



Gleneagles Holiday Menus

++ For your convenience, the Club will add a 20% service charge to all food and beverage purchases.
All prices are subject to change and local sales tax.



Gleneagles Holiday Lunch Buffet

Buffets less than 50 guests will incur a \$75.00 setup fee

Salads:

Seasonal Field Greens with Assorted Dressings
Wild Greens with Spiced Pecans, Dried Cranberries & Champagne Herb Vinaigrette
Fruit Salad
Greek Orzo Pasta Salad

Entrees: Choice of One or Two

Rosemary and Lemon Roasted Chicken Breast with Madeira Pan Sauce
Bay Shrimp, Scallops & Lemon Basil Linguine with Vodka Cream Sauce
Bake Fennel Crusted Salmon in Citrus Broth
Grilled Breast of Chicken with Peppercorn Port Wine Sauce
Hoisin & Honey Glazed Pork Tenderloin Medallions
available upgrade for lunch
Classic Slow Roasted Prime Rib with Au jus & Creamy Horseradish Sauce
+ \$12.00 Per Person

Starch: Choice of One

Wild and White Rice Pilaf with Dried Cranberries and Toasted Almonds
Whipped Sweet Potatoes
Russet Potato Au Gratin
Red Skin Garlic Mashed Potatoes
Cornbread Stuffing

Vegetable: Choice of One

Grilled or Steamed Market Vegetables
Green Bean Amandine
Grilled Asparagus and Roasted Peppers
Orange Brown Sugar Glazed Carrots
Olive Oil Roasted Brussels Sprouts

Desserts: Choice of Three

Warm Apple Cobbler with Club made Vanilla Ice Cream
Chocolate Marquis Cake
Southern Pecan Pie
Assorted Mini Holiday Cookies
White Chocolate Mousse Cake
Raspberry Swirl Cheesecake
Cognac Pumpkin Cheesecake + \$2.00 Per Person
Peppermint Ice Cream

One Entrée \$26.00 ++ Per Person
Two Entrées \$30.00 ++ Per Person



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Gleneagles Holiday Plated Lunch

Hors D'oeuvres: (*Choice of 1*)

Italian Meatballs with Oregano & Roma Tomato Sauce
Spinach & Feta Spanakopita
Mini Chicken Cordon Bleu
Maryland Style Mini Crab Cakes
Fresh Mozzarella with Oven-dried
Tomato & Basil on Toasted Flatbread
Tomato Mozzarella Mini Skewer with Herb Oil & Balsamic
Bloody Mary Shrimp Shooters

Salads:

Seasonal Field Greens with Assorted Dressings
Seasonal Greens with Spiced Pecans, Dried Cranberries & Champagne Herb Vinaigrette
Fruit Salad

Entrees: Choice of One

Rosemary and Lemon Roasted Chicken Breast with Madeira Pan Sauce
Bay Shrimp, Scallops & Lemon Basil Linguine with Vodka Cream Sauce
Bake Fennel Crusted Salmon in Citrus Broth
Grilled Breast of Chicken with Peppercorn Port Wine Sauce
Hoisin & Honey Glazed Pork Tenderloin Medallions

Starch: Choice of One

Wild and White Rice Pilaf with Dried Cranberries and Toasted Almonds
Whipped Sweet Potatoes
Russet Potato Au Gratin
Red Skin Garlic Mashed Potatoes
Cornbread Stuffing

Vegetable: Choice of One

Grilled or Steamed Market Vegetables
Green Bean Amandine
Grilled Asparagus and Roasted Peppers
Orange Brown Sugar Glazed Carrots
Olive Oil Roasted Brussels Sprouts

Desserts: Choice of One

Warm Apple Cobbler with Club made Vanilla Ice Cream
Chocolate Marquis Cake
Southern Pecan Pie
Assorted Mini Holiday Cookies
White Chocolate Mousse Cake
Raspberry Swirl Cheesecake
Cognac Pumpkin Cheesecake + \$2.00 Per Person
Peppermint Ice Cream
\$32.00 ++ Per Person



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Gleneagles Holiday Dinner Buffet

Buffets less than 50 guests will incur a \$75.00 setup fee

Salads:

Seasonal Field Greens with Assorted Dressings
Seasonal Greens with Spiced Pecans, Dried Cranberries & Champagne Herb Vinaigrette
Fruit Salad
Greek Orzo Pasta Salad

Entrees: Choice of Two

Rosemary and Lemon Roasted Chicken Breast with Madeira Pan Sauce
Bay Shrimp & Scallops with Linguini Pasta & Vodka Cream Sauce
Bake Fennel Crusted Salmon in Citrus Broth
Grilled Breast of Chicken with Peppercorn Port Wine Sauce
Hoisin & Honey Glazed Pork Tenderloin Medallions
available upgrade for dinner
Classic Slow Roasted Prime Rib with Au jus & Creamy Horseradish Sauce
+ \$12.00 Per Person

Starch: Choice of One

Wild and White Rice Pilaf with Dried Cranberries and Toasted Almonds
Whipped Sweet Potatoes
Russet Potato Au Gratin
Red Skin Garlic Mashed Potatoes
Cornbread Stuffing

Vegetable: Choice of One

Grilled or Steamed Market Vegetables
Green Bean Amandine
Grilled Asparagus and Roasted Peppers
Orange Brown Sugar Glazed Carrots
Olive Oil Roasted Brussels Sprouts

Desserts: Choice of Three

Warm Apple Cobbler with Club made Vanilla Ice Cream
Chocolate Marquis Cake
Southern Pecan Pie
Assorted Mini Holiday Cookies
White Chocolate Mousse Cake
Raspberry Swirl Cheesecake
Cognac Pumpkin Cheesecake + **\$2.00 Per Person**
Peppermint Ice Cream



Two Entrées \$42.00 ++ Per Person
With Carving Station \$54.00 ++ Per Person

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Gleneagles Holiday Plated Dinner

Hors d'Oeuvres *(Choice of 1)*

Italian Meatballs with Oregano & Roma Tomato Sauce
Spinach & Feta Spanakopita
Mini Chicken Cordon Bleu
Maryland Style Mini Crab Cakes
Fresh Mozzarella with Oven-dried
Tomato & Basil on Toasted Flatbread
Tomato Mozzarella Mini Skewer with Herb Oil & Balsamic
Bloody Mary Shrimp Shooters

Salads:

Seasonal Field Greens with Assorted Dressings
Seasonal Greens with Spiced Pecans, Dried Cranberries & Champagne Herb Vinaigrette
Fruit Salad

Entrees: Choice of One

Rosemary and Lemon Roasted Chicken Breast with Madeira Pan Sauce
Bay Shrimp, Scallops & Lemon Basil Linguine with Vodka Cream Sauce
Bake Fennel Crusted Salmon in Citrus Broth
Grilled Breast of Chicken with Peppercorn Port Wine Sauce
Hoisin & Honey Glazed Pork Tenderloin Medallions
Center Cut Filet Mignon with Mushroom Sauce

Starch: Choice of One

Wild and White Rice Pilaf with Dried Cranberries and Toasted Almonds
Whipped Sweet Potatoes
Russet Potato Au Gratin
Red Skin Garlic Mashed Potatoes
Cornbread Stuffing

Vegetable: Choice of One

Grilled or Steamed Market Vegetables
Green Bean Amandine
Grilled Asparagus and Roasted Peppers
Orange Brown Sugar Glazed Carrots
Olive Oil Roasted Brussels Sprouts

Desserts: Choice of One

Warm Apple Cobbler with Club made Vanilla Ice Cream
Chocolate Marquis Cake
Southern Pecan Pie
Assorted Mini Holiday Cookies
White Chocolate Mousse Cake
Raspberry Swirl Cheesecake
Cognac Pumpkin Cheesecake + \$2.00 Per Person
Peppermint Ice Cream
\$48.00 ++ Per Person



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Hors d'Oeuvres Packages

Prancer Package

Choice of 3 Hors d'Oeuvres
Chef Carved Inside Round with Au Jus
Choice of Mashed Potato or Mac and Cheese Bar
Served with Rolls

\$32.00++ Per Person

Comet Package

Choice of 5 Hors d'Oeuvres
Brown Sugar Glazed Ham or Pork Loin
Choice of Mashed Potato or Mac and Cheese Bar
Served with Rolls

\$38.00++ Per Person

Rudolph Package

Choice of 6 Hors d'Oeuvres
Salad Bar
Chef Carved Roasted Prime Rib (*Choice of One*)
Peppercorn & Brown Sugar
Rosemary Garlic Crusted
Spicy Cajun Rubbed
Texas Barbecue Spiced
Choice of Mashed Potato or Mac and Cheese Bar
Served with Rolls

\$52.00++ Per Person



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Chilled

Minimum of 25 pieces per Hors d'Oeuvres

Chef's Selection of Assorted Canapés

Veggie Crudités Shooters with
Hummus or Buttermilk Ranch

Fresh Mozzarella with Oven-dried
Tomato & Basil on Toasted Flatbread

Breadless Bruchetta Spoon

Tomato Mozzarella Mini Skewer with
herb oil & balsamic

Herb Focaccia Finger Sandwiches

Assorted Mini Croissant Sandwiches

Blackened Medallions of Chicken Breast
with Avocado & Sour Cream

Caribbean Roasted Pork Tenderloin Medallions

Marinated Asparagus Spears Wrapped with Prosciutto

Prosciutto & Melon Skewers with Balsamic Drizzle

Smoked Salmon Crostini with dill & caper

Southwest Shrimp Crostini

Seared Ahi Tuna on Crispy Wonton

Ahi Tuna Poke Spoon or Sesame Cone

Bloody Mary Shrimp Shooters

Lump Crab & Avocado Mango Salad
Spoon or Savory Cone



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Hot

Minimum of 25 pieces per Hors d'Oeuvres

Mini Grilled Cheese & Bacon Sandwiches

Pigs in a Blanket

Italian Meatballs with oregano
& Roma tomato sauce

Stuffed Jalapeno Peppers

Assorted Mini Quiche

Spinach & Feta Spanakopia

Almond or Cajun Fried Chicken Tenderloins

Pan-Fried Potstickers with Soy Ginger Sauce

Goat Cheese Phyllo Tartlet

Baked Spinach or Italian Sausage
Stuffed Mushrooms

Mini Chicken Cordon Bleu
Chicken or Beef Fajita Quesadillas

Andouille Sausage in a Pastry Crust

Fried Parmesan Artichoke Hearts
with Pesto Aioli

Creamy Tomato Basil Soup Shooter
& Mini Grilled Cheese Sandwich

Date & Apricot Brochette wrapped in Bacon

Crispy Chicken Flauta
Maryland Style Mini Crab Cakes

Grilled Beef Tenderloin or Chicken Breast Skewer
Bacon Wrapped Scallops or Shrimp

Sonoran Phyllo Chicken Purse

Honey Chicken Biscuits

Chicken & Waffle Mini Basket

Coconut Fried Shrimp with Mango-Lime Sauce
Lobster Empanada with Lemon Dijon Aioli



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Beverages

Non-Alcoholic Beverages a la' Carte

Coffee or Iced Tea	\$2.75++ each
Hot Tea	\$3.00++ each
Flavored Iced Tea	\$3.00++ each
Assorted Soda	\$3.00++ each
Fiji Bottled Water	\$3.50++ each
Assorted Juices	\$3.75++ each
Flavored Tea Station	\$35.00++ per gallon

Ask your Private Event Director about other fun options such as Lemonade Station, Gourmet Coffee or Hot Chocolate Station, as well as fruit-infused Water Stations.

Alcohol Beverage Consumption

Domestic Beer	\$5.00++ per beverage
Imported/Micro Beer	\$6.00++ per beverage
House Wine	\$7.50++ per glass or \$28.00 per bottle
Champagne Punch	\$55.00++ per gallon

House Liquors **\$7.00++ per beverage**

Svedka Vodka, Bacardi White Rum, Gordon's Gin, Jim Beam White Label Bourbon, Seagrams 7 Whiskey, Cutty Sark Scotch, Sauza Blue Reposado Tequila, Dekuyper Triple Sec

Call Liquors **\$7.75++ per beverage**

Skyy Vodka, Dripping Springs Vodka, Titos Vodka, Captain Morgan Spiced Rum, Malibu Rum, Beefeaters Gin, Weller Bourbon, Canadian Club Whiskey, Southern Comfort, Famous Grouse Scotch, E&J Brandy, Milagro Silver Tequila

Premium Liquors **\$8.25++ per beverage**

Absolut Vodka, Deep Eddy Vodka, Myers Dark Rum, Tanqueray Gin, Forty Creek Bourbon, Jack Daniels Tennessee Whiskey, Seagrams V.O. Whiskey, J&B Scotch, Amaretto di Saronno, Galliano, Kahlua, Sambuca, Tia Maria & Tuaca, Don Julio Blanco Tequila

Super Premium Liquors **\$9.00++ per beverage**

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray 10 Gin, Makers Mark Bourbon, Gentleman Jack Bourbon, Jameson Irish Whiskey, Dewars White Label Scotch, Johnnie Walker Red Scotch, B&B, Baileys, Benedictine, Crown Royal Canadian Whiskey, Grey Goose Vodka, Chambord, Frangelico

Ultra Premium Liquors **\$ Market Price**

Ask your Private Event Director for selections



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Beverages

Bar Packages

- All Packages include soft drinks served through the bar
- Packages do not include passed or signature beverages
 - Enhancement options available upon request
- Include a passed Champagne toast at an additional \$2.00 per guest

Troon Bar Package

Beer, Wine & Champagne

2 Hours - \$ 23.00 per guest

3 Hours - \$ 27.00 per guest

4 Hours - \$ 31.00 per guest

5 Hours - \$ 35.00 per guest

Queen's Bar Package

House Level Mixed Beverages, Beer, Wine & Champagne

2 Hours - \$ 27.00 per guest

3 Hours - \$ 31.00 per guest

4 Hours - \$ 35.00 per guest

5 Hours - \$ 39.00 per guest

King's Bar Package

Call Level Mixed Beverages, Beer, Wine & Champagne

2 Hours - \$ 29.00 per guest

3 Hours - \$ 33.00 per guest

4 Hours - \$ 37.00 per guest

5 Hours - \$ 41.00 per guest

Gleneagles Bar Package

Premium Level Mixed Beverages, Beer, Wine & Champagne

2 Hours - \$ 31.00 per guest

3 Hours - \$ 36.00 per guest

4 Hours - \$ 41.00 per guest

5 Hours - \$ 46.00 per guest



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Beverages

Cash Bar

\$400.00 Minimum Spend
\$100.00 Bartender Fee

House Liquors **\$9.00 per ticket/beverage**
Svedka Vodka, Bacardi White Rum, Gordon's Gin, Jim Beam White Label Bourbon, Seagrams 7 Whiskey, Cutty Sark Scotch, Sauza Blue Reposado Tequila, Dekuyper Triple Sec

Call Liquors **10.00 per ticket/beverage**
Skyy Vodka, Dripping Springs Vodka, Titos Vodka, Captain Morgan Spiced Rum, Malibu Rum, Beefeaters Gin, Weller Bourbon, Canadian Club Whiskey, Southern Comfort, Famous Grouse Scotch, E&J Brandy, Milagro Silver Tequila

Premium Liquors **\$11.00 per ticket/beverage**
Absolut Vodka, Deep Eddy Vodka, Myers Dark Rum, Tanqueray Gin, Forty Creek Bourbon, Jack Daniels Tennessee Whiskey, Seagrams V.O. Whiskey, J&B Scotch, Amaretto di Saronno, Galliano, Kahlua, Sambuca, Tia Maria & Tuaca, Don Julio Blanco Tequila

Super Premium Liquors **\$12.00 per ticket/beverage**
Ketel One Vodka, Bombay Sapphire Gin, Tanqueray 10 Gin, Makers Mark Bourbon, Gentleman Jack Bourbon, Jameson Irish Whiskey, Dewars White Label Scotch, Johnnie Walker Red Scotch, B&B, Baileys, Benedictine, Crown Royal Canadian Whiskey, Grey Goose Vodka, Chambord, Frangelico

Domestic Beer **\$6.00 per ticket/beverage**
Budweiser, Bud Light, Coors, Coors Light, Miller Lite, MGD, Michelob Ultra

Import Beer **\$7.00 per ticket/beverage**
Heineken, Corona, Shiner Bock

House Wine **\$10.00 per ticket/beverage**
La Terre Chardonnay, La Terre Cabernet Sauvignon, La Terre Merlot, Berringer White Zinfandel, Montevina Pinot Grigio

Champagne **\$10.00 per ticket/beverage**
Tott's Extra Dry

Soda **\$4.00 per ticket/beverage**
Assorted



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