

CREATIVE CATERING

AT

ST. LUCIE TRAIL GOLF CLUB



ON & OFF-SITE MENU

TABLE OF CONTENTS

DINNER BUFFETS.....	PAGE 2,3,4,5, 6
PLATED DINNERS.....	PAGE 7
HORS D' OEUVRES	PAGE 8,9
FOOD STATIONS.....	PAGE 10
KID PARTY PACKAGES.....	PAGE 11
DESSERT PACKAGES.....	PAGE 12
BAR PRICING.....	PAGE 13
MISCELLANEOUS.....	PAGE 14
WEDDING CEREMONIES.....	PAGE 15

THE SELECT BUFFET

SALAD (CHOOSE 1)

GARDEN GREENS WITH CUCUMBERS, TOMATOES, RED ONIONS & CROUTONS

CLASSIC ROMANO CAESAR SALAD

ENTREES (CHOOSE 2)

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

SAUSAGE & PEPPERS

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

PARMESAN CRUSTED CHICKEN CUTLET

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CHICKEN SALTIMBOCCA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

EGGPLANT PARMESAN (VEG)

PEAR TORTELLINI (VEG)

ROAST BEEF AU JUS

MEAT LASAGNA

PENNE BOLOGNESE

PORK TENDERLOIN

SHRIMP ALFREDO

HONEY BAKED HAM

HOMEMADE MEATLOAF

OVEN ROASTED TURKEY

TILAPIA IN A LEMON BUTTER

ZITI WITH MEATBALLS

ANGEL HAIR IN RED CLAM SAUCE

BAKED ZITI WITH MOZZARELLA

CHEESE TORTELLINI (VEG)

VEGETABLE TORTELLINI (VEG)

PENNE PRIMAVERA (VEG)

VEGETABLE LASAGNA (VEG)

STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

BAKED POTATOE

VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GREEN PEAS

DESSERT (CHOOSE 1)

CARROT CAKE

GERMAN CHOCOLATE CAKE

BROWNIES

POUND CAKE

RED VELVET

BAKED COOKIES

FRESH ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

THE V.I.P. BUFFET

SALAD (CHOOSE 2)

MIXED FIELD GREEND WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES AND SLICED ALMONDS

GREEK SALAD WITH FETA CHEESE, CUCUMBERS, RED ONIONS, KALAMATA OLIVES & TOMATOES

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONIONS, SUGARED WALNUTS & CROUTONS

ENTREES (CHOOSE 3)

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

PARMESAN CRUSTED CHICKEN CUTLET

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

CHICKEN SALTIMBOCCA

EGGPLANT PARMESAN (VEG)

VEGETABLE LASAGNA (VEG)

PENNE PRIMAVERA (VEG)

ROAST BEEF AU JUS

MEAT LASAGNA

PENNE BOLOGNESE

SAUSAGE & PEPPERS

ANGEL HAIR IN RED CLAM SAUCE

HONEY BAKED HAM

OVEN ROASTED TURKEY

TILAPIA IN A LEMON BUTTER

MAHI-MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

SOLE STUFFED WITH CRAB & SCALLOPS

GROUPER PINA COLADA

PEAR TORTELLINI (VEG)

CHEESE TORTELLINI (VEG)

STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

WHITE RICE

VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GRILLED ASPARAGUS

DESSERT

ASSORTED GOURMET PETITE FOURS

GOURMET ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

THE PREMIUM BUFFET

SALAD (CHOOSE 3)

FRESH MOZZARELLA & TOMATO DRIZZLED WITH A BALSAMIC GLAZE

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES, SLICED ALMONDS

MOZZARELLA & TOMATO CAPRESE

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONION, SUGARED WALNUTS & CROUTONS

ENTREES (CHOOSE 4)

JUMBO LUMP CRAB CAKES

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

PARMESAN CRUSTED CHICKEN CUTLET

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

CHICKEN SALTIMBOCCA

EGGPLANT PARMESAN

VEGETABLE LASAGNA (VEG)

PEAR TORTELLINI (VEG)

FILET MIGNON MEDALLIONS

ROAST BEEF AU JUS

MEAT LASAGNA

PRIME RIB CARVING STATION

SAUSAGE & PEPPERS

HOMEMADE MEATLOAF

HONEY BAKED HAM

OVEN ROASTED TURKEY

TILAPIA IN A LEMON BUTTER

MAHI MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

FLOUNDER STUFFED WITH CRAB

ZITI WITH MEATBALLS

PENNE PRIMAVERA (VEG)

CHEESE TORTELLINI (VEG)

STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

WHITE RICE

VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GRILLED ASPARAGUS

DESSERT

ASSORTED GOURMET PETITE FOURS & BAKED COOKIES

GOURMET ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

THE BBQ BUFFET
(AVAILABLE SUNDAY-FRIDAY ONLY)

ENTREES (CHOOSE 2)

BBQ CHICKEN QUARTERS
BBQ CHICKEN (BONELESS)
SIMPLE GRILLED ITALIAN CHICKEN
FRIED CHICKEN
PULLED PORK
HOT DOGS
GRILLED HAMBURGERS

SIDES (CHOOSE 3)

MAC & CHEESE
COLE SLAW
POTATO SALAD
MACARONI SALAD
PASTA SALAD
CAESAR SALAD
HOUSE SALAD
BAKED BEANS
FRESH FRUIT
CORN ON THE COB
ASSORTED CHIPS
TEXAS CHILI

FRESHLY BAKED COOKIES

LEMONADE, SWEET ICED TEA AND WATER INCLUDED

BUFFET INCLUDES KETCHUP, MUSTARD, SAUERKRAUT AND ALL THE FIXINGS!

Food Station Package

Choose (4) Stations

PASTA STATION

ZITI AND BOWTIE PASTA WITH YOUR GUESTS CHOICE OF VODKA, ALFREDO OR MARINARA SAUCE. SELECTION OF CHICKEN, MEATBALLS, SAUSAGE, ROASTED GARLIC, MUSHROOMS, BROCCOLI, SPINACH, PARMESAN CHEESE, TOMATOES, ARTICHOKE AND FRESH BASIL

CARVING STATION

YOUR CHOICE OF SIRLOIN ROAST BEEF, HONEY BAKED HAM OR TURKEY. SERVED WITH ACCOMPANYING SAUCES AND FRESH ROLLS

PRIME RIB CARVING STATION

SERVED WITH CREAMY HORSERADISH, SPICY MUSTARD AND FRESH ROLLS
APPETIZER OR ADD-ON ENTRÉE PRICE: \$ 5.95 PER PERSON ++

FAJITA STATION

GRILLED BEEF AND CHICKEN SERVED WITH GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, FLOUR TORTILLAS AND TACOS

POTATO BAR EXTRAVAGANZA

BAKED IDAHO'S AND MASH POTATOES WITH BACON, CHIVES, BROCCOLI, CHEDDAR CHEESE, SOUR CREAM AND BUTTER

SUPER SUSHI STATION

AN ASSORTMENT OF TUNA, WHITEFISH, SALMON AND EEL SUSHI ROLLS SERVED WITH GINGER, WASABI AND SOY SAUCE

TAILGATE STATION

BUFFALO CHICKEN WINGS, POPPERS, HOT DOGS AND FRENCH FRIES
SERVED WITH NACHOS AND CHEESE

MAC AND CHEESE STATION

CREAMY MAC AND CHEESE SERVED WITH ALL YOUR FAVORITE TOPPINGS!
CHICKEN, SAUSAGE, MEATBALLS, BACON, SPINACH, MUSHROOMS, HERBED BREAD CRUMBS, TOMATO'S

PLATED SERVICES

SALAD (CHOOSE 1)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES, SLICED ALMONDS AND GORGONZOLA CHEESE

FRESH MOZZARELLA & TOMATO CAPRESE

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONION, SUGARED WALNUTS & CROUTONS

ENTREES

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

CHICKEN STUFFED WITH BROCCOLI & CHEESE

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

CHICKEN SALTIMBOCCA

EGGPLANT PARMESAN (VEG)

VEGETABLE LASAGNA (VEG)

PENNE PRIMAVERA (VEG)

ROAST BEEF AU JUS

MEAT LASAGNA

PENNE BOLOGNESE

SAUSAGE & PEPPERS

HOMEMADE MEATLOAF

HONEY BAKED HAM

OVEN ROASTED TURKEY

JUMBO LUMP CRAB CAKE

MAHI-MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

SOLE STUFFED WITH CRAB & SCALLOPS

GROUPEL IN PINA COLADA

PEAR TORTELLINI (VEG)

CHEESE TORTELLINI (VEG)

STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

WHITE RICE

VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GRILLED ASPARAGUS

DESSERT (CHOOSE 1 CAKE OR COOKIES)

COCONUT BUTTER CREAM CAKE

VANILLA CAKE

GERMAN CHOCOLATE CAKE

BROWNIES

CARROT CAKE

POUND CAKE

RED VELVET

BAKED COOKIES

GOURMET ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

HAND-PASSED APPETIZERS

FRESH VEGETABLE CRUDITÉ

MOZZARELLA AND HONEY HAM ON FOCACCIA BREAD

ROAST BEEF CROSTINI ON FOCACCIA BREAD

CHICKEN GORGONZOLA IN A CRISPY PHYLLO CUP

SPINACH & ARTICHOKE IN A CRISPY PHYLLO CUP

BAKED BRIE, RASPBERRY & NUT BITES

HONEY BARBACUE COCKTAIL MEATBALLS

MINI CRAB CAKES WITH POMMERY MUSTARD

CHILLED JUMBO SHRIMP COCKTAIL

COCONUT SHRIMP WITH ORANGE MARMALADE

MOZZARELLA & TOMATO CAPRESE SKEWERS

SWEET PEAR & CHEESE TORTELLINI BITES

HOMEMADE BRUSHETTA ON TOAST POINTS

SWEET & SPICY SAUSAGE WITH DIJON MUSTARD

CHICKEN TERIYAKI BITES

FRIED CALAMARI WITH MARINARA

PORK POT STICKERS

MOZZARELLA STICKS WITH MARINARA

BEEF WELLINGTON WITH A HORSERADISH CREAM

CRISPY GRILLED CHEESE SQUARES SERVED OVER WARM TOMATO SOUP COCKTAIL

MEXICAN SANTE FE STYLE DIP SERVED IN A CRISPY PHYLLO SHELL

BBQ PULLED PORK CROSTINI TOPPED WITH SWEET SLAW

SMOKED NOVA SALMON WITH CREAM CHEESE, ENGLISH CUCUMBER & MICRO-DILL

CRISPY BUFFALO CHICKEN PHYLLO BITES

CHEESEBURGER PHYLLO BITE

ADDITIONAL APPETIZER SELECTIONS

FRUIT, CHEESE & CRACKER DISPLAY

A DIVINE DISPLAY OF SEASONAL FRUIT. ASSORTED CHEESES AND CRACKER ASSORTMENT

ANTIPASTO DISPLAY

SALAMI, CAPPICOLA, SMOKED HAM, PROVOLONE & MOZZARELLA CHEESE, TOMATOES, PEPPERONCINIS, OLIVES, ASSORTED CRACKRES AND BREADSTICKS SERVED WITH BALSAMIC VINAIGRETTE

CHARCUTERIE DISPLAY

A DIVINE DISPLAY OF CURED MEATS, CHEESES, OLIVES, FIGS, HONEY, NUTS, GRAPES, APPLE SLICES, CRACKERS, BANQUETTES & BREADSTICKS

SEAFOOD DISPLAY

AM ASSORTMENT OF REGIONAL SEAFOOD INCLUDING JUMBO SHRIMP, COCKTAIL BLUE CRAB CLAWS, CLAMS ON THE ½ SHELL AND MUSSELS

LOLLYPOP LAMBCHOPS

TENDER LAMBCHOPS GRILLED TO PERFECTION SEASONED WITH FRESH ROSEMARY & GLAZED WITH A BALSAMIC REDUCTION

FOOD STATIONS

(MAY BE ADDED TO ANY DINNER PACKAGE)

PASTA STATION

ZITI AND BOWTIE PASTA WITH YOUR GUESTS CHOICE OF VODKA, ALFREDO OR MARINARA SAUCE. SELECTION OF CHICKEN, MEATBALLS, SAUSAGE, ROASTED GARLIC, MUSHROOMS, BROCCOLI, SPINACH, PARMESAN CHEESE, TOMATOES, ARTICHOKE AND FRESH BASIL

CARVING STATION

YOUR CHOICE OF SIRLOIN ROAST BEEF, HONEY BAKED HAM OR TURKEY. SERVED WITH ACCOMPANYING SAUCES AND FRESH ROLLS

PRIME RIB CARVING STATION

SERVED WITH CREAMY HORSERADISH, SPICY MUSTARD AND FRESH ROLLS

FAJITA STATION

GRILLED BEEF AND CHICKEN SERVED WITH GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, FLOUR TORTILLAS AND TACOS

POTATO BAR EXTRAVAGANZA

BAKED IDAHO'S WITH BACON, CHIVES, BROCCOLI, CHEDDAR CHEESE, SOUR CREAM AND BUTTER

SUPER SUSHI STATION

AN ASSORTMENT OF TUNA, WHITEFISH, SALMON AND EEL SUSHI ROLLS SERVED WITH GINGER, WASABI AND SOY SAUCE

CHILDREN PARTY PACKAGES

THE SUPER SWEET SIXTEEN

CHICKEN FINGERS, HAMBURGER SLIDERS, BBQ HONEY MEATBALLS, SPINACH & ARTICHOKE DIP, MOZZARELLA STICKS, POTATO CHIPS, PRETZELS, BAKED COOKIES AND FRUIT PUNCH

THE FAJITA PARTY

MINI QUESADILLAS, CHIPS & SALSA, GRILLED BEEF AND CHICKEN SERVED WITH YOUR GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, TACOS AND FLOUR TORTILLAS. SERVED WITH BAKED COOKIES AND FRUIT PUNCH

TAILGATE STATION

BUFFALO CHICKEN WINGS, POPPERS, HOT DOGS AND FRENCH FRIES
SERVED WITH NACHOS AND CHEESE

MAC AND CHEESE STATION

CREAMY MAC AND CHEESE SERVED WITH ALL YOUR FAVORITE TOPPINGS!
CHICKEN, SAUSAGE, MEATBALLS, BACON, SPINACH, MUSHROOMS, HERBED BREAD CRUMBS,
TOMATO'S

SWEET PACKAGES

VIENNESE TABLE

A BEAUTIFUL DISPLAY OF NAPOLEONS, MOUSSES, PETIT FOURS, CRÈME BRULÉE, TARTS, ITALIAN COOKIES, MACAROONS AND MORE!



CANDY BAR AND SNACK STATION

AN ASSORTMENT OF MINI CANDY BARS, HARD CANDY, SWEET TREATS, BROWNIES AND MUCH MORE! INCLUDES TABLE DÉCOR & BAGS

OLD- FASHIONED ICE CREAM STATION

CREATE YOUR VERY OWN CUSTOM SUNDAE! YOUR CHOICE OF VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM WITH HOT FUDGE, CARMEL SAUCE, STRAWBERRY, CHOCOLATE CHIPS, HEATH BAR BITS, REECE'S PEANUT BUTTER CUPS, SPRINKLES, M & M'S, CRUSHED OREOS, WHIPPED CREAM & CHERRIES!

SMOOTHIE STATION

NON-ALCOHOLIC PINA COLADA, STRAWBERRY DAIQUIRI, BANANA, PINEAPPLE AND ORANGE SMOOTHIES.....MADE TO ORDER!

BAR OPTIONS

4 HOURS "WELL BRAND" OPEN BAR:

VODKA, WHITE & DARK RUM,
GIN, WHISKY, BOURBON, SCOTCH,
TEQUILA, RED WINE, WHITE WINE,
MOSCATO, MIC ULTRA, BUD LIGHT,
YUNGLING, SODA & ICE TEA

4 HOURS "CALL BRAND" OPEN BAR:

TITIOS, BACARDI, CAPTAIN, MALIBU, JACK
TANQUERAY, JOSE CUERVO, DEWARS, CROWN ROYAL
CANDIAN CLUB, V.O., SEGRAMS 7, CABERNET, CHARDONNAY
& MOSCATO, MIC ULTRA, BUD LIGHT, YUENGLING,
SODA & ICE TEA

4 HOURS BEER, WINE AND SODA ONLY

2 HOURS "WELL BRAND" OPEN BAR

2 HOURS "CALL BRAND" OPEN BAR

2 HOURS "BEER, WINE, SODA" ONLY

CHAMPAGNE TOAST

SPARKING CIDER TOAST

CASH BAR OPTION IS AVAILABLE

Our Rental Fee Includes

On-Site Event Coordinator
Round Tables
Cake, Gift, Sweetheart Table
Standard Tan Banquet Chairs
Tables Linens
Polyester Linen Napkins (choice of 20 colors)
Table Centerpieces
Silverware & China
Servers & Staff
Lakeside Terrace Patio
Cake Cutting
LCD Projector & Screen
Complimentary Parking

Additional Decorative Details

Wall draping with up-lighting
Room up-lighting only
Chair covers with sash
Chivari chairs (clear, dark mahogany, silver, gold, white)



Children Packages

Kids 12 & under are ½ of the adult package price and has their choice of the adult buffet food or chicken fingers with fries

Please Note

A 20% service charge and 7% Sales Tax is added to your total invoice. this service charge is applied to cover operating expenses related to your event

Special Meal Requests

Vegetarian & vegan meals are available upon request. If you or your guests have any other dietary restrictions, please consult with Karyn.

LAKESIDE CEREMONY OPTION



INCLUDES:

Colonnade Arch

White Chairs

Ceremony Rehearsal

Day of Coordination

Extra 1 Hour of Rental Time

Please Note:

Client must provide own pastor or officiant