

# Breakfast & Lunch 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. 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 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 & are **not** viewed as an entrée selection.
- Children's meals are available for those ages 12 and under.
- 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.
- **Menu items can be subject to change if food options are not available from supplier.**

## 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.) have **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.

# Breakfast Buffets

## Early Risers Breakfast

\$14.95 per person before 10:30 am

\$16.95 per person after 10:30 am

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruit

Assortment of Breakfast Breads, Danish & Muffins

Scrambled Eggs

Belgium Waffles or French Toast with Butter & Syrup

Crisp Bacon and Sausage Links

Breakfast Potato O'Brien

## The Eye Opener

Served before 10:30 am Only

\$7.50 per person

Fresh Fruit Tray

Selection of Chilled Fresh Fruit Juices

Assortment of Breakfast Breads, Danish & Muffins

Freshly Brewed Coffee & Tea

Add Assorted Bagels with Cream Cheese or Assorted Yogurts for an additional \$1.00 per person

## The Grand Brunch Buffet

\$22.95 per person

Selection of Chilled Fresh Fruit Juices

Seasonal Fresh Fruits or Choice of Salad

Assortment of Breakfast Breads, Danish & Muffins

Scrambled Eggs

Crisp Bacon and Sausage Links

*Choice of Two:* Cheese Blintzes with Blueberry or Strawberry Sauce, French Toast, Upside Down Baked Apple Pancakes, Hash Brown, Breakfast Potato O'Brien, or Caramelized Onion and Gouda Frittata

*Choice of One:* Chicken Florentine, Chicken Marsala, Chicken Piccata, Roasted Sirloin with a Mushroom Merlot Reduction or Tilapia Piccata

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

Seasonal Fresh Vegetables

Rolls & Butter

Selection of Petite Desserts

Add a Waffle Station with Assorted Toppings \$2.00 per person

Add an Omelet Station for \$2.00 per person

Buffets Include Coffee, Tea, Iced Tea & Soft Drinks. All Buffets Require a Minimum of 35 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**

# Lunch Entrées

## Poultry & Fish

### **Apricot Glazed Frenched Chicken Breast \$17.95 GF**

Broiled frenched chicken breast glazed with apricot and bourbon preserves

### **Chicken Florentine \$17.95**

Seared chicken breast served over sautéed spinach & champagne supreme sauce

### **Chicken Marsala \$17.95**

Chicken breast served with mushrooms in a marsala wine sauce

### **Chicken Piccata \$17.95**

Chicken breast served with a light lemon sauce and capers

### **Chicken Caprese \$18.95 GF**

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

### **Pretzel Crusted Chicken Dijonnaise \$18.95**

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

### **Broiled Tilapia or Herb Crusted Tilapia \$18.95**

Filet served with a lemon herb sauce or beurre blanc sauce

### **Garlic Butter Baked Salmon \$18.95**

Baked salmon with a garlic butter sauce

## Lighter Fare

(Choice of potato not included)

### **Croissant Sandwiches \$16.95**

Choice of 3 mini croissant sandwiches: ham & american, beef & cheddar, turkey & swiss, chicken salad, tuna salad or egg salad.

*Served family style with a choice of pasta salad, cole slaw or potato salad.*

## Children's Menu

For children ages 12 & younger: chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with french fries, starter & dessert. **\$12.95**

## Beef & Pork

### **Roast Sirloin of Beef \$20.95**

Served with mushroom gravy, red wine sauce or natural jus

### **Filet Mignon \$22.95 GF**

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

### **Beef Tenderloin \$24.95 GF**

Served with béarnaise sauce or a red wine reduction sauce

### **Roast Pork Tenderloin \$21.95 GF**

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

## Pasta & Vegetarian

### **Bow Tie Pasta Primavera \$18.95**

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

### **Four Cheese Ravioli \$18.95**

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

### **Vegetable Stir Fry \$18.95 GF**

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

### **Grilled Portabella Mushroom \$20.95**

Lightly marinated mushroom served with choice of potato and vegetable

### **Stuffed Peppers \$20.95 GF**

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

\*Bread and butter included

Entrées Include Coffee, Tea, Iced Tea & Soft Drinks. All Plated Entrées Require a Minimum of 35 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**

# Lunch 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 Lakes Signature Salad:** Mixed Greens, Strawberries, Dried Cherries, Spiced Almonds & Gorgonzola Cheese with Raspberry Vinaigrette Dressing **GF**  
**Tossed Salad:** Mixed Greens, Carrots & Tomatoes with 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

\*All lunch Entrees includes the choice of Starters **or** Salads.\*

# Lunch Buffets

## Upscale Deli

*\$16.95 per person*

Fresh Vegetables with Dip

Potato Chips

*Choice of Two:* Soup du Jour, Cole Slaw, Pasta Salad or Potato Salad

*Sandwich Station Featuring:* Ham, Roast Beef, Salami & Turkey and American, Cheddar & Swiss Cheese

Assorted Sliced Breads

Assorted Cookies & Brownies

## Under the Tuscan Sun

*\$19.95 per person*

*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 Parmigiana, Chicken Piccata or Tilapia Scampi

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

Seasonal Vegetables

Rolls & Butter

*Choice of:* Cheesecake or Tiramisu

## Home-Style Buffet

*\$20.95 per person*

Soup Du Jour

Tossed Salad with Choice of 3 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

Rolls & Butter

*Choice of:* Apple Crisp or Warm Bread Pudding

## South of the Border

*\$19.95 per guest*

*Choice of:* Chicken Noodle or Chicken Tortilla Soup

Tossed Salad with choice of 3 dressings

Mexican Rice & Refried Beans

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

Homemade Chips & Salsa

Flour & Corn Tortillas

Churros

## Southern Barbeque

*\$19.95 per person*

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

## Glendale Lakes Buffet

*\$20.95 per person*

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

Rolls & Butter

Seasonal Fresh Vegetable

Assorted Petite Desserts

Buffets Include Coffee, Tea, Iced Tea & Soft Drinks. All Buffets Require a Minimum of 35 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.**

# Lunch Hors d'oeuvres Package

Select 4 hot items and 2 cold items.

All items selected with be replenished for 2 hours.

\$17.95 per guest

Available Monday through Friday Only

## 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  
Italian, Swedish or BBQ Meatballs  
Mini Chicken & Waffle Sliders  
Mini Quiche Lorraine  
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 & Excludes 9.25% Sales Tax & 18% 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