Diamond Run Golf Club
2012 Catering Menu

Hosting Events:

* As a member of Diamond Run Golf Club, you have the privilege to sponsor friends and business associates for Private Events. Billing will be arranged with the event host. If the member is hosting the event, all charges can be charged through to their member account. When collecting a deposit, a separate account will be created and all charges will be placed on that account. These charges will not show on the member's monthly statement, but be sent to the member via a separate invoice.

Facility Fees:

* If you are a non-member of Diamond Run Golf Club and plan an event at the facility, there will be a room rental fee, which is based on your contracted food and beverage and day of week. If you are a member of Diamond Run Golf Club, the room rental fee will be waived. Most events are exempt from a room rental fee, but there will be times when a room rental fee will be charged. This will be discussed with you and your Private Events Director prior to booking your event.
* Any event that starts prior to 11:00am will be charged a $50.00 service fee (member or non-member).

Deposits and Contracts:

* All member and non-member events held at the Club require a signed Private Events Contract along with deposit and/or a credit card authorization for guarantee. All non-member events are required to have a deposit on file along with their signed contract. **All Deposits are Non-Refundable.** Final payments are due 3-7 days prior to the event. For any other methods of payment, please call the Private Events Director to make arrangements.

Cancellation Policy:

* In the event that the member/non-member cancels the event for any reason, Diamond Run Golf Club will retain the non-refundable deposit. In addition, the Club will be entitled to a cancellation fee as follows:

- Less than 90 days prior to event – 50% of estimated total cost of function
- Less than 60 days prior to event – 75% of estimated total cost of function
- Less than 30 days prior to event – 100% of estimated total cost of function

* If your event is cancelled due to inclement weather, the Club requires that the event be rescheduled for a later available date. Deposits will not be refunded.

* Approximate guests counts are due at time of booking your event. Final guarantee counts are due 3 –7 business days prior to event. If a guarantee is not given during the allotted time period, the approximate count at time of booking will be used to calculate final costs.

BREAKFAST

The Continental
Fresh Seasonal Sliced Fruit
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter, Jams & Jellies
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
$12.00

The Healthy Start
Scrambled Eggs (Egg Beaters Available)
Turkey Sausage
Hash Brown Potatoes
Assorted Yogurts and Granola
Bran Muffins, Croissants, Assorted Bagels
Cream Cheese, Butter, Jams & Jellies
Fresh Seasonal Sliced Fruit
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
$19.95

The Diamond Run Buffet Breakfast
Omelette Station – Made to order Omelettes
Scrambled Eggs
Belgian Waffles, served with Fruit Toppings, Warm Maple Syrup, Whipped Cream
Applewood Smoked Bacon and Hickory Sausage
Hash Brown Potatoes
Fresh Sliced Seasonal Fruit
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter, Jams & Jellies
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
$23.95
(minimum of 25ppl)

Ala Carte Breakfast Items

Assorted Bagels with Cream Cheese, Butter and Jams & Jellies	$16.00/dozen
Freshly Made Donuts, to include: Glazed, Cake, Filled and Frosted	$13.00/dozen
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade	$25.00/gallon
Assorted Juices: Orange, Apple, Grapefruit, Cranberry, Tomato	$10.00/pitcher
Iced Tea & Lemonade	$5.00/pitcher
Assorted Sodas & Bottled Water	$2.00 each

Subject to 20% service charge and all applicable sales tax
Prices and items are subject to change without notice

AM/PM BREAKS

Got Milk?
Freshly Baked Cookies
Triple Chocolate Fudge Brownies
Seasonal Sliced Fruit Display
Ice Cold Milk
$6.50

Sports Break
Fresh Tortilla Chips with Salsa
Mixed Nuts, Mini Pretzels & Chips
Soft Pretzels w/Mustard
Buttered and Caramel Popcorn
$6.95

Southwestern Break
Fresh Tortilla Chips
Browned Beef or Chicken
Served with Salsa, Warm Nacho Cheese
Guacamole, Black Bean Dip, Sour Cream
$7.95

Gourmet Cheese Tasting
Imported and Domestic Artisan Cheeses
Fresh Sliced Baguette and Crackers
Variety of Berries and Seasonal Fresh Fruits
$7.95

I Scream, You Scream
Vanilla, Chocolate and Strawberry Ice Cream
Nuts, Cherries, Candy Toppings
Whipped Cream
Assorted Syrups and Sauces
$5.95

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MISCELLANEOUS REFRESHMENT IDEAS

Assorted Fresh Baked Jumbo Cookies
$24.00 per Dozen

Triple Fudge Brownies
$24.00 per Dozen

Chocolate Dipped Strawberries
$30.00 per Dozen

Assorted Chocolate Truffles
$30.00 per Dozen

Assorted Candy Bars
$24.00 per Dozen

Soft Jumbo Pretzels, Nacho Cheese & Dijon Mustard
$28.00 per Dozen

Fresh Tortilla and Potato Chips with Assorted Dips
$3.00 per Person

Butter, Cheddar, and Caramel Popcorn
$3.00 per Person

Mixed Nuts or Mini Pretzels
$3.00 per Person

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LUNCH ENTREES

Includes choice of Fresh Fruit Cup, Soup du Jour or Diamond Run Salad
Warm Rolls & Butter, Starch, Vegetable, and Dessert
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Chicken Penne Primavera
grilled chicken breast, penne pasta, crisp garden vegetables
sauteed in garlic & oil or tossed with alfredo or marinara sauce
$22.00

Petite Filet Mignon
chargrilled 6oz filet with beef demi glace
$28.00

Seasonal Fish
$24.00

Maryland Crab Cake
sauteed golden brown, served with red pepper chipolte mayo
$28.00

Herb Roasted Chicken Breast
honey dijon sauce
$24.00

Dessert
(choice of 1)
Chocolate Decadence Cake
Diamond Run Signature Chocolate Chip Cookie Sundae
NY Style Cheesecake
Fruit Sorbet
Pittsburgh Pecan Ball
Carrot Cake w/Cream Cheese Icing

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SALADS AND SANDWICHES

Includes choice of Soup du Jour or Fresh Seasonal Fruit
Warm Rolls & Butter, Dessert
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade

Diamond Run Signature Chicken Salad $18.00
Grilled Chicken Salad on a Flaky Croissant; served w/choice of French Fries or Housemade Chips

Nothwest Steak & Cheese $18.00
Shaved Prime Rib, Wild Mushrooms, Caramelized Onions, Blue Cheese, stacked on a Mancini's Crusty Roll; served w/choice of French Fries or Housemade Chips

Classic Burger $16.00
Fire Grilled ½ pound Angus Burger, topped w/Lettuce, Tomato, Onion on a Mancini Bun; served w/choice of French Fries or Housemade Chips
~ American, Swiss, Cheddar, Provolone, Blue Cheese……add $1.00
~ Mushrooms, Onions, Bacon……add $1.75

Classic Caesar Salad
* with Chicken $18.00
* with Salmon $19.00
served with homemade croutons, shaved parmesan cheese, classic caesar dressing

Sunburst Salad $18.00
Seasonal Greens, Mixed Berries, Tomatoes, Blue Cheese, Spiced Pecans, Grilled Chicken, Mandarin Oranges; Balsamic Vinaigrette Dressing

Asian Chicken Salad $18.00
Iceberg Lettuce, Napa Cabbage, Grilled Chicken, Mandarin Oranges, Macadamia Nuts, Scallions; topped w/Fried Wontons and Asian Vinaigrette

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BUFFET LUNCH

Boxed Lunch
(maximum choice of 3)
Smoked Ham & Swiss
Turkey & Provolone
Roast Beef & Cheddar
Traditional Italian Hoagie
Vegetarian
Whole Fruit, Chips, Cookie, Bottle of Water
$14.00

The Ultimate Cook Out
Grilled Hamburgers, Hot Dogs and Chicken Breasts (BBQ or Herb Roasted)
Sliced Tomato, Lettuce, Onion, Pickles, Assorted Cheeses, Condiments
Kaiser Rolls & Hot Dog Buns
Cole Slaw & Potato Salad or Pasta Salad
Fresh Seasonal Sliced Fruit
Assorted Cookies and Fudge Brownies
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Lemonade
$20.00

The Gary Player
Roast Top Sirloin of Beef w/Beef Demi Glaze
Chicken Entrée – Choice of Marsala, Piccata, Romano, Santa Fe, Mediterranean
Roasted Red Potatoes with Parsley Butter
Green Beans Almondine
House Salad with Assorted Dressing and Croutons
Fresh Seasonal Fruit Display
Warm Rolls and Butter
Chef's Selection of Assorted Desserts
$24.00

The Diamond Run Deli
Fresh Seasonal Fruit
Assorted Gourmet Deli Meats, to include:
Turkey Breast, Roast Beef and Virginia Ham
Imported and Domestic Cheeses
Sliced Tomato, Lettuce, Onion, Pickles, Condiments
Assorted Breads: White, Wheat, Marble Rye and Sourdough
Cole Slaw & Potato Salad or Pasta Salad
Chips and Pretzels
Assorted Cookies and Fudge Brownies
$21.00

The Italian
Roasted Chicken with Sauteed Peppers and Onions
Meatballs and Marinara Sauce
Penne Pasta with Marinara Sauce and Meatballs
Seasonal Vegetable Medley
Traditional Caesar Salad with Parmesan Cheese, Croutons & Dressing
Fresh Seasonal Fruit Bowl
Homemade Garlic Bread and Hoagie Buns
Chef's Selection of Assorted Desserts
$24.00

The Southwestern Fajita Bar
Grilled Southwest Chicken and Steak with Sauteed Peppers and Onions
Toppings: Salsa, Guacamole, and Sour Cream
Grated Cheddar and Jack Cheese, Chopped Lettuce, and Diced Tomatoes
Fiesta Rice
House Salad with Assorted Dressings
Flour Tortillas
Chef's Selection of Assorted Desserts
$24.00

* Buffets include Beverage Station: Coffee, Decaffeinated Coffee, Assorted Tea, Iced Tea, and Lemonade

* Vegetarian Buffets and individual additions to the menus are available upon request

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DINNER ENTREES

Includes choice of Soup du Jour or Diamond Run House Salad
Rolls & Butter, Vegetable, Starch, and Dessert
Coffee, Decaffeinated Coffee, Assorted Teas, Iced Tea, and Lemonade

Vermont Chicken
Cranberry & Almond Crust w/Maple Bourbon Glaze
$28.00pp
Grilled Atlantic Salmon
herb roasted with tomato confit
$29.00pp
Maryland Crab Cakes
with Red Pepper Chipolte Mayo
$32.00pp
Grilled Filet Mignon
8oz w/Beef Demi Glaze; Grilled to Your Desired Doneness
$31.00pp
New York Strip Steak
12oz Black Angus; Grilled to Your Desired Doneness
$33.00pp
Mediterranean Chicken
Chicken Breast stuffed w/Feta Cheese, Sundried Tomatoes, Spinach;
Choice of Basil Pesto or Marinara Sauce
$28.00pp

Duet Entrees

Filet of Beef and Maryland Crab Cake
$39.00pp

Grilled Atlantic Salmon and Herb Roasted Chicken Breast
$35.00pp

Filet of Beef and Grilled Atlantic Salmon
$37.00pp

Beef Tenderloin and (3) Jumbo Shrimp
$39.00pp

Dessert

(choice of 1)
Chocolate Decadence Cake
Seasonal Pie (Fruit, Berry, or Cream)
NY Style Cheesecake w/Berry Topping
Pittsburgh Pecan Ball
Ice Cream or Fruit Sorbet
Carrot Cake w/Cream Cheese Icing

Special Dietary-Need and Vegetarian Dishes available upon request

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BUFFET DINNERS

The Diamond Run
Herb Roasted Chicken Breasts
NY Strip Steak (8oz)
Baked Potato Bar with Assorted Toppings OR Roasted Red Skinned Potatoes
Seasonal Vegetable Medley
Fresh Garden Salad with Assorted Dressings
Traditional Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
Warm Rolls & Butter
Chef's Selection of Assorted Desserts
$39.00pp

Land and Sea
Chicken Breast in Herbed Butter Sauce
Grilled Salmon with Fresh Dill
Oven Roasted Red Potatoes
Seasonal Fresh Vegetable Medley
Mixed Greens with Shallot-Herb Vinaigrette
Warm Rolls & Butter
Chef's Selection of Assorted Desserts
$33.00pp

The Southwestern Fajita Bar
Grilled Southwest Chicken and Steak with Sauteed Peppers and Onions
Salsa, Guacamole, Sour Cream & Flour Tortillas (Wheat Available)
Grated Cheddar and Jack Cheese, Chopped Lettuce, and Diced Tomatoes
Seasonal Grilled Vegetables
Fiesta Rice & Roasted Potatoes
Black Beans
Fresh Garden Salad with Assorted Dressings
Chef's Selection of Assorted Desserts
$33.00pp

The Italian
Made to Order Pasta Dishes w/ Penne and Tortellini Pastas
Choice of (3) Sauces: Marinara, Alfredo, Pesto, Bolognese, and Vodka Sauce
Accompaniments include: Meatballs, Sausage, Chicken, Shrimp, Zucchini, Squash, Red & Green and Hot & Sweet Peppers, Onion and Mushrooms
Grilled Chicken Breasts
Eggplant Parmesan
Regular and Garlic Rolls
Tossed Garden Salad with Assorted Dressings
Classic Caesar Salad w/Homemade Croutons and Parmesan Cheese
Chef's Selection of Assorted Desserts
$29.00pp + $70.00 Chef Fee

* Beverage Station included: Coffee, Decaffeinated Coffee, Assorted Tea, Iced Tea and Lemonade

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DESSERT ENHANCEMENTS

Diamond Run Coffee Station
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas
Flavored Syrups (regular and sugar-free)
Whipped Cream, Chocolate Shavings, Orange Peel, Cinnamon, Rock Candy Sticks
$5.95

Diamond Run Coffee & Dessert Station
Above coffee station and choice of (3) Desserts
$11.95

Chocolate Fountain
Premium chocolate served with Pretzel Rods, Marshmallows, Pound Cake,
Strawberries, Pineapple, Oreo's and Shortbread Cookies
$9.95
(minimum of 50ppl)

Flambe Station
Choose from our Traditional Favorites
Bananas Foster
Cherries Jubilee
Raspberry Flambe
$8.95 + $70.00 Chef Fee

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Hot Hors D'oeuvres
(priced per 50 pieces)

Mushroom Caps stuffed with Crabmeat	185.00
Mini Maryland Crab Cakes; Red Pepper Chipolte	235.00
Spanakopita (Feta & Spinach in Phyllo)	150.00
Pot Stickers (Fried or Steamed – Pork or Vegetable)	150.00
Beef Wellington with Dijon Sauce	200.00
Herb Crusted Lamb Lollipops with Rosemary Sauce	250.00
Vegetable Spring Rolls with Sweet Plum Sauce	150.00
Sliders	175.00
Sesame Chicken Tenders	175.00
Scallops wrapped in Bacon	185.00
Teriyaki Chicken Brochettes	175.00
Mini Flatbread Assorted Pizzas	125.00

Cold Hors D'oeuvres
(priced per 50 pieces)

Iced Jumbo Shrimp with Cocktail Sauce and Lemon Wedges	185.00
Raspberry & Brie Canapes	150.00
Smoked Salmon & Dill Cream Cheese on Pumpernickel	175.00
Blue Cheese, Walnut & Endive Canapes	150.00
Prosciutto with Seasonal Melon	165.00
Diamond Run Chicken Salad Tartlets	165.00
Tomato Basil Bruschetta (served hot or cold)	150.00
Raw Bar: Mussels, Clams, Crab Claws, Oysters	Market Price

Reception Displays
(Priced per person)

Antipasto Platter: 14.00
~ Assorted Meats, Cheeses, Marinated Grilled Vegetables, Dips and Spreads

Bruschetta Platter: 12.00
~ Fresh Chopped Tomato & Basil, White Bean & Garlic Dip, Assorted Dips, Imported Olives, served with Assorted Flatbreads & Crackers

Seared Ahi Tuna Platter; Plum Dipping Sauce, Wasabi and Asian Slaw 13.00

Market Style Cheese Display: 15.00
~ Imported and Domestic Whole Wheels of Cheese, garnished w/Dried Fruits & Nuts and served w/Baguettes and Flatbreads

Grilled Seasonal Vegetable Platter (lightly marinated and grilled) 5.25

Seasonal Fruit Display 4.25

Fresh Seasonal Crudite with Assorted Dips 4.95

Imported & Domestic Cheese Display, served w/Assortede Crackers 5.50

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CARVING STATION

Items served with Silver Dollar Rolls & Butter

Virginia Baked Ham
served w/Sweet Pineapple Glaze
$200.00
(serves 45ppl)

Prime Rib au jus
served with Horseradish Cream Sauce and au Jus
$250.00
(serves 30ppl)

Tenderloin of Beef
served w/Beef Demi Glaze, Beef au Jus, Horseradish Cream Sauce
$275.00
(serves 25ppl)

Roasted Turkey Breast
served w/Whole Grain Mustard, Mayo, Grandma's Homemade Gravy
$200.00
(serves 35ppl)

Stuffed Pork Loin w/Cranberries, Walnuts, Apples
served w/Pork au Jus
$225.00
(serves 25ppl)

$70.00 Chef Attendant Fee to apply for all items prepared/carved at the buffet

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HOST BAR
(charged on consumption)

Call Brands
~ Smirnoff, Beefeaters, Bacardi Silver, Jim Beam,
Seagrams Windsor, Grant Scotch, Cuervo
$6.75
Premium Brands
~ Absolut, Tanqueray, Captain Morgan, Jack Daniels
Makers Mark, Dewars, Cuervo 1800
$7.75
Super Premium Brands
~ Ketel One, Bombay Sapphire, 10 Cane, Knob Creek,
Crown Royal, Chivas Scotch, Tres Generaciones
$8.75
Domestic Beer
~ Coors Light, Bud, Bud Light, Miller Lite, Rolling Rock, Yuengling, IC Light, Michelob Ultra
$4.00
Imported Beer
~ Corona, Corona Lite, Heineken, Heineken Lite, Becks, Amstel Lite, Bass, Blue Moon, LaBatts
LaBatt Lite, New Castle, Sierra Nevada, Spaten, Stella Artois, Smirnoff Ice
N/A – O'Douls and Buckler
$5.00
House Wine
$7.00
Call Wine
$9.00
Cordials
$6.50 - $8.00
Assorted Sodas and Bottled Water
$2.25
House Wine (Per Bottle)
$27.00
Champagne Punch, Sangria (Gallon)
$40.00

OPEN BAR
(per person)

Includes House Wines, Domestic & Imported Beers, Juices, Mixers, Sodas and Bottled Water
Call Brands
$15.00 first hour / $8.00 each additional hour
Premium Brands
$16.00 first hour / $9.00 each additional hour
Super Premium Brands
$17.00 first hour/ $10.00 each additional hour

$70.00 Bartender Fee to apply (1 per 75 Guests)

Subject to 20% service charge and all applicable sales tax
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ENHANCEMENTS

Corkage Fee
$12.00 per bottle

Ice Carvings
Priced upon request

Specialty Linens
Priced according to choice

Centerpieces
Priced according to choice

Valet Parking
$100.00 + gratuity

After Dinner Cordial Station
Priced per Cordial Choice

Cappuccino & Espresso Bar
$7.95 per person

Beer Tasting
Priced according to choices

Wine Tasting
Priced according to choices

Martini Bar
Priced according to choices

Tent Rental
$750.00 includes chairs

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