



***Falcon's Nest Banquet Menu***

# **REES JONES BUFFET**

(Minimum of 50 guests)

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Imported and Domestic Cheese Display  
Vegetable Crudités

## ***Plated Salads (Select one)***

Fresh mixed greens with mixed seasonal veggies and Balsamic Vinaigrette  
Granny Smith Green Apple, Bleu Cheese & Cranberries w/ mixed greens & warm bacon dressing  
Caesar Salad w/ fresh parmesan and garlic croutons

## ***Accompaniments (select two)***

Rice Pilaf  
Bowtie Alfredo  
Garlic Whipped Potatoes  
Sweet Potato Casserole  
Green Beans Almondine  
Sautéed Seasonal Veggie Mix  
Steamed Asparagus w/ Hollandaise

**Includes choice of 1 entree from the following:**

### ***Poultry***

Mango Chicken  
Chicken Marsala  
Chicken Piccata  
Chicken Parmesan  
Herb Crusted Chicken w/ Hollandaise

### ***Carved Meat***

Turkey Breast  
Honey Baked Ham  
Slow Roasted Top Round of Beef with Au Jus  
Herb Roasted Pork Loin w/ Oriental Sesame Glaze

### ***Seafood***

Shrimp Scampi  
Grilled Salmon with Lemon Herb Sauce  
Lemon Pepper and White Wine Broiled Tilapia

### ***Tour of Italy***

Assorted Pastas w/ Pesto, Marinara & Alfredo Sauces  
*Add \$6 per person for Grilled Chicken & Shrimp*

Fresh Warm Rolls with Butter  
Coffee and Tea

### ***Dessert Display***

Assorted Cakes and petit fours

**\$29 per person ++**

**\$9 per person for each additional entree**

# **SERALAGO BUFFET**

(Minimum of 50 guests)

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## ***Hors' D Oeuvres***

Cheese & Cracker Display, Vegetable Crudités Display

*Two of the following served Butler Style:* Spanikopita, Boursin Bruschetta, Crab Rangoon, Brie-pear & Almond Phyllo, Assorted Mini Quiche, Mini Egg roll

## ***Plated Salads (select one)***

Fresh mixed greens with mixed seasonal veggies and Balsamic Vinaigrette  
Granny Smith Green Apple, Bleu Cheese & Cranberries w/ mixed greens & warm bacon dressing  
Caesar Salad w/ fresh parmesan and garlic croutons

## ***Accompaniments (select two)***

Rice Pilaf  
Bowtie Alfredo  
Garlic Whipped Potatoes  
Sweet Potato Casserole  
Green Beans Almondine  
Sautéed Seasonal Veggie Mix  
Steamed Asparagus w/ Hollandaise

**Includes two entrée selections from the following:**

### ***Poultry***

Mango Chicken  
Chicken Marsala  
Chicken Piccata  
Chicken Parmesan  
Herb Crusted Chicken w/ Hollandaise

### ***Carved Meat***

Turkey Breast  
Honey Baked Ham  
Slow Roasted Prime Rib with Au Jus  
Herb Roasted Pork Loin w/ Oriental Sesame Glaze

### ***Seafood***

Shrimp Scampi  
Broiled Bruschetta Tilapia  
Grilled Salmon with Lemon Herb Sauce

Fresh Warm Rolls with Butter

Includes: Coffee, Tea, and Soft Drinks

**\$44 per person ++**

# **FALCON BUFFET**

(Minimum of 75 guests)

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## ***Hors' D Oeuvres***

Cheese & Cracker Display & Vegetable Crudités Display

*2 of the following served Butler Style:* Spanikopita, Boursin Bruschetta, Crab Rangoon, Brie-pear & Almond Phyllo, Assorted Mini Quiche, Bacon wrapped scallops, & Beef Wellington

## ***Plated Salads (Select One)***

Falcon's Fire Fresh Mixed Greens with Assorted Toppings and Dressing

Granny Smith Green Apple, Bleu Cheese & Cranberries w/ mixed greens & warm bacon dressing

Fresh Caesar Salad with Garlic Croutons and Parmesan Cheese

## ***Accompaniments (Select two)***

Rice Pilaf

Bowtie Alfredo

Garlic Whipped Potatoes

Sweet Potato Casserole

Green Beans Almondine

Sautéed Seasonal Veggie Mix

Steamed Asparagus w/ Hollandaise

Roasted Garlic and Rosemary Red Bliss Potatoes

**Includes two entrée selections from the following:**

### ***Poultry***

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Herb Crusted Chicken w/ Hollandaise

Herb Roasted Chicken w/ Tarragon Cream Sauce

### ***Carved Meat***

Slow Roasted Prime Rib w/ Au Jus

Pepper Crusted Tenderloin of Beef w/ Peppercorn Sauce

Roasted Loin of Pork w/Oriental Sesame Glaze

Roasted Turkey Breast or Honey Baked Ham

### ***Seafood***

Jumbo Maryland Crab Cakes

Blackened Ahi Tuna w/ Wasabi Aioli

Grilled Salmon with Lemon Herb Sauce

Lemon Pepper and White Wine Broiled Tilapia

Fresh Warm Rolls with Butter

### ***4 Hours Beer and Wine***

Includes: Draft Beer, Domestic Beer, House Wine, Soft Drinks, and Juices

**\$69 per person ++**

# **PLATINUM PACKAGE**

(Minimum of 75 guests)

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## ***Hors' D Oeuvres***

Shrimp Cocktail Display, Cheese & Cracker Display, Vegetable Crudités Display & Fresh Fruit with Chocolate Fondue  
**4 of the following served butler style:** Assorted Mini Quiche, Stuffed Mushrooms, Bacon Wrapped Scallops, Spanikopita, Boursin Bruschetta, Crab Rangoon, Shrimp Tempura, Mini Chicken Cordon Bleu, Vegetable Egg rolls, or Beef Wellington

## ***Plated Salads (Select one)***

Falcon's Fire Fresh Mixed Greens with Assorted Toppings and Dressing  
Granny Smith Green Apple, Bleu Cheese & Cranberries w/ mixed greens & warm bacon dressing  
Fresh Caesar Salad with Garlic Croutons and Parmesan Cheese

## ***Accompaniments (Select two)***

Rice Pilaf  
Garlic Whipped Potatoes  
Sweet Potato Casserole  
Green Beans Almondine  
Sautéed Seasonal Veggie Mix  
Steamed Asparagus w/ Hollandaise  
Roasted Garlic and Rosemary Red Bliss Potatoes

## ***Tour of Italy***

Tortellini, Penne and Bow-Tie Pastas  
Served with Creamy Alfredo  
Marinara and Pesto Sauces  
***(Shrimp and Chicken included)***

## ***Poultry (Select one)***

Chicken Marsala  
Chicken Piccata  
Chicken Parmesan  
Herb Crusted Chicken w/ Hollandaise  
Herb Roasted Chicken w/ Tarragon Cream Sauce

## ***Carved Meat (Select one)***

Slow Roasted Prime Rib w/ Au Jus  
Pepper Crusted Tenderloin of Beef w/ Peppercorn Sauce  
Roasted Loin of Pork w/Oriental Sesame Glaze  
Roasted Turkey Breast or Honey Baked Ham

## ***Seafood (Select one)***

Jumbo Maryland Crab Cakes  
Blackened Ahi Tuna w/ Wasabi Aioli  
Grilled Salmon with Lemon Herb Sauce  
Broiled Bruschetta Tilapia

## ***Dessert Display***

Assorted cakes and petit fours

## ***4 Hours Open Bar***

Includes Premium and Call Brands, Domestic/Draft Beer, House Wine, Soft Drinks

**\$89 per person++**

# ***HORS D'OEUVRES SELECTIONS***

(Priced per 100 Pieces)

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## ***Chicken***

|                               |       |
|-------------------------------|-------|
| Chicken Wellington            | \$300 |
| Chicken Tenders               | \$240 |
| Buffalo Style Chicken Wings   | \$240 |
| Miniature Chicken Cordon Bleu | \$260 |
| Santa Fe Chicken Skewers      | \$300 |

## ***Beef and Pork***

|                     |       |
|---------------------|-------|
| Beef Wellington     | \$340 |
| Swedish Meatballs   | \$240 |
| Franks in a Blanket | \$220 |

## ***Seafood***

|   |       |
|---|-------|
| Gulf Shrimp Cocktail                    | \$375 |
| Coconut Shrimp with Mango Chutney Sauce | \$375 |
| Bacon Wrapped Scallops                  | \$325 |
| Crab Rangoon                            | \$300 |
| Mini Crab Cakes                         | \$350 |
| Thai Cozy Shrimp                        | \$280 |

## ***Other Selections***

|  |       |
|--|-------|
| Stuffed Mushrooms                      | \$260 |
| Vegetable Egg roll with Oriental Sauce | \$240 |
| Brie, Pear & Almond Phyllo Flower      | \$280 |
| Miniature Assorted Quiche              | \$240 |
| Spanikopita                            | \$240 |
| Southwestern Egg Rolls                 | \$260 |

# **HORS D'OEUVRES SELECTIONS**

*(Continued)*

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## ***Displays***

(Based on 50 Guests)

|   |        |
|---|--------|
| Fresh Fruit with Chocolate Fondue                   | \$ 300 |
| Imported & Domestic Cheese Display<br>With Crackers | \$ 275 |
| Vegetable Crudités with Ranch Dip                   | \$ 275 |

## ***Carving Station***

(Carver Required/Based on 50 Guests)

|                                |                 |
|--------------------------------|-----------------|
| Roast Pork Loin                | \$16 per person |
| Pepper Crusted Beef Tenderloin | \$22 per person |
| Prime Rib                      | \$19 per person |
| Roasted Turkey Breast          | \$14 per person |
| Honey-Baked Ham                | \$14 per person |

## ***Pasta Station***

Assorted Pastas with Alfredo, Marinara and Pesto Sauces  
Served with Garlic Bread  
\$12 per person

With Chicken and Shrimp  
\$18 per person

## ***Dessert Station***

Assorted Cheesecakes and Petit Fours  
\$9 per person

## ***Guide for Planning Hors d'oeuvres Reception***

|                        |  |
|------------------------|--|
| Light Hors d'oeuvres:  | 8 - 10 Pieces per Person, Plus Balance of Display  |
| Medium Hors d'oeuvres: | 11 - 14 Pieces per Person, Plus Balance of Display |
| Heavy Hors d'oeuvres:  | 15 - 20 Pieces per Person, Plus Balance of Display |

# ***CORPORATE BREAKFAST & LUNCH BUFFETS***

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## ***The First Tee Breakfast***

Assorted Breakfast Pastries  
Fresh Whole Assorted Fruit  
Regular & Decaffeinated Coffee  
Muffins & Bagels with Cream Cheese  
Orange Juice, Cranberry Juice, Grapefruit Juice  
*\$12++*

## ***Birdie Breakfast Buffet***

Hash Browns  
Assorted Fruit  
Scrambled Eggs  
French toast  
Bacon and Sausage  
Assorted Breakfast Pastries  
Regular & Decaffeinated Coffee  
Orange Juice, Cranberry Juice, Grapefruit Juice  
*\$18.00++*

## ***Afternoon Delight***

Assorted Desserts  
Whole Fresh Assorted Fruit  
Coffee, Decaffeinated Coffee, Iced Tea, Sodas  
*\$8.00++*

## ***Extra Strokes***

\* Add any of the following to your buffet selections\*

### **Omelet Station (minimum 30 guests)**

Chef attended action station includes whole egg or egg beaters with choice of: onions, peppers, bacon, mushrooms, tomatoes, diced ham or turkey & cheddar cheese

*\$7++*

### **Driving Range Drink Special**

Start your round off right with a selection of Bloody Mary's, Mimosas, & Screwdrivers

*\$6++*

*Priced per person*

## **LIQUOR & BEVERAGES**

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### **Hourly Rates for Open Bar**

Includes: Liquor, Wine, Domestic Beer, Draft Beer, Soft Drinks & Juices

| <b>Call Brands</b> | <b>Total per Person</b> |
|--------------------|-------------------------|
| 1 Hour             | \$19.00                 |
| 2 Hours            | \$26.00                 |
| 3 Hours            | \$34.00                 |
| 4 Hours            | \$40.00                 |

  

| <b>Premium Brands</b> | <b>Total per Person</b> |
|-----------------------|-------------------------|
| 1 Hour                | \$22.00                 |
| 2 Hours               | \$31.00                 |
| 3 Hours               | \$39.00                 |
| 4 Hours               | \$46.00                 |

### **Hourly Rates for Beer and Wine**

Includes: Wine, Domestic Beer, Draft Beer, Soft Drinks & Juices

*Prices listed are total per person*

1 Hour \$14.00    2 Hours \$20.00    3 Hours \$26.00    4 Hours \$30.00

### **Host Bar**

By the Glass - Cash or Host Bar

| <b>Liquor</b> |        | <b>Beer</b> |                 |
|---------------|--------|-------------|-----------------|
| Call          | \$7.00 | Draft       | \$4.00 / \$5.00 |
| Premium       | \$7.50 | Domestic    | \$4.00          |
| Top Shelf     | \$8.00 | Imported    | \$4.50          |

### **Wine & Champagne**

House Wine by the Glass \$ 5.95

House Wine by the Bottle \$22

House Champagne by the Bottle \$25.00

*21% Service Charge/Gratuity and 7% Sales Tax Additional*