



*Gleneagles
Dinners*



HORS D'OEUVRES

HOT

(minimum of 25 pieces per hors d'oeuvre)

Pigs-in-a-Blanket	\$3.00/piece	Yakitori Glazed Chicken Skewers	\$3.95/piece
Baked Spinach Stuffed Mushrooms	\$3.00/piece	Chicken and Waffle Skewers	\$3.95/piece
Roasted Meatballs with Raspberry Chipotle Glaze	\$3.75/piece	Honey Chicken Biscuits	\$3.95/piece
Spinach and Feta Spanakopita	\$3.75/piece	Chicken Churro Beignet Skewer	\$4.25/piece
Almond-Crusted Chicken Tenderloins	\$3.75/piece	Maryland Style Mini Crab Cakes	\$4.50/piece
Pan-Fried Vegetarian Potstickers with Soy Ginger Sauce	\$3.75/piece	Bacon Wrapped Shrimp	\$4.50/piece
Mini Chicken Cordon Bleu	\$3.75/piece	Coconut Fried Shrimp with Mango-Lime Sauce	\$4.50/piece
Chicken or Beef Fajita Quesadillas	\$3.95/piece	Beef Satay with Red Curry Dipping Sauce	\$4.75/piece
Creamy Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwich	\$3.95/piece	Lamb Lollipops with Tamarind Chutney	\$6.50/piece
Vegetarian Spring Rolls	\$3.95/piece		

CHILLED

(minimum of 25 pieces per hors d'oeuvre)

Artichoke Hearts with Pesto Aioli	\$3.25/piece	Strawberry Basil & Brie Bruschetta	\$3.95/piece
Blistered Grape Tomato & Goat Cheese Crostini with Balsamic Drizzle	\$3.25/piece	Seared Ahi Tuna on Crisp Wonton	\$4.25/piece
Tomato Mozzarella Mini Skewer with Herb Oil & Balsamic	\$3.75/piece	Ahi Tuna Poke Spoon	\$4.25/piece
Fresh Mozzarella with Oven-dried Tomato & Basil on Toasted Flatbread	\$3.95/piece	Michelada Shrimp Shooters	\$4.25/piece
Smoked Salmon Crostini with Dill & Caper	\$3.95/piece	Lump Crab & Avocado Mango Salad Spoon	\$4.50/piece
		New England Lobster Roll Salad on Endive	\$5.50/piece

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

DINNER 2

HORS D'OEUVRES

TABLE DISPLAY

(minimum of 25 guests)

A Kaleidoscope of Fresh Vegetables (Raw or Grilled) | \$7.50/guest

Served with Buttermilk Chive Dip or Balsamic Dip

Fresh Fruit Display with Seasonal Fruits | \$8/guest

Domestic and Imported Cheeses and Crackers | \$12/guest

Gleneagles Dip | \$9/guest

Choice of One

Spinach Artichoke Dip or Spicy Beef Chili Queso with Tortilla Chips (other dips available)

Charcuterie Display | \$16/guest

Array of Italian Meats and Cheeses with Grilled Vegetables, Marinated Artichokes, Peppers, Olives, Hummus Dip and Toasted Crostini

Chilled Jumbo Shrimp with Black Pepper Cocktail Sauce | \$500/100 pieces

Artisan Bruschetta Bar | \$12/guest

Choose three selections for your guests. Served with toasted rustic bread.

Olive Tapenade, Heirloom Tomato Bruschetta, Roasted Tomato "Tartare," Asparagus and Corn Bruschetta, Wild Mushroom Bruschetta with Rosemary and Fig Balsamic, Pancetta with Roasted Red Pepper and Green Olive Bruschetta

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DINNER 3

HORS D'OEUVRES

TABLE DISPLAY

*(minimum of 25 guests)
Ordered for total guest count.*

Slider Station | \$12/\$18/\$21

Served with Choice of French Fries, Sweet Potato Fries or Tater Tots.

Shrimp Po' Boy with Remoulade Slaw

Classic Cheeseburger Sliders - with Ketchup, Mustard and Pickles

Beef Tenderloin Sliders - on a Pretzel Roll with Sweet Chili Sauce and French Fried Onions

Fried Chicken Sliders - on a House-made Honey Biscuit

Southern Chicken Dinner "Stack" | \$9/guest

Crispy Fried Chicken Tenders on top of Yukon Gold Mashed Potatoes, Brown Gravy

Fried Rice Station | \$10/guest

Choose One

Served in small red and white Chinese to-go boxes with chop sticks (and forks).

Classic Fried Rice - Choice of Chicken or Beef with Scrambled Eggs, Green Peas, Carrots, Scallions

Lavish Dessert Display | \$18/guest

Includes Petit Fours, Truffles, Macarons, Assorted Mignardises

Chocolate Dipped Strawberries | \$10/guest

HORS D'OEUVRES

CHEF ATTENDED TABLES

All stations available with a minimum of 40 guests.

A \$100 station attendant fee is required for each station. Ordered for total guest count.

Build Your Own Salad Station | \$9 per guest

Garden Fresh Romaine Lettuce, Tomatoes, Pepperoncinis, Croutons,
Olives, and Cheese with Balsamic, Italian and Caesar Dressings.
Add Grilled Chicken + \$3.50 per guest

Gourmet Cavatappi Mac n' Cheese | \$12 per guest

Elegantly served from a chafer

Gorgonzola Truffle Cream, Smoked Gouda, Bacon and Sharp Cheddar, Short Rib

Build Your Own Pasta Table | \$13 per guest

Tuscan Bowtie

Penne Pasta Primavera

Shrimp Rose - Blend of Marinara and Alfredo or Traditional with Pesto Marinara Alfredo

Jambalaya Pasta - Chicken, Sausage, Peppers, Onions, Creole Cream

Gorgonzola Bows - Bacon, Sun-Dried Tomato, Cracked Black Pepper

Mashed Potato Station | \$14/guest

House-Made Buttermilk Mashed Potatoes Served with Guest's Choice of Dijon Beef Tips and Wild
Mushroom Sauce, Creamy Herbed Chicken and White Wine Sauce, Chopped Scallions, Sour Cream, Bacon
Bits, Shredded Monterey Jack and Cheddar Cheese

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DINNER 5

HORS D'OEUVRES

CHEF CARVING TABLES

*All carving tables available with a minimum of 40 guests.
A \$100 attendant fee is required for each station.
Carving stations served with silver dollar rolls and condiments.*

Honey Smoked Ham I \$260

Serves Approximately 50 People

Cajun Spice Roasted Turkey Breast I \$200

Serves Approximately 30 People

Smoked Beef Brisket I \$175

Serves Approximately 15-20 People

Smoked Salmon I \$200

Serves Approximately 15 People

Herbs de Provence Crusted Prime Rib I \$490

Serves Approximately 20 People

Tenderloin of Beef/ \$370 (Subject to Market Price)

Serves Approximately 14 People (based on a 3 oz. portion)

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DINNER 6

DINNER

SALADS

#1 Gleneagles Salad

Mixed Greens, Tomato, Cucumber, Ripe Olive and Choice of Dressing

#2 Classic Caesar Salad

Parmesan Croutons and Romaine Lettuce with Caesar Dressing

#3 Field Greens Salad (+\$2)

Oven-Dried Roma Tomato and English Cucumber with Champagne Vinaigrette

#4 Spinach Salad (+\$2)

Spinach, Raspberries, Pears and Toasted Almonds with Fresh Herb Vinaigrette

#5 Baby Greens Salad (+\$2)

Baby Greens, Julienne Green Apples, Feta Cheese, Spiced Pecans with Champagne Vinaigrette

SINGLE ENTRÉE DINNERS

All entrées include a Gleneagles Salad or Caesar Salad with Two Sides.

Frenched Pork Chops | \$35/guest (GF)

Peach and Candy Pecan Chutney

Toasted Almond Chicken | \$34/guest

Apricot Chardonnay Cream Sauce

Pan-Seared Teriyaki-Glazed

Salmon Fillet | \$36/guest

Pepper-Roasted Beef Tenderloin | \$48/guest (GF)

Cabernet Reduction

Char-Grilled Center Filet Mignon | \$48/guest (GF)

Crimini Mushroom Sauce

Japanese Panko Chicken | \$34/guest

White Truffle and Sage Cream

Grilled Shrimp | \$39/guest (GF)

Basmati Rice Pilaf

Grilled Chicken | \$34/guest (GF)

Honey Wasabi Mustard

Vegan Pad Thai | \$33/guest (V, GF)

Tofu, Rice Noodles, Spicy Pad Thai Sauce

Vegetable Biryani | \$33/guest (V, GF)

Rice, Vegetable, Chickpeas,

Infused with Indian Spices

Split Roasted Cauliflower | \$33/guest (V, GF)

Tahini Sauce

Vegan Alfredo | \$33/guest (V, GF)

Cashew and White Miso Sauce

(V) = Vegetarian/Vegan

(GF) = Gluten Free

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DINNER 7

DINNER

DUET ENTRÉE DINNERS

All entrées include a Gleneagles Salad or Caesar Salad with Two Sides.

Pan-Seared Filet of Beef and Grilled Salmon with Port Wine Sauce | \$56/guest

Trio of Gulf Coast Shrimp, Marinated Chicken Breast, Beef Tenderloin
with Roasted Red Pepper Sauce | \$59/guest

Brandy Peppercorn Beef Tenderloin and Almond-Crusted Chicken Breast | \$55/guest

Beef Tenderloin and Crab Cake topped with Shrimp, Demi Glaze and Béarnaise Sauce | \$59/guest

Filet Mignon and Lobster Tail with Drawn Butter Sauce | Market Price

ADDITIONAL SIDES

Wild Rice Pilaf

Asparagus

Au Gratin Potatoes

Seasonal Vegetable Medley

Garlic Whipped Potatoes

Broccolini

Roasted Yukon Gold Potatoes

French Green Beans

Sweet Potato Mash

Julienne Carrots and Green Beans

JUST FOR KIDS - CHILDREN'S PLATED MEALS

For guests under the age of 10. Menus include water or juice and a fresh fruit cup as salad course.

For All Kids | \$16/guest

Mac and Cheese

Burger and French Fries

Chicken Tenders with French Fries

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DINNER 8

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Italian

\$42/guest without desserts | \$45/guest with desserts

Salad

Traditional Caesar Salad

Entrées (Choice of Three)

Cheese Filled Tortellini with Grilled Chicken, Mushrooms and
Oven-Dried Tomatoes with Creamy Pesto Sauce

Chicken Parmesan

Penne Pasta with Grilled Italian Sausage & Roasted Red Peppers with Marinara Sauce

Beef or Vegetable Lasagna

Breast of Chicken Marsala with Bowtie Pasta

Shrimp or Chicken Fettucine Alfredo

Italian Beef Osso Buco Style

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs, Toasted Garlic Bread

Desserts

Chef's Selection

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DINNER 9

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Texicana

\$42/guest without desserts | \$45/guest with desserts

Salads

Tomato Cucumber Salad with Cilantro Vinaigrette

Queso & Salsa with Tortilla Chips

Entrées (Choice of Three)

Beef Fajitas or Chicken Fajitas with flour tortillas

Cilantro Chicken Enchiladas

Tomatillo Glazed Chicken

Beef, Chicken or Cheese Quesadillas

Vegetables and Breads

Refried Beans with Jack Cheese, Spanish-Style Rice with Roasted Poblano, Seasonal Vegetable

Desserts

Chef's Selection

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DINNER 10

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Taste of Texas

\$44/guest without desserts | \$47/guest with desserts

Salads

Twice Baked Potato Salad

Coleslaw

Entrées (Choice of Three)

Charred Chicken with Barbecue Glaze

Slow Smoked Beef Brisket

Texas Barbecue Pork Ribs

Smoked Rope Sausage

Pulled Pork Orange Habañero BBQ

Vegetables and Breads

Ranchero Beans, Roasted Corn, Cornbread Muffins and Buttermilk Biscuits, Whipped Red Skin Potatoes

Desserts

Chef's Selection

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DINNER 11

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Prime Rib

\$100 station attendant fee is required.

\$58/guest

Carved Prime Rib Seasoning

Herbs de Provence-Crusted Roast Prime Rib

Entrées (Choice of Two)

Almond-Crusted Breast of Chicken with Apricot Sauce

Pan-Seared Fillet of Salmon with Citrus Sauce

Rosemary-Marinated Pork Loin with Balsamic Reduction Sauce

Starch (Choice of One)

Whipped Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Vegetables and Salads

Seasonal Vegetable, Seasonal Field Greens and Assorted Dressings, Seasonal Fresh Fruit

Desserts

Chef's Selection

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DINNER 12

DINNER

DESSERT SELECTIONS

Minimum of 16 guests.

New York Style Cheesecake with Sour Cream Glaze | \$8.50/guest

Bourbon Pecan Pie | \$8.50/guest

Key Lime Pie with Strawberry Sauce | \$8.50/guest

Carrot and Spice Cake with Cream Cheese Frosting | \$8.50/guest

Kahlua Bundt Cake | \$8.50/guest

Assorted Mini Dessert Pastries | \$9.75/guest

Chocolate Lava Cake | \$9.75/guest

White Chocolate and Cherry Bread Pudding | \$9.75/guest

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DINNER 13

BEVERAGES

NON-ALCOHOLIC BEVERAGES À LA CARTE

Coffee or Iced Tea | \$4 each

Hot Tea | \$4 each

Flavored Iced Tea | \$4.50 each

Assorted Soda | \$4.50 each

Bottled Water | \$4.50 each

Assorted Juices | \$4.50 each

Red Bull | \$8 each

Iced Tea or Flavored Tea Station | \$42/gallon

Lemonade or Punch Station | \$45/gallon

*Ask your Private Events Director about other fun options
such as a Gourmet Coffee or Hot Chocolate Station,
as well as Fruit-Infused Water Stations.*

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DINNER 14

BEVERAGES

ALCOHOLIC BEVERAGES CONSUMPTION

Domestic Beer | \$5.50 per beverage

Imported/Micro Beer | \$6.50 per beverage

House Wine | \$9.00 per glass

House Liquors | \$9.00 per beverage

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$10.00 per beverage

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$11.00 per beverage

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Crown Royal Whiskey, Jameson Whiskey, Jack Daniel's Whiskey Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Baileys Irish Cream

Super Premium Liquors | \$12.00 per beverage

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Maker's Mark Bourbon, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Patron Silver, Captain Morgan Rum, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

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DINNER 15

BEVERAGES

House Wine and Champagne | \$9 per glass

Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon, Woodbridge Merlot, J Roget Sparkling Wine

Call Level Wine and Champagne | \$10.50 per glass

Kendall Jackson Chardonnay, BV Coastal Cabernet Sauvignon, 14 Hands Merlot, LaMarca Sparkling

Premium Level Wine and Champagne | \$14.50 per glass

Columbia Crest H3 Merlot, LaCrema Chardonnay, Hahn Cabernet, Chardon Brut Classic

BAR PACKAGES

Troon Bar Package

Beer, Wine and Champagne

2 hours - \$26/guest

3 hours - \$30/guest

4 hours - \$35/guest

5 hours - \$39/guest

Queen's Bar Package

House Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$30/guest

3 hours - \$34/guest

4 hours - \$39/guest

5 hours - \$43/guest

King's Bar Package

Call Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$32/guest

3 hours - \$36/guest

4 hours - \$41/guest

5 hours - \$45/guest

Gleneagles Bar Package

Premium Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$34/guest

3 hours - \$39/guest

4 hours - \$45/guest

5 hours - \$50/guest

Non-Alcoholic Beverage Package (for our guests under 21)

Soda, Bottled Water, Tea, Punch, Lemonade - \$22/person

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DINNER 16

BEVERAGES

CASH BAR

\$400 minimum spend with a \$100 bartender fee

House Liquors | \$11.75/ticket

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$13/ticket

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$14.50/ticket

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Crown Royal Whiskey, Jameson Whiskey, Jack Daniel's Whiskey Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Baileys Irish Cream

House Wine | \$11.75/ticket

Woodbridge Chardonnay, Cabernet Sauvignon, Merlot, J Roget Sparkling Wine

Super Premium Liquors | \$15.75/ticket

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Maker's Mark Bourbon, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Patron Silver, Captain Morgan Rum, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

Domestic Beer | \$7/ticket

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Miller Genuine Draft, Michelob Ultra

Import Beer | \$8.50/ticket

Heineken, Corona, Shiner Bock, Blue Moon, Modelo

Soda | \$5.75/ticket

Assorted

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DINNER 17