



EXPERIENCE THE UNFORGETTABLE

AT CARROLLWOOD COUNTRY CLUB





We at Carrollwood pride ourselves on our service to members and guests. We sincerely hope that you will take advantage of all the wonderful things that Carrollwood Country Club has to offer.

COCKTAIL HOUR

Begin the evening with a selection of delicious butler-passed hors d'oeuvres or stationary hors d'oeuvres display. The welcoming cocktail hour is included with Emerald or Sapphire packages.

BUTLER PASSED

Meatballs choice of Swedish, BBQ or Marinara Sauce
Chicken & Lemongrass Potstickers with Sweet Soy
Mini Beef Wellington with Horseradish Crème
Mini Crabcakes with Remoulade
Bacon Wrapped Scallops
Garlic & Herb Lamb Lollipop
Raspberry & Brie Puff
Vegetable Spring Roll with Sweet Chili
Falafel with Tzatziki Dip
Spanakopita
Chicken Satay with Peanut Sauce or Teriyaki
Asian Chicken Meatballs with Sweet Soy
Smoked Salmon Cucumber Round with Cusabi & Sweet Soy
Gulf Shrimp Cocktail Shooter with Lemon & Cocktail
Fried Mac N Cheese Bites
Prosciutto Wrapped Asparagus with Boursin
Crab Stuffed Mushrooms
Caramelized Onion & Feta Tart
Mini Pigs in a Blanket with Dijon Mustard
Mini Beef Empanada with Garlic Aioli
Crab Rangoon with Sweet Thai Chili
Ahi Poke Tuna Wonton with Wasabi Crème
Tomato & Mozzarella Bruschetta
Antipasto Skewer
Black 'n Blue Beef Crostini
Mini Cubanitos with Dijon Mustard

Minimum of 50 pieces per item required for all butler passed hors d'oeuvres options.
All food and beverage items are subject to applicable taxes and a 22% service charge.

COCKTAIL HOUR

continued

STATIONARY DISPLAYS

INCLUDED IN PACKAGE

Vegetable Crudit  with Roasted Red Pepper Dip & Hummus

International & Domestic Cheese & Crackers: Variety of Import & Domestic Cheese
Baguettes & Assorted Crackers, Seasonal Fruit & Berry Garnish

ADDITIONAL ENHANCEMENTS

Fresh Fruit Display with Yogurt Dipping Sauce

Balsamic Marinated Roasted Vegetables: Balsamic Marinated Grilled

Seasonal Vegetables with Focaccia Bread

Antipasto Display: Variety of Artisan Meats and Cheeses, Marinated Grilled Vegetables,
Marinated Black and Green Olives, Artichoke Hearts, Roasted Red Peppers.

Served with Aged Balsamic, Infused Olive Oils and Baguettes

Mediterranean Display: Tzatziki, Hummus, Olive Tapenade,

Marinated Artichokes, Stuffed Grape Leaves, Pita

Fiesta Board: Guacamole, Salsa, Pico de Gallo, Queso and Tortilla Chips

Buffalo Chicken and Bleu Cheese Dip: Served warm

with Celery, Carrots, and Tortilla Chips

Chilled Jumbo Shrimp Cocktail: Cocktail Sauce, Lemon Wedges, and Horseradish

Chicken Wing Platter: Choice of Buffalo or BBQ Sauce,

Ranch, Bleu Cheese, Carrots and Celery

Baked Wheel of Brie: Served warm with Apricot Jam,

Honey, Crackers and Toast Points

Old Bay Crab Dip: Served warm with Pretzel Sticks

Smoke Salmon Display: Capers, Diced Onions, Diced Eggs,

Cream Cheese, Lemons, and Crackers

Carrollwood Raw Bar: Gulf Shrimp & Raw Oysters, Cocktail Sauce,

Lemon, Mignonette Sauce, and Horseradish MKT Price

All food and beverage items are subject to applicable taxes and a 22% service charge.

RUBY BUFFET

Allow your guests to choose from a full spread of delicious sweet and savory options. Choice of one salad, two entrees, and two accompaniments.

SALADS

SELECT ONE

Carrollwood House Salad
Caesar Salad

ENTRÉE SELECTIONS

SELECT TWO

Tuscan Grilled Chicken with Sun-Dried Tomatoes, Artichokes, and Lemon Beurre Blanc
Chicken Scaloppini, choice of Marsala or Piccata
Chicken Athena, Chicken Breast stuffed with Sautéed Spinach, Feta Cheese, & Pine Nuts
Seared Salmon with choice of Honey-Soy Garlic Glaze, Lemon Butter Sauce, or Mango Salsa
Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico
Herbed Marinated Sirloin, Caramelized Onions, Brandy Cream
Char-Grilled Sirloin, with Shitake Mushroom Demi
Roasted Pork Loin with Cinnamon-Mustard Cream & Parsley
Red Wine Braised Boneless Short Rib
Cajun Pork Loin topped with Roasted Apples & Shallot Bourbon Sauce
Portabella Mushroom topped with Sautéed Spinach & Goat Cheese, Port Wine Reduction
Eggplant Parmesan with a la Vodka Sauce & Basil

STARCH

SELECT ONE

Au Gratin Potatoes
Roasted Red Potatoes
Traditional Mashed Potatoes
Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets
Steamed Vegetable Medley
Sautéed Green Beans and Carrots
Steamed Asparagus

If you would like to offer additional entrees, an additional \$5 per person will apply.
The Ruby Buffet includes warm rolls & butter, freshly brewed coffee, iced tea, and water.
All food and beverage items are subject to applicable taxes and a 22% service charge.

Due to Florida Health Code, unused Food or Beverages shall not be removed from the Clubhouse during events with Stationary Buffet Service. Food will be displayed for a maximum time of two hours.

EMERALD PLATED DINNER

Treat your guests to an elegant plated dinner. Choice of one salad, two entrees, and two accompaniments.

SALADS

SELECT ONE

Carrollwood House Salad
Caesar Salad

ENTRÉE SELECTIONS

Tuscan Grilled Chicken with Sun-Dried Tomatoes, Artichokes, and Lemon Beurre Blanc
Chicken Scaloppini, choice of Marsala or Piccata
Chicken Athena, Chicken Breast stuffed with Sautéed Spinach, Feta Cheese, & Pine Nuts
Seared Salmon with choice of Honey-Soy Garlic Glaze, Lemon Butter Sauce, or Mango Salsa
Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico
Herbed Marinated Sirloin, Caramelized Onions, Brandy Cream
Char-Grilled Sirloin, with Shitake Mushroom Demi
Roasted Pork Loin with Cinnamon-Mustard Cream & Parsley
Red Wine Braised Boneless Short Rib
Cajun Pork Loin topped with Roasted Apples & Shallot Bourbon Sauce
Portabella Mushroom topped with Sautéed Spinach & Goat Cheese, Port Wine Reduction
Eggplant Parmesan with a la Vodka Sauce & Basil

STARCH

SELECT ONE

Au Gratin Potatoes
Roasted Red Potatoes
Traditional Mashed Potatoes
Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets
Steamed Vegetable Medley
Sautéed Green Beans and Carrots Steamed
Asparagus

Menu Selection is due 14 days prior to your event. Escort cards and meal counts are due 10 days prior.

If you would like to offer additional entrees, an additional \$5 per person will apply.
The Emerald plated dinner includes warm rolls & butter, freshly brewed coffee, iced tea, and water.
All food and beverage items are subject to applicable taxes and a 22% service charge.



SAPPHIRE PLATED DINNER

Treat your guests to an elegant plated dinner. Choice of one salad, two entrees, and two accompaniments.

SALADS

SELECT ONE

Orchard Salad with Mixed Greens, Roasted Apples, Candied Walnuts, Goat Cheese Crumble, Raspberry Vinaigrette

Greek Salad with Iceberg Lettuce, Tomato, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta, Greek Dressing

Wedge Salad: Iceberg Lettuce, Blue Cheese Crumble, Chopped Bacon, Tomato, Blue Cheese Dressing

ENTRÉE SELECTIONS

SELECT TWO

Chicken Oscar, topped with Lump Crab and Asparagus, Traditional Hollandaise Sauce
Macadamia Nut Crusted Mahi, with a Mango Salsa

Salmon Wellington with a Citrus Hollandaise

Pork Tenderloin Au Poivre with Wine Reduction

Gorgonzola Petite Filet, topped with Panko Gorgonzola Crust

Portabella Mushroom, topped with Sautéed Spinach & Goat Cheese, Port Wine Reduction

STARCH

SELECT ONE

Au Gratin Potatoes

Roasted Red Potatoes

Traditional Mashed Potatoes

Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets

Steamed Vegetable Medley

Sautéed Green Beans and Carrots

Steamed Asparagus

Menu Selection is due 14 days prior to your event. Escort cards and meal counts are due 10 days prior

If you would like to offer additional entrees, an additional \$5 per person will apply.

The Sapphire plated dinner includes warm rolls & butter, freshly brewed coffee, iced tea, and water.

All food and beverage items are subject to applicable taxes and a 22% service charge.

ADDITIONAL ENHANCEMENTS

CHEF-ATTENDED STATIONS

Give your guests an exciting experience with chef-attended stations. 2 hours of service
\$150 chef attendant fee not included.

MAUI POKE STATION

Ahi Tuna, Salmon, Avocado, Chopped Onions, Tomatoes, Sesame Seeds, Cucumbers, Power Blend Greens, Shredded Lettuce, Fresh Mango, Baby Corn, Edamame, Coconut-Lime Vinaigrette, Sriracha Aioli, Honey-Soy Glaze, Rice

STREET TACO STATION

Grilled Chicken, Carne Asada, Sautéed Onions & Peppers, Sliced Jalapenos, Pico De Gallo, Shredded Lettuce, Corn Relish, Pickled Red Onions, Lime Wedges, Sour Cream, Avocado Ranch, Salsa, Shredded Cheddar Jack, Soft Corn and Flour Tortillas
Add Mahi Mahi | Add Guacamole

LITTLE ITALY STATION

Bowtie, Penne, Tortellini, Pesto, Pomodoro, Alfredo, Mushrooms, Broccoli, Onions, Spinach, Roasted Red Peppers, Artichokes, Garlic, Parmesan Cheese, Chicken, Meatballs
Add Shrimp or Scallops

BYO SLIDER STATION

Angus Beef Patties, Chicken Medallions, Caramelized Onions, Sauteed Peppers, Sauteed Mushrooms, Pickle Chips, Ketchup, Cole Slaw, Bacon Jam, Whole Grain Mustard, Garlic Aioli, BBQ Sauce, Homestyle Potatoes Chips, Ranch Seasoned Fries, Buns

MAC N CHEESE STATION

Cavatappi, Chicken, Pulled Pork, Baby Shrimp, Scallions, Bacon Bits, Broccoli, Mushrooms, Cheddar & Pepper Jack Cheese
Add Lobster

ASIAN INFUSION STATION

Chicken, Beef, Tofu, Shaved Celery, Shredded Carrots, Broccoli, Mushrooms, Scallions, Peppers, Edamame, Honey-Soy Glaze, Sriracha, Sweet Chilis, Rice

GOURMET SALAD STATION

Chopped & Mixed Greens, Tomato, Cucumber, Red Onion, Olives, Carrots, Shredded Cheddar Jack Cheese, Crumbled Feta, Herbed Croutons, Strawberries, Candied Pecans, Ranch, Caesar, and Balsamic Vinaigrette

POTATO BAR

Roasted Garlic Whipped Mashed Potatoes and Mashed Sweet Potatoes, or Idaho Baked Potato, Broccoli Florets, Chili, Chives, Sauteed Mushrooms, Sauteed Onions, Bacon Bits, Cheddar Jack Cheese, Brown Sugar, Marshmallows, Butter and Sour Cream

All food and beverage items are subject to applicable taxes and a 22% service charge.

ADDITIONAL ENHANCEMENTS CARVING STATIONS

Can be added to any menu package. Chef-attendant fee not included.
2 Hours of Service

Herb Roasted Turkey Breast with Dijonnaise, Pan Jus Gravy and Cranberry Jam

Pineapple-Honey Glazed Ham with Honey Mustard Aioli

Roasted Pork Loin with Cinnamon-Mustard Cream and Apple Bourbon Glaze

Salmon En Crouete with Champagne Dill Crème

Slow Roasted Prime Rib with Au Jus and Horseradish Cream

Angus Beef Tenderloin with Red Wine Demi and Bleu Cheese Crème

All food and beverage items are subject to applicable taxes and a 22% service charge.



LATE NIGHT BITES & SWEETS

End your night with these sweet
and savory options.

*One Selection Included
in Sapphire Package*

PRICE PER PERSON

Mini Chicken & Waffles

Pretzel Bites & Beer Cheese Dip

1972 Cheeseburger Slider and Fry Basket

Chicken Sliders and Fry Basket

Parmesan Truffle Fries

Tomato Bisque Shooter with
Grilled Cheese Bites

Mini Churros

Mini Red Velvet & Black Forest Parfaits

All food and beverage items are subject to
applicable taxes and a 22% service charge.



BEVERAGE SELECTIONS

Our beverage packages will help round out any of your menu selections.
Wedding Package Rates are for 4 hours of service.

BRONZE BAR

Chardonnay, Pinot Grigio, Cabernet, Merlot, Bud, Bud Light,
Coors Light, Miller Lite,
Michelob Ultra, Corona, and Heineken and Soda Package
Each additional hour

SILVER BAR

House Wine, Domestic and Import Bottles,
Tito's , Beefeater, Bacardi, Captain Morgan,
Jack Daniels, Jim Beam, Tres Agaves, Dewars and Soda Package
Each additional hour

PLATINUM BAR

House Wine, Domestic and Import Bottles,
Grey Goose Vodka, Tanqueray, Bacardi, Captain Morgan
Spiced Rum, Johnnie Walker Red, Makers Mark, Patron
Tequila, Crown Royal and Soda Package
Each additional hour

Couples' Signature Cocktail Additional On Request
Specialty Batch Drink priced per gallon, minimum of 3 gallons.
Bartender Fee will apply for any bar service.
One bartender is required per every 75 guests.

Cash and consumption bars are available upon request with a minimum spend.
All food and beverage items are subject to applicable taxes and a 22% service charge

The Club reserves the right to change out any brand listed in the above packages for a comparable brand.



CONTACT US TODAY

FOR YOUR PERSONALIZED CONSULTATION & TOUR

813-961-1381 x134 or catering@carrollwoodcc.com



CARROLLWOOD
COUNTRY CLUB • 1972

Carrollwood Country Club
13903 Clubhouse Drive
Tampa, FL 33618
(813) 961-1381
www.carrollwoodccevents.com