

General Information

General Policies

DEPOSITS

To secure a private room in our clubhouse, we require a non-refundable deposit in the amount of \$500. This deposit will be applied to the final balance of the event.

GUARANTEED ATTENDANCE

An approximate guest count is required at the time the event is booked. Confirmation of the number of guests attending must be made not later than 7 days or the estimated number of guests will be considered your guarantee. We will prepare enough food for the number you have supplied plus an additional 5% overage.

FINAL PAYMENT

TCCC accepts cash, check, MasterCard and Visa. Each event must submit a valid credit card upon booking. 50% of your estimated balance is due 60 days prior to the event and the final payment is due the week prior to the event. Upon receipt of your final guest count, a final invoice will be generated to calculate the final payment.

TAX & SERVICE CHARGE

All food and beverage prices are subject to a Club Service Charge of 22%. The host is also responsible for the payment of Texas Sales Tax, which is 8.25%.

FOOD & BEVERAGE SERVICE AND CONSUMPTION

We will provide all food and beverages and agree that neither you or your guests will bring any food or beverages on our property without prior consent from the Private Events Director. Food and beverages must be consumed during the specified times of the event and may not be removed from our property.

To-Go containers will not be provided.

GUEST CONDUCT & TIME SCHEDULE

We ask that you and your guests observe the beginning and ending time for your event. Additional hours are available if arranged with the Private Events Director PRIOR to the event. Additional hours will NOT be granted after the event begins. We also reserved the right to remove anyone from our property that is disruptive, violent or intoxicated. We also reserve the right to refuse service of alcohol to anyone we determine to be intoxicated or under the legal drinking age. As the host, you agree to assume responsibility for your guests' conduct and for any damages or costs that are a result of their behavior.

PROHIBITED DECORATIONS

The use of glitter and confetti is prohibited in the clubhouse. Failure to comply will result in a \$300.00 cleaning fee that will be charged to the credit card on file. All balloons must be secured due to our 20ft ceiling. Nails and tape may not be used on the walls, however, the removable wall hangers are acceptable.

General Information

Directions to Trophy Club Country Club

FROM DFW AIRPORT

*Use the North Exit out of DFW Airport
Take HWY 114 West to Fort Worth
At the HWY 121 & HWY 114 split, stay on HWY 114 and go approximately 7 miles
Take the Trophy Club Drive Exit
Turn Right at the light onto Trophy Club Drive (Look for Clock Tower)
Go Straight through the four-way stop sign
Club Entrance is approximately 200 yards ahead on the Right*

FROM DALLAS

*Take I-35E North to I-635 West
Take I-635 West until it merges with HWY 114 West to Fort Worth
At the HWY 121 & HWY 114 split, stay on HWY 114 and go approximately 7 miles
Take the Trophy Club Drive Exit
Turn Right at the light onto Trophy Club Drive (Look for Clock Tower)
Go Straight through the four-way stop sign
Club Entrance is approximately 200 yards ahead on the Right*

FROM FORT WORTH

*Take I-35W North and Exit HWY 170 East
Continue on HWY 170 until it merges with HWY 114 East
Merge onto HWY 114 East and stay in the far Right lane
Take the Trophy Club Drive Exit
Turn Left at the light onto Trophy Club Drive (Look for Clock Tower)
Go straight through the four-way stop sign
Club entrance is approximately 200 yards on the Right*

FROM DENTON

*Take I-35W South and exit HWY 114 East (Look for Texas Motor Speedway)
Take HWY 114 East until you have passed HWY 377 & HWY 170
Just passed the merge with HWY 170, take the Trophy Club Drive Exit
Turn Left at the light onto Trophy Club Drive (Look for Clock Tower)
Go straight through the four-way stop sign
Club entrance is approximately 200 yards on the Right*

Amenities

Included with Room Rental

Complete Set-Up and Break Down of Event
Wireless Internet Access
Audio Speaker System (IPOD Compatible)
Cordless Hand-Held Microphone
Presentation Podium and Iron Easels
Pens, Pads and Candy Dishes for Meetings
Mirrors and Votive Candles for Table Tops
Table Skirting in Ivory or Black
Linen in Your Selection of Twenty Colors
Spectacular Views of Championship Courses

Upgraded Amenities

Flip Charts and Markers	\$15 per chart
LCD Projector	\$50
96" Projection Screen	\$50
Dance Floor	\$200
Chair Covers	\$5 per chair
Floor Length Linen	\$20 per table
Hurricane and Candles	\$10 per set
Cash Bar Attendant	\$75 each
Rounds of Golf Inc. Cart (Following Meeting)	\$85 each

Prices above are subject to 8.25% Sales Tax

Room Charges and Minimums

Sunday through Friday ending prior to 4pm: \$100 Rental, \$500 Minimum

Sunday through Friday beginning after 4pm: \$200 Rental, \$1000 Minimum

Saturday ending before 4pm: \$200 Rental, \$2000 Minimum

Saturday beginning after 4pm: \$600 Rental, \$6,000 Minimum

EVENTS WITH A MEMBER SPONSOR ARE NOT RESPONSIBLE FOR RENTAL FEES OR AV FEES

Breakfast Menu

\$12 Breakfast

Sunrise Continental

Fresh Seasonal Fruit Display
Fresh Breakfast Breads and Muffins with Honey Whipped Butter
Selection of Scones and Danishes
Yogurt and Assorted Berry Parfait

South of the Border

Fresh Seasonal Fruit Display
Assortment of Sausage and Ham Breakfast Burritos
Fried Skillet Potatoes
Variety of Salsas and Condiments

Southern Kitchen

Selection of Sausage Patties, Hickory Bacon or Grilled Ham
Fluffy Hash Browned Potatoes
Buttery Scrambled Eggs with Chives
Buttermilk Biscuits with Homestyle Gravy

French Bistro

Petite Quiche Lorraine and Quiche Florentine
Sliced Priscutto
Fresh Berry Salad with Fresh Cream
Assortment of Warm Breakfast Breads and Muffins

Northeastern Morning

Fresh Seasonal Fruit Display
Toasted English Muffin topped with Country Ham, Fried Egg and Hollandaise Sauce
German Potato Pancakes
Assorted Muffins and Danishes

*All Breakfast Buffets Include Water, Iced Tea, Regular and Decaffeinated Coffee, Breakfast Juices
Prices above are inclusive of 8.25% tax and 22% gratuity*

Plated Lunch Menu

\$20 Lunch

Two-Course Plated Meal, For Groups under 25 People

Host may select one entrée for entire group or allow each guest to select their entrée. If guests make individual selections, choices are due 3 days prior to the event

Double Decker Club Combo

A Golden Wheat Toast Tower with Sliced Deli Turkey, Honey Ham and Hickory Bacon
Finished with Tomatoes, Crisp Lettuce, Cheddar and Swiss Cheeses
Warm Cup of Chef's Soup of the Day and Ranch Seasoned Potato Chips

Cajun Chicken Pasta

Blackened Chicken Breast and Penne Pasta with Cajun Cream Sauce
Mixed Seasonal Vegetables and Garlic Basted Bread Sticks

Zesty Taco Salad

Golden Fried Flour Tortilla Shell Stuffed With
Refried Beans, Seasoned Ground Beef, Crisp Iceberg Lettuce, Diced Tomatoes,
Mexican Cheeses, Finished with Black Olives, Pico De Gallo, Sour Cream and Guacamole
Accompanied by a Cup of Chef's Soup of the Day

Grilled Chicken Caesar Wrap

Grilled Chicken Breast Wrapped in a Chipotle Tortilla with
Fresh Romaine Lettuce, Aged Parmesan Cheese and Creamy Caesar Dressing
Warm Cup of Chef's Soup of the Day and Ranch Seasoned Potato Chips

Signature Flat Bread

Chipotle Marinated Chicken with Pepper Jack Cheese, Caramelized Onions and Peppers
Finished with a Chimichurri Frizzle
Warm Cup of Chef's Soup of the Day

Dessert Selections

Please select one desert for all guests

Cheesecake with Strawberry Compote, Triple Layer Chocolate Cake or Key Lime Pie

Prices above are inclusive of 8.25% tax and 22% gratuity

Lunch Theme Buffets

Market Soups and Salads

Soup of the Day
Fresh Garden Salad
Tomatoes, Carrots, Cucumbers, Red Onion
Ranch and Italian Dressings
Tuna Salad, Chicken Salad and Fruit Salad
Assorted Breads and Sandwich Condiments
Seasonal Fruit Display
Fresh Baked Cookies and Brownies
\$20 per person

Cold Deli Display

Potato and Fresh Fruit Salads
Display of Ham, Roast Beef, Roast Turkey Breast
Assorted Artisan Bread Selection
Mustard, Mayonnaise and Horseradish Sauce
Served with Lettuce, Dill Pickles, Tomato, Onion
Cheddar and Swiss Cheese
Fresh Ranch Potato Chips
Assorted Fresh Baked Cookies
\$20 per person

The All-American

Potato Salad, Cole Slaw and Fresh Fruit Salad
Hamburgers and Hot Dogs
Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion, Pickles
Cheddar and Swiss Cheese
Fresh Ranch Potato Chips
Assorted Fresh Baked Cookies
\$22 per person

Texas BBQ Buffet

Potato Salad and Cole Slaw
Smoked Sliced Beef Brisket w/ BBQ Sauce
Hot Link Sausage and Slow Smoked Pork Ribs
Baked Beans and Fresh Baked Cornbread
Fruit Cobbler & Vanilla Ice Cream
\$26 per person

Italian Buffet

Traditional Caesar Salad
Choose one of the Following
Chicken Parmesan
Beef Lasagna
Choose one of the Following
Chicken Alfredo with Fettuccini
Penne Pasta with Meat Sauce
Pasta Primavera
Choose One
Italian Creamcake or Cheesecake
Served with Garlic Breadsticks &
Chef's Choice of Vegetables
\$26 per person

Mom's Old Fashioned Buffet

Salad Bar with Condiments and Dressings
Hickory Grilled Chicken
Chef's Chicken Fried Steak
Mashed Potatoes with Cream Gravy
Green Beans with Sautéed Onions
Fresh Baked Cornbread
Fruit Cobbler with Vanilla Bean Ice Cream
\$26 per person

South of the Border

Southwest Caesar Salad
Refried Beans with Monterrey Jack Cheese
Spicy Spanish Rice and Flour Tortillas
Chicken Fajitas & Beef Fajitas
Cheese Enchiladas
Shredded Lettuce, Diced Tomatoes, Cheddar Cheese,
Smoked Pepper Salsa, Sour Cream
Choose One
Tres Leches Torte or Margarita Mousse Cake
\$26 per person
Add Chips, Queso, Salsa & Guacamole Station
\$4 per person

With your selection, you will also receive dinner rolls with butter, water, tea & coffee.

Buffet Service for parties of 25 guests or greater. All prices include an 8.25% sales tax and a 22% service charge.

Afternoon Breaks

\$8 Afternoon Breaks

Chocolate Lovers

Assortment of Fresh Baked Cookies and Brownies

Selection of Chocolate Candy Bars

Platter of White and Dark Chocolate Covered Strawberries

Sundae Yummy Sundae

Vanilla Bean and Double Chocolate Ice Cream

Caramel, Strawberry and Chocolate Syrups

Whipped Cream, Maraschino Cherries, Crushed Nuts, Oreo Cookie Bits, Butterfinger Pieces

State Fair

Miniature Corn Dogs with Spicy Mustard Dipping Sauce

Soft, Salted Pretzels with Creamy Cheese Dip

Funnel Cakes Dusted with Powdered Sugar Served with Assorted Dipping Sauces

South of the Border

Fresh Tri Colored Tortilla Chips

Assorted Salsas, Guacamole, Sour Cream and Spicy Queso

Chicken Chipotle Quesadillas

Black Bean and Corn Salsa Spring Rolls

Energy Boost

Assortment of Granola and Energy Bars

Selection of Trail Mixes and Nuts

Seasonal Whole Fruit

Prices above are subject to 8.25% tax and 22% gratuity

Menus

Hot Hors d' Oeuvres

\$4.00++ PER PERSON

Southwestern Quesadillas

Black Bean & Corn Salsa Spring Rolls

Chicken Empanadas with Chipotle Drizzle

Pork Egg Rolls

Hibachi Beef Rolls

Vegetable Spring Rolls

Sesame Chicken Skewers

Spanikopita (feta & spinach wrapped in phyllo)

Artichoke and Olive Tartlet

Coconut Chicken Tenders

Barbecue Meatballs

Miniature Funnel Cakes

Soft Pretzel with Spicy Mustard

Petite Calzone with Italian Sausage

Premium Hors d' Oeuvres

\$6.00++ PER PERSON

Chilled Gulf Shrimp

Smoke Salmon Canapés

Petite Lump Crab Cakes

Coconut Lobster Skewers

Petite Beef Wellington

California Rolls

Breaded Coconut Shrimp

Miniature Chicken Cordon Bleu

Baked Brie & Leak Phyllo Purses

Petite Quiche Florentine

Lump Crab Stuffed Mushrooms

Scallop Brochette Wrapped in Bacon

All prices are subject to an 8.25% Sales Tax and 22% Gratuity.

Menus

Displays

GARDEN CRUDITE- Fresh Seasonal Fruit served with Yogurt Dipping Sauce, Domestic and Imported Cheeses served with Specialty Crackers and Lavosh, Seasonal Assortment of Vegetables Accompanied by Greek Goddess
All three for \$11++ or \$4++ each

MEDITERRANEAN DISPLAY- Assorted Salumi Meat, Fresh Mozzarella, Spanish and Kalamata Olives, Artichoke Hearts, Roasted Red Pepper, Pepperchinni, Grilled Portobello Mushrooms, Bruschetta and Basil Pesto Sauce **\$7++ per person**

THE BIG DIPPER- Creamy Spinach and Artichoke Dip, Fresh Cilantro Salsa, and Italian Mozzarella, Spicy Black Bean Dip and Sun Dried Tomato Dip, Served with Pita and Tortilla Chips
\$7++ per person

MASHED POTATO MARTINI BAR- Selection of whipped garlic russets, creamy Yukon gold and mashed sweet potatoes served in a martini glass and accompanied by bacon, shredded cheese, chives, sour cream and butter **\$6++ per person**

SALAD TRIFLE BAR- Spring mix salad presented in trifle dishes accompanied by grape tomatoes, red onion, shredded carrots, sliced cucumber, alfalfa sprouts, almonds, dried cherries, Mandarin oranges and Spanish olives **\$6++ per person**

BRUSCHETTA BAR-
Tomato Basil
Tenderloin with Horseradish Cream
Shredded Chicken and Pesto
Sliced Salmon with Cream Cheese and Capers
\$10++ per person

Shooters

Shrimp Ceviche with Avocado Mousse
Tomato Basil Puree with Miniature Grilled Cheese
Baked Potato Soup Garnished with Bacon Wrapped Asparagus Tips
Chicken Broth and Noodle Soup Served with a Peppered Chicken Skewer
French Dip Shooter with Beef Stock and Rolled Deli Roast Beef Topped with Sliced Green Onion
\$5++ per person

Carving Stations

New York Strip Loin
Inside Round of Beef
Bone-In Steamship Ham
Roasted Pork Loin
Oven Roasted Turkey Breast
\$7++ per person
Prime Rib
\$10++ per person

Action Stations

CHEF ATTENDED PASTA STATION - Offerings of Beef Meatballs, Chicken, Shrimp and Italian Sausage served with guest choice of Penne, Linguini and Bowtie. Condiments Include Sun Dried Tomatoes, Baby Spinach, Basil Leaves, Olives, Roasted Peppers, Mushrooms, Zucchini, Fresh Garden Tomatoes and Artichoke Hearts. Topped with selection of Creamy Alfredo, Hearty Marinara & Basil Pesto

CHEF ATTENDED STIR FRY STATION - Offerings of Beef, Chicken and Shrimp sautéed with Guests Choice of Sweet and Sour, Teriyaki or Lemon Herb Sauce. Condiments of Julianne Carrots, Red Onion, Green Onion, Bell Peppers, Water Chestnuts, Fresh Green Beans, Mushrooms, Sugar Snap Peas. Served over guest's selection of White Rice, Fried Rice or Chinese Noodles

CHEF ATTENDED FAJITA STATION- Offerings of Beef, Chicken and Shrimp sautéed fresh with choice of Red and Green Bell Peppers, Jalapenos, Red Onion, Mushrooms Black Olives and Tomatoes. Condiment Bar finished with Refried Black Beans, Crisp Lettuce, Diced Tomatoes, Shredded Mexican Cheeses, Sour Cream, Guacamole and Fresh Salsas

All Action Stations \$18++ per person

(*Parties over 75 are subject to a \$75+ fee for an additional station and attendant to ensure a quality experience for your guests.)

All prices are subject to an 8.25% Sales Tax and 22% Gratuity.

Menu

Plated Options

One Entrée - \$30.00++ per person

Two Entrées - \$36.00++ per person

Entrée Selections

ROASTED HERB CORNISH GAME HEN

SEARED DUCK BREAST WITH COGNAC GLAZE

6 OZ BACON WRAPPED FILET

BEEF WELLINGTON

10 OZ COWBOY RIBEYE

APRICOT & FIG STUFFED PORKLOIN

GRILL AHI TUNA STEAK WITH VEGETABLE RELISH

ROASTED HALIBUT SAUTÉED WITH SPINACH

& LOBSTER BUTTER

****Add the following for \$5.00 per person:**

Lemon Cilantro Grilled Shrimp

Coconut Battered Shrimp

Bacon Wrapped Scallops

Petite Lump Crab Cake

****A Caesar salad or garden salad with ranch dressing or Italian dressing may be added for just \$2.00++ per person.**

Buffet Options

One Entrée - \$28.00++ per person

Two Entrées - \$34.00++ per person

Three Entrées - \$42.00++ per person

Entrée Selections

PECAN CRUSTED CHICKEN WITH HONEY BUTTER

CHICKEN CORDON BLEU WITH DIJONAISE CREAM

CHEF'S CHICKEN MARSALA

BRIE & ARTICHOKE STUFFED CHICKEN

WITH BRIE CREAM SAUCE

CITRUS SCALLION CHICKEN BREAST

SUN DRIED TOMATO AND GOAT CHEESE FILLED

CHICKEN WITH ROASTED TOMATO CREAM

HERB CRUSTED BEEF TENDERLOIN IN RED WINE

SLICED STRIPLOIN IN MUSHROOM RAGOUT

ROASTED PORK LOIN WITH DRIED CHERRY DEMI

RED SNAPPER WITH CAJUN CRAWFISH

CREAM SAUCE

BROWN SUGAR & HERB GLAZED SALMON

****A Caesar salad or garden salad with ranch dressing or Italian dressing may be added for just \$2.00++ per person.**

With your selection, you will also receive dinner rolls with butter, water, tea & coffee.

All entrees are served with wild rice pilaf or garlic mashed potatoes and seasonal vegetables.

All prices are subject to an 8.25% Sales Tax and 22% Gratuity.

Beverages

CASH BAR

Guests pay for their own beverages throughout the event and the host is only subject to a Fee of \$75+ per Bar Attendant

\$5+ Domestic, \$6 Imported Beer, \$7+ House Wine, \$6+ Well Liquor, \$8+ Call Liquor, \$9+ Premium Liquor

HOSTED BEER AND WINE PACKAGE

*Hosted Domestic and Imported Beers, Assorted House Wines, Champagne, Soft Drinks
\$10+ per person for the first hour, \$5+ per person each additional hour*

HOSTED CALL PACKAGE

*Beer and Wine Package with the Addition of Well and Call Liquors
\$12+ per person for the first hour, \$6+ per person each additional hour*

HOSTED PREMIUM PACKAGE

*Hosted Call Package with the Addition of Premium Liquors
\$15+ per person for the first hour, \$8+ per person each additional hour*

KEG BEER

*Domestic Kegs Available at \$350+ each
Serves Approximately 120,12oz Glasses*

HOUSE WINE

*House Wine Available in Merlot, Cabernet, Chardonnay and White Zinfandel
\$50+ per Bottle, Serves Approximately 12 Glasses per Bottle*

FROZEN BEVERAGE MACHINE

*Frozen Beverages Available in Strawberry, Piña Colada, Margarita and Peach Bellini
\$350+ for rental and first batch, \$200+ each additional batch
One Batch Serves Approximately 100 Drinks*

PREMIUM COFFEE BAR

*House Blended Coffee Served with Chocolate Straws and Shavings, Cinnamon Sticks,
Flavored Syrups, Marshmallows, and Spices \$5++ per person*

CHAMPAGNE TOAST

Toast your new life with your family, friends and a glass of champagne \$3.50+ per person

CHAMPAGNE OR PUNCH FOUNTAIN

Let the good times flow! Add a dramatic accent to your cocktail area or ballroom with a three-tiered fountain pouring champagne and laughter into your BIG DAY! \$300++ Fountain Rental

The Holidays

Sleigh Ride \$27

Domestic and Imported Cheese Display with Crackers and Lavosh
Butternut Squash Soup Shooters Garnished with Grilled Asparagus
Ham and Pineapple Skewers with Rum Raisin Glaze
Petite Chicken Marsala Pot Pies
Petite Beef Wellington with Mushroom Duxail
Miniature Croissants with Brie Cheese, Shaved Turkey Breast and Cranberry Relish
Roasted Chicken and Smoked Tomato Jam on Endive Leaf
Assorted Holiday Desserts

Jingle Bells \$35

Domestic and Imported Cheese Display with Crackers and Lavosh
Seasonal Fruit Display with Sweet Mars Capone Dipping Sauce
Holiday Salad of Field Greens, Candied Pecans, Grapes, Tomatoes and Feta Cheese
Tossed in Champagne Vinaigrette

Entrée Selections

Please Select Two Entrees, Buffet Service, Minimum of 25 Guests

Oven Roasted Turkey Breast
Sliced Country Ham with Rum Raisin Glaze
Rosemary Chicken with Roasted Garlic Cream Sauce
Chicken Saltimbucca in Sun Dried Tomato Cream Sauce
Pecan Crusted Chicken with Honey Butter Glaze
Herb Crusted Strip Loin in Wild Mushroom Ragout
Pan Seared Tilapia Florentine

Entrees Accompanied by Garlic Whipped Potatoes, Cornbread Dressing, Green Beans Almandine,
Fresh Baked Rolls and Whipped Butter

Dessert Offerings

Holiday Dessert Buffet of French Petit Fours, Chocolate Yule Log, Bourbon Pecan Pie,
Pumpkin Cheesecake and Triple Layer Chocolate Mousse Cake

Prices above subject to 8.25% Sales Tax and 22% Service Charge

The Holidays

Winter Wonderland \$50

Hors d' Oeuvres

Domestic and Imported Cheese Display with Crackers and Lavosh
Seasonal Fruit Display with Sweet Mars Capone Dipping Sauce

Butternut Squash Soup Shooters Garnished with Grilled Asparagus
Roasted Chicken and Smoked Tomato Jam on Endive Leaf

Holiday Salad of Field Greens, Candied Pecans, Grapes, Tomatoes and Feta Cheese
Tossed in Champagne Vinaigrette

Entrée Selections

Please Select Two Entrees, Plated Service

Chef's Signature Brie and Artichoke Chicken Roulade
Pan Roasted Maple Leaf Duck with Brandy Orange Glaze
Apricot and Dried Fig Stuffed Pork Loin in Port Wine Reduction
6oz Bacon Wrapped Filet with Rosemary Demi Glaze
Jumbo Shrimp Stuffed with Lump Crab with Sun Dried Tomato Cream Sauce
Roast Leg of Lamb with Mustard and Red Wine Sauce
Brown Sugar and Honey Glazed Salmon

Entrees Accompanied by Garlic Whipped Potatoes, Cornbread Dressing, Green Beans Almandine,
Fresh Baked Rolls and Whipped Butter

Dessert Selections

Select Up to Two

Spiced Pumpkin Cheesecake
Bourbon Pecan Pie with Whipped Cream
White and Dark Chocolate Mousse Cake
Southern Bread Pudding with Dried Cherries and Maple Glaze
Italian Tiramisu

Prices above subject to 8.25% Sales Tax and 22% Service Charge

The Holidays

Holiday Additions

Hors d' Oeuvres

Select Additional Holiday Hors d' Oeuvres at \$3.50 each per person

Butternut Squash Soup Shooters Garnished with Grilled Asparagus
Ham and Pineapple Skewers with Rum Raisin Glaze
Petite Chicken Marsala Pot Pies
Petite Beef Wellington with Mushroom Duxail
Miniature Croissants with Brie Cheese, Shaved Turkey Breast and Cranberry Relish
Roasted Chicken and Smoked Tomato Jam on Endive Leaf

Carving Stations

Add a Carving Station to any package at \$7 per person, or Substitute and Entrée for \$3 per person

Oven Roasted Turkey Breast
Bone In Country Ham
Inside Round of Beef with Creole Mustard
Roasted Pork Loin with Port Wine Reduction

Holiday Beverages

Creamy Rum Eggnog
Serves Approximately 50 Drinks
\$200.00 per Punch Bowl

Spiced Bourbon Apple Cider
Serves Approximately 50 Drinks
\$200.00 per Punch Bowl

Holiday Party Favor

Assorted Chocolates and Holiday Confections in Miniature Stockings
\$6 per person

Prices above are subject to 8.25% Sales Tax and 22% Service Charge and Charged Per Person