

For Bonaventure Country Club

Bar Service

	<u>Club Bar</u>	<u>Call Bar</u>	<u>Premium Bar</u>
<i>One Hour</i>	\$12.00	\$14.00	\$17.00
<i>Two Hours</i>	\$16.00	\$18.00	\$21.00
<i>Three Hours</i>	\$20.00	\$22.00	\$26.00
<i>Four Hours</i>	\$24.00	\$26.00	\$29.00
<i>Five Hours</i>	\$27.00	\$29.00	\$32.00
<i>Each Additional Hour of Open Bar</i>	\$6.00	\$8.00	\$10.00

**All Open Bars Include Wine, Beer, Mixers, Sodas, Juices and Iced Tea*

Wine, Beer and Soda Bar

<i>One Hour</i>	\$10.00
<i>Two Hours</i>	\$12.00
<i>Three Hours</i>	\$15.00
<i>Four Hours</i>	\$18.00

Bartender Fee \$100.00 (1 per 75 guests)

House Champagne \$25.00 per bottle

House Wines \$25.00 per bottle

Champagne Punch \$20.00 per gallon
Made with Fresh Sliced Fruit

Non-Alcoholic Punch \$12.00 per gallon
Made with Fresh Sliced Fruit

Soft Drinks \$2.00 each *Lemonade* \$2.50 each *Mineral Water* \$2.50 each

Prices Subject to 20% Service Charge and 6% State Sales Tax

Silver Package **Hors d'oeuvres Selections**

(Choice of 6)

Brie with Honey Mustard and Walnuts
Pigs in a Blanket
Beef Empanadas
Smoked Chicken and Black Bean Quesadillas
Assorted Sushi Rolls
Conch Fritters, Garlic Aioli
Cherry Tomatoes Stuffed with Eggplant Olive Tapenade
Belgian Endive with Boursin and Candied Pecans
Spinach and Feta Cheese Puff Pastry
Mushroom Caps Stuffed with Italian Sausage
Chicken Satay, Spicy Peanut Sauce
Smoked Turkey and Corn Quesadillas
Sweet and Sour Meatballs
Chorizo and Red Pepper on Crisp Phyllo
Brie Cheese and Orange Marmalade on Crouton
Chicken Fingers, Honey Mustard Sauce
Vegetable Quesadillas with Smoked Gouda
Chicken Bon Bon with Bleu Cheese Sauce
Andouille Sausage in Hickory Sauce
Bacon and Cheese Stuffed New Potatoes
Blackened Chicken Skewers
Mushrooms Caps Stuffed with Boursin Cheese
Petite Swedish Meatballs, Sour Cream Brown Gravy, Served in Tortilla Cup
Roasted Red Pepper and Goat Cheese Crostini
Ham and Ricotta Cheese Puff Pastry
Caprese Skewers
Croute with Warm Brie and Fresh Apple Salsa
Cucumber Cup with Bleu Cheese and Papaya
Gruyere Cheese and Caramelized Onion Tartlets
Corn Cakes with Italian Sausage and Roasted Red Pepper Relish
Grilled Polenta Topped with Sautéed Spinach and Warm Goat Cheese

(Parties of 20 or less are allotted 4 Choices)

One Hour per person
Two Hours per person

Prices Subject to 20% Service Charge and 6% State Sales Tax

Platinum Package
Hors d'oeuvres Selections

(Choice of 6)

Petite Maryland Crab Cakes, Ginger Aioli
Scallops Wrapped in Bacon
Smoked Salmon on Pumpernickel Toast with Herbed Cream Cheese
Lollipop Lamb Chops, Balsamic Mint Glaze
Tuna Tartar with a Sesame Sake Cream in Cucumber Cup
Coconut Shrimp, Spicy Berry Sauce
Mini Kobe Cheeseburgers
Salmon en Croute, Dill Yogurt Sauce
Crunchy Scallops, Tomato Saffron Salsa
Risotto Truffle Bon Bon
Parmesan Artichoke Hearts, Remoulade Dip
Assorted Sushi Rolls
Beef Tenderloin on Herb Crouton, Horseradish Cream
Smoked Salmon Pizetta with Grilled Onions and Peppers
Manchego Cheese and Chorizo Empanadas
Bacon Wrapped Water Chestnuts
Seafood Stuffed Mushroom Caps
Portabella Mushroom and Red Pepper in Puff Pastry
Prosciutto and Goat Cheese Wrapped Asparagus
Rosemary Skewered Cocktail Shrimp, Tomato-Horseradish Sauce
Seared Ahi Tuna on Wonton Crisp, Wasabi Aioli and Pickled Ginger
Wild Mushroom, Gorgonzola and Pecan in Phyllo
Cambozola Cheese & Sun-Dried Cranberry Toasts
Salmon Cakes with Papaya and Lime Mayo
Mediterranean Lamb Souvlaki with Minted Yogurt
Belgian Endive with Duck and Apricot Salad
Pepper-Crusted Tenderloin Drizzled with Truffle Oil on Crostini
Chicken Skewers with Tarragon-Pesto
Roasted Eggplant and Tomato Basil Bruschetta

(Parties of 20 or less are allotted 4 Choices)

One Hour per person

Two Hours per person

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Action Stations and Displays

Based on (1) hour

**All Action Stations Require a Chef in Attendance- Additional Fee*

Domestic and Imported Cheese with Assorted Crackers

Per guest

Fresh Vegetable Crudités with a Selection of Dips

Per guest

Fresh Fruit Display

Per guest

SPANISH TAPAS DISPLAY

Croquetas de Jamon

(Ham Croquettes)

Queso Manchego and Chorizo

Sliced and Served with French Baguette

Tortilla Española de Papa

(Spanish Style Omelet with Potatoes)

Empanadas de Carne

(Meat Filled Pastry)

Spanish Albondigas (Spanish Style Meatballs)

Served in a Warm Tomato, Onion and Pepper Sauce

Mariquitas (Plantain Strips)

Served with Pico de Gallo

Pimientos Rellenos con Queso

(Roasted Red Peppers Stuffed with Cheese)

Champiñones Rellenos

(Mushrooms Stuffed with Spinach, Cheese and Herbs)

Per person

ANTIPASTO DISPLAY

Fresh Mozzarella, Tomatoes, Melon, Salami,

Olives, Marinated Artichoke Hearts, Mushrooms and Roasted Eggplant

Served with Assorted Breads

Per person

SEAFOOD DISPLAY

Jumbo Shrimp, Smoked Salmon and Oysters Shucked to Order

*Per person
(Chef Required)*

SUSHI DISPLAY

Assorted Sushi Rolls to Include:

*California, Shrimp and Vegetable Rolls
Served with Appropriate Condiments*

Per person

SMOKED SALMON DISPLAY

*Smoked Salmon, Sliced Onions, Tomatoes and Capers
Assorted Bagels and Cream Cheese*

Per person

PAELLA STATION

Seafood and Chicken Paella Prepared in a Traditional Paella Dish

*Per person
(Chef Required)*

PASTA STATION

Please Select (2) Pastas from the Following:

*Tri-Colored Rotini
Penne
Fusilli
Cheese Tortellini
Ricotta Stuffed Shells
Farfalle (Bow Tie)*

Please Select (2) Sauces from the Following:

*Pepper-Garlic Alfredo
Red Pepper Coulis
Fresh Tomato Basil
Garlic and Olive Oil*

Toppings Included:

Mushrooms, Grilled Chicken, Fresh Basil, Sun-Dried Tomatoes, Spinach and Broccoli

Served with Garlic Bread and Freshly Grated Parmesan Cheese

*Per person
(Chef Required)*

STIR FRY STATION

*Oriental Stir Fry Vegetables with Chicken and Shrimp
Served with Steamed White Rice*

*Per person
(Chef Required)*

CARVING STATION

*Roast Turkey
Roast Beef
Smoked Glazed Ham
Rib Eye
BBQ Beef Brisket
Wasabi Crusted Salmon
Pork Loin Stuffed with Spinach, Cheese and Sun-Dried Tomatoes
Served with Fresh Baked Rolls*

*One Carved Item per person
Two Carved Items per person
(Chef Required)*

VIENNESE STATION

Assorted Mini Desserts to Include:

*Key Lime and Walnut Tarts, Mini Cheesecake, Carrot Cake,
Brownie Bites, Red Velvet Cake and German Chocolate Cake*

Per person

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Strawberry Ice Cream

Toppings Include:

*Chocolate Fudge, Caramel, Colored & Chocolate Sprinkles,
Nuts, Crushed Oreos, Cherries and Whipped Cream*

*Per person
(Attendant Required)*

CREPE STATION

Vegetable, Chicken, Seafood and Dessert Crepes Made to Order

*Per person
(Chef Required)*

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