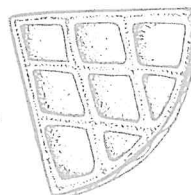


# BREAKFAST SELECTIONS

MINIMUM 50 PEOPLE

## CONTINENTAL BREAKFAST \$14++ PER PERSON

FRESH BAKED PASTRIES AND ASSORTED MINI MUFFINS  
SLICED SEASONAL FRUIT  
BAGELS AND CREAM CHEESE  
FRESH BREWED COFFEE, ORANGE JUICE, AND ICED TEA



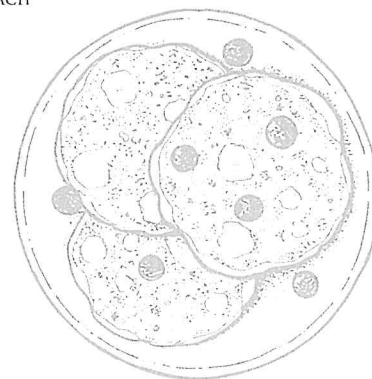
## TRADITIONAL BREAKFAST BUFFET \$20++ PER PERSON

SCRAMBLED EGGS  
BACON AND SAUSAGE LINKS  
BREAKFAST POTATOES  
BAGELS AND CREAM CHEESE  
FRESH SLICED FRUIT AND ASSORTED DANISH  
FRESH BREWED COFFEE, ORANGE JUICE, AND ICED TEA



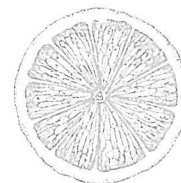
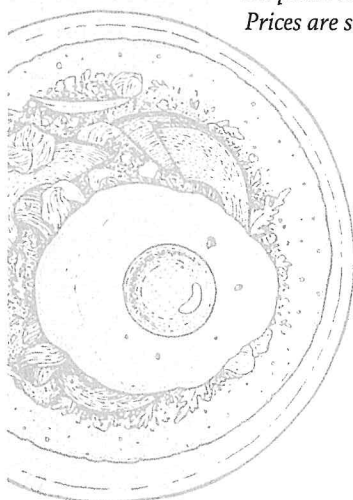
## THE GRAND BREAKFAST BUFFET \$28++ PER PERSON

CHEF ATTENDED OMELET STATION  
HAM/CHEESE/ONIONS/MUSHROOMS/PEPPERS/TOMATOES/SPINACH  
CARVED APPLEWOOD SMOKED HAM  
BUTTERMILK PANCAKES OR FRENCH TOAST  
BISCUITS AND SAUSAGE GRAVY  
SMOKED BACON AND SAUSAGE LINKS  
BREAKFAST POTATOES  
EGGS BENEDICT  
BAGELS AND CREAM CHEESE  
FRESH SLICED FRUIT  
ASSORTED DANISH AND MINI MUFFINS  
FRESH BREWED COFFEE, ORANGE JUICE, AND ICED TEA



CHEF ATTENDED FEE \$50.00

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# LUNCH WRAP BUFFET

MINIMUM 50 PEOPLE

\$20++ PER PERSON

*(Choice of Three Wraps)*

## ROAST BEEF

Caramelized Onion, Provolone, Garlic Aioli, Greens and Diced Tomatoes

## TURKEY AND BRIE

Roasted Turkey, Brie Cheese, Whole Grain Mustard Aioli, Cranberries, Greens and Diced Tomatoes

## CHUNKY CHICKEN SALAD

Bacon, Swiss, Chicken Salad, Greens and Diced Tomatoes

## BLACK FOREST HAM

Imported Swiss, Roasted Tomato Aioli, Greens, Onions and Diced Tomatoes

## THE ITALIAN

Ham, Pepperoni, Salami, Provolone, Roasted Peppers, Greens, Onions, Roasted Tomato Aioli

## SIDES

*(Choice of Two)*

HOUSE SALAD BOWL

REDSKIN DILL POTATO SALAD

CREAMY COLESLAW

BOURBON BROWN SUGAR BAKED BEANS

HOUSE RANCH CHIPS

PASTA SALAD

## INCLUDES

COFFEE AND ICED TEA



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# SEVEN SPRINGS DELI BUFFET



MINIMUM 50 PEOPLE

\$20++ PER PERSON

HOUSE SALAD BOWL WITH CHOICE OF TWO DRESSINGS

CONDIMENTS TRAY WITH LETTUCE, TOMATOES, ONIONS AND PICKLES

ASSORTED BAKERY FRESH BREADS

SLICED BLACK FOREST HAM, ROASTED TURKEY BREAST AND GENOA SALAMI

CHOICE OF COLE SLAW OR PASTA SALAD

FRESH BAKED COOKIES

COFFEE AND ICED TEA

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# PLATED LUNCH & DINNER SELECTIONS OPTION 1

**\$28++**

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

## CHICKEN CAPRESE

Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze

## CHICKEN MARSALA

Pan Seared Chicken Breast and Fresh Mushrooms in a Marsala Wine Sauce

## SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with a Rich Mushroom Merlot Demi Glace Served Medium Rare (Unless Otherwise Specified)

## SEARED SALMON

8oz North Atlantic Salmon Filet Topped with Honey Bourbon Glaze

## PASTA PRIMAVERA (VEGETARIAN OPTION)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

## THAI CHILI STIR FRY (VEGETARIAN OPTION)

Vegetable Stir Fry with Mandarin Oranges over Jasmine Rice

## ACCOMPANIMENTS

*(Choice of Two)*

### CHEF'S VEGETABLE MEDLEY

ORANGE GINGER GLAZED BABY CARROTS

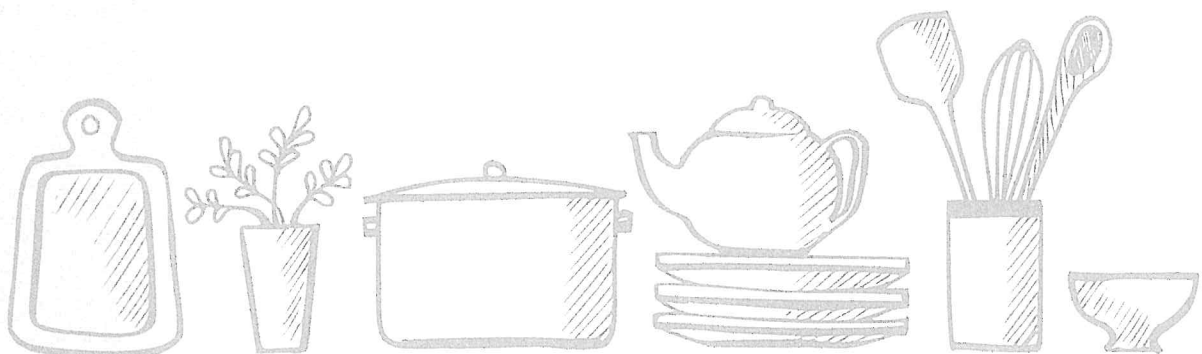
BUTTERED BROCCOLI

WHIPPED NEW POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF

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# PLATED LUNCH & DINNER SELECTIONS OPTION 2

MINIMUM 50 PEOPLE

**\$33++ PER PERSON**

All Entrees are Served with House Salad or Caesar Salad,  
Dinner Rolls, Butter, Coffee, Hot and Iced Tea.

## SEVEN SPRINGS CHICKEN

Marinated and Grilled Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

## BRAISED SHORT RIBS

Rich Merlot Demi-Glace

## FILET MIGNON

6oz Petite Filet with a Wild Mushroom Bruschetta and Bordelaise Sauce

## NEW YORK STRIP

8oz N.Y. Strip with Herb Compound Butter

## GRILLED PORK CHOP

Fire Roasted Apples

## SWORDFISH

8oz Swordfish Filet with White Wine Herbed Butter

## PASTA PRIMAVERA (VEGETARIAN OPTION)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

## THAI CHILI STIR FRY (VEGETARIAN OPTION)

Vegetable Stir Fry with Mandarin Oranges over Jasmine Rice

## ACCOMPANIMENTS

*(Choice of Two)*

CHEF'S VEGETABLE MEDLEY

GREEN BEANS WITH SHALLOT BUTTER

JULIENNE SQUASH MEDLEY

WHIPPED NEW POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF

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# LUNCH & DINNER BUFFET OPTION 1

MINIMUM 50 PEOPLE

**\$29++ PER PERSON**

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

## MAIN

*(Choice of Two)*

### CHICKEN MARSALA

Pan Seared Chicken Breast and Fresh Mushrooms in a Marsala Wine Sauce

### CHICKEN PICCATA

Crispy Pan Seared Chicken Breast with a Lemon Butter Caper Sauce

### BRAISED BEEF

Braised Beef with a Rich Merlot Demi-Glace

### HERB ROASTED PORK LOIN

Slow Roasted Pork Loin Sliced Thin with Tomato and Red Wine Demi-Glace

### HAM STEAK

Thick Cut Grilled Ham Steak with a Cherry Glaze

### PASTA PRIMAVERA (VEGETARIAN OPTION)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

## ACCOMPANIMENTS

*(Choice of Two)*

### BUTTERED BROCCOLI

### CHEF'S VEGETABLE MEDLEY

### ORANGE GINGER GLAZED BABY CARROTS

### RED SKINNED MASHED POTATOES

### ROSEMARY ROASTED POTATOES

### RICE PILAF

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# LUNCH & DINNER BUFFET OPTION 2

MINIMUM 50 PEOPLE

\$37++ PER PERSON

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

## MAIN

*(Choice of Two)*

### SEVEN SPRINGS CHICKEN

Marinated and Grilled Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

### BRAISED BEEF

Braised Beef with a Rich Merlot Demi-Glace

### SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with a Rich Mushroom Merlot Demi-Glace

### PORK MEDALLIONS

Sliced Pork Loin Topped with a Creamy Peppercorn Sauce

### PAN SEARED SALMON

North Atlantic Salmon Topped with Honey Bourbon Glaze

### SHRIMP SCAMPI

Sautéed Gulf Shrimp Tossed in Garlic White Wine Sauce and Served over Penne

### PASTA PRIMAVERA (VEGETARIAN OPTION)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

## ACCOMPANIMENTS

*(Choice of Two)*

### BUTTERED BROCCOLI

### CHEF'S VEGETABLE MEDLEY

### ORANGE GINGER GLAZED BABY CARROTS

### RED SKINNED MASHED POTATOES

### ROSEMARY ROASTED POTATOES

### RICE PILAF

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# A "TOUR OF ITALY"

## BUFFET

MINIMUM 50 PEOPLE

\$28++ PER PERSON

THREE CHEESE LASAGNA ACCOMPANIED  
BY CHIVALINI SAUSAGE AND TWO HOMEMADE  
MEATBALLS. FINISHED WITH FRESH BASIL AND  
SHAVED PARMESAN.

## CHOICE OF SALAD

TRADITIONAL HOUSE OR CAESAR SALAD

## DESSERTS

NEW YORK STYLE CHEESECAKE OR TIRAMISU

## INCLUDED

GARLIC BREAD STICKS

## DRINKS

COFFEE, HOT AND ICED TEAS

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# A FUN AFFAIR

SERVED WITH LEMONADE AND FRUIT PUNCH

**BUFFET** *(Choice of Two)*

**\$22++ PER PERSON**

**BUFFET** *(Choice of Three)*

**\$24++ PER PERSON**

## BURGER SLIDERS

Mini Black Angus Burgers with Pickle Chips and American Cheese on a Mini Brioche Roll and Proper Condiments

## CHICKEN AND CHEESE QUESADILLAS

Grilled Chicken Breast, Cheddar Cheese, Stuffed in a Flour Tortilla, Served with Chipotle Sour Cream and Fire Roasted Salsa

## PEPPERONI OR CHEESE PIZZA FLATBREAD

Thin Crust Pizza Topped with Sliced Pepperoni and Mozzarella or Plain Cheese Pizza

## CRISPY CHICKEN TENDERS

Crispy White Meat Chicken Tenders Served with Honey Mustard, BBQ Sauce, or Ranch Dressing

## SIDES

*(Choice of Two)*

MACARONI AND CHEESE

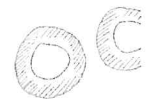
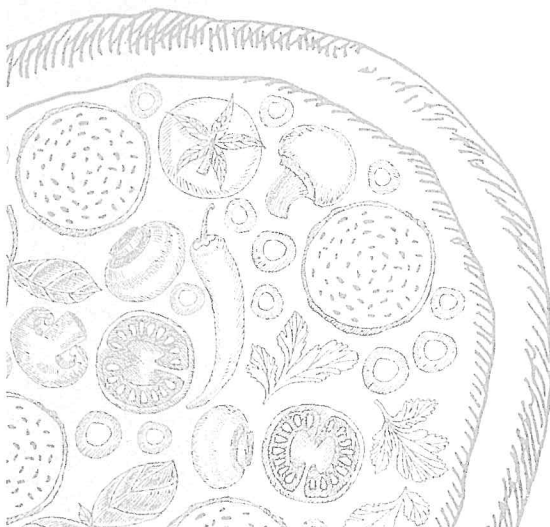
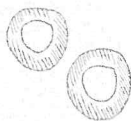
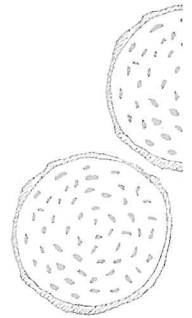
KETTLE CHIPS

CRISPY FRENCH FRIES

FRESH FRUIT

COLE SLAW

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# CHEF ATTENDED

## ADD-ON MEAL ENHANCEMENTS

ACCOMPANIED WITH FRESH BAKED ROLLS AND  
DESIGNATED CONDIMENTS

CHEF'S PASTA STATION - \$11++ PER PERSON

CHOICE OF PENNE RIGATE OR BOWTIE PASTA

MARINARA AND ALFREDO SAUCES

FRESH VEGETABLES

ADD GRILLED CHICKEN ..... \$6++ PER PERSON

ADD CHEF'S MEATBALLS ..... \$6++ PER PERSON

ADD ITALIAN SAUSAGE ..... \$5++ PER PERSON

ADD SAUTÉED GULF SHRIMP ..... \$10++ PER PERSON

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# AMAZING CULINARY DISPLAYS

## SERVES 50 PEOPLE

CHEF'S SELECTION OF CURATED CHEESE AND SEASONAL FRESH FRUIT DISPLAY WITH GOURMET CRACKERS	\$330
HARVEST CRUDITES WITH FRESH VEGETABLES, HUMMUS, RANCH AND PITA CHIPS	\$220
CHEF'S PALM TREE SHRIMP DISPLAY	\$440
CHEF'S ASSORTED FLATBREAD	\$220
SPINACH AND ARTICHOKE DIP WITH CRISPY TORTILLA CHIPS	\$190
CHARCUTERIE BOARD WITH CURED MEATS, IMPORTED CHEESE, SLICED BREADS AND CONDIMENTS, OLIVES, GRAPES, NUTS, AND GOURMET CRACKERS	\$495

# HORS D'OEUVRES

## PER 100 PIECES

### AVAILABLE BUTLER PASSED OR STATIONARY

FRESH MOZZARELLA AND TOMATO SKEWERS WITH PESTO AIOLI	\$220
SESAME CHICKEN WITH THAI CHILI SAUCE	\$240
COCKTAIL MEATBALLS (ITALIAN, SWEDISH, OR BBQ)	\$190
COCONUT SHRIMP WITH ORANGE HORSERADISH	\$330
SPANAKOPITA (SPINACH & FETA)	\$190
FRIED MAC-N-CHEESE BITES	\$275
BONELESS CHICKEN WINGS WITH BLEU CHEESE AND CELERY	\$190
BACON WRAPPED SCALLOPS WITH HONEY SOY SAUCE	\$315
ITALIAN SAUSAGE AND CHEESE STUFFED MUSHROOMS	\$275
CHICKEN LEMONGRASS POT STICKERS WITH SWEET CHILI DIPPING SAUCE	\$220
DEVILED EGGS	\$190

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## DECADENT DESSERT SELECTIONS

### CAKES - \$7++ PER PERSON

BERRY MASCARPONE CAKE

NEW YORK STYLE CHEESECAKE

ULTIMATE CHOCOLATE CAKE

### PIES - \$7++ PER PERSON

KEY LIME

APPLE

PUMPKIN

### ICE CREAM SUNDAE BAR - \$10++ PER PERSON

CHOICE OF VANILLA OR CHOCOLATE ICE CREAM

SERVED WITH HOT FUDGE, CHERRIES, WALNUTS, WHIPPED CREAM,

CARAMEL AND SPRINKLES

### CANDY INDULGENCE - \$7++ PER PERSON

ASSORTED CANDY SELECTION

### COOKIES AND BROWNIES – \$4++ PER PERSON

CHOICE OF CHOCOLATE CHIP OR PEANUT BUTTER COOKIES

AND CHOCOLATE BROWNIES

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# HOLIDAY MENU

\$28++

## SALAD COURSE

*(Choose One)*

CLASSIC CAESAR

HOUSE

## ENTREES

*(Choose Two)*

APPLEWOOD SMOKED HAM WITH CHERRY GLAZE

ROAST TURKEY BREAST WITH SAGE GRAVY

HOLIDAY POT ROAST WITH ROASTED VEGETABLES AND RED WINE DEMI-GLACE

JAVA RUBBED SLICED PORK LOIN WITH BUTTERY APPLES

## ACCOMPANIMENTS

*(Choose Two)*

HONEY GLAZED BABY CARROTS

CHEF'S VEGETABLE MEDLEY

WHIPPED YUKON GOLD POTATOES AND CHIVES

ROASTED ROSEMARY POTATOES

CORNBREAD STUFFING

WILD RICE PILAF

## DESSERTS

*(Choose One)*

WARM APPLE CRISP SERVED WITH WHIPPED CREAM

CHERRY COBBLER CRUMBLE SERVED WITH WHIPPED CREAM

SOUTHERN PECAN OR PUMPKIN PIE SERVED WITH WHIPPED CREAM

## INCLUDES

COFFEE AND HOT AND ICED TEA

RED AND GREEN NAPKINS

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# GOLF TOURNAMENT

## **ALL AMERICAN BUFFET - \$20++ PER PERSON**

Hamburgers with All Condiments  
Pasta Salad and Coleslaw  
Cookies

## **BBQ CHICKEN BUFFET - \$21++ PER PERSON**

Breasts, Thighs, Wings and Legs  
Baked Beans and Seasoned Corn  
Tossed Salad, Rolls and Butter

## **PULLED PORK BUFFET - \$19++ PER PERSON**

Slow Roasted Pulled Pork  
Baked Beans and Potato Salad  
Tossed Salad, Rolls and Butter

## **SANDWICH SHOP BUFFET - \$19++ PER PERSON**

Black Forest Ham, Oven Roasted Turkey, Genoa Salami, Assorted Cheese,  
Kosher Pickle Chips, Red Onion Rings, Sliced Tomatoes, Crisp Lettuce, Assorted Bread

CHOOSE TWO:

Pasta Salad, Potato Salad, Coleslaw, Kettle Chips

## **BOXED LUNCH - \$17++ PER PERSON**

Deli Turkey and Swiss Served on Brioche Roll with Lettuce and Tomato  
Chips, Apple, Cookie  
Packets of Condiments

ALL OPTIONS SERVED WITH ICED TEA AND LEMONADE

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# BAR SELECTIONS

## HOUSE LIQUORS

2 HOURS - \$20++ PER PERSON    4 HOURS - \$30++ PER PERSON

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Rum  
Malibu Coconut Rum

Jose Cuervo Tequila  
Seagram's 7 Whiskey  
Southern Comfort  
Kahlua Liquor  
Peach Schnapps

Triple Sec  
House Wines  
Domestic Beer  
Champagne  
Soda

## CALL LIQUORS

2 HOURS - \$22++ PER PERSON    4 HOURS - \$32++ PER PERSON

Kettle One Vodka  
Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Malibu Coconut Rum  
Jose Cuervo Tequila

Dewar's Scotch  
Jack Daniels  
Old Forester 100  
Peach Schnapps  
Kahlua Liquor  
Bailey's Irish Crème  
House Wines

Specialty Wines  
Domestic Beer  
Imported Beer  
Champagne  
Soda

## PREMIUM LIQUORS

2 HOURS - \$35++ PER PERSON    4 HOURS - \$40++ PER PERSON

Grey Goose Vodka  
Bacardi Rum  
Captain Morgan Rum  
Malibu Coconut Rum  
Bulleit Bourbon  
Crown Royal Whiskey  
Johnny Walker Black

Hendricks Gin  
Courvoisier  
Chambord Cointreau  
Grand Marnier  
Amaretto Disaronno  
Kahlua Liquor  
Bailey's Irish Crème

Peach Schnapps  
House Wines  
Specialty Wines  
Domestic Beer  
Imported Beer  
Champagne  
Soda

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# RENTAL ITEMS

DANCE FLOOR (9' x 12')	\$250 SET UP
MICROPHONE AND PODIUM	\$30
SCREEN	\$40
AV PROJECTOR	\$40
SQUARE MIRRORS	\$2
SMALL HURRICANE LAMPS	\$3
HURRICANE GLOBE CENTERPIECES	\$40
PHOTOFRAME	\$25
CHAIR COVERS	\$5
CAKE CUTTING (PER PERSON)	\$2

*Carol Vespa – Special Events Coordinator  
Thomas Ferris – Executive Chef  
Amanda Moschouris – Clubhouse Manager*



# EVENT SPACES

## **SUNSET DINING ROOM**

3,628 Square Feet  
Seating Capacity: 200 people  
\$500 Per 4 Hour Function

## **PALM ROOM**

3,830 Square Feet  
Seating Capacity: 200 people  
\$400 Per 4 Hour Function

## **FAIRWAY ROOM**

1,127 Square Feet  
Seating Capacity: 60 people  
\$300 Per 4 Hour Function

## **PRESIDENTS' ROOM**

992 Square Feet  
Seating Capacity: 50 people  
\$300 Per 4 Hour Function

### **ADDITIONAL INFORMATION:**

\$500.00 non-refundable deposit holds date and room on all event bookings. Receptions are hosted for a four-hour period, unless purchase of Package that specifies otherwise. Extended hours are available. Inquire for details. No room rental charges, dance floor set up or bartender fee with Package. No food or beverage may be brought onto or taken off premises (with exception of wedding cake). Children and vegetarian menus are available. Inquire for details. Seating charts, place cards and favors are the responsibility of the host. Final guarantee and payment due 7 days prior to event. Final details are arranged not less than 30 days prior to event. Our beautiful manicured golf course provides the perfect back drop for your wedding photography. We are ready to receive guests at the time specified in your contract. Groom golf packages are available. Inquire for details.

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