bread
Mixed Greens, Mandarin Oranges, Sliced Almonds
Citrus Vinaigrette

Entrees Select Two or Three

Seared Garlic Shrimp in coconut butter sauce

Walnut Crusted Grouper

Baked Stuffed Sole in a lemon buttery sauce

Sweet and Sour Pork stir-fry bell peppers, onion, and pineapple

Grilled Mahi with pineapple ginger salsa

Steakhouse Beef Tips with peppercorn sauce

Accompaniments

Select Two

Jasmine Rice with Sliced Almonds

Wild Rice

Oven Roasted Brussel Sprouts with Balsamic Glaze

Roasted Parmesan Green beans

Asparagus Add \$3.00

Key West Buffet

Two Entrée \$40++ | Three Entrée \$47++

Island Sunset Salad + Baguette Bread

Fresh Spinach with Candied Pecans, Strawberries, Cucumbers,
Mandarin Oranges, w/ Mango Vinaigrette Dressing

Entrees

Petite Top Sirloin w/ Rum & Mushroom Reduction

Jerk Marinated Chicken w/

Walkerswood Jamaican jerk seasoning mild sauce

Mahi w/ Mango Salsa

Bronzed Grouper w/ Key Lime Ginger Sauce

Accompaniments

- Select Two-

Ginger Lime Grilled Vegetables,

Black Beans w/ Rice, or Fried Plantains

Seafood Island Paella

Dessert

Key Lime Pie



Taco Buffet

\$25 ++ per person

Chips and Salsa

[Add Queso \$6.00 per person]

Arugula Salad

White Corn Tortillas / Soft Shells

Chicken and Carne Asada (Grilled Sirloin Steak)

Lime Wedges, Queso Fresco Crumble

Spanish Rice and Refried Beans Guacamole

Sour Cream Hot and Mild Salsa,

Diced Tomatoes, Diced Onions

Guacamole, Cilantro, Shredded Lettuce

DESSERT

Bite Size Cheesecakes with Chocolate &
Raspberry Drizzle

Themed Buffet Service

Meal Pricing Includes appropriate Bread, w/ Butter
Except for the taco buffet.

Water & Iced Tea Beverage Service

Minimum of 25 Guests Required for Buffet Service
++ 23% Service Charge and 7% Sales Tax not included

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
For Heavy Hors d'Oeuvres Only: Minimum of 10 Pieces per person 50 Minimum order per item

Silver

Vegetable Egg Rolls w/ Sweet & Sour Sauce

Tomato Bruschetta with Fresh Basil, Mozzarella, Olives

Southwestern Chicken and Vegetable Egg Rolls with Chipotle Ranch Sauce

Swedish Meatballs

Pork Pot Stickers with Sweet Chili - Ginger Soy Sauce

Chicken Tender Skewer with Thai Peanut Sauce

Mini Quiche

*Mushroom stuffed with Italian Sausage and Spinach
Franks in Puff Pastry*

Tempura Shrimp Cocktail

\$2.50++ per piece

Gold

Mini Crab Cakes w/ old bay Crab Cake Sauce

Baked Brie Cheese and Raspberry in Puff Pastry

Thai Beef Tenderloin Sate with Peanut and Sweet Chili Dipping Sauce

Garlic Herb Boursin Cheese Stuffed Baby Baked Potatoes

Beef Empanadas

Coconut Shrimp in Mango Chutney

*Melon Wrapped in Prosciutto
Mini Chicken Quesadillas*

Spinach and Feta in Phyllo

\$3.50++ per piece

Platinum

Shrimp Cocktail Skewer

Bacon Wrapped Sea Scallop

Petite Beef Wellingtons

Mushroom stuffed with Blue Crab and Parmesan Cheese

Miniature Chicken Cordon Bleu

Meatloaf Cupcakes with Mashed Potato Icing

Fresh Ahi Tuna Pan Seared in Cajun Spices –

Market Price

Crab Rangoon

\$4.00++ per piece



++ 23% Service Charge and 7% Sales Tax not included

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

*Gourmet Hummus Display with Imported and Domestic Cheese,
with Kalamata Olives, Cheeses and Toasted Flat Bread*
\$14.95++ per person

Seasonal Fresh Fruit with Yogurt Sauce
\$5.95++ per person

50/50 Split of Fruit & Cheese Display married together
\$7.95++ per person

Premium Charcuterie Board
\$24.99++ per person

Premium cured assortment of meats, specialty premium assorted cheeses, artisan crackers, dried fruit, olives, fruit, nuts, jelly & jams all artfully arranged on a serving board. (Garnished with greenery)

Marinated Tomato Bruschetta with Fresh Basil, Mozzarella, Olives and Toasted Ciabatta Bread
\$5.95++ 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
\$8.95++ per person

Oyster & Shrimp Display
Market Price

OR

Colossal Shrimp Cocktail
Market Price

++ 23% Service Charge and 7% Sales Tax not included



Crescent Oaks Banquet Drink Package

Price per Person, unless noted, ++ 22% Service Charge and 7% Sales Tax not included

No Shots are allowed with any bar packages

Beer and Wine Only

*House Wines
Domestic Beers
Imported Beers
Assorted Sodas*

*\$13++ First Hour
\$18++ Two Hours
\$24++ Three Hours
\$29++ Four Hours*

Cash Bar & Consumption Option

4- Hour Event Price

Unlimited Soft Drink

\$8.00++ per person

Unlimited

Coffee & Iced Tea

\$5.00++ per person

*Check with your menu to see
what is offered first.*

Both Ice Tea, Coffee, And Soft Beverages

\$10++ per person

Call Bar

*Absolute
Titos Vodka
Smirnoff Vodka
Bacardi Rum
Captain Morgan
Malibu Rum
Jose Cuervo
Jim Beam
Jack Daniels
Seagram's 7
Kahlua
Baileys
Club Cordials &
Liquors*



*\$18++ First Hour
\$24++ Two Hours
\$30++ Three Hours
\$34++ Four Hours*

Premium Bar

*Grey Goose
Patron
Casamigos
Tanqueray
Bombay Sapphire
Beefeater Gin
Johnny Walker Red
Crown Royal
Glen Livet
Hendricks Gin
Makers Mark
Johnny Walker Black
Glenfiddich
Seagram's 7
Specialty Wines*



*\$25++ First Hour
\$30++ Two Hours
\$35++ Three Hours
\$43++ Four Hours*

Banquet Beverage Pricing

*Domestic Beer \$5++
Imported Beer \$6 ++
House Wine \$7++
Premium Wine \$9++
Well Drinks \$6 ++
Call Drinks \$8 ++
Premium Drink \$10++*



Specialty Liberation

*Champagne Toast \$4++
Mimosa \$5++
Bloody Mary \$6++
White Wine Spritzer \$5++
Sangria / gallon \$65++
Rum Punch \$65++ per gallon*

Dessert Selections



Soup Selections

<i>Chef's Seasonal Soup</i>	\$4.95++
<i>Italian Wedding Soup</i>	\$4.95++
<i>Beef Barley Soup</i>	\$4.95++
<i>Tomato Bisque with Garlic Croutons</i>	\$4.95++
<i>Italian Sausage, Spinach, & Pasta</i>	\$4.95++
<i>French Onion Soup</i>	\$6.95++
<i>Apple Smoked Chicken & Corn Chowder</i>	\$5.95++
<i>Lobster Bisque</i>	\$9.95++
<i>Vegetable Minestrone</i>	\$4.95++
<i>Loaded Potatoes Soup</i>	\$5.95++

Desserts Station

<i>Assorted Ice Cream and Sorbet</i>	\$4.95++
<i>Key Lime Pie</i>	\$6.95++
<i>Chocolate Molten Cake with Vanilla Bean Ice Cream</i>	\$7.95++
<i>Assorted Cheesecake</i>	\$6.95++
<i>Strawberry Short Cake</i>	\$6.95++
<i>Warm Seasonal Fruit Cobbler with Vanilla Bean Ice Cream</i>	\$6.95++
<i>Bananas Foster Station</i>	\$9.95++
<i>Pick 3 Assorted Minis</i>	\$7.95++
<i>Eclairs, Cheesecakes Assorted (Carmel, Chocolate and Strawberry), Cream Puffs, Brownies (Choose one Peanut Butter, Walnut, Triple Chocolate) Carrot Cake, Chocolate Cake,</i>	
<i>Dessert items are subject to change.</i>	
<i>Each additional item add \$3</i>	

Chef Attended Stations \$75

All menu prices are subject to change without notice.

++ All food and beverages are subject to 23% service charge and 7% sales tax.

You are able to bring your own desserts. We will gladly cut and serve your cake for \$1 per person.

Special Event Chef Attended Carving Stations Add-On

All carving stations include Appropriate Condiments

	<i>Add to Entrée</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	\$9.95++
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	\$9.95++
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	\$18.95++
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	\$12.95++

Chef attended stations are subject to a \$75.00 fee per attendant

Special Event Attended Specialty Stations Add-On

	<i>Add to Entrée</i>
<i>Fajita Sauté Station:</i> with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Shrimp, Sour Cream and Salsa	\$12.95++
<i>Pasta Station:</i> with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce (shrimp: \$2 pp extra)	\$11.95++
<i>Stir Fry Wok Station:</i> with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces	\$15.95++
<i>Seafood Station</i> with Your Choice of: <ul style="list-style-type: none"> • <i>Gulf or Blue Point Oysters on the ½ Shell</i> • <i>Middle Neck Clams on the ½ Shell</i> • <i>Colossal Shrimp Cocktail</i> 	<i>Market</i>

Chef attended stations are subject to a \$75.00 fee per attendant

Special Event Display Stations Add-On

	<i>Add to Entree</i>
<i>Salad Bar Station:</i> Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan Cheese and Croutons	\$5.95++
<i>Caesar Salad Station:</i> Romaine Lettuce Tossed with Creamy Caesar Dressing and Topped with Parmesan Cheese and Garlic Croutons	\$5.95++
<i>Grilled Vegetable Station:</i> Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus	\$5.95++
<i>Anti-Pasta Salad Station:</i> Romaine Lettuce, Fresh Mozzarella Cheese, Parmesan, Pepperoni, Genoa Salami, Ham, Pepperoncini, Banana Peppers, Whole Olives, Grape Tomato, Roasted Garlic, Cucumber, Red Onion, Croutons, Balsamic and Italian Vinaigrette Dressings	\$9.95++

++ 23% Service Charge and 7% Sales Tax not included

**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 \$150 Bartender fee will be applied to all bars. No Shots are allowed with any open bar packages. 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.

Available upgrades through the venue/ Enhance your event!
 Minimum order \$550

\$7.50 each



\$175 Delivery Charge

\$8.50 each



\$175 Delivery Charge

\$6.00 each (Cover & Sash)



\$45 Delivery Charge



Upgraded Floor Length Table Linens Versus “In- House Everyday Venue Linens and Napkins”

Floor Length Table Linens, Napkins, & Chiavari Chair with
 Chair Sashes

From a Specialty Rental Company Partner.
 (More Color Selections and includes installation).
 Cost is additional

Everyday In House Linens, Napkins & Banquet Chairs
 (Small Color Selection, Not Floor Length)

Does not cost additional
 (standard with the venue rental rate)

