

# Dinner Bookings

## Deposits

- To reserve a date, an initial non-refundable deposit of \$150.00 is required. The remaining balance must be paid in full the day of the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, credit card, money order or personal check.

## Attendees

- We ask that you give an estimated guest count ten days prior to your event and confirm your final guest count three days prior to your 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 5:00 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 **one hour** before your event for any additional decoration or outside vendor set-up. Servers will be of service **ONLY** after their set up duties are completed.

## Glendale Lakes Menu

- Only food prepared and provided by Glendale Lakes is allowed at functions.
- We request your menu selection thirty days prior to your event.
- When two or more entrées are served, the host is required to provide a place card for each guest to be displayed in front of each place setting. The place cards should clearly display the guest's 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 entrée selection.
- Children's meals are available for those under ages 12 and under.
- 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.
- We only provide food tastings for events that book wedding packages.
- All prices **do not** include 9.25% sales tax and the 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 anyone.
- 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 Business

- Any outside business hired (DJ, band, etc.) has **one hour** before the function to set up.
- We reserve the right to ask your entertainment to lower their 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 that are left behind for 24 hours.

## Cake and Sweet Tables

- You are allowed to bring in your own non-perishable, baked or packaged, desserts for a sweet table. Up to a \$50.00 cake cutting fee **may** be applied for the cutting of the cake.
- Glendale Lakes is **NOT** responsible to plate or set-up any dessert items brought in. Please arrange for a family member/friend to plate or set-up 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 that we can to see that the individuality of each event is expressed. Please keep in touch with the Glendale Lakes Golf Club representative about your plans so that all information may be kept up-to-date.

# Dinner Entrées

## Poultry & Fish

### **Apricot Glazed Frenched Chicken Breast \$23.95 GF**

Broiled frenched chicken breast glazed with apricot and bourbon preserves

### **Chicken Florentine \$23.95**

Seared chicken breast served over sautéed spinach & champagne supreme sauce

### **Chicken Marsala \$23.95**

Chicken breast served with mushrooms in a marsala wine sauce

### **Chicken Piccata \$23.95**

Chicken breast served with a light lemon sauce and capers

### **Chicken Caprese \$24.95 GF**

Chicken breast topped with fresh mozzarella, marinated tomatoes & basil with a balsamic glaze

### **Pretzel Crusted Chicken Dijonnaise \$24.95**

Chicken breast crusted with pretzel crumbs & topped with a dijon cream sauce

### **Broiled Tilapia or Herb Crusted Tilapia \$24.95**

Filet served with a lemon herb sauce or beurre blanc sauce

### **Garlic Butter Baked Salmon \$24.95**

Baked salmon with a garlic butter sauce

## Children's Menu

For children ages 12 & younger: chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with french fries, starter & dessert. **\$15.95**

\*Bread and butter included

## Beef & Pork

### **Roast Sirloin of Beef \$26.95**

Served with mushroom gravy, red wine sauce or natural jus

### **Filet Mignon \$31.95 GF**

8 oz. filet served with a rosette of boursin cheese or cabernet butter

### **Beef Tenderloin \$31.95 GF**

Served with béarnaise sauce or a red wine reduction sauce

### **Beef Wellington \$33.95**

Filet served with a mushroom duxelle atop a demi glaze sauce

### **Roast Pork Tenderloin \$27.95 GF**

Roast pork served with a blackberry dijon sauce or a marsala wine sauce

## Pasta & Vegetarian

### **Bow Tie Pasta Primavera \$23.95**

Served in a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included)

### **Four Cheese Ravioli \$23.95**

Ravioli stuffed with four cheese blend served with marinara sauce (Choice of potato not included)

### **Vegetable Stir Fry \$23.95 GF**

Vegetable sautéed in an Asian orange sauce (Choice of potato not included)

### **Grilled Portabella Mushroom \$24.95**

Lightly marinated mushroom served with choice of potato and vegetables

### **Stuffed Peppers \$24.95 GF**

Rice and roasted vegetable stuffed in peppers (choice of potato not included)

Entrées Include Coffee, Tea, Iced Tea & Soft Drinks. All Plated Entrées Require a Minimum of 20 Guests.

Children ages 5-12 get choice from Children's Menu or full price entrée selection.

Children ages 4 & under will receive 1/2 off Children's Menu.

**Prices are Per Person and Excludes 9.25% Sales Tax & 18% Service Charge.**

# Dinner Accompaniments

## Starters

Chicken Noodle Soup  
Chicken Tortilla Soup GF  
Cream of Broccoli Soup  
Cream of Chicken Soup with Rice or Gnocchi  
Cream of Mushroom Soup  
Creamy Tomato Basil Soup GF  
Loaded Baked Potato Soup GF  
Minestrone Soup  
Fresh Fruit Compote GF  
Cheese Tortellini with Alfredo Sauce

## Salads

(All dressing is served on the side)

**Caesar Salad:** Romaine Lettuce, Croutons & Shaved Parmesan with Caesar Dressing

**Caprese Salad:** Sliced Tomato, Fresh Basil & Fresh Mozzarella Cheese GF

**Glendale Lake Signature Salad:** Mixed Greens, Strawberries, Dried Cherries, Spiced Almonds & Gorgonzola Cheese with Raspberry Vinaigrette Dressing GF

**Tossed Salad:** Mixed Greens, Carrots & Tomatoes with a choice of three dressings

Dressing: Blue Cheese - Caesar - French - Italian - Ranch - Thousand Island - Balsamic Vinaigrette - Raspberry Vinaigrette

## Vegetables

Blue Lake Green Beans with Bacon & Onion  
Broccoli: Plain or with Mornay Sauce  
Chef's Seasonal Vegetable Blend  
Grilled Asparagus with Lemon Zest  
Roasted Brussel Sprouts with Bacon & Onions  
**California Blend:** Broccoli, Carrots & Cauliflower  
**Normandy Blend:** Broccoli, Carrots, Cauliflower, Yellow Squash & Zucchini

## Potato

Baked Potato  
Cheddar & Chive Duchess Potato  
Crispy Rosemary Potatoes  
Garlic or Parmesan Mashed Potatoes  
Parsley Potato  
Rice Pilaf or Wild Rice  
Twice Baked Potato

## Desserts

**Ice Cream Sundae:** A scoop of Vanilla ice cream topped with chocolate or strawberry sauce

**Gelato:** A scoop of Chocolate, Pistachio, Tiramisu, Vanilla or White Chocolate

# Dinner Buffets

## South of the Border

*\$25.95 per guest*

*Choice of:* Chicken Noodle or Chicken Tortilla Soup

Tossed Salad with choice of three dressings

Mexican Rice & Refried Beans

*Choice of two:* Tequila Lime Chicken, Beef Barbacoa, Carnitas, Steak & Chicken Fajitas or Cheese Enchiladas

Homemade Chips & Salsa

Flour & Corn Tortillas

Churros

## Southern Barbeque

*\$25.95 per guest*

Cole Slaw, Macaroni Salad & Twice Baked Potato Salad

*Choice of Two:* Fried Chicken, BBQ Bone in Chicken, BBQ Smoked Beef Brisket or Fried Catfish

*Choice of Two:* Bourbon Baked Beans, Hush Puppies, Southern Corn Casserole or Baked Mac & Cheese

Corn Bread & Buttermilk Biscuits

*Choice of:* Bread Pudding or Peach Cobbler

## Home-Style Buffet

*\$26.95 per guest*

Soup Du Jour

Tossed Salad with Choice of three dressings

*Choice of Two:* Glazed Ham, Honey Glazed Turkey, Herb Roasted Chicken, Slow Roasted Pot Roast, Beef Stroganoff or Broiled Cod with Lemon Sauce

*Choice of:* Garlic Mashed Potatoes, Marconi & Cheese, Sweet Potato Soufflé or Herb Roasted Potatoes

*Choice of* Corn Nibbles or Green Beans

Dinner Rolls & Butter

*Choice of:* Apple Crisp or Warm Bread Pudding

## Under the Tuscan Sun

*\$25.95 per guest*

*Choice of:* Minestrone or Creamy Tomato Basil Soup

*Choice of:* Kale & Grape Tomato Panzanella Salad, Caesar Salad or Tossed Salad

*Choice of:* Baked Mostaccioli, Cheese Manicotti, Stuffed Shells or Tortellini Alfredo

*Choice of:* Chicken Marsala, Chicken Piccata, Chicken Parmigiana or Tilapia Scampi

*Choice of:* Italian Beef, Italian Sausage or Meatballs

Seasonal Vegetables

Dinner Rolls & Butter

*Choice of:* Cheesecake or Tiramisu

## Glendale Lakes Buffet

*\$26.95 per guest*

Soup du Jour

*Choice of:* Tossed Salad or Glendale Lakes Signature Salad

*Choice of Two:* Potatoes Au Gratin, Rice Pilaf, Roasted Herb Potatoes or Baked Mac & Cheese

*Choice of Two:* Chicken Marsala, Chicken Piccata, Herb Roasted Bone in Chicken, Roast Sirloin of Beef or Broiled Tilapia

Dinner Rolls & Butter

Seasonal Fresh Vegetable

Assorted Petite Desserts

Buffets Include Coffee, Tea, Iced Tea & Soft Drinks. All Buffets Require a Minimum of 25 Guests.

Children ages 5-12 are 1/2 Price. Children ages 4 and under are free.

**Prices are Per Person and Excludes 9.25% Sales Tax & 18% Service Charge**

# Dinner Stations

Station Buffet is \$34.95 per guest. Choose three stations from the options below.

Additional stations are available at \$5.00 per guest per station.

## Station One

Tossed Salad  
Turkey and Ham  
Mashed Potatoes & Gravy  
Cornbread Stuffing  
Dinner Rolls

## Station Two

Chicken Marsala  
Roast Sirloin of Beef  
Parsley Potatoes  
Blue Lake Green Beans

## Station Three

BBQ Beef Brisket  
Roasted Chicken Quarters  
Mac & Cheese  
Corn on the Cob

## Station Four

Caesar Salad  
Penne Pasta & Cheese Tortellini  
Marinara, Alfredo, Pesto & Vodka Sauce  
Garlic Bread & Dinner Rolls

## Dessert Station

Assorted Cookies & Brownies Included

Upgraded Desserts Available for an Additional Fee

## Station Five

Marinated Strips of Beef and Chicken  
Green Peppers & Onions  
Pork Carnitas  
Spanish Rice & Refried Beans  
Served with Tortillas, Homemade Salsa & Chips  
Condiments

## Station Six

Crab Rangoons & Egg Rolls  
Fried Rice  
Orange Chicken  
Pepper Steak  
Stir Fry Vegetables

## Station Seven

Warm German Potato Salad  
Roast Pork Loin  
Polish Sausage with Sauerkraut  
Buttered Spätzle  
Green Bean Almandine  
Rye Bread

## Station Eight

Mini Sliders  
Mini Hot Dogs  
BBQ Baked Bean  
Cole Slaw  
Twice Baked Potato Salad

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# Dinner Hors d'oeuvres

## Hors d'oeuvres - Hot

Italian, BBQ or Swedish Meatballs	\$35.00
Italian Sausage Bites	\$40.00
Egg Rolls with Sweet & Sour Sauce	\$45.00
Broccoli & Cheddar Bites	\$50.00
Mozzarella Sticks with Mariana Sauce	\$50.00
Boneless Buffalo Wings	\$55.00
Fried Mac & Cheese Bites	\$55.00
Mini Arancini	\$55.00
Spanakopita	\$55.00
Spinach & Artichoke Bites	\$55.00
Bacon Wrapped Water Chestnuts	\$60.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$60.00
Baked Brie & Raspberry in Phyllo with Almonds	\$65.00
Crab Rangoon	\$85.00

## Hors d'oeuvres - Cold

Pita Chips with Spinach & Artichoke Dip	\$45.00
Bruschetta	\$50.00
Cucumber Cup Stuffed with Boursin Cheese	\$55.00
Caprese Kabobs	\$60.00
Goat Cheese & Balsamic Pear Crostini	\$65.00
Antipasto Kabobs	\$75.00
Fresh Fruit Kabobs	\$75.00

*All Hors d'oeuvres are priced per 50 pieces*

## Sweet Table

**A Mélange of Assorted Pastries \$5.95**

Mini eclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service

**Childhood Memories \$2.95**

An assortment of chocolate chip cookies, macadamia nut, oatmeal raisin, peanut butter & sugar cookies served with carafes of chilled milk

# Dinner Hors d'oeuvres Packages

Select 4 hot items and 2 cold items.

All items selected with be replenished for 2 hours.

**\$17.95 per guest**

## Hot Hors d'oeuvres

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

## Cold Hors d'oeuvres

Antipasto Kabobs  
Bruschetta  
Caprese Kabobs  
Cucumber Cup stuffed with Boursin Cheese  
Fresh Fruit Tray  
International Cheese Tray with Crackers  
Italian Antipasto Tray  
Pita Chips with Spinach & Artichoke Dip

## Carving Station

Turkey & Roast Sirloin of Beef  
Served with Dinner Rolls for Sandwiches  
**Additional \$6.00 per person**

Include Coffee, Tea, Iced Tea & Soft Drinks

**Prices are Per Person & Exclude Sales Tax & Service Charge**

# Beverage & Alcohol Selections

## Bar Package

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

Prices charged to everyone 21 & over and exclude 9.25% sales tax & 18% 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

Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Riesling & White Zinfandel

**\$16.00 per bottle**

House Champagne & Non-Alcoholic Champagne

**\$20.00 per bottle**

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

## Mimosa Station

Includes Champagne, Orange Juice, Pineapple Juice & Assorted Fruits and Berries

**\$25.00 per bottle of Champagne**

## Punch Bowls

Fruit Punch	Vodka Punch	Champagne Punch	Sangria Punch
\$30.00 per bowl	\$55.00 per bowl	\$55.00 per bowl	\$55.00 per bowl

Each bowl serves approximately 30 guests