

# Lexington Country Club



## Private Event Catering

# Lexington Events

## WELCOME TO LEXINGTON COUNTRY CLUB

We would like to thank you for your interest in Lexington Country Club for your special day. When you select Lexington Country Club as a site for your wedding, you can rest assured that you will be creating memories that will last a lifetime. Our seasoned team of professionals and Executive Chef will work to turn your vision into reality.

Our Catering Manager will give you a taste of what Lexington Country Club can offer to make your occasion perfectly unique. Whether you are planning a small private party, a large corporate event, or something in between, we are eager to work with you to design an affair that is a personal reflection of your style.

Included in our planner is a variety of menus, beverage pricing and general banquet policies. We are able to provide you with contacts for local florists, entertainers and photographers that we have worked with to assist you in planning your event.

### Banquets

- The Club reserves the right to substitute an alternative banquet room based on any changes in the number of attendees or program. Your private room is reserved exclusively for your guests.
- All food and beverage items must be supplied, served and prepared by Lexington Country Club. Special occasion cakes are the only exception to this policy and are subject to a \$1.00 cake cutting fee per person.
- All menu selections must be submitted to the banquet office at least two weeks prior to your event.
- State Law requires that all alcoholic beverages be consumed on the Club premises and must be purchased from the Club. Club personnel must manage beverage service.
- Management reserves the right to refuse service of alcoholic beverages to any person under the age of 21 or anyone who appears to be intoxicated.
- All prices quoted prior to 90 days are subject to change without notice due to the fluctuations in the market.
- The guaranteed number of guests shall be provided to the Club seven business days prior to the event. The Club will prepare 3% over the guaranteed number for unexpected guests. If the percentage of unexpected guests is higher than 5%, the Club reserves the right to serve whatever is available at the time. If a guarantee is not provided to the Club seven days prior to the event, the Club will prepare for the estimated number of guests and bill accordingly to that number or the actual number of guests, whichever is higher.
- The Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club prior to, during or following the function.



# Reception Sites

## The Vista Ballroom

Our Vista Ballroom offers an exceptional location for your memorable event. The Vista Ballroom accommodates up to 150 guests.

## The Verandah

This glass enclosed lanai room can be rented itself or added to the Vista Ballroom for a grand event. The Verandah offers a panoramic and breathtaking view of the beautifully manicured Gordon Lewis designed golf course. The Verandah Room will accommodate up to 100 guests.

## The Clubhouse

The entire Clubhouse can be reserved for your special day. The Clubhouse itself includes the Vista Ballroom, Grille Room, Lounge and Verandah Room, giving you plenty of room to mingle and entertain.



# Banquet Details

Banquet Space	Banquet Capacity	Time Limit	Facility Charge**
Vista Ballroom	150	4 hours	\$650
Verandah Room	100	4 hours	\$425
Vista & Verandah Room	260	4 hours	\$850
The Clubhouse	300+	4 hours	\$1900
Wedgewood Room	20	4 hours	\$200
Waterford Room	20	4 hours	\$200
Wedgewood & Waterford Room	40	4 hours	\$400

\*\*Room Minimums may be required based on time of year or day of services and number of actual attendees

## Dress Code

Dining Attire and Courtesy Guidelines apply to all members and guests, including children.

### **Clubhouse - Country Club Casual Permitted**

Golf or tennis attire permitted in all dining areas. Ladies should wear outfits or dresses appropriate for country club casual dining. We request that ladies refrain from wearing revealing clothing more suitable for beach or nightclub settings. Men's shirts must have a collar and tee shirts are not permitted. Boys age 12 and under may wear shirts without collars. Blue denim pants and denim shorts are not permitted. Dress jeans, without rips/holes, in other colors are permitted. Cargo shorts are not permitted. Dress shorts are permitted except for special occasions and dinner/dances. Hats may be worn by ladies and men may wear hats until 4 pm.



# hors d'oeuvre

## Hot Selections

Prices Quotes Per 100 Pieces

- Steak & Potato A1 Demi 425
- Marinated Teriyaki Beef 325
- Chicken Brochette Spicy Peanut Sauce 250
- Coconut Chicken Brochette Mandarin Orange Sauce 275
- Honey Sesame Seed Chicken Bites 275
- Bahamian Conch Fritters Key Lime Ketchup 300
- Grilled Seared Marinated Veggie Kabobs 250
- Fresh Bacon Wrapped Scallops Maple Glaze 375
- Bang Bang Shrimp (U16-20) 400
- Tomato, Fresh Mozzarella & Basil Kabob Balsamic Glaze 250
- Pigs in a Blanket Dijon Mustard Sauce 300
- Homemade Meatballs Swedish, BBQ or Italian 300
- Petite New Orleans Crab Cakes Cajun Dipping Sauce 325
- Authentic Spanakopita Feta Cheese 300
- Raspberry & Brie in Phyllo 300
- Crab Stuffed Mushrooms 350
- Fried Green Beans 225
- Fried Artichokes 225
- Veggie Stuffed Mushrooms 275
- Steak & Blue Cheese Bruschetta 325
- Classic Bruschetta 250
- Baby Lamb Chops Mint Demi 525
- Stuffed Fried Rice Cakes Smoked Gouda & Basil Aioli 290
- Cheese Pizza Squares 290
- Bacon Wrapped Asparagus 300
- Beer Battered Cauliflower Marinara 280



hors d'oeuvre  
*Patters & Displays*  
Priced to serve 75 to 100 people

**Fresh Fruit, Imported & Domestic Cheese Display 400**

Selection of Cranberry Wensley Dale, Midnight Moon,  
Port Wine Derby Cheeses, Domestic Cheese Favorites, Two Baked Brie en Croute,  
Fresh Berries, Grapes, Strawberries, Crackers

**Tropical Island Fruit Display 285**

Assorted Guava, Pineapple, Kiwi, Mango, Assorted Berries

**Hot Spinach & Artichoke Dip 250**

Tortilla Chips

**Antipasto Platter 400**

Sliced Prosciutto, Capicola, Salami, Provolone, Mozzarella, Olives, Artichoke  
Hearts, Pepperoncini, Roasted Red Peppers, Lettuce, Balsamic Tomatoes

**Fresh Grilled Marinated Vegetable Platter 275**

Marinated Squash, Zucchini, Eggplant, Asparagus, Red Peppers

**Norwegian Smoked Salmon 18 per person**

Capers, Chopped Egg, Minced Red Onions, Cream Cheese, Assorted Crackers

**Fresh Market Vegetable Display 275**

Carrots, Celery, Yellow & Red Peppers, Broccoli, Cucumber,  
Cauliflower, Cherry Tomatoes, Blue Cheese & Ranch Dressing

**Chilled Seafood Bar market price**

Gulf Shrimp, Oysters, Clams, Jumbo Prawns, Crab Claws  
Cocktail Sauce, Lemons, Mignonette Sauce







hors d'oeuvre

## Cold Selections

Prices Quotes Per 100 Pieces

- Boursin Cheese Cucumber Rounds Fresh Dill 200
- Stuffed Cherry Tomatoes Lump Crab Salad 300
- Deviled Eggs 150
- Assorted Tea Sandwiches 225
- Hummus Platter Tomato, Cucumber, Olives, Flatbread 280
- Homemade Guacamole or Tex Mex Salsa, Tortilla Chips 140
- Prosciutto Wrapped Melon Balls 175
- Large Shrimp on Ice 425
- Ahi Tuna Tartare Shooter 400
- Tropical Shrimp Shooter Tropical Cocktail Sauce 350
- Seared Sesame Ahi Tuna on Crostini Wasabi Finishing Sauce 400
- Smoked Salmon Crostini, Chives, Crème Fraîche 300
- Mozzarella & Tomato Skewers Basil, Balsamic Drizzle 325



## Hors D'Oeuvres Chef Attended Stations

Incur a 75 dollar Carving/Chef Fee

All accompanied by Assorted Breads & Condiments

All Prices Reflect 50 Servings

- Grilled Roast Tenderloin of Beef 650
- New York Strip Sirloin 550
- Prime Rib of Beef 550
- Roasted Pork Tenderloin 350
- Glazed Ham 300
- Roasted Turkey Breast 300
- Cheese Tortellini Alfredo or Pesto Sauce 275
- Penne Pasta Chicken, Sun-Dried Tomatoes, Garlic, Ripe Olives, Olive Oil, Herbs 400
- Mashed Potato Bar Chives, Bacon, Broccoli, Shredded Cheddar, Chicken Leek Gravy 350
- Macaroni & Cheese Bar Assorted Toppings 350





# Breakfast Selections

## Fluffy Scrambled Eggs 19

Breakfast Potatoes, Bacon or Sausage,  
Biscuit or Muffin

## Classic Eggs Benedict 20

Toasted English Muffin, Canadian Bacon,  
Poached Egg, Hollandaise Sauce

Add Steak - 22

Add Lobster Meat - 24

## French Toast 18

Warm Maple Syrup, Fresh Fruit,  
Crispy Bacon or Sausage

## Deep South Breakfast 20

Fresh Fruit Cocktail, Buttermilk Biscuit,  
Creamy Sausage Gravy, Fluffy Scrambled  
Eggs, Breakfast Potatoes

# Continental Breakfast Buffet

All Breakfast Buffets Include Fresh Orange Juice, Coffee or Tea  
Priced Per Person

## Traditional Continental Breakfast 20

Muffins, Breakfast Pastries, Bagels with Cream  
Cheese, Butter & Jams  
Add Fruit 4

## Deluxe Continental Breakfast 27

Assorted Fresh Fruit Display, Danishes,  
Croissants, Muffins, Bagels with Cream  
Cheese & Smoked Salmon, Butter & Jams

## Tex Mex Breakfast 23

Flour & Wheat Tortillas, Scrambled Eggs,  
Cheese, Bacon, Salsa, Sour Cream,  
Fresh Fruit, Danish

## Southern Continental Breakfast 23

Assorted Fresh Fruit Display, Danishes,  
Croissants & Muffins, Bagels with Cream  
Cheese, Hot Buttermilk Biscuits, Sausage Gravy,  
Butter & Jams

## Full Breakfast Buffet 27

Assorted Fresh Fruit & Berries, Danishes,  
Croissants, Muffins, Bagels with Cream Cheese,  
Scrambled Eggs, French Toast, Maple Syrup,  
Sausage, Bacon, Breakfast Potatoes





# Breakfast Buffet Enhancements

Priced Per Person

Hot Buttermilk Biscuits 8

Sausage Gravy

Cheese Blintzes 8

Fruit Topping

Flavored Whipped Cream Cheeses 4

Smoked Salmon Display 10

Omelet Station (75 Chef Fee) 9

Avocado Toast 8



## A La Carte Breaks & Refreshments

Priced Per Person

Coffee or Tea 12 per 1.5 gallon

Assorted Juices 8.50 per liter

Soft Drinks 2.50

Bottled Water 2.50

Seasonal Fresh Fruit 5

Danish 3

House Baked Cookies 4

Fudge Brownies 3

Bagels & Cream Cheese 4

## Meetings & Breaks

Priced Per Person

Registration 12

Fresh Orange Juice, Coffee, Danishes or Muffins

Traditional Continental Breakfast 15

Fresh Orange Juice, Coffee or Tea, Muffins,  
Breakfast Pastries, Bagels with Cream Cheese,  
Butter & Jams

Add Fruit 4

Afternoon Breaks 15

Iced Tea, Vegetable Crudités with Dipping Sauce,  
Snack Mix, Seasonal Fruit, Granola Bars

Evening Breaks 20

Chocolate Truffles, Miniature Cream Filled Eclairs,  
Fresh Pastries, Chocolate Dipped Strawberries

## Luncheon Salad Selections

All Lunch Salads include Rolls, Butter, Coffee, Tea & Soft Drinks  
27 per person ++ (40 people and up)

### Southwest Chicken Salad

Mixed Greens, Corn, Black Beans, Tomato, Avocado, Blended Jack & Cheddar Cheese, Corn Tortillas, Choice of Dressing

### Watermelon Salad with Chicken

Arugula, Mixed Greens, Mandarin Oranges, Diced Watermelon, Blueberries, Toasted Almonds & Walnuts, Goat Cheese, Honey Citrus Vinaigrette

### Asian Salad

A Blend of Oriental Vegetables with Field Greens, Crispy Wontons, Almond Crusted Chicken, Sesame Ginger Dressing

### Poached Pear Spinach Salad with Chicken

Organic Spinach, Feta Cheese, Cherry Tomatoes, Candied Pecans, Strawberries, Poached Pear, Champagne Vinaigrette

### Cobb Salad with Chicken

Mixed Greens, Crispy Bacon, Blue Cheese, Hard Boiled Egg, Diced Tomato, Avocado

### Berry Salad with Chicken

Romaine & Organic Spinach, Avocado, Fresh Raspberries, Blueberries, Gorgonzola Cheese, Toasted Almonds, Honey Thyme Citrus Dressing

### Three Sisters Salad

House Made Chicken, Tuna & Shrimp Salad  
Fruit Garnish

## Luncheon Salad Buffet

Includes Soup, Fresh Fruit Display, Rolls & Butter, Coffee, Tea & Soft Drinks  
28 per person ++ (40 people and up)

Choice of two of the following salads

Mini Salad Bar

Chef Salad

Shrimp Salad +2

Beet Salad

Chicken Salad

Seafood Salad +4

Asparagus Salad

Tuna Salad

Lobster Salad +7

Chicken Waldorf

Egg Salad

Tomato Mozzarella

Veggie Pasta Salad



# Luncheon Entrée Selections

All Luncheon Entrées Served with House Salad, Starch, Seasonal Vegetable,  
Fresh Baked Rolls, Coffee, Tea & Soft Drinks

## Honey Pecan Chicken Breast 26

Cranberry Apple Compote, Curry Veloute

## Chicken Parmesan 26

Crisp Sautéed Chicken Breast, Marinara,  
Mozzarella

## Atlantic Salmon MP

Wilted California Spinach, Lemon Veloute

## Grilled Tenderloin Tips 30

Sautéed Mushrooms & Onions

## (2pcs) Surf & Turf Skewers 36

Tenderloin Beef Tips & Gulf Shrimp on  
Skewers, Natural Pan Au Jus

## Shrimp Scampi MP

Gulf Shrimp Tossed with Garlic, Fresh  
Herbs & Tomatoes in a Butter Wine Sauce

## Chicken Ala Vodka 26

Grilled Chicken Breast, Tomato Vodka Cream Sauce,  
Fresh Basil

## Baked Stuffed Chicken Breast 26

Boursin Cheese, Fresh Spinach, Pine Nuts,  
Veloute Supreme

## Honey Teriyaki Chicken Breast 26

Ginger-Infused Mango Pineapple Salsa,  
Toasted Sesame Seeds

## Parmesan Herb Crusted Cod MP

Chardonnay Beurre Blanc

## Fresh Baked Quiche 23

Choice of:

- Bacon, Wilted Leeks, Jack & Cheddar Cheese
- Lump of Crab, Artichoke Heart, Jack Cheese
- Mushroom, Swiss, Jack & Cheddar Cheese



# Dinner Entrée Selections

Served with House Salad  
Chef's Starch & Vegetable, Dinner Rolls  
Coffee, Tea & Soda

## Beef Entrées

All Beef Prepared Medium Rare (unless otherwise specified)  
Larger Cuts Available at Market Price  
Split Entrée Selections will be priced at the Highest Entrée Priced Per Person

New York Strip 10oz 50

Filet Mignon 6oz 58

Prime Rib of Beef - Queen Cut 10oz 46

Prime Rib of Beef - King Cut 14oz 52

Roast Sliced Tenderloin 53

## Choice of Sauces

Red Wine Mushroom Demi Glace

Béarnaise Tarragon Scented Hollandaise

Au Poivre Brandy, Peppercorn, Cream Sauce

Forestiere Rich Red Wine Brown Sauce with Wild Forest Mushrooms

Au Jus Reduced Beef Stock with Pan Drippings (Served with Prime Rib)

Brandied Horseradish Sauce (Served with Prime Rib)





# Dinner Entrée Selections Continues

Served with House Salad  
Chef's Starch & Vegetable, Dinner Rolls  
Coffee, Tea & Soda

## Chicken Entrées

42 dollars per person

Piccata Egg-Battered Chicken Breast, Capers, Lemon,  
Veloute Infused, White Truffle Oil

Francese Egg Battered Chicken Breast, Beurre Blanc Sauce

Macadamia Nut Crusted Citrus Beurre Blanc

Marsala Wild Mushrooms, Marsala Wine Sauce

Parmesan Crisp Sautéed Chicken Breast, Marinara, Mozzarella

## Seafood Entrées

Market Price

Potato-Crusted Salmon Yukon Potato Crusted, Beurre Blanc Sauce

Pan-Seared Herb Crusted Grouper Fresh Mango Salsa

Mahi Mahi Key West Tropical Salsa

Sea Bass Citrus Butter Sauce

Baked Stuffed Shrimp Crab Stuffed Shrimp, Beurre Blanc Sauce

Seared Sea Scallops White Truffle Oil, Asiago Cheese

1 1/4 Pound Maine Lobster Drawn Butter

Surf & Turf 4 oz Filet Mignon, 6oz Cold Water Lobster Tail

Single or Twin Cold Water Lobster Tail Drawn Butter



# Creative Buffet Selections

Minimum of 50 People  
All Buffets Include Coffee, Tea & Soft Drinks, House Salad,  
Choice of Entrée, Vegetable & Starch  
Priced Per Person

Choice of Two Entrées,  
One Vegetable & Two Starches  
45

Choice of Three Entrées,  
One Vegetable & Two Starches  
Lunch 45 | Dinner 52

## Main Entrée Selections

Swordfish MP  
Black Bean Salsa

Snapper Vera Cruz MP  
Tomatoes, Capers, Peppers, Onions,  
Tequila Butter Sauce

Chicken Rollatini  
Stuffed with Spinach, Fontina,  
Sun Dried Tomatoes

Chicken Stir Fry  
Oriental Julienne Vegetables, Chicken,  
Asian Sweet Garlic Ginger Sauce

Boston Baked Cod  
Crusted Citrus Herbed Panko,  
White Wine Butter Sauce

Chicken Marsala  
Wild Mushrooms, Marsala Wine Sauce

Potato Crusted Salmon MP  
Yukon Potato Crusted, Beurre Blanc Sauce

Beef Stroganoff  
Braided Tenderloin Beef Tips, Mushroom,  
Onion Sauce, Egg Noodles

Pecan Crusted Chicken  
Peach Salsa

Beef Bourguignon  
Mushroom Burgundy Sauce

London Broil  
Herb-Marinated Flank Steak

Herb Roasted Pork Tenderloin  
Hunter Sauce

Make Your Own Pasta  
Tortellini, Penne or Fettuccini  
Marinara, Alfredo or Pesto

## Starch Choices

Mashed Potatoes, Oven Baked Potatoes,  
Duchess Potatoes, Roasted Garlic  
Potatoes, Potatoes Au Gratin, Parsley Red  
Skin Potatoes, Scalloped Potatoes, Rice  
Pilaf, Wild Rice Blend, Macaroni & Cheese

## Vegetable Choices

Marinated Grilled Garden Vegetables,  
Chef's Stir Fry Vegetables, Buttered  
Broccoli, Green Beans Almondine, Honey  
Glazed Carrots, Squash Medley,  
Fresh Asparagus



# Theme Buffet Selections

Minimum of 50 People  
Includes Coffee, Tea & Soft Drinks  
Priced Per Person

## Golfer's Barbecue 32

Hamburgers & Hot Dogs  
Chef's Selection of Two Salads  
Cheese, Lettuce, Tomatoes, Onions,  
Relish, Pickles, Condiments,  
Homemade Chips, Fresh Fruit Display,  
Cookies & Brownies

## New York Deli Bar 32

Soup du Jour, Assorted Deli Meats & Cheeses, Breads & Rolls,  
Appropriate Condiments, Veggie Pasta Salad, Red Skin Potato  
Salad, Coleslaw, Fresh Fruit,  
Cookies & Brownies

## Italian 40

Caesar Salad, Penne Ala Vodka, Chicken Parmesan,  
Baked Lasagna, Seasonal Vegetables,  
Fresh Baked Focaccia & Bread Sticks,  
Tiramisu

## Old South Barbecue 41

Barbecue Chicken, Hickory Smoked Barbecue Ribs,  
Pasta Salad, Baked Beans, Corn on the Cob, Corn Bread,  
Fruit Cobbler

## Island 44

Grilled Jamaican Jerk Chicken, Roasted Caribbean Pork with Mango  
BBQ Sauce, Conch Fritters, Tropical Rice, Captiva Corn Bread,  
Tropical Fruit Salad, Paradise Pasta Salad, Tomato & Cucumber Salad,  
Flan

## kids corner

# Buffet Selections

Includes Soft Drink, French Fries or Fruit & Cookies  
15 per child

Pizza Party

BBQ or Fried Chicken

Chicken Fingers

Hamburgers & Hot Dogs

# Buffet Salad Enhancements

Add 4.50 Per Person

Red Skin Potato Salad

Veggie Pasta Salad

Tuna Salad

Marinated Tomato & Cucumber Salad

Tropical Fruit Salad

Caesar Salad Bowl

Coleslaw

Chicken Salad

Marinated Artichoke & Mushroom Salad

Cucumber Dill Salad

## Buffet Enhancements

Can be added to any Buffet Selection

Attended Stations incur a 75 dollar carving/chef fee

Roasted Tenderloin of Beef 19

Prime Rib of Beef 17

Roasted Pork Loin 14

Glazed Ham 14

Roasted Turkey Breast 13

Cheese Tortellini Marinara, Alfredo or Pesto Sauce 8

Bow Tie Pasta Fresh Basil, Tomatoes, Parmesan 10

Scallop Station MP

Mashed Potato Bar Chives, Bacon, Shredded Cheddar & Broccoli 7

Penne Pasta with Grilled Chicken Sundried Tomatoes, Garlic, Ripe Olives, Olive Oil, Herbs 9



## Boxed Lunch Selections

Choice of Sandwich & Soft Drink

22 dollars per person

Ham & Swiss Cheese

Roast Beef & Cheddar Cheese

Turkey Breast & Swiss Cheese

Choice of Bread:

Croissant, Whole Wheat, White, Rye

Includes:

Fruit, Potato Chips, Fresh Baked Cookie or Brownie



# Beverage Selections

## Host Bar Per Consumption

Pricing plus 6.5% Florida Sales Tax and 20% Gratuity, Per Drink

House Brand Liquor	7.50
Call Brand Liquor	8.50
Premium Brand Liquor	9.50
Champagne Toast	5.50

## Host Bar Per Person

House Liquor, House Wine, Draft Beer

1st Hour Per Person	16
2nd Hour Per Person	12
3rd Hour Per Person	10
4th Hour Per Person	7
Kids Soda Bar	6 (per child)

## Wine

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

1.5 Liter Bottle	45
------------------	----

## Beer

Keg	400 - 600
Domestic Bottle	5.50
Imported	6.50

## Punches

Priced Per Gallon

Champagne Punch or Mimosas	75
Tropical Rum Punch	70
Sangria or Wine Punch	75
Non-Alcoholic Fruit Punch	50

# General Information

## Billing & Payments

A letter of agreement and \$2,500 non-refundable deposit is required to confirmed the selected date.

If the payment and signed Letter of Agreement are not returned, Lexington Country Club reserves the right in its sole and absolute discretion, to release all space being held for the function. For events not requiring a Letter of Agreement, a signed Banquet Event Order will serve as the letter of agreement.

Acceptable forms of payment are personal check, Visa and Mastercard.

Credit Card Payments are subject to all non-refundable 5% fee.

All functions will require a credit card on file to guarantee the balance.

## Pricing, Gratuity & Sales Tax

A 20% service charge and applicable Florida State Sales Taxes will be applied to all Food and Beverage purchases. Sales Tax only will be applied to all other fees & rentals.

## Alcoholic Beverages

Sales & service of alcoholic beverages are governed by the Florida Division of Alcohol & Tobacco. Lexington Country Club will be the sole provider of alcoholic beverages and will reserve the right to refuse or curtail service to any guest in keeping with the State of Florida guidelines.

No alcoholic beverages are permitted to be brought in, or taken from Lexington Country Club premises, or served to anyone less than 21 years of age.

