

DELRAY BEACH GOLF CLUB

LUNCH CATERING MENU



LUNCHEON SALADS



All Salads are \$21.95 Per Person

Salads come with Rolls and Butter along with Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea along with Dessert.

CLASSIC CAESAR SALAD

Crispy Romaine Lettuce tossed with Classic Homemade Caesar Dressing, Fresh Parmesan Cheese, and Crunchy Croutons. Your choice of Grilled or Blackened Chicken. Add Shrimp for \$3.95 per person.

DELRAY TRIO SALAD

Albacore Tuna Salad, Egg Salad, and Homemade Chicken Salad over Tossed Garden Greens, with Grape Tomatoes, Olives, Cucumbers, Red Onion and Alfalfa Sprouts. Served with your Choice of Dressing

THAI CHICKEN SALAD

Spicy Thai Marinated, Grilled Boneless Chicken Breast over Mixed Greens with Sesame Seeds, Snow Peas, Peppers, Alfalfa Sprouts, Red Onion, and Crispy Won Tons

BERRY GOOD CHICKEN SLAD

Romaine Lettuce topped with Citrus Grilled Chicken, Strawberries, Blueberries, Dried Cranberries with Roasted Pecans, Poppy Seeds, and Citrus Vinaigrette Dressing

CHEF'S SALAD

Mixed Greens with Cucumbers, Tomatoes, Avocado, Hard-Boiled Egg, Swiss and Cheddar Cheese, Ham and Turkey. Served with your Choice of Dressing.

DESSERTS

(Select One)

Key Lime Pie
Assorted Cookies
Fresh Fruit

Chocolate Cake
Carrot Cake

PLATED LUNCHEONS



All Plated Lunches are Served with Seasonal Vegetables, Chef's Choice of Rice or Potato, Fresh Rolls and Butter.

Beverages include Fresh Brewed Coffee, Decaffeinated Coffee, Selected Hot Teas, and Iced Tea. Add \$2.25 per person for Twice Baked Potatoes.

SALAD

(Select One)

Mixed Green Salad with Choice of Dressing
Traditional Caesar Salad

ENTREES

SHRIMP AND GRITS

26.95 Per Person

Creamy Cheesy Grits topped with Fresh Shrimp and Homemade Gravy. Served with Cornbread.

RED BEANS AND RICE

24.95 Per Person

A Cajun tradition. Red Kidney Beans, Sausage, Bay Leaves, Bell Pepper, Celery, and Onion are cooked with Creole spices and served with White Rice and Cornbread.

CHICKEN MARSALA

\$23.95 Per Person

Sauteed Boneless Skinless Chicken Breast finished in a Marsala Mushroom Sauce.

CHICKEN FRANCAISE

\$23.95 Per Person

Parmesan Egg Battered Boneless Chicken Breast sauteed to a Gold Brown and finished in a Lemon Butter Sauce

CHICKEN PARMESAN

\$23.95 Per Person

Boneless Skinless Chicken Breast Lightly Pounded and Breaded, topped with Homemade Marinara Sauce and Mozzarella Cheese. Served with Linguini.

EGGPLANT PARMESAN

\$23.95 Per Person

Lightly Breaded and Topped with Homemade Marinara Sauce and Mozzarella Cheese.

POACHED SALMON

\$26.95 Per Person

Court Bouillion Poached Salmon finished with a Creamy Dill Sauce

GRILLED NY STRIP STEAK

\$29.95 Per Person

Marinated and Trimmed 6 oz. NY Strip Steak. Served with Bordelaise Sauce or Fire Roasted Red Pepper Coulis



ADDITIONAL SELECTIONS AVAILABLE UPON REQUEST

DESSERTS



Assorted Cookies

Chocolate Cake

Fresh Fruit

Apple Pie

Key Lime Pie

Ice Cream Sundae Bar

All prices are subject to a 20% service charge and a 7% Sales tax. All prices are subject to change without notice.



LUNCHEON BUFFETS

Minimum 50 Adults

THE SALAD BAR

\$22.95 Per Person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Mixed Greens with Fresh Toppings and Assorted Dressings.

Albacore Tuna Salad

Homemade Chicken Salad

Dijon Egg Salad

Vegetable Rotini Salad

Dill Pickles Spears

Seasonal Fresh Florida Fruit Salad

Assorted Fresh Breads and Rolls

Brownies and Cookies

THE DELRAY DELI

\$22.95 Per Person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Mixed Greens with Fresh Toppings and Assorted Dressings

Sliced Roast Beef, Ham, and Roasted Turkey Breast

Southern Style Potato Salad

Fresh Coleslaw

Green Leaf Lettuce, Vine Ripe Tomatoes and Sliced Red Onion

Condiments and Dill Pickle Spears

Assorted Fresh Breads and Rolls

Apple Pie and Chocolate Cake

ITALIAN BUFFET

Minimum 50 Adults

\$22.95 Per Person

SALAD

(Please Choose One)

Traditional Caesar

Tomato Basil Salad With Garlic Bread

Italian Pasta Salad

ENTREES

(Please Select One)

Additional entrée \$4.00 Per Person

All Accompanied by

Choice of Pasta: Rotini, Penne, Bow Tie or Linguine

CHICKEN PARMESAN

Boneless Chicken Breast, Lightly Pounded and Breaded, Topped with Homemade Marinara Sauce and Mozzarella Cheese.

EGGPLANT PARMESAN

Lightly Breaded and topped with Homemade Marinara sauce and Mozzarella Cheese.

TILAPIA ALA DELRAY

Fresh Sauteed Tilapia topped with Artichoke Hearts, Roasted Red Peppers and Finished with a Lemon Butter White Wine Sauce.

EGGPLANT SAUSAGE

CASSEROLE

Penne Pasta with Eggplant Italian Sausage, Tomatoes, Ricotta and Mozzarella Cheese.



DESSERT

(Select One)

Mini Cheesecakes

Double Drizzled Biscotti

Tiramisu

Cannoli



THE COOKOUT

(Minimum 50 Adults)

SALADS

(Select One)

- Mixed Greens with Choice of Dressing
- Traditional Caesar Salad

ACCOMPANIMENTS

(Select Two)

- Southern Style Potato Salad
- Homemade BBQ Beans
- Fresh Coleslaw
- Pasta Salad

BACKYARD GRILLING

\$25.95 Per Person

Hebrew National All-Beef Hot Dogs and Charbroiled Burgers

Served with:

Assorted Sliced Cheese, Green Leaf Lettuce, Vine Ripe Tomatoes, Sliced Red Onion, Assorted Potato Chips, Dill Pickle Spears, Bakery Fresh Brioche Buns

RIBS AND CHICKEN COMBO

\$29.95 Per Person

Slow Cooked Baby Back Ribs and Glazed with our House BBQ Sauce

DESSERT

(Select Two)

- | | |
|------------------------------|---------------------|
| Watermelon Slices | Fresh Fruit Cobbler |
| Assorted Fresh Baked Cookies | Bread Pudding |

CUSTOM LUNCH BUFFET

(Minimum 50 Adults)

\$30.95 Per Person

SALADS

(Select One)

Mixed Greens with Choice of Dressing

Traditional Caesar Salad



ENTREES

(Select Two)

TILAPIA ALA DELRAY

Fresh Sauteed Tilapia topped with Artichoke Hearts, Roasted Red Peppers, and Finished with a Lemon Butter White Wine Sauce.

TILAPIA FRANCAISE

Parmesan Egg Battered Tilapia Sauteed to a Golden Brown and topped with a Lemon Butter Sauce.

POACHED SALMON (ADD \$2.00)

Court Bouillion Poached Salmon finished with a Creamy Dill Sauce

ROASTED SIRLOIN (ADD \$2.00)

Thinly Sliced sirloin of Beef, cooked Medium Rare with Homemade Au Jus

CHICKEN MARSALA

Boneless, Skinless chicken Breast Sauteed with Mushrooms, Marsala Sauce. Served over Penne Pasta.

CHICKEN FRANCAISE

Parmesan Egg Battered Boneless Chicken Breast Sauteed to a Gold Brown and finished with a Lemon Butter Sauce.

CHICKEN PARMESAN

Boneless Chicken Breast lightly pounded and Breaded, Topped with Homemade Marinara Sauce and Mozzarella Cheese. Served over Penne Pasta.

EGGPLANT PARMESAN

Lightly breaded and Topped with Homemade Marinara Sauce and Mozzarella Sauce

SIDE DISHES

(Select Two)

Fresh Seasonal Vegetable Medley
Green Bean Almondine
Oven Roasted Potatoes with Roasted Garlic
Rice Pilaf with Fresh Herbs
White Basmati Rice

DESSERT

(Select One)

Key Lime Pie
Fresh Baked Apple Pie
Triple Chocolate Cake
Fresh Fruit



All Prices are Subject to a 20% service Charge and 7% sales tax.
All Prices are Subject to Change Without Notice

DELRAY BEACH GOLF CLUB

GENERAL TERMS AND CONDITIONS OF CONTRACT

PERFORMANCE AND FORCE MAJEURE:

Delray Beach Golf Club (Club) will make its best effort to ensure a successful event. If Club obligations under this agreement are not met for any reason beyond our control, Club is held harmless, failure is completely excused, and the agreement may be canceled by returning Client's deposit in full. The following is a partial list of events, which, if they occur, could be considered reasons beyond our control: strikes; labor disputes; accidents; government restrictions on travel, goods, or supplies; act of war; or acts of God.

GUARANTEE:

The client is responsible for 100% of the final guarantee given five (5) business days prior to the event. A meal breakdown (for events offering choice of entree) is required no later than five (5) business days prior to the function date. This will be considered a guarantee and NOT SUBJECT TO REDUCTION OR CHANGE.

If a meal guarantee is not given, the Club will set the final count based on the last written estimated count, or the actual number attending, whichever is greater. In the event a final guarantee is not given, the Club cannot guarantee sufficient meals for any guest above the last written guarantee.

If the guaranteed changes, the Club reserves the right to change the contracted function room.

ALCOHOLIC BEVERAGES:

The Florida Division of Alcoholic Beverages and Tobacco regulates the sale and service of alcoholic beverages. The Club is responsible for the administration of these regulations and reserves the right to refuse service to anyone. Club policy is that no outside alcoholic beverage or food be brought into the Club for any function. The Club will not serve alcoholic beverages to anyone under the age of 21 years per Florida law and reserves the right to ask for proper identification for anyone. Delray Beach Golf Club will refuse to sell or serve alcohol to any visibly intoxicated person.

SERVICE CHARGE AND SALES TAX:

The Club will apply a mandatory 20% service charge to all catered functions. All meal functions under twenty (20) guests will incur an additional charge of \$2 per person. Sales tax will be charged based on Florida Department of Revenue regulations and any applicable Palm Beach County additional tax.

Clients claiming exemption from sales tax must provide a current Consumer's Certificate of Sales Tax Exemption (Fla. Dept. of Revenue Form DR-14), or sales tax will be charged.

SECURITY AND CLEANING:

The Club will not be liable for any lost, stolen, or damaged property brought onto Club property by the Client, the Client's guests, or the Client's vendors. The Client will be assessed for any damage to Delray Beach Golf Club by the Client's guests or the Client's vendors. Delray Beach Golf Club will accept no responsibility for items delivered that are to be held for clients prior to functions. The Club will assess a \$50.00 cleaning fee to all events over 75 people.

The client will properly supervise any children/youth attending or participating in an event. Additional security is required for any youth-oriented event (i.e., bar/bat mitzvah, teen dance, graduation party, etc.) to be supplied by the Client. Youth oriented events are subject to a \$100.00 cleaning fee.

DÉCOR, SIGNAGE AND ENTERTAINMENT:

Client is responsible for the actions of any person, including guests, vendor and/or company hired by the Client, and will assure that any person involved in the planning and execution of this event abides by the terms of this agreement. Damage to the premises caused by Client will result in the assessment of damages as full responsibility of the Client.

All décor, signage or exhibits brought onto the Club premises must be pre-approved. All décor displays and exhibits must conform to the City of Delray Beach Fire Code. No items may be attached to any wall, ceiling, floor or window with tape, glue, adhesives of any kind, tacks, nails, staples, or screws. The client will assume all responsibility for any damage to the premises by such items. Glitter, confetti, silly string, rice, or birdseed is not permitted inside rooms or on Club grounds. Wedding parties may throw rose petals.

The names and contact information of all outside vendors must be registered with the Club. Vendors will be allowed on the premises two (2) hours prior to an event unless other arrangements have been made.

All décor, signage or exhibits must be removed immediately following the event. The Club will not be responsible for any items, or loss or damage to items personal or rental, left by Client or Client's contracted vendors, either before, during, or after the event.

DEPOSIT AND BILLING:

A non-refundable deposit and signed contract are required within seven (7) business days of a hold on a date for all events. If deposit and contract are not received in a timely fashion, the Club reserves the right to remove the event from the calendar and book another event on that date.

For parties with an estimated total over \$2,500: A \$500 deposit is required; fifty percent (50%) of the estimated balance is due ninety (90) days prior to the event; the remaining balance is due five (5) business days prior to the event, along with the final guarantee and menu count.

For parties with an estimated total under \$2,500: A \$150 deposit is required; full payment of the balance is due the day of the event. Final guarantee and menu count is due five (5) business days prior to the event.

There will be an overtime charge of \$2.00 per person for events exceeding the contractual time limit.

Methods of payment: cash, check, major credit card

CANCELLATION:

The deposit will be applied to the Client's Master Account and is non-refundable. Client may request deposit refund for extenuating circumstances in writing 180 days prior to the event. Any refund granted will be fifty percent (50%) of the deposit on file, balance applied to administrative costs.