

Special Event Planning Guide

Planning your special event can be a fun experience when you work with our knowledgeable staff. For your convenience, we prepared this Special Event Planning Guide to help you through the planning process. If you have questions, just ask! We are here to assist you.

General Guidelines for Private Functions

The Club is delighted to host you and your guests. We are proud of our facility, excellent cuisine, and our staff of professionals who will do their best to make your event successful.

The Board of Directors of the Club has established the following guidelines for private functions held at the Club. These guidelines will not only ensure that your private function is more enjoyable but will make the experience of other members and their guests enjoyable as well.

Member-Sponsored Events: A written note to the General Manager granting sponsorship on behalf of your guest is required. When sponsoring a function, a member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt incurred by the function. All Special Events will be charged to the Member's account for any and all charges pertaining to the event. Special account arrangements may be made with the General Manager's approval.

Decorations: Decorations are important to create ambiance and setting just the right mood for your guests. The General Manager and assistants can make arrangements for your floral needs or work with a designer of your choice. We ask that all decorations be confined to the room reserved for your function. All decorations must be limited to tabletop or freestanding displays that do not require attachment to the walls or furniture. Additionally, the Club is not responsible for parts of cake displays. All decorations and cakes should be delivered the day of your function and removed upon departure. The Club will not assume any responsibility for any loss or damage to any merchandise or articles left at the Club prior to, during, or following any function. No leftover food or beverage may be removed from the clubhouse (with exception of wedding cakes).

Menu Selections and Pricing: All arrangements for food and beverage must be made through the Club. A special party menu is required for all Special Events. A minimum of twenty-five (25) people is required for buffet service. A party of 25 and under is allowed to order from the menu. Split menu (choice of two entrees) may be selected by a maximum of 40 people. Multiple choice entrée selections are based on management approval. The host will be responsible for distinguishing guest's choices. All State and local laws governing the sale and consumption of alcoholic beverages will be strictly enforced. All prices are subject to change without notice. In accordance with State of Texas Health Department regulations, Special Events food cannot be removed after a function. Suggested menus for a variety of functions are found within this brochure. We are happy to adjust any menus to meet your individual needs and desires. A Service Charge of 18% and 6.25% Sales Tax will be added to all Food and Beverage charges. If your group is tax exempt, a copy of the tax-exempt form must be faxed or mailed in advance of the engagement.

Rooms: To ensure that your function is indeed "private", Club rules require that all activities be confined to your reserved room(s). All private function rooms scheduled during the day must conclude by 5pm. Evening functions may begin at 6pm and must conclude by the scheduled closing time of the Club. The Club reserves the right to reassign your room if the guarantee drops below or increases beyond the capacity of the room

reserved. As a reminder, the Lounge Bar is for Club Members and their guests use only. If you desire a private bar or cocktail service this can be arranged for you.

Accommodations:

<u>Room</u>	Maximum Seating**	<u>Stand up**</u>	<u>Dimensions</u>
Sue Wasson Room	30	45	x '
Riviera Room	70	100	x '
Venetian Room	70	100	
Ballroom	275	500	' x '
Back Patio	50	100	' x '
The Poolside Patio	60	80	'x' (each)

** Seating varies according to table arrangements

Fees: Facility Fees are not charged for Member events.

Facility Fee for Non-Member – Member Sponsored Events:

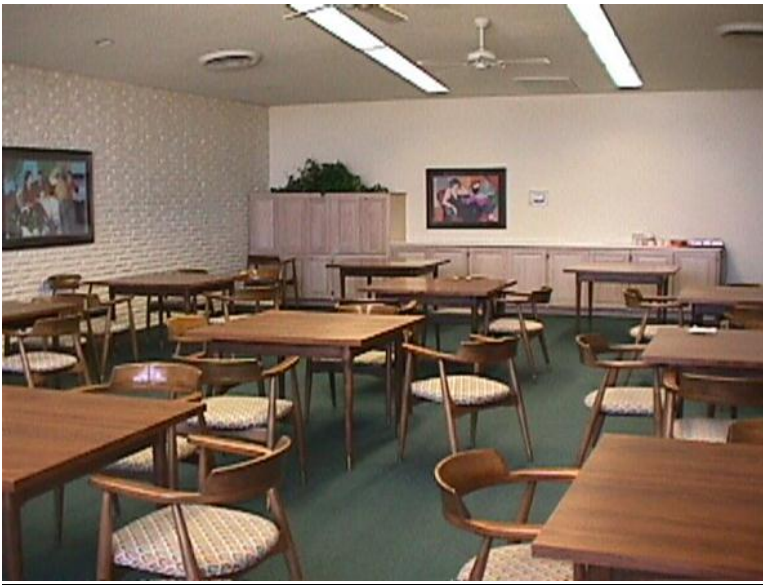
Wasson Room	Non-Member \$50.00
Rivier Room	Non-Member \$100.00
Venetian Room	Non-Member \$100.00
The Pool side Patio	Non-Member \$50.00 plus \$25.00 per hour for lifeguard
Back Patio	Non-Member \$50.00
The Ballroom	Non-Member \$350.00
Dance Floor	\$150.00
Whole Club	\$500.00



Member-sponsored gatherings must pay the facility fee at the time of booking the Club, as a non-refundable deposit.

Guarantees: Final guarantee of expected attendance is due 48 hours prior to the scheduled function and 72 hours in advance for function held on Sundays or Tuesdays. If a guarantee count is not received, your last count received will be considered the final count.

YOU WILL BE CHARGED FOR THAT COUNT.



Cancellation Policy:

<u>Room</u>	<u>No Charge</u>	<u>50%</u>	<u>75%</u>	<u>100%</u>
Ballroom	90 days	60 days	30 days	Less than 30 days
Rivier Room	60 days	30 days	15 days	Less than 15 days
Venetian Room	30 days	15 days	7 days	Less than 7 days

Price of room rental!

All charges subject to General Manager’s discretion.

Services

Total Coordination

We are available to assist you with planning all the details of your event. We can arrange for decorated cakes, centerpieces, dance floor, a stage, entertainment, theme Special Events, flowers, ice carvings, audio/visual equipment, valets, restroom attendants and other special requirements. We also maintain a list of reliable local providers.

Menu Planning

Accurate and timely menu planning is essential. Your communication and cooperation during this process gives us the opportunity to meet and exceed expectations. The enclosed menus serve as a guide when planning your event. You may also request other items not included on these menus. Our Executive Chef will be happy to prepare special requested items. Special planning is required for buffets and their menus should be established as far in advance as possible. Menu plans should be finalized with our Manager no later than two weeks in advance of the event. All menu items are priced on a per person basis. We require

that your menu selections cover your guaranteed number of participants. Partial items cannot be accepted (i.e., 100 shrimp for 300 guests).

Flowers and Decorations

We can help you decorate with floral arrangements. Special decorations must be approved by management. Nothing may be attached to the walls. Please do not remove any affixed decorative items.

Ice Carvings and Tallow Pieces

With advance notice, ice carvings can be provided. We can provide beautiful carvings, of fish, baskets, birds, initials and other custom designs. Please order your requirements two weeks in advance of your event. Prices will vary with design.

Theme Special Events

We will be happy to customize a party for you. Our Manager will help you plan a special theme. In order to assure that props are available, please consult with us no later than two weeks in advance of your event if we must purchase or rent equipment, the purchase or rental cost plus a 10% handling fee will be added to your final bill. The club will notify you in advance of all charges.

Additional Services

Valet Parking: Coat checks and Restroom Attendants are recommended, depending on the size of your event. See Special Events Rules and Policies.

Linens: Colored linen and floor length cloths are available and may carry an additional charge. Ask for pricing.

Floor Plan

A variety of seating configurations are available in each room. We will generally be able to set up rooms as you wish, but there may be conditions that will affect the layout.

Reservations Policy

Ballroom/Private Rooms

A club member may reserve the Ballroom or Private Dining Rooms without a facility fee charge if the function includes a meal, heavy Hors d'oeuvres such as a wedding, luncheon, or dinner subject to the following conditions.

Outdoor Functions

All outdoor functions will be assigned an indoor backup room, when available. The decision as to whether the function will remain outdoors or be moved to the indoor backup location will be determined by the Manager's office by 8:00 a.m. on the day of the event for luncheons, or by noon for receptions and dinners. Once the decision has been made, we cannot accommodate change since our staff will have planned accordingly.

Weather Policy and Cancellations

In the event of inclement weather the day of your outdoor function, you may cancel your party no later than 12 hours in advance of your event, you may reschedule your party within 30 days (maximum 30 days postponement time), or pay a cancellation fee of 25% of the original attendance guarantee.

Special Events Rules and Regulations

Scheduling Dates/Booking Rooms

Facility Charges apply for meetings without meal service (breakfast, lunch, dinner, snacks). Prices are determined according to the size of party (refer to Pricing Policies, Item 10).

Booking Agreement Policy: Upon completion of your final plans, you will receive a function sheet which you should review, sign and return to the club in advance of your scheduled date.

Leftover Food: In accordance with health regulations, any perishable foods remaining at the conclusion of your event may not leave club premises. Non-perishable food items may be taken home at the discretion of the General Manager.

Alcoholic Beverages/Controlled Substances

- All beer, liquor, wine and champagne must be supplied by the club for all events.
- No alcoholic beverage or controlled substance shall be sold, possessed or consumed on club premises by anyone less than 21 years of age. Hosts are expected to enforce this law.
- The Club is committed to “Responsible Alcohol Management.” The Club reserves the right to refuse service of alcoholic beverages at its sole discretion.
- Minimum sales per hour are required for us to set-up a full bar. The number of bars needed will be determined by the number of guests.
- A bartender charge is only in effect if the total bar check, including wine with dinner if applicable, is less than a pre-determined amount. BSCC staffs one bartender for every 50 persons. If you choose to have more bartenders, an additional charge will apply.
- Cash bars require an additional charge per ticket. To pay for BSCC staff handlings cash tickets.

Decorations

Decoration Approvals: All decorations must be approved by the Manager prior to the function. The club reserves the right to control how and where decorations may be placed. This should be discussed in detail with the Manager prior to the day of the event.

Decorating must be completed one (1) hour prior to the start of the function to allow the club staff sufficient setup time. Club personnel will not be provided to decorate; if requested, a **\$15.00 per hour per person charge will apply**. Club Special Events facilities are available for decorating during normal club operating hours, provided the room is not reserved for other use and the following regulations followed:

Clean up: Any decorations, props, flowers or other such equipment belonging to sponsors or guests must be removed immediately following the function. Florists and decorators must clean up waste before and after the activity. We will not be responsible for the storage of flower supplies or cake pieces or anything else left following the function. Clean up charge is \$75.00 per room if required.

Damage Liabilities: Damage to Special Events facilities and/or extraordinary cleanup to the premises will be billed to the member sponsor’s account, or paid promptly by the host of a private party.

Entertainment

All entertainment and amplified music must be approved in advance by the Manager. Management reserves the right to govern the performance and behavior of all entertainers while on club property.

Pool Special Events

Any request for a pool party must be approved by the Manager. A minimum expenditure is required for a pool party. A minimum of two lifeguards are required to be on duty at all pool functions and costs will be billed to the host. All functions using the pool area must use plastic products for service (refer to Pricing Policies, Item 8).

Teenage Special Events

Teenage Special Events must be adequately and properly chaperoned at all times. There must be a minimum of two adult member chaperones for each 50 guests, or portion thereof. The conduct and general decorum of junior members and guests shall be the responsibility of the chaperones.

Late Fee

If the event exceeds its scheduled time or 12 midnight, interfering with the breakdown of the room, an additional charge of \$250.00 per hour will be added.

Coat Check

Mandatory for events of 200 guests or more during the months of November through January. A set fee is charged for every 200 persons (refer to Pricing Policies, Item 9).

Bathroom Attendants

Mandatory for all events of 200 guests or more. **All** teenage Special Events must include bathroom attendants in addition to chaperones (refer to Pricing Policies, Item 9).

Security/Personal Property

The club shall not be responsible for loss of personal property brought to the club by members, guests or visitors

Rules and Policies: Member Sponsored Functions

Sponsored Function Restrictions: A sponsored function may not be confirmed more than 6 months prior to the reservation date. This rule affords members the opportunity to schedule member events.

Pricing Policies

1. **Service Charges, Sales Tax:** All services are subject to 18% service charge and 6.25% Texas sales tax...
2. **Special Events Menu Price:** Prices are in the Special Events menus. Due to seasonal fluctuations, menu prices are subject to change for Special Events booked more than sixty days in advance. Therefore, prices can be confirmed no earlier than 60 days prior to a function.
3. **Expenses:** Expenses incurred for service beyond normal club usage and labor will be billed directly to the member. If the event exceeds the listed duration on the function sheet or goes past midnight, delaying the breakdown of the room or band, an additional charge of \$250.00 per hour will be added.
4. **Final Guarantee:** Members will be billed according to the final guarantee. All Special Events with more than the guaranteed figure (maximum of 5%) will be charged at the per person rate for each additional guest. Final guarantee is required 48 hours in advance and 72 hours in advance for Special Events held on Sundays or Tuesdays.

5. **Rental Equipment:** For services the club does not normally provide, such as floral displays, photography and entertainment, we will gladly make recommendations. Additional rental or purchased equipment will be billed at our cost plus a 10% handling fee. It will be the club's responsibility to inform you in advance if this becomes necessary.

6. **Rentals from Outside Source by other Special Events than the club:** The club will not be responsible for any items that are rented, provided or otherwise procured by any other Special Events, i.e. floral arrangements, stands or containers, napkins, linens, cake stands, props, glassware, furniture, etc. These items will be the responsibility of the person/persons providing them.

7. **Monday Special Events:** Monday Special Events will be assessed an additional fee at the discretion of the General Manager.

8. **Pool Special Events:** Pool Special Events require a minimum food expenditure of \$50.00. Lifeguard charges: \$25.00 per hour, per lifeguard.

9. **Additional Services.** Coat Checks \$25.00 per coat check (minimum one coat check per every 150 people). Bathroom Attendants: \$25.00 per attendant (minimum two attendants per every 350 people). Linen: Colored linen napkins \$0.25, large cloths \$2.00 each, floor length cloths \$15.00 each.

10. **Meal Minimums, Food Only:**

Lunch (prior to 2:00 p.m.):	\$ 8.00
Dinner: (after to 2:00 p.m.)	\$10.00
Showers (Baby or Bridal):	\$ 5.00

All minimums are subject to sales tax and service charge.

11. **Equipment Rentals:** (Member event exempt)

PA system, Standing Lectern	\$30
Overhead Projector	\$15
Screen, 6'x 6'	\$10
Flip Chart/Markers	\$15
Microphone Only (Cordless)	\$10
Digital Multi-Media Projector	\$200
Projection Screen, 9'x 12'	\$25
Lap Top/TV Converter	\$60
Table Top Podium	\$20
TV/VCR	\$25
Risers, 4'x 16'squares	\$25 each
Dance Floor	\$150

*We cannot be responsible for items left at the club prior to or after the scheduled event, including decorations, floral containers or leftover arrangements.

Beverage Information

General Guidelines

- Cash Bars require a charge of \$15 per hour to supply a person to handle cash transactions and charges.
- Cash Bars are supplied with house, call, and premium liquors and include tax and gratuity depending on what your special event requires.
- Cash Bars, open bars using less than \$750 are subject to bartender fees, at a rate of \$15 per bartender per hour.
- **Bartender charges are only in effect if the total bar checks including wine with dinner, if applicable, is less than \$350. BSCC staffs one bartender for every 50 persons. Additional bartender charge is \$15 per hour per additional bartender.**
- Service Charge/Sales Tax: Prices are subject to an 18% service charge.
- Any remaining wine that is purchased by the Club which is not on the Club's wine list must be purchased at cost plus tax after the function. You may pick up the wine at your leisure.
- All liquor, beer, and or wine must be purchased through the club.





Big Spring Country Club

A warm welcome to you from Big Spring Country Club staff! We are dedicated to making your event an enjoyable experience that you will remember forever.

Since 1926 generations of Texans and others have chosen the Big Spring Country Club for their celebrations of life. The spectacular settings and spontaneous, gracious service lend themselves to entertaining on an intimate or grand style. It is personal, caring service that enhances the experience, and elevates the quality and increases your complete satisfaction. With a wide variety of setting from the Sue Wasson room to the Ballroom virtually every event can be honored and remembered.

We are pleased to provide you with this facilities guide as well as floor plans. This reference material is intended to assist you with actual planning.

We invite you to meet with our sales director, who will be delighted to give you a tour of the club as well as acquaint you with our services.

Thanks,

James Landsaw, CCM

Continental Breakfast

*Assorted Bagels,
Pastries, Whipped Butter, Jam,
Cream Cheese
Fresh Whole Fruit
Orange Juice
Fresh Brewed Coffee
\$ 5.95++*

*Whole Fresh Fruit
Orange Juice
Fresh Brewed Coffee
\$4.95++*

*Breakfast Burritos
Fresh Fruit
Orange Juice
Fresh Brewed Coffee
\$6.95++*

*Orange Juice and Fresh Brewed Coffee
2.95++*

All will be charged 18% service charge and 6.25% sales tax

Breakfast Buffet

(30 people)

Farm Fresh Scrambled Eggs

Choice of: Bacon, Sausage, or, Ham
Homemade Biscuits and Country Gravy
Hash Browns
Fruit Display
Orange Juice and Fresh Brewed Coffee
8.95++
(Add \$1.00++ for French Toast)

Chicken Crepes

Grilled Asparagus
Maple Link Sausage
Sweet Rolls
Fresh Fruit Display
Assorted Muffins
Orange Juice and Fresh Brewed Coffee
\$10.95++

Western Style Scrambled Eggs

Pan-Fried Pork Chops
Homemade Biscuits and Country Gravy
Hash Browns
Fresh Fruit Display
Orange Juice and Fresh Brewed Coffee
\$10.95++

All will be charged 18% service charge and 6.25% sales tax

Seated Breakfast

Farm Fresh Scrambled Eggs

Choice of; Maple Link Sausage, Crisp Bacon, or, Roasted Ham

Hash Browns

Butter Milk Biscuits

Fresh Brewed Coffee and Orange Juice

7.95++

Classic Eggs Benedict

Poached Eggs a top a grilled English Muffin with

Canadian Bacon and Hollandaise Sauce

Hash Browns

Fresh Brewed Coffee and Orange Juice

9.95++

Salads and Sandwich Luncheon

Triple Salad

Tuna Salad, Chicken Salad, and Pasta Salad on a Bed of Crisp Lettuce garnished with Finger Sandwiches, Blanched Asparagus Hard Boiled Eggs, and Tomato Wedges

\$8.95

Stuffed Avocado or Tomato

Your choice of Avocado or Tomato stuffed with your choice Of Chicken Salad, Tuna Salad, or Shrimp Salad served on a Bed of Lettuce garnished with Blanched Asparagus and Hard Boiled Eggs

\$7.95++

BSCC Cobb Salad

Mixed Greens with Bacon, Tomato, Boiled Eggs, Crumbled Bleu Cheese And Diced Chicken

\$7.95++

Chicken Caesar Salad

Fresh Crisp Romaine covered in a Traditional Caesar Dressing topped with Croutons, Parmesan Cheese and Grilled Chicken Breast

7.95++

Croissant with Chicken or Tuna Salad

Buttered Croissant filled with Chicken or Tuna Salad And served with Fresh Fruit

\$7.95++

Club Sandwich

Three slices of Toasted Bread filled with Turkey, Bacon, Ham, Lettuce, and Tomato with a light layer of Mayonnaise Served with French fries

\$8.95++

Old Fashioned Hamburger \$ 7.95++

All will be charged 18% service charge and 6.25% sales tax

Lunch and Traditional Buffets

(Minimum of 30 people)

Traditional Buffet

*Carved Inside round of Beef, Grilled Chicken Breast,
Roasted New Potato, Steamed Broccoli, Roasted
Tomatoes, Toss Salad, Fried Okra,
and Homemade Rolls*

\$ 12.95++

Southern Style Buffet

*Fried Catfish, Chicken Fried Chicken Breast,
Hush Puppies, French Fries, Cole Slaw,
Corn Bread and Homemade Rolls*

\$9.95++

Light and Lean

*Toss Salad, Pasta Salad, Grilled Chicken Breast
Fresh Vegetables with Ranch Dip, Wild Rice,
Steamed Asparagus, Toss salad, and Homemade Rolls*

\$9.95++

Fajitas Buffet

*Chicken and Beef Fajitas, Refried Beans, Spanish Rice
Jalapeno Potatoes, Tostadas with Hot Sauce*

\$ 11.95++

Mexican Buffet

*Taco Bar, Chicken and Cheese Enchiladas,
Spanish Rice, Refried Beans, Tostadas
with Hot Sauce*

\$ 11.95++

All American Buffet

*Hamburgers, Hot Dogs,
French Fries, Potato Salad, Potato Chips,
Watermelon, and served with all the Trimmings*

\$ 7.95++

Western Buffet

*Chicken Fried Steak with Country Gravy
Homemade Meatloaf, Mashed Potatoes
Green Beans, Sweet Corn, Toss Salad,
Cornbread and Homemade Rolls*

\$11.95++

Bar-B-Que

Carved Brisket

Choice of Bar-B-Que Chicken or Sausage

Baked Beans, Corn, Potato Salad

Homemade Rolls

\$11.95++

Cold Cuts

Assorted Fresh Breads, Deli Sliced Lunch Meats,

Assorted luncheon Salads, Relish and Vegetable

Trays

\$7.95++

Pasta Pasta

Spaghetti with Meatballs, Fettuccini Alfredo,

Steamed Vegetables, Green Beans, Toss Salad,

Garlic Bread

\$9.95++

Above served with Tea and Coffee

All will be charged 18% service charge and 6.25% sales tax

Seated Luncheon

Your Choice of a first course, followed
By one choice of our tempting entrée selections,
Finished by two choices of sides

Choose one soup or salad

Soups; Tortilla, Beef Vegetable, Chicken Noodle
Creamy Broccoli, Creamy Mushrooms
Salads; Fresh Garden Salad, Fresh Fruit, Caesar Salad

Entrée Selections

Please select one entrée for your party

Small Rib eye with Sautéed Mushrooms and Onions \$11.95++
Apricot Ginger Glaze Chicken Breast \$11.95++
Fried Cod \$10.95++
Chicken and Mushrooms Crepes \$11.95++
Fettuccini with Chicken Bell Pepper Cream Sauce \$10.95++
Salmon with Champagne Sauce \$11.95++

Vegetables

Please select two sides with your entrée

Buttered Broccoli, Green Beans Almondine,
Broiled Tomato, Vegetable Medley, Twice
Baked Potatoes, Garlic Mashed Potatoes,
Rice Pilaf

Add a Salad Bar for \$2.00++ per person
Above served with Tea and Coffee
All will be charged 18% service charge and 6.25% sales tax added

Dinner Buffets

(Minimum of 30 people)

Menu 1#

*Garden Greens, Selected Salads, Inside Round of Beef,
Chicken Fried Chicken, Pan-Seared Salmon Filet
Parmesan New Potatoes, Green Beans, Broiled Tomatoes,
Baked Breads and Nut Muffins*

\$18.95++

Menu #2

*Garden Greens, Selected Salads, Prime Rib of Beef
With Au Jus, Chicken with Basil Cream Sauce,
Broiled Red Snapper, Twice Baked Potatoes,
Squash and Zucchini Medley, Green Bean Almondine
Baked Rolls and Muffins*

\$22.95++

Menu #3

*Garden Greens, Selected Salads, Roasted Pork Tenderloin,
Chicken Cordon Bleu, Fried Cod, Spinach Stuffed Tomato,
Sautéed Mushrooms, Rice Pilaf,
Baked Breads and Muffins*

\$18.95++

Menu #4

*Garden Greens, Selected Salads, Roasted Peppered
Tenderloin with Merlot Sauce, Pecan Crusted Chicken,
Tortilla Crusted Tilapia, Vegetables Medley, Wild Rice,
Baked Rolls and Muffins*

\$23.95++

Menu # 5

*Garden Greens, Selected Salads, Fried Shrimp,
Grilled Salmon, Pecan Crusted Red Snapper,
Rice Pilaf, Vegetable Medley, Baked Rolls,
And Muffins*

\$21.95++

Extra Charge for Crab Legs, and Lobster

Above served with Tea and Coffee

All will be charged 18% service charge and 6.25% sales tax

Seated Dinner

Your Choice of a first course, followed
By one choice of our tempting entrée selections,
Finished by two choices of sides

Choose one soup or one salad

Soup; French Onion, Mushroom, Asparagus, Seafood Bisque,
Broccoli, Vichyssoise

Salads; Toss Mixed Greens, Fruit Salad, Caesar Salad,
Spinach Salad,

Add intermezzo for an additional \$3.00 per person

Lemon Sorbet or Raspberry Sorbet

Entrée Selection

Please select one entrée for your party

Salmon Filet \$16.95++

Chicken Cordon Bleu \$16.95++

Prime Rib with Au Jus \$20.95++

Black Angus Filet Mignon \$22.95++

12oz Rib-eye or NY Strip \$20.95++

Rib-eye with Fried Shrimp \$24.95++

Pecan Crusted Tilapia \$15.95++

Fried Shrimp \$18.95++

Rib eye Au Poivre \$21.95++

Blackened Rib eye \$21.95++

Alaskan King Crab Legs \$30.95++

Vegetables

Please select two sides with your entrée

Scalloped Potatoes, Rice Pilaf, Wild Rice,

Steak Fries, Twice Baked Potatoes, Mashed Potatoes,

Broccoli, Eggplant, Yellow Squash, Green Beans,

Almondine, Corn, Cauliflower, Carrots,

Broiled Tomato

Above served with Tea and Coffee

All will be charged 18% service charge and 6.25% sales tax

HORS D' OEUVERS

Chef Carved

Inside Round of Beef \$3.00++ per person
Cajun Roasted Turkey Breast \$3.00++ per person
Honey Glazed Ham \$3.00++ per person
Roasted Tenderloin \$ Market price
All above served with Dollar Rolls and condiments

Smoked Brisket \$5.00++ per person
Lean Brisket served with Guacamole, Pica de Gallo, Salsa
Flour Tortillas

Mirror Displays

Domestic Cheese and Fruit \$3.00++
Domestic Cheese \$2.50++
Fruit \$3.25++
Vegetable \$3.00 per person
Imported Cheese \$3.50++ per person

Hot Hors D' Oeuvres

Fried Mushroom \$ 2.50++ per person
Chicken and Pineapple Kabobs \$3.00++ per person
Assorted Mushroom Caps \$3.00++ per person
Coconut Chicken Bites \$3.25++ per person
Bacon Wrapped Scallops \$ Market Price
Mini Beef Wellington \$ Market Price
Petite Size Quiche \$3.50++ per person
Deep Fried Oysters Market Price
Swedish Meatballs \$2.50 per person
Miniature Burritos \$2.50++ per person
Coconut Shrimp with Ginger Sauce \$7.00++ per person
Stuffed Jalapeno Peppers \$2.50 per person
Stuffed Potato Skins \$3.00++ per person
Buffalo Wings \$3.00++ per person
Mini Chicken Quesadillas \$2.50++ per person
Fried Onion rings \$2.00++ per person
Pig – N- Blanket \$2.50++ per person
Fried Zucchini \$2.00++ per person
Egg Rolls \$2.50++ per person

Cold Hor D' Oeuvres

Tortillas with Salsa and Guacamole \$2.00++ per person
Shrimp with Cocktail Sauce and Lemons \$ Market price
Fruit Kabobs \$3.00++ per person
Smoked Salmon \$ Market Price
Smoked Caviar \$ Market Price
Oysters Rockefeller \$ Market Price
Oysters on the Half Shell \$ Market price
Crab Claws \$ Market Price
Cheese Balls \$2.50++ per person
Finger Sandwiches \$3.00++ per person
Mexican Pinwheels \$3.00++ per person
Cheese Rolls \$3.00++ per person
Chips and Ranch Dip \$1.00++ per person
Spinach Dip with Chips \$1.50++ per person
Shrimp Dip with Chips \$1.50++ per person
Chili Con Queso with Tostados \$1.75++ per person

Sweet Hors D' Oeuvres

Petite Cookies \$2.50++ per person
Brownies \$3.00++ per person
Lemon Bars \$3.00++ per person
Petifores \$3.00++ per person

Specialty Stations

(Sold in Addition to Foods)

Texas Fajita Station

Beef and Chicken, Grated Cheddar Cheese
Guacamole, Shredded Lettuce, Pico de Gallo
Sautéed Onions with Bell Peppers, Sour Cream
Served with Tortillas
\$7.95++ person

Pasta Station

Choice of Two; Angel Hair, Fettuccini, Bowtie, Penne
Choice of Three; Marinara, Pesto, Alfredo, Basil Crème,
Sundried Tomato Cream
\$6.95++ per person
Chicken can be added for additional price

Salad Station

Caesar Salad

Hot Bacon and Spinach Salad

\$3.95++ per person

Martini Whipped Potato Bar

Toppings include:

Apple Smoked Bacon, Shredded Cheddar Cheese,

Pecans, Whipped Butter, Chives, Sour Cream

\$4.95++ per person

Steak Diane

Beef Tenderloin sautéed over an open flame

With Brandy and Dry Sherry,

Chives, Shallots, Mushrooms, Chives,

And Di jon

\$16.95++ per person

Shrimp Bombay Station

Gulf Shrimp Sautéed with Jalapeno,

Garlic, Green Onions, Bacon,

Mushrooms, Cilantro, and Seasoned

Penne Pasta

\$16.95++ per person

Crepes Dessert Station

Strawberries or Banana Foster, Cherry

Jubilee, Strawberries Romanoff,

Suzette

\$4.95++ per person

All above has 18% service charge and 6.25% sales tax added

Desserts

2.50++ per person

Pies, Cakes, Puddings, Ice Cream

\$3.50++ per person

Cheese Cakes with topping, Key Lime Pie,

German Chocolate, Bourbon Pecan Pie,

Turtle Cheesecake

\$5.50 per person

Crème Brulee

Snack Table

Peanuts
Candy Bars
Fruit Bars
Popcorn
Pretzels
Trail Mix
Nutri – Grain Bars

Beverage Bar

(Non liquor)

Soft Drinks \$9.95++ per pitcher
Pitcher Coffee \$8.95++ per pitcher
Pitcher Tea \$8.95++ per pitcher
Pitcher Lemonade 9.95++ per pitcher
Pitcher Juice \$15.95++ per pitcher
PowerAde \$2.50++ per bottle
Bottle Water \$2.00++ per bottle

All will be charged 18% service charge and 6.25% sales tax

Beverage Bar

Liquor, Beer, Wine

Well \$6.00+

Call \$7.00+

Premium \$9.00+

Domestic Beer Can \$2.75+

Domestic Beer Longnecks \$3.75+

Imported Beer Longnecks \$3.75+

House Wines;

Sutter Home White Zinfandel \$4.50+

Sutter Home Merlot \$4.50+

Sutter Home Cabernet \$4.50+

Sutter Home Chardonnay \$4.50+

We also, have a wine list for more wine options!

All will be charged 18% service charge

