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## Banquet Menus

Thank you for considering Glades Golf and Country Club  
for your special day.

Seating up to 180 people, including dance floor.

A friendly staff adds to The Glades charisma.

We can custom design your menus to suit your special occasion.

Special member pricing is available.

The Glades Golf and Country Club looks forward to making your upcoming  
event a memorable one.

Contact Brady for any banquet needs at (239)775-5501 or via email  
[brady@gladesc.com](mailto:brady@gladesc.com)

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## Breakfast Meeting Selections:

All prices subject to 18% service charge and applicable sales tax

### Light Continental

Assorted Danishes and Muffins  
Seasonal Fresh Fruits and Berries  
Juices, Coffee and Tea  
\$5.95

### Glades Brunch Buffet:

Omelet Station with Accompaniments  
Banana Fosters French Toast  
Potato Wedges with Caramelized Onions  
Applewood Bacon and Sausage Links  
Assorted Danishes and Muffins  
Fresh Fruits and Berries  
Chicken Entrée (Marsala, Piccata or Francaise)  
Pasta Prima Vera with Fresh Vegetables  
(Minimum of 30 guests)  
\$16.95

Price includes: Juices, Coffee and Tea

## Plated Salad Selections

All prices subject to 18% service charge and applicable sales tax

### Chicken or Shrimp Caesar Salad

Chopped Romaine and Focaccia Croutons tossed in Caesar Dressing, topped with Asiago Cheese, Grilled Chicken Breast or Shrimp.  
\$13.95

### Signature Mandarin Orange Salad

Crisp Mixed Greens topped with Chunks of Bleu Cheese, Mandarin Oranges, Pine Nuts and Grilled Chicken.  
Served with Chef's very own Citrus Vinaigrette.  
\$13.95

### Chicken Milanese

Lightly Breaded and Fried Chicken Breast served over Baby Arugula with Vine Ripe Tomato and a Balsamic Drizzle.  
Crowned with Asiago Cheese.  
\$13.95

### Chef's Amuse Platter

Your choice of All White Albacore Tuna Salad, All White Meat Chicken Salad or Seafood Salad. Served with Fresh Melon, Pineapple, Berries, Tomato, Red Onion, Cucumber and a Hard Boiled Egg.  
\$13.95

### Sunkiss Salad

Crisp Mixed Greens topped with Dried Cranberries, Sliced Strawberries and Fresh Blueberries.  
Crowned with four Crispy Coconut Shrimp and Candied Pecans.  
Served with House Made Strawberry Vinaigrette.  
\$13.95

Price includes: cookies, brownies, rolls, butter, coffee and tea

## Plated Sandwich Selections

All prices subject to 18% service charge and applicable sales tax

### Italian Grinder

Fresh Sliced Ham, Salami, Capricola, and Provolone Cheese,  
Stuffed in a Hoagie Bun with Lettuce, Tomato, Banana Peppers  
and a House Made Oil and Vinegar Sauce. Served with a Macaroni Pasta Salad.  
\$11.95

### Pulled Pork Sandwich

Marinated Pulled Pork with a Barbeque Drizzle served with Cole Slaw and  
your choice of Chips, Pasta Salad, Potato Salad or Macaroni and Cheese.  
Served on a Fresh Kaiser Roll.  
\$11.95

### 19<sup>th</sup> Hole Deli Board

Your Choice of Deli Meat or Deli Salad Piled High on a Fresh Croissant  
with Lettuce, Tomato and Mayonnaise.  
(Roasted Turkey, Smoked Ham, Rare Roast Beef or Egg, Tuna or Chicken Salad)  
Served with choice of Chips, Cole Slaw, Pasta Salad or Potato Salad.  
\$11.95

### The Glades Club

Roasted Turkey, Ham, Bacon, Lettuce, Tomato, Mayonnaise and Swiss Cheese.  
Served on a Fresh Croissant with choice of Chips, Cole Slaw or Potato Salad.  
\$11.95

### Pub Burger

Half Pound Certified Black Angus Beef Patty with Lettuce, Tomato and Onion.  
Served on a Fresh Kaiser Roll with Potato Chips or Potato Salad.  
\$11.95

Price includes: cookies, brownies, coffee and tea

## Lunch Buffet Selections

All prices subject to 18% service charge and applicable sales tax

### Cold Deli Board Buffet

Fresh Roasted Turkey, Smoked Ham and Rare Roast Beef

Assorted Breads & Condiments

Sliced Tomato & Onion

Sliced Cheeses

Cole Slaw and Potato Salad

(For 20 or more people)

\$10.95 per person

Add Tuna Chicken or Egg Salad for \$12.95 per person

### Barbeque Buffet

Grilled Hamburgers or Cheeseburgers- Split Rolls

Grilled Jumbo Hot Dogs- Split Rolls

Choice of Grilled Boneless Chicken Breast or BBQ Bone in Chicken

Potato Salad and Cole Slaw

Baked Beans or Macaroni and Cheese

Pickled Relish & Chopped Onions

Ketchup & Mustard

Sliced Tomato & Onion

\$12.95 per person

Add \$2.00 per person for Sausage and Peppers

### Elite Barbeque Buffet

Grilled Hamburger and Jumbo Hot Dogs- Split Rolls

Barbecue Chicken Breast

Marinated Baby Back Ribs

Fresh Potato Salad and Cole Slaw

Corn on the Cob and Corn Bread

Fresh Fruit Salad or Vegetable Crudités with Ranch Dip

Baked Beans or Macaroni and Cheese

Pickled Relish & Chopped Onions

Sliced Tomato & Onion

(For 25 or more people)

\$16.95

Price includes: cookies, brownies, rolls, butter, coffee and tea

## Plated Lunch Entrees or Buffet

All prices subject to 18% service charge and applicable sales tax

### Choice of One Salad

**Small House Salad**- Mixed Greens, Cucumber, Tomato, Carrots and Onions.  
(Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Honey Mustard or Russian)

Or

**Small Caesar Salad**- Chopped Romaine Lettuce tossed in Caesar Dressing with Croutons and Asiago Cheese.

Or

**Mandarin Orange Salad**- Mixed Greens, Aged Bleu Cheese, Mandarin Oranges, Pine Nuts with a Citrus Vinaigrette.

### Entrees:

**Chicken Marsala**- Prepared with Wild Mushroom Marsala Demi

**Chicken Francaise**- With Lemon Butter Wine Sauce

**Chicken Cordon Bleu**- Prepared with Prosciutto, Ricotta Cheese, Fresh Basil and Mozzarella

**Stuffed Chicken**- With a Sausage Sage Stuffing and Traditional Chicken Gravy

**Herb Crusted Pork Loin**- Prepared with a Tarragon Burgundy Demi-Glace

**Meat Loaf**- Bacon Wrapped Home Style Meatloaf

**Yankee Pot Roast**- Prepared with a Vegetable Demi-Glace

**Salisbury Steak**- With Mushroom Gravy

**Atlantic Salmon**- Pan Seared and Prepared with Red Pepper Coulis

**Broiled Swai**- With a Lemon Butter Sauce or Key Lime Beurre Blanc

**Caribbean Tilapia**- With a Mango Fruit Salsa and Lemon Beurre Blanc

**Pasta Primavera**- With Fresh Vegetables and Beurre Blanc Sauce

**Chicken Alfredo**- Grilled Chicken and House Made Alfredo Sauce

Choice of Starch and Vegetable

\$16.95++ for all plated lunch selections

### Lunch Entree Buffets:

**Par Buffet-\$15.95** Choose One Entrée, One Starch and One Vegetable

**Birdie Buffet-\$18.95** Choose Two Entrees, One Starch and One Vegetable

**Eagle Buffet-\$21.95** Choose Three Entrees, One Starch and One Vegetable

Price includes: cookies, brownies, rolls, butter, coffee and tea

## “The Cocktail Hour”

Passed Hors D’oeuvres

(\$10.00 per person for one hour)

Choose Three of the Following

### Hot

Assorted Mini Quiches  
Mini Crab Cakes  
Pigs in a Blanket  
Chicken Satay  
Coconut Fried Shrimp  
Meat Balls- Swedish or Marinara Style  
Vegetable Egg Rolls  
Scallops Wrapped in Bacon  
Spinach & Crab Stuffed Mushrooms  
Spanakopita  
Crispy Chicken Wings  
Fried Mushrooms

### Cold

Cocktail Shrimp  
Assorted Finger Sandwiches  
Cucumber Coins with Salmon Mousse  
Deviled Eggs  
Beef Crustini with Sundried Tomato  
Gazpacho Shooters  
Bruschetta Crustini  
Mozzarella Caprese  
Tropical Fruit Skewers  
Crab Pinwheels  
Salami Cornets

## Cocktail Party Buffet

Choose Three of the above Hors D’oeuvres

At \$12.00 per person

### Display Selections

Priced per Person

**Deluxe Display of Imported and Domestic Cheeses with  
Gourmet Crackers and Fruit Garnish**

\$3.50

**Seasonal Fresh Fruit Display**

\$3.50

**Vegetable Crudités with Dipping Sauce**

\$3.50

**Antipasto Display**

\$4.50

**Shrimp, Clam and Oyster Bar**

\$12.95

All prices subject to 18% service charge and applicable sales tax

## Plated Dinner Entrees

All prices subject to 18% service charge and applicable sales tax  
Entrée selections include House or Caesar Salad

### “AIR”

#### **Chicken Marsala**

Sautéed Chicken Breast with a  
Wild Mushroom Marsala Demi Sauce

\$20.95

#### **Chicken Piccata**

Sautéed Chicken Breast with a Lemon Wine Sauce,  
Fresh Herbs, Garlic and Capers

\$20.95

#### **Chicken Francaise**

Egg Battered and Sautéed Chicken Breast with a  
Lemon Butter Wine Sauce

\$20.95

#### **Chicken Saltimbocca**

Sautéed Chicken Breast crowned with Prosciutto Ham,  
Mozzarella Cheese and Sundried Tomatoes topped  
with a Marsala Demi-Glace

\$20.95

#### **Chicken Cordon Bleu**

Parma Prosciutto Ham, Ricotta Cheese, Fresh Basil, Mozzarella  
with a Mushroom Madeira Demi-Glace

\$20.95

#### **Airline Chicken**

Roasted Airline Chicken Seasoned to perfection  
Garnished with Fresh Herbs and Choice of Sauce

\$20.95

#### **Mallard Duck**

Seared Duck Breast with Grand Marnier Sauce

\$23.95

Choice of Starch, Vegetable and Dessert

Price includes: rolls, butter, coffee and tea

## Plated Dinner Entrees

All prices subject to 18% service charge and applicable sales tax  
Entrée selections include House or Caesar Salad

### “LAND”

#### **Double Cut Pork Chop**

Grilled to Perfection with an Apple Cinnamon Glace  
\$22.95

#### **Prime Rib**

Slow Roasted Prime Rib of Beef served with Au Jus  
\$25.95

#### **Lamb Rack**

Roasted Rack with Rosemary Tarragon Crust and Mint Jelly or Demi Glace  
\$26.95

#### **Filet Mignon**

Char Grilled with Burgundy Demi-Glace.  
\$27.95

#### **Bleu Encrusted Filet**

Char Grilled Filet Encrusted with Bleu Cheese.  
\$29.95

#### **Veal Chop**

Long Bone Chop with Frangelico Cream Sauce.  
\$34.95  
Choice of Starch, Vegetable and Dessert

### Duet Plates:

Filet Mignon and Cold Water Lobster Tail- \$ Market Price  
Filet Mignon and Stuffed Shrimp or Crab Cakes-\$32.95  
Filet Mignon and Chicken Breast-\$30.95  
Chicken Breast and Stuffed Shrimp or Crab Cakes-\$27.95

Price includes: rolls, butter, coffee and tea

## Plated Dinner Entrees

All prices subject to 18% service charge and applicable sales tax  
Entrée selections include House or Caesar Salad

### “SEA”

#### **Caribbean Tilapia**

Broiled Tilapia Crowned with a Mango Fruit Salsa and Lemon Butter Sauce  
\$20.95

#### **Florida White Fish**

Broiled Flaky White Fish with choice of Sauce  
(Mustard Cream, Vanilla Bourbon or Key Lime Beurre Blanc)  
\$20.95

#### **Fresh Atlantic Salmon**

Herb Crusted, Peppercorn Tarragon or Broiled with choice of Sauce  
(Mustard Cream, Vanilla Bourbon or Red Pepper Coulis)  
\$20.95

#### **Signature Crab Cakes**

Two Jumbo, Award Winning Secret Recipe Crab Cakes  
\$22.95

#### **Jumbo Stuffed Shrimp**

Stuffed with Chef's secret Crab Imperial Sauce  
Or  
Wrapped with Bacon and Stuffed with Horse Radish  
\$22.95

#### **Chilean Sea Bass**

Encrusted with a Pistachio Crust  
\$28.95

#### **Lobster Tail**

Cold Water South African Tail with Drawn Butter  
\$ Market Price

Choice of Starch, Vegetable and Dessert

Price includes: rolls, butter, coffee and tea

## Accompaniments

### Starches

Signature Au Gratin Potatoes  
Scalloped Potatoes  
Buttered Parsley Red Skin Potatoes  
Roasted Yukon Wedge Potatoes  
Mashed or Garlic Mashed Potatoes  
Fingerling Potatoes  
Duchess Potatoes  
Baked Potato  
Chefs Crazy Rice  
Wild Rice

### Vegetable

String Beans with Julienne Carrots  
Baby Carrots with an Orange Glaze  
Seasonal Vegetable Medley  
Zucchini and Squash Creole  
Match Stick Vegetables  
Asparagus (based on availability)  
Snow Peas  
Broccoli  
Broiled Tomato

## Desserts

Carrot Cake  
Chocolate Cake  
Lemon Cake  
New York Cheesecake with Berries  
Strawberry Shortcake Tower

Key Lime Pie  
Hot Apple Dumpling  
Brownie Mousse Tower  
Cappuccino Ice Cream Ball  
Chocolate Mousse Cup with Fresh Berries

## Dessert Stations

Dessert Station Add \$3.00 per person

### **Banana Fosters**

Fresh Banana flambé with Banana Liquor, Bacardi 151, Brown Sugar, and Cinnamon  
Prepared in the Dining Room

### **Cherries Jubilee**

Cherries flambé with Brandy, Raw Sugar, Kirshwasser  
Prepared in the Dining Room

### **Ice Cream Sundae Bar**

All the toppings you could ask for

## Dinner Buffet Selections

All prices subject to 18% service charge and applicable sales tax

All Dinner Buffets come with served Salad and Dessert

### Choice of One Salad

**Small House Salad**- Mixed Greens, Cucumber, Tomato, Carrots and Onions.  
(Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Honey Mustard or Russian)

Or

**Small Caesar Salad**- Chopped Romaine Lettuce tossed in Caesar Dressing with Croutons and Asiago Cheese.

Or

**Mandarin Orange Salad**- Mixed Greens, Aged Bleu Cheese, Mandarin Oranges, Pine Nuts with a Citrus Vinaigrette.

### Buffet Entrees:

**Chicken Marsala**- Prepared with Wild Mushroom Marsala Demi

**Chicken Francaise**- Prepared with Lemon Butter Wine Sauce

**Chicken Saltimbocca**- Prepared with Prosciutto, Mozzarella and Red Wine Demi

**Chicken Cordon Bleu**- Prepared with Prosciutto, Ricotta Cheese, Fresh Basil and Mozzarella

**Stuffed Chicken**- Prepared with a Sausage Sage Stuffing and Traditional Chicken Gravy

**Herb Crusted Pork Loin**- Prepared with a Tarragon Burgundy Demi-Glace

**Yankee Pot Roast**- Prepared with a Vegetable Demi-Glace

**Carved Flank Steak**- Barbecue Marinated

**Atlantic Salmon**- Prepared with Red Pepper Coulis

**Broiled Swai**- Prepared with a Lemon Butter Sauce or Key Lime Beurre Blanc

**Caribbean Tilapia**- Prepared with a Mango Fruit Salsa and Lemon Beurre Blanc

**Par Buffet \$18.95**- Choice of One Entrée, One Starch and One Vegetable

**Birdie Buffet \$21.95**- Choice of Two Entrees, One Starch and One Vegetable

**Eagle Buffet \$24.95**- Choice of Three Entrees, One Salad, One Starch and One Vegetable

Price includes: rolls, butter, coffee and tea

## Food Station Selection:

All prices subject to 18% service charge and applicable sales tax

Choose Two of Each Item

### Pasta Action Station

<u>Pasta</u>	<u>Sauces</u>
Penne	Zesty Marinara
Bowtie	Garlic Alfredo
Linguini	Basil Tomato Sauce
Tri Color Tortellini	Chef's Clam Sauce

## From the Carver

Choose two of the following:

**Carved Flank Steak-** Smoked Garlic and Tennessee Marinade

**Herb Crusted Pork Loin-** Apple Chutney Sauce

**Honey Glazed Ham-** Raisin Currant Sauce

**Roasted Tom Turkey-** Giblet Gravy and Cranberry Sauce

**Slow Roasted Prime Rib-** Horse radish and Au Jus (add \$2.00)

## Display

Grilled or Raw Vegetable Cruudités with Dipping Sauces  
and  
Domestic and Imported Cheeses with Gourmet Crackers

\$21.00 per person

Price includes: rolls, butter, coffee and tea

## Beverage Service

All prices subject to 18% service charge and applicable sales tax

### Cash Bar

Well Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$7.00
House Wines	\$5.00
Premium Wines	\$6.00
Cordials	\$6.50
Domestic Beers	\$3.00
Premium Beers	\$4.00
Sodas and Mixers	\$1.50

### Open Bar

**Silver Package**-\$8 per hour per person- Well liquor, house wines and domestic beer

**Gold Package**-\$9 per hour per person- Well and Call liquor, house wines, domestic and premium beer

**Platinum Package**-\$10 per hour per person- Well, Call, Premium Liquors, Cordials, House wines, domestic and premium beer

### Kegs of Beer

Domestic 1/2 barrel	\$225
Imported 1/2 barrel	\$250

### Party Punches by the Gallon

Alcoholic Punches	\$50
Champagne Punch	\$50
Non-alcoholic punch	\$15