

# 19th Hole and Sandpiper Room

## Banquets and Events

Sandpiper Room Rental  
(includes Wait/Bar Staff, Setup/Breakdown of Tables and Chairs)

\$100.00 - Security Deposit to Secure Reservation  
\$250.00 - 1st Hour  
\$150.00 - Each Additional Hour

Patio Rental (Private Event)  
\$100.00 - Security Deposit to Secure Reservation  
\$100.00 per hour

## Ala Carte Items

\$15.00 Formal Table Setup  
(Linens, Napkins, Dinnerware, Stemware and Cutlery)

\$100.00 Bar Setup Fee

\$150.00 Outdoor Ceremony  
(Grounds Rental)

\$100.00 Golf Cart Rental  
(Use for Photo)



\* Final Attendee Count due 2 weeks prior to event.  
\* Balance to be paid in full 1 week prior to event.

\*Customer is responsible for decorations and entertainment.  
(Chair Covers, Arch, Outdoor Seating)

Recommended Vendor  
Superior Event Rentals  
(772) 387-1500

*If you have any special requests, please feel free to ask. Prices DO NOT include Sales Tax of 7% or Gratuity Charge of 20%.*



## *Plated Breakfast*

WATER, COFFEE AND ICED TEA INCLUDED



**\$14.99 per person**

select one option

### GRAND SLAM

*Two eggs any style, applewood smoked bacon, two pancakes, toast with your choice of fresh fruit, grits or homefries.*

### GOLF SPECIAL

*Two eggs any style, applewood smoked bacon, sausage patty, homefries and toast with your choice of grits or fresh fruit*

### MINI TEE

*Yogurt served with fresh fruit with a choice of specialty bread or bagel*

## *Buffet Style Breakfast*

WATER, COFFEE, MILK AND ICED TEA INCLUDED

**\$16.99 per person**

select two options

*Choices include Orange Juice, Cranberry Juice, Grapefruit Juice or Tomato Juice*

**BUFFET INCLUDES THE FOLLOWING CHOICES**

*Bacon, Sausage  
Two Egg Options (any style)  
French Toast or Pancake  
Fresh Fruit  
Bagels and Danish*



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## Plated Lunch



SERVED WITH CHEF'S CHOICE OF SALAD, VEGETABLE AND STARCH TO COMPLIMENT THE DISH

**\$15.99 per person**

BLT (Applewood Smoked Bacon with Lettuce, Tomato on your choice of Toast)

Southwest Chicken Wrap (Salsa, Cheddar Jack Cheese and Avocado)

Bacon Cheeseburger

Chicken Quesadilla

Chicken or Fish Taco's

Shrimp Avocado Salad

Cobb Salad (Chicken, Bacon, Avocado, Cucumber, Tomato, Bleu Cheese Crumbles and Egg)



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## Lunch Buffet

WATER, COFFEE AND ICED TEA INCLUDED



### Deli Buffet \$16.99 per person

Display of Meats & Cheeses  
Roast Beef, Turkey, Ham and Corned Beef  
Swiss, Cheddar and Provolone Cheese  
Lettuce, Tomato, Onion and Pickles  
Wheat, Hoagie Roll or Kaiser Roll  
Served with Pasta Salad and Gourmet Chips  
Assorted Dessert Display

### South of the Border \$16.99 per person

Fresh Chips and Salsa  
Seven Layer Dip with Tortilla Chips  
Hearts of Romaine Lettuce with Creamy Chipotle Dressing  
Beef & Chicken Fajita Quesadilla served with Guacamole, Pico De Gallo and Sour Cream  
Churros

### Sandtrap Special \$18.99 per person

Mixed Greens Salad  
Beef Stroganoff  
Lemon Basil Sauteed Chicken  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetable Medley  
Assorted Dessert Display

### Authentic Italian Spread \$19.99 per person

Tossed Italian Salad (Parmesan, Onions, Olives, Italian Dressing)  
Anti Pasta Salad  
Chicken Marsala  
Italian Sausage with Peppers and Onions  
Mini Cannoli's

### 19th Hole Cajun Style \$25.99 per person

Mixed Greens Salad with Chef's Special Dressing  
Chicken Gumbo  
Seafood Etouffee  
Creole Eggplant  
Assorted Cookie Platter



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## *Hors d'oeuvre Packages*



### **\$13.95 per person**

Franks in a Blanket  
Hand Breaded Chicken Tenderloins  
Italian Style Meatballs  
House or Caesar Salad

### **\$14.95 per person**

*Mini Chicken Quesadillas*  
Fresh Salsa and Guacamole With Tortilla Chips  
Tostadas with Chicken, Beef or Pork  
Southwestern Spring Rolls with Chef's Special Sauce

### **\$15.95 per person**

*Chicken Wings with Bleu Cheese*  
*Mini Whitefish Tacos with Tropical Tartar Sauce*  
*Beef Empanadas with Green Chile Sauce*  
Onion Rings  
Fruit Platter

### **\$18.95 per person**

*Long Tee Shrimp with Boom Boom Sauce*  
*Fresh Vegetables and Hummus Platter*  
*Cucumber Shrimp Salad*  
*Crostinis with various toppings*  
*Mini Crab Cakes with a Remoulade Sauce*

### **\$20.95 per person**

*Olive Tapenade*  
*Anti Pasta Salad*  
*Italian Stuffed Mushrooms*  
*Assorted Olives*  
*Prosciutto Wrapped Asparagus*

### **\$22.95 per person**

*Beef En Brochette*  
*Crab Stuffed Mushrooms*  
*Mini Crab Cakes*  
*Phyllo Cups with Smoked Salmon Mousse*  
*Coconut Shrimp with Mango Rum Sauce*



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## Hors d'oeuvre



**\$2.00 per piece**

Stuffed Mushrooms with Caponata  
 Vegetable Wontons  
 Chicken Wings  
 Chicken or Fish Fingers  
 Vegetable Spring Roll or Beggars Purses  
 Fried Ravioli  
 Spinach Balls  
 Mini Quiche  
 Crostinis with various toppings  
 Franks in a puff pastry

**\$2.50 per piece**

Phyllo Cups with Curried Chicken Salad, Spinach and Feta or Cucumber  
 Stuffed Mushrooms with Italian Sausage, Mozzarella and Marinara  
 Wontons filled with Meat  
 Brochettes with Shrimp, Chicken, Beef, Cheese or Sausage  
 Empanadas with Green Chile Sauce  
 Chicken, Beef or Port Tostadas  
 Anti Pasta Brochette

**\$3.00 per piece**

Phyllo Cups with Smoked Salmon Mousse  
 Crab Stuffed Mushrooms  
 Bacon Wrapped Shrimp or Scallops  
 Prosciutto Wrapped Asparagus  
 Cucumber Shrimp Wheels  
 Long Tee Shrimp with Boom Boom Sauce  
 Coconut Shrimp with Mango Run Sauce

### Ala Carte

Baked Brie with Raspberry  
 Individual- \$2.00 per piece  
 4.5 oz \$15.00  
 2.2 LBS \$40.00

Vegetable or Cheese and Fruit Platter  
 Small (40-50) \$95  
 Large (100-125) \$150



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# Dinner Buffet

WATER, COFFEE AND ICED TEA INCLUDED



**\$29.99 per person**

## Salad

Select One

Italian Style  
Classic Caesar  
Garden Salad

## Entree *Select One*

Sliced Roast Beef with Au Jus  
Honey Baked Ham  
Herb Roasted Pork Loin  
Crab Stuffed White Fish  
Chicken Marsala  
Chicken Piccata  
Chicken Cordon Bleu  
Chicken Francaise  
Roasted Turkey

## Starch *Select One*

Potato Au Gratin  
Scalloped Potatoes  
Mashed Potatoes  
Sweet Potato Flan  
Herb Roasted Bliss Potatoes  
Rice Pilaf  
Penne or Bow Tie Pasta with Sauce  
Cous Cous  
Quinoa

## Vegetable *Select One*

Fresh Vegetable Medley  
Green Beans  
Glazed Fresh Steamed Carrots  
Asparagus  
Corn on the Cob  
Broccoli and Cauliflower



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# Dinner Buffet

WATER, COFFEE AND ICED TEA INCLUDED



**\$39.99 per person**

## Salad

Select One

Tomato, Mozzarella & Basil  
Classic Caesar  
Garden Salad

## Entree *Select Two*

Sliced Roast Beef with Au Jus  
Braised Pork  
Pork Loin Napoleon  
Sliced Roast Filet Mignon  
Chicken Marsala  
Beef Wellington  
Gingerbread Crusted Salmon  
Chicken Francaise  
Coconut Crusted Whitefish  
Jumbo Lump Crab Cakes

## Starch *Select Two*

Jumbo Stuffed Shells  
Potato Au Gratin  
Scalloped or Mashed Potatoes  
Sweet Potato Flan  
Herb Roasted Bliss Potatoes  
Rice Pilaf  
Penne or Bow Tie Pasta with Sauce  
Cous Cous  
Quinoa

## Vegetable *Select One*

Fresh Vegetable Medley  
Green Beans  
Glazed Fresh Steamed Carrots  
Asparagus  
Corn on the Cob  
Broccoli and Cauliflower  
Steamed Brussels Sprouts



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## *Plated Dinners*



SERVED WITH CHEF'S CHOICE OF SALAD, VEGETABLE AND STARCH TO COMPLIMENT THE DISH

### **\$25.99 per person**

Grilled Chicken with Pasta (pesto, marinara, Garlic Basil & Olive Oil or Carbonara)  
Chicken & Sage Dumplings  
Quiche Lorraine with Ham, Onion and Gruyere Cheese  
Pork Tenderloin Cutlets  
Grilled Port Chops with Apple Bourbon Sauce and Carmelized spiced pecans  
Grilled Fish with Hollandaise sauce  
Pecan Crusted Salmon with Cranberry Beurre Blanc sauce  
Manicotti (Cheese, Florentine, Sausage or Shrimp)  
Skirt Steak

### **\$29.99 per person**

*Grilled Chicken with Tzatziki Slaw or Black Bean Salsa*  
*Grilled Chicken Napoleon (Spinach, Goat Cheese, Roasted Peppers and Mushroom)*  
*Pork Tenderloin Napoleon*  
*Braised Pork*  
*Chicken Parmesean*  
*Veal Cutlet (Marsala, Piccata, Parmesean or Francaise sauce)*  
*Horseradish Crusted Fish with Tomato Beurre Blanc Sauce*  
*Coconut Crusted Fish with Mango Rum Sauce*

### **\$35.99 per person**

*Gingerbread Crusted Salmon with Butter Rum Sauce*  
*Crab Cakes with Fried Green Tomato & Remoulade Sauce*  
*Croissant Crumb Crusted Fish with a Cappuccino Cream Sauce*  
*Beef Wellington with Madeira Wine Sauce*  
*Herb Crusted Prime Rib with Au Jus*  
*Filet Mignon*



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## *Sandpiper Bar*



### **OPEN BAR**

\$25.00 - per person - 1st Hour

\$10.00 - per person - Each Additional Hour

### **CASH BAR**

\$5.00 Well Drinks

\$7.00 Call Drinks

\$9.00 Top Shelf

\$5.00 Wine

\$4.00 Domestic Beer

\$5.00 Import Beer



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