

Bookings and Reservations



Deposits

- To reserve a date, an initial non-refundable deposit of \$150.00 is required. The remaining balance must then be paid in full the day of the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, money order or credit card. No personal checks are accepted.

Attendees

- We ask that you give an estimated guest count 10 days prior to your event and confirm your final count 3 days prior to the event. The final count is not subject to change. You will be charged for the final count given or the number served (whichever is larger).
- For any function, competent adult supervision or chaperones must be provided by the organization/group. At management discretion, security can be required at a rate of \$75 per hour per person hired. Security requirements determined by management will be based upon predicted size of event.
- You will be charged for all guests in attendance whether they eat or not.

Event Times

- Daytime events must conclude by 3:00 PM. Evening events begin at 6:00 PM and conclude by Midnight.
- Bars are to close and entertainment should stop 15 minutes prior to the end of the event.
- Your room will be available 1 hour before your event for any additional decoration or outside vendor setup. There will be no food or beverage service provided during this time. Servers will be of service ONLY after their set up duties are completed.

Glendale Lakes Menu

- Only food provided and prepared by Glendale Lakes is allowed at functions.
- We request your menu selection 30 days prior to your event.
- When two or more entrees are served, the host is required to provide a place card for each guest to display in front of each place setting. The place cards should clearly display the guests' entrée choice with a code of colors or shapes so the correct entrée is served in a professional manner. Dietary substitution meals are available and are not viewed as an entree selection.
- Children's meals are available for those under the age of 12.
- In order to guarantee the quality of the food we offer, all food items must be consumed on premises only. Food is not allowed to be taken out on buffet or family style service.
- We only provide food tastings for events that are booking wedding packages.
- All prices do not include 9.25% sales tax and 18% service charge.

Alcohol Policy

- Glendale Lakes will not serve alcoholic beverages to any guests under the age of 21 years, nor to any guest who cannot produce proper identification. Management reserves the right to refuse liquor service to any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced for open bar packages.
- Any special beverage requests that we do not carry may be purchased separately from us at our cost, however, may not be taken home at the end of the event.

Outside Businesses

- Any outside businesses hired (DJ, Band, etc.) must contact Glendale Lakes Golf Club before the function to finalize set-up.
- We reserve the right to ask your entertainment to lower its volume if we deem necessary.
- Smoke and bubble machines are not allowed in the banquet hall.

Personal Property

- Glendale Lakes is not responsible for any items left on premises, which are lost, stolen or damaged. Please make prior arrangements for a family member/friend to remove any gifts from the room, along with any other special items you may wish to have returned to you. We will only hold items for 24 hours.

Cake and Sweet Tables

- You are allowed to bring in your own cake and your own non-perishable desserts for a sweet table. A \$50.00 cake cutting fee may be applied for the cutting of the cake.
- There will be a \$25.00 sweet table fee applied to any sweet table that requires our staff to tray or cut any items.
- We do not provide "to-go" boxes for sweet tables and cake that we do not provide.

Please Keep in Touch

- Your event is a special one, and we do all we can to see that the individuality of each party is stressed. Please keep in touch with the Glendale Lakes Golf Club representative about your plans so that all information may be kept up to date.

Breakfast



Early Risers Breakfast

\$ 14.95 per guest before 10:30 A.M.

\$16.95 per guest after 10:30 A.M.

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

French Toast OR Belgium Waffles with Butter & Syrup

Crisp Bacon and Sausage Links

Breakfast Potato O'Brien

Premiere Breakfast Buffet

\$ 21.95 per guest

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

Crisp Bacon & Sausage Links

Chorizo Hash

Breakfast Potatoes

Assorted Sliced Quiches including Roasted Red Pepper & Goat Cheese, Ham & Swiss, Lorraine

Waffle Station Including Regular & Red Velvet Waffle Batter With Bananas, Blueberries, Strawberries, Shredded Coconut, Chocolate Chips, Whipped Cream, Caramel Sauce, Maple Syrup, & Butter

Add An Omelet Station for \$1.50 Per Person

Add A Carving Station with Two Proteins for \$3.50 Per Person

The Eye Opener

\$ 7.50 per guest

Fresh Fruit Tray

Selection of Chilled Fresh Fruit Juices

Assortment of Breakfast Breads, Danish or Muffins

Freshly Brewed Coffee & Tea

Add Assorted Bagels with Cream Cheese

OR Assorted Yogurts

for an additional \$.50 per person

The Grand Brunch Buffet

\$ 23.95 per guest

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits OR Choice of Salad

Assortment of Breakfast Breads, Danish or Muffins

Scrambled Eggs

Crisp Bacon & Sausage Links

Choice of two : Chorizo Hash, Hash brown Cheddar Casserole, Upside Down Baked Apple Pancakes, Cheese Blintzes with Choice of Sauce, French Toast, Quiche Lorraine, Roasted Red Pepper and Goat Cheese Quiche, or South Western Quiche OR Caramelized Onion and Gouda Frittata

Choice of one : Chicken Florentine, Chicken Marsala, Chicken Basil Cream, Chicken Piccata, Chicken Supreme, Tilapia with Lemon Herb Sauce, Tilapia Piccata, or Roasted Sirloin with Mushroom Merlot Reduction

Choice of one: Baked Ziti, Stuffed Shells, Cheese Manicotti, Tortellini Alfredo, Roasted Red Potatoes, Rice Pilaf, Potatoes Au Gratin, or Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Dinner Rolls & Butter

Selection of Petite Desserts

Lunch Entrees



Poultry & Fish

- Apricot Glazed Frenched Chicken GF**
Broiled frenched chicken glazed with apricot and bourbon preservers \$ 17.95
- Herb Roast Half Chicken GF**
One-half roasted chicken with special seasonings \$ 17.95
- Chicken Supreme**
Seared Chicken breast with a Champagne cream sauce \$ 17.95
- Chicken Saltimbocca GF**
Chicken breast wrapped with prosciutto and sage leaves with a lemon wine sauce \$ 17.95
- Chicken Marsala**
Served with mushrooms in a Marsala wine sauce \$ 17.95
- Chicken Piccata**
With a light lemon sauce & capers \$ 17.95
- Chicken Florentine**
Seared chicken breast served under sautéed spinach and champagne supreme sauce \$ 17.95
- Pretzel Crusted Chicken Dijonnaise**
Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 17.95
- Chicken Caprese GF**
Chicken breast topped with marinated tomatoes, fresh mozzarella cheese, basil, and balsamic reduction \$ 17.95
- Broiled Tilapia or Herb Crusted Tilapia**
With a lemon herb sauce or beurre blanc sauce \$ 17.95
- Citrus Grilled Salmon GF**
Glazed with a tropical citrus and rum sauce \$ 17.95
* All chicken can be served seared or grilled for a gluten free (GF) option

Family Style Dinner

Modified Style: Select any chicken entrée and add: one platter of roast beef sirloin of beef, Italian OR Polish sausage w/ sauerkraut and one platter of penne pasta with/ marinara sauce, creamy sun dried tomato sauce or alfredo sauce. **Additional \$ 4.00**

Traditional Style: Sliced Roast Sirloin of Beef, and choice of Fried, Roasted or Boneless Breast of Chicken w/Choice of Sauce and served w/ Mashed Potatoes w/ Gravy and Mostaccioli w/ Marinara Sauce and Green Beans or Vegetable Blend \$ 23.95

Children's Menu

For children ages 12 & younger: chicken fingers, corn dog, hamburger, cheeseburger or macaroni & cheese. Served w/ French fries, starter & dessert \$15.95

Beef & Pork

- Roast Sirloin of Beef**
Served with mushroom gravy, Madeira red wine sauce, or Natural jus \$ 20.95
- Filet Mignon GF**
6 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 22.95
- Prime Rib GF**
Queen cut Prime rib of beef served with creamy horseradish sauce & Yorkshire Pudding \$ 21.95
- Roast Pork Tenderloin GF**
Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 21.95

Combination Entrees

Choose two: Breast of Chicken w/ choice of sauce, Broiled Tilapia, Broiled Salmon, Skewered Shrimp, Jumbo Lump Crab Cake, Beef Tenderloin, Petit Filet \$ 24.95

Pasta & Vegetarian

- Bow Tie Pasta Primavera**
In a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included) \$ 20.95
- Four Cheese Ravioli or Portabella mushroom Ravioli**
Ravioli stuffed a four cheese blend with marinara sauce (Choice of Potato not included) \$ 20.95
- Vegetable Stir Fry GF**
Sautéed Asian vegetables in an Asian orange sauce (Choice of potato not included) \$ 20.95
- Grilled Portobello Mushroom GF**
Lightly marinated mushroom served with choice of potato and vegetable \$ 20.95
- Quinoa stuffed peppers GF**
Quinoa and roasted vegetable stuffed peppers served with choice of vegetable and potato \$ 20.95

Lighter Fare

(Choice of potato not included)

Chicken Caesar Salad: Chicken & romaine lettuce in Caesar dressing & topped with Parmesan & croutons \$14.95

Croissant Sandwiches: Choice of 3 mini croissant sandwiches ham & American, beef & cheddar, turkey & Swiss, chicken salad, tuna salad, egg salad. shrimp salad. Served family style with pasta salad, Cole slaw, or potato salad \$14.95

Lunch Accompaniments



Starters

Cream of Asparagus Soup
Cream of Broccoli Soup
Cream of Chicken Soup with Rice
Cream of Mushroom Soup
Creamy Tomato Basil Soup **GF**
Loaded Baked Potato Soup **GF**
Minestrone Soup
Chicken Tortilla Soup **GF**
Vegetable Beef with Barley Soup
Cream of Chicken with Gnocchi soup
Ceviche **GF**
Grilled watermelon with feta, mint, and balsamic glaze **GF**
Fresh Fruit Compote **GF**

Salads

Caesar Salad
Spinach Salad: With Poppy Seed Dressing **GF**
Caprese Salad: Sliced Tomato, Fresh Basil & Fresh Mozzarella Cheese **GF**
Tossed Salad: Mixed Greens with Choice of Dressings **GF**
Winter Salad: Mixed greens, strawberries, dried cherries, spiced almonds, gorgonzola cheese with raspberry vinaigrette dressing **GF**
Summer Salad: Mixed greens, grilled watermelon, feta cheese with pomegranate vinaigrette **GF**
Greek Salad: Mixed Greens, olives, feta cheese, red onion, tomato, & cucumber with Greek vinaigrette dressing
Glendale Lakes Signature Salad
Mixed greens with diced apples, candied walnuts, goat cheese with a blueberry vinaigrette **GF**

Salad Dressings: Ranch - French - Italian - Caesar - Thousand Island - Blue Cheese - Poppy seed - Honey Mustard - Balsamic Vinaigrette - Raspberry Vinaigrette - Blueberry Vinaigrette - Greek Vinaigrette

Desserts

Ice Cream: Vanilla or Chocolate
Gelato: A scoop of Pistachio, Tiramisu, White Chocolate, Chocolate, or Vanilla Gelato
Sundaes: Ice cream topped with Chocolate or Strawberry Sauce

Cakes and Tarts

Tarts: Chocolate & Salted Caramel Tart, and S'mores Tart
Assorted Desserts: Carrot Cake, Chocolate Cake, Red Velvet Cake, Flourless Chocolate Cake, Lemon Cream Cake, or Tiramisu

Prices are Per Person and Exclude Sales Tax. Excludes Service Charge

Vegetables

Blue Lake Green Beans with Onion & Bacon
Broccoli plain or with Mornay Sauce
Chef's Seasonal Vegetable Blend
Grilled Asparagus with Lemon Zest
Green Beans Almandine
Roasted Brussel Sprouts with Bacon and Onions
California Blend: Broccoli, Carrots, Cauliflower
Riviera Blend: Green and Yellow String Beans and Baby Carrots
Normandy Blend: Broccoli, Zucchini, Carrots, Cauliflower, Yellow Squash
Mediterranean Blend: Red and Yellow Peppers, Zucchini, Carrots, and Yellow Squash
Winter blend : Brussel Sprouts, Onions, And Purple Cauliflower

Potatoes

Parsley Potato
Duchess Potato
Rice Pilaf or Wild Rice
Twice Baked Potato
Garlic or Parmesan Mashed Potatoes
Baked Potato
Crispy Rosemary Potatoes
Dauphinoise Potato
Hasselback Potato
Roasted Fingerling Potato
Cheddar and Chive Duchess
Roasted Potato Medley

Additional Items



Hors d'oeuvres - Hot

Mini Crab Cakes with Remoulade Sauce	\$ 105.00
Crab Rangoon	\$ 85.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$ 60.00
Chicken Drumettes	\$ 60.00
Bacon Wrapped Water Chestnuts	\$ 55.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Mini Arrancini	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Bacon Wrapped Dates	\$ 45.00
Spanakopita	\$ 50.00
Mini Assorted Quiche	\$ 50.00
Boneless Buffalo Wings	\$ 40.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Smoked Salmon on a Crispy Potato Cake with Dill Crème Fresh	\$ 65.00
Italian , BBQ, or Swedish Meatballs (100 pieces)	\$ 45.00
Bacon jam and Brie Tartlett	\$ 45.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Bites	\$ 50.00
Shrimp and Mango Empanadas	\$ 55.00

Hors d'oeuvres - Cold

Italian Antipasto Tray	\$ 100.00
Goat Cheese and Balsamic Pear Crostini	\$ 65.00
Fresh Fruit Tray	\$ 75.00
Antipasto Kabobs	\$ 75.00
Fresh Fruit Kabobs	\$ 75.00
Fresh Vegetable Tray with Dip	\$ 70.00
Assorted Finger Sandwiches	\$ 75.00
California Rolls	\$ 65.00
Cheese and Cracker Tray	\$ 80.00
Caprese Kabobs	\$ 60.00
Bruschetta	\$ 50.00
Pita Chips with Artichokes & Spinach Dip	\$ 45.00
Cucumber Cup stuffed with Boursin Cheese	\$ 55.00
High Roller Pinwheel Wraps	\$ 40.00

All Hors d'oeuvres are priced per 50 pieces

Sweet Tables

A Mélange of Assorted Pastries

Mini éclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service **\$5.95**

A Magnificent Sweet Assorted

Italian Cookies, Tiramisu Squares, Petit Fours, Whole Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray and Coffee Service **\$7.95**

Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter, and Sugar Cookies served with carafes of chilled milk

\$ 2.95

Lunch Buffets



Upscale Deli

\$ 15.95 per guest

Fresh Vegetables with Dip
Potato Chips
Choice of Two: Soup du Jour, Potato Salad,
Pasta Salad, or Cole Slaw
Sandwich Station Featuring: Roast Beef, Ham, Turkey,
& Salami & Swiss, Cheddar, & American Cheeses
Assorted Deli Breads
Assorted Cookies & Brownies

Salad Luncheon

\$ 15.95 per guest

Soup du Jour
Fresh Vegetables with Dip
Choice of Two Salads: Tomato Cucumber, Pasta,
Twice Baked Potato, Quinoa Salad or Fruit Salad
Chicken Caesar Salad, Tuna Salad & Chicken Salad
Fresh Rolls & Mini Croissants
Assorted Dessert Bars

Home-style Buffet

\$ 19.95 per guest

Soup Du Jour
Tossed Salad with Choice of 3 dressings
Choice of Two: Coffee, Apple & Chardonnay Glazed Ham,
Citrus & Honey Glazed Turkey, Herb Roasted Chicken,
Chicken & Dumplings,
Slow Roasted Pot Roast, Homemade Meatloaf, Beef
Stroganoff, or Broiled Cod with Lemon Sauce
Choice of: Garlic Mashed Potatoes, Sweet Potato Soufflé,
Herb Roasted Potatoes or Macaroni & Cheese
Choice of Buttery Corn Nibbles or Creamed Spinach
Dinner Rolls
Apple Crisp or Warm Bread Pudding

Under the Tuscan Sun

\$ 18.95 per guest

Choice of Minestrone or Italian Wedding Soup
Choice of Kale & Grape Tomato Panzanella Salad,
Caesar Salad, or Tossed Salad
Choice of Tortellini Alfredo, Baked Mostaccioli, Stuffed
Shells OR Cheese Manicotti
Choice of Chicken Parmigiana, Chicken Marsala,
Chicken Vesuvio, Chicken Picatta, Chicken Cacciatore,
or Tilapia Scampi
Choice of Italian Beef, Italian Sausage OR Meatballs
Seasonal Vegetables
Rolls & Butter
Italian Lemon Cake or Tiramisu

Ultimate Luncheon

\$ 20.95 per guest

Soup du Jour
Vegetable Crudité
Choice of Tossed Salad or Winter Salad
Choice of Two: Garlic Mashed Potatoes,
Potatoes Au Gratin, Roasted Herb Potatoes, Rice Pilaf,
Baked Mac & Cheese, or Baked Mostaccioli
Choice of Two: Chicken Marsala, Chicken Piccata,
Herb Roasted Bone in Chicken, BBQ Ribs,
Roast Pork loin, Roast Sirloin of Beef, or Broiled Tilapia
Rolls & Butter
Seasonal Fresh Vegetable
Assorted Petite Desserts

Oktoberfest

\$ 18.95 per guest

Tossed Salad with Choice of 3 dressings
German Potato Salad
Polish Sausage or Brats with Sauerkraut
Chicken Schnitzel or Roast Pork Loin
Choice of Herb Buttered Noodles or Potato Pancakes
Green Beans Almandine
Rye Bread & Dinner Rolls
German Apple Tart

**** We will gladly substitute Halal Meat for any menu items ****

*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks
All Buffets Require a Minimum of 25 Guests
Children ages 5 - 12 are 1/2 price. Children under age 4 are free.
Prices are Per Person and Exclude Sales Tax & Service Charge*

Lunch Buffets



Southern Cookin'

\$ 18.95 per guest

Cheesy Vegetable Chowder
Tossed Salad

Choice of Two: Maple & Bacon Glazed Pork Loin,
Pot Roast, Homemade Meatloaf, Pecan Crusted Tilapia
or Orange & Honey Glazed Turkey Breast

Choice of Cornbread Stuffing or
White Cheddar Mac & Cheese

Choice of Mashed Potatoes or Sweet Potato Casserole
Fried Green Tomatoes
Rolls & Butter
Red Velvet Cake

The French Connection

\$ 18.95 per guest

Cream of Potato Leek Soup
Mixed Greens with Blueberries, Pears, Roquefort
Cheese & Champagne Vinaigrette

Choice of Chicken Couq Au Vin or Stuffed Turkey Breast
Roulade with Mushrooms and Pancetta

Choice of Herb and Spice Roasted Sirloin
with Pan Jus or Tilapia Meunire

Gruyere Mashed Potatoes
Ratatouille of Eggplant & Zucchini
Rolls & Butter

Assortment of French Macaroons

Autumn Harvest Buffet

\$ 18.95 per guest

Hunters mushroom Bourbon Bisque
Roasted Fig and Arugula Salad
Apple and Cranberry Stuffed Chicken
with Sage Cream Sauce

Apricot Glazed Pork Loin
Roasted Maple Glazed Sweet Potatoes with Figs
Sausage and Mushroom Stuffing

Brussel Sprouts Roasted with Bacon and Onion
Served with assorted rolls and butter
S'mores Tart

** We will gladly substitute Halal Meat for any menu items **

Southern Barbeque

\$ 18.95 per guest

Twice Baked Potato Salad, Cole Slaw, &
Macaroni Salad

Choice of Two: Fried Chicken, BBQ Bone in Chicken, BBQ
Smoked Beef Brisket, Fried Catfish or
Maple Glazed Pork loin

Choice of Two: Bourbon Baked Beans, Hush Puppies,
Southern Corn Casserole, Baked Mac & Cheese,
or Braised Collard Greens with Smoked Pork
Corn Bread & Buttermilk Biscuits
Bread Pudding or Red Velvet Cake

Down By the Bayou

\$ 18.95 per guest

Chicken and Shrimp Gumbo
Muffaletta Salad

Bourbon Chicken with Rice
Creole Spice Rubbed Sirloin

Choice of Crab & Shrimp Etouffe or Jambalaya
Andouille & Cheddar Grits
Corn Maque Choux
Bananas Foster

South of the Border

\$ 18.95 per guest

Choice of Chicken Noodle Soup or
Chicken Tortilla Soup

Tossed Salad with choice of 3 dressings

Mexican Rice & Refried Beans

Choice of Two Tequila Lime Chicken, ,
Steak and Chicken

Fajitas, Cheese Enchiladas Cochinita Pibil

OR Beef Barbacoa

Homemade Chips & Salsa

Flour & Corn Tortillas

Churros

Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks

All Buffets Require a Minimum of 25 Guests

Children ages 5 - 12 are 1/2 price.

Children under age 4 are free.

Prices are Per Person and Exclude Sales Tax & Service Charge

Hors d'oeuvres Package

Select 4 hot items and 2 cold items.
All items selected will be replenished for 2 hours.

Available Monday thru Friday only

Hot Hors d'oeuvres

Loaded stuffed potato puffs
Boneless Buffalo Wings
Broccoli & Cheddar Bites
Mini Arrancini
Chicken or Cheese Quesadillas with Salsa
Cocktail Franks in a Blanket
Egg Rolls with Sweet & Sour Sauce
Fried Mac & Cheese Bites
Italian Sausage
Italian, Swedish, or BBQ Meatballs
Mini Quiche Lorraine
Mozzarella Sticks with Marinara Sauce
Spanakopita
Spinach & Artichoke Balls

Cold Hors d'oeuvres

Antipasto Kabobs
Assorted Finger Sandwiches
Bruschetta
Caprese Kabobs
Cucumber Cup stuffed with Boursin Cheese
Deviled Eggs
Fresh Fruit Tray
Fresh Vegetable Tray with Dip
Goat Cheese & Pear Crostini
High Roller Pinwheel Wraps
International Cheese Tray with Crackers
Pita Chips with Artichoke & Spinach Dip

\$17.95

Prices are Per Person and Exclude Sales Tax & Service Charge
Includes Coffee, Iced Tea & Soft Drinks

Carving Station

Turkey and Roast Sirloin of Beef
Served w/Dinner Rolls for Sandwiches
Additional \$6.00

Prices are Per Person and Exclude Sales Tax & Service Charge
Includes Coffee, Iced Tea & Soft Drinks

Ethnic Cuisine

Select 3 Appetizers & 4 Entrees
 All Chicken Selections Are Made with Halal Chicken
 All Entrees Are Served with White Rice

Appetizers

Cucumber Cups Stuffed with Boursin Cheese
 Vegetable Crudit e
 Potato & Garbanzo Samosas with Tamarind Chutney
 Bruschetta
 Spanakopita
 Chicken Tandoori Skewers
 Brie, Raspberry & Almonds Baked in Phyllo Dough
 Vegetarian Quiche
 Phyllo Wrapped Asparagus with Brie
 Hummus and Pita Chips
 Vegetable Pakora
 Vegetable Egg Rolls
 Fried Cauliflower
 Spicy Red Lentil Dip With Petite Naan
 Spinach and Artichoke Puffs

Entrees

Chicken Tikka Masala
 Chicken with Mango Chutney
 Tandoori Chicken
 Palak Paneer: Stewed Spinach & Cheese with Garlic
 Alu Chole:
 Potato and Garbanzo Beans in a Spicy Tomato Sauce
 Khatte Meeth Baigan:
 Eggplant in a Sweet & Sour Sauce
 Curried Cauliflower
 Curry Coconut Chicken
 Chicken Tikka Masala
 Chicken Bryani
 Tandoori Chicken
 Palak Paneer: Stewed Spinach & Cheese with Garlic
 Alu Chole:
 Potato and Garbanzo Beans in a Spicy Tomato Sauce
 Khatte Meeth Baigan:
 Eggplant in a Sweet & Sour Sauce
 Curried Cauliflower

*Includes Coffee, Tea, Milk, Iced Tea & Soft Drinks
 All Buffets Require a Minimum of 25 Guests
 Prices are Per Person and Exclude Sales Tax & Service Charge*

	Lunch	Dinner
Adults	\$20.95	\$23.95
Children 5—12	\$13.95	\$16.95
Children Under 4	Free	Free

Beverage & Alcohol Selections



Bar Packages

	Domestic Beer, Wine & Soft Drinks	House Brands	Premium Brands
Two Hours	\$ 16.00	\$ 22.00	\$ 29.00
Three Hours	\$ 18.00	\$ 25.00	\$ 32.00
Four Hours	\$ 20.00	\$ 28.00	\$ 35.00

Prices are person and exclude sales tax & service charge

House Brands & Premium Brands include Domestic Beer, Wine & Soft Drinks

Tab Bar - Host pays for all drinks ordered by guests

Cash Bar - Guests pay for their drinks upon ordering

* For Tab & Cash Bar - If sales do not exceed \$250.00, a \$50.00 bartender fee will be charged

Wine & Champagne

Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Cabernet, Merlot, Pinot Noir, & Moscato
\$ 18.00 per bottle

House Champagne & Non - Alcoholic Champagne
\$ 18.00 per bottle

* \$10.00 Corkage Fee Per Bottle If Providing Your Own Wine

Mimosa Station

Includes Champagne, Orange Juice, Pineapple Juice,
Assorted Fruit and Berries
\$ 4.00 per person

Punch Bowls

Fruit Punch
\$ 40.00 per bowl

Vodka Punch
\$ 55.00 per bowl

Champagne Punch
\$ 55.00 per bowl

Sangria Punch
\$ 55.00 per bowl

Each bowl serves approximately 30 guests