

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

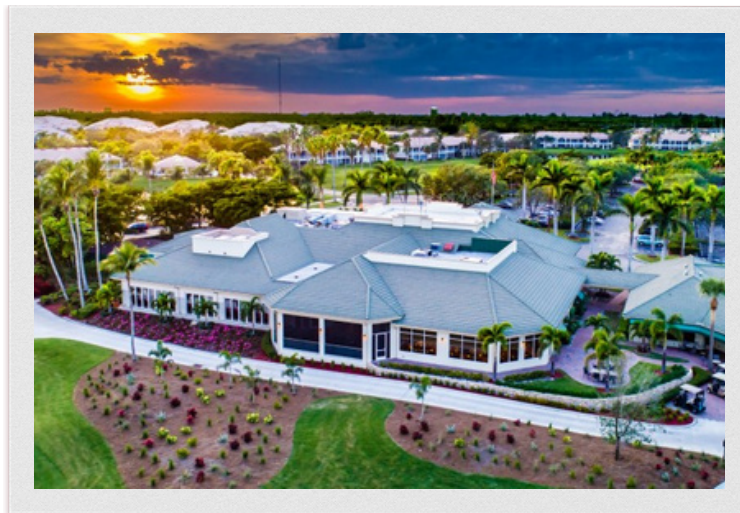
Our Vista Ballroom offers an exceptional location for your memorable event. The Vista Ballroom accommodates up to 150 guests.

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

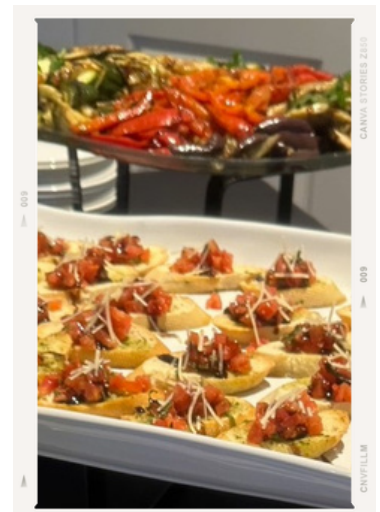
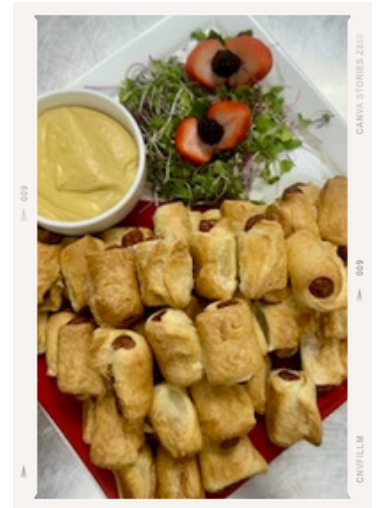
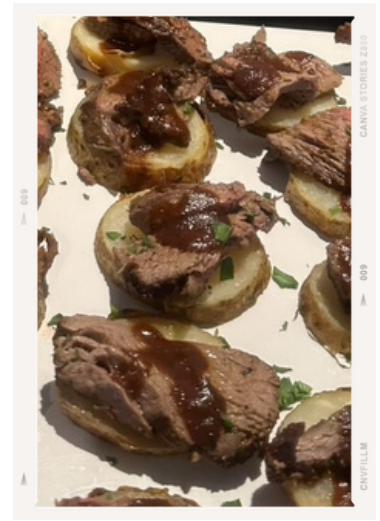
Dining Attire and Courtesy Guidelines apply to all members and guests, including children.

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
Platters & 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

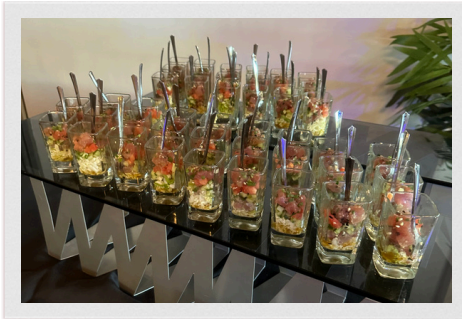
Fresh Market Vegetable Display 275

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





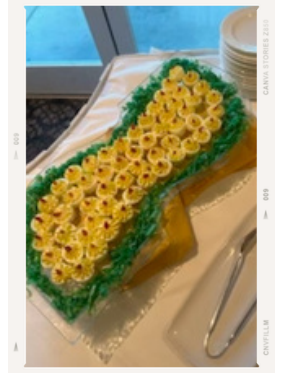
hors d'oeuvre

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

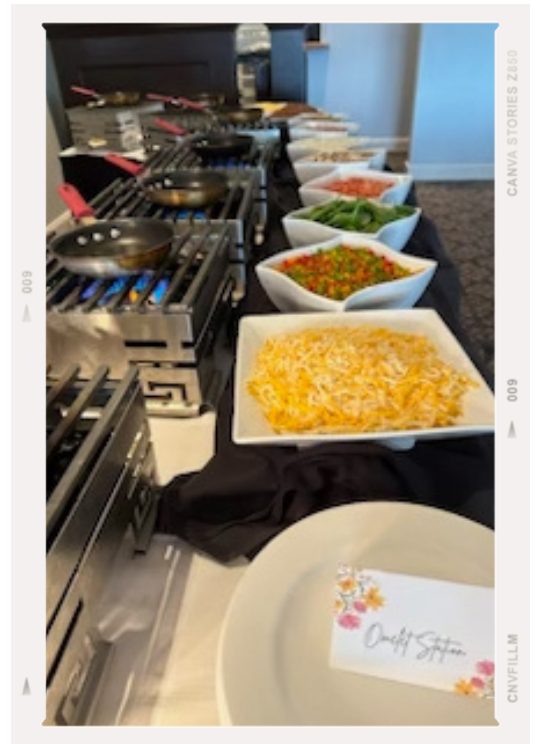
Assorted Fresh Fruit & Berries, Danishes,
Croissants, Muffins, Bagels with Cream Cheese,
Scrambled Eggs, French Toast, Maple Syrup,
Sausage, Bacon, Breakfast Potatoes



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

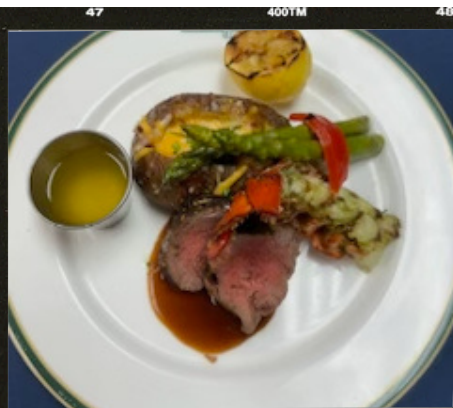
Béarnaise Tarragon Scented Hollandaise

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

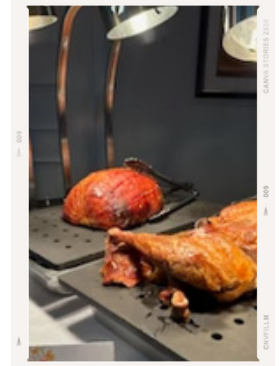
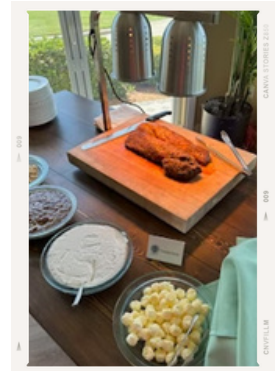
Cheese Tortellini Marinara, Alfredo or Pesto Sauce 8

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
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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.

