



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.

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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)
\$17.95

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.

\$14.95 Chicken- \$15.95 Shrimp

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.

\$14.95

Chicken Milanese

Lightly Breaded and Fried Chicken Breast served over Baby Arugula with Vine Ripe Tomato and a Balsamic Drizzle.

Crowned with Asiago Cheese.

\$14.95

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 Candied Pecans, four Crispy Coconut Shrimp or Grilled Chicken. Served with House Made Strawberry Vinaigrette.

\$14.95 Chicken- \$15.95 Coconut Shrimp

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.
\$12.95

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.
\$12.95

19th 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.
\$12.95

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.
\$12.95

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.
\$12.95

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)
\$11.95 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
\$14.95 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)
\$18.95

Price includes: cookies, brownies, coffee and tea

Plated Lunch Entrees or Buffet

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

Plated 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-\$16.95** 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”

Prices are based on a Hors D’oeuvres party time frame between (2-5pm)

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

Assorted Finger Sandwiches
Cucumber Coins with Salmon Mousse
Deviled Eggs
Beef Crustini with Sundried Tomato
Gazpacho Shooters
Bruschetta Crustini

Cocktail Party Buffet

Prices are based on a Hors D’oeuvres party time frame between (2-5pm)

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

\$5.00

Antipasto Display

\$4.50

Shrimp, Clam and Oyster Bar

\$14.95

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, Caesar Salad or Caprese Salad (add \$2.00)

“AIR”

Chicken Marsala

Sautéed Chicken Breast with a
Wild Mushroom Marsala Demi Sauce

\$21.95

Chicken Piccata

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

\$21.95

Chicken Francaise

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

\$21.95

Chicken Saltimbocca

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

\$21.95

Chicken Cordon Bleu

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

\$21.95

Airline Chicken

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

\$21.95

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, Caesar Salad or Caprese Salad (add \$2.00)

“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

\$26.95

Lamb Rack

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

\$27.95

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.

\$36.95

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-\$31.95

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, Caesar Salad or Caprese Salad (\$2.00)

“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

\$23.95

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	Key Lime Pie
Chocolate Cake	Hot Apple Dumpling
Lemon Cake	Brownie Mousse Tower
New York Cheesecake with Berries	Cappuccino Ice Cream Ball
Strawberry Shortcake Tower	Chocolate Mousse Cup with Fresh Berries
Peanut Butter Stack (add \$2.00)	Chocolate Mousse Tower (add \$2.00)
Dulce De Leche Layer Cake (add \$2.00)	

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 \$19.95- Choice of One Entrée, One Starch and One Vegetable

Birdie Buffet \$22.95- Choice of Two Entrees, One Starch and One Vegetable

Eagle Buffet \$25.95- 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

\$22.00 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	\$1.75

Open Bar

Silver Package-\$9 per hour per person- Well liquor, house wines and domestic beer

Gold Package-\$10 per hour per person- Well and Call liquor, house wines, domestic and premium beer

Platinum Package-\$12 per hour per person- Well, Call, Premium Liquors, Cordials,
House wines, domestic and premium beer

Kegs of Beer

Domestic 1/2 barrel	\$250
Imported 1/2 barrel	\$275