

THE
QUARRY



2016-2017 QUARRY GOLF CLUB
BANQUET MENU



Brunch Buffet

45/ Per Person

Minimum Guarantee 50 Guests

International Breakfast Pastries
Mini Croissants, Fruit Muffins, Mini Danishes, Butter and Preserves
Assorted Fruit Juices

Fresh Fruit and Berries
Assorted Cold Cereals
Assorted Fruit Yogurts

Cucumber, Feta and Mint
Grilled Vegetable Display
Lentil with Fennel Sausage Salad
Curried Waldorf Apple and Chicken Salad
Penne Pasta Shrimp Salad

Applewood Smoked Bacon
Sage Sausage Links
Cheese Blintz
Chicken Piccata
Eggs Benedict
Grilled Mahi with Tomato, Lemon and Caper Confit
Country Style Breakfast Potatoes

Assorted Cookies and Brownies
Strawberry Shortcake
Coffee and Tea

Additional Suggestions

Omelet Station 5/ Per Person
Smoked Salmon Display with Bagels and Cream Cheese 8/per person
Carved NY Strip Sirloin 7/per person
Carved Country Ham 5/ per person

Chef Charges/60 Per Hour

Italian Buffet

55/Per Person
Minimum Guarantee 50 Guests

Italian Breads

Rosemary and Onion Ciabatta, Breadsticks, Focaccia

Antipasto Salad Station

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze
Grilled Vegetable Display
Chick Pea Fennel Salad with Lemon and Virgin Olive Oil
Crisp Romaine Hearts, Garlic Croutons, Parmesan, Creamy Caesar Dressing

Entrees

Sauté Chicken Breast Picatta
Gorgonzola Crusted Beef Medallions with Barolo Red Wine Sauce
Grilled Grouper with Caponata
Wild Mushroom Risotto Cakes
Sauté Zucchini and Yellow Squashed with Garlic, Tomato and Oregano

Pasta Station

Chef to prepare Tortellini, Rigatoni, and Penne
Choose Three Sauces

Sauces

Bolognese
Alfredo
Pesto
White Clam
Roasted Garlic and Tomato

Tri – Color Peppers
Onions
Mushrooms
Garlic
Shallots
Sausage
Grilled Chicken

Desserts

Tiramisu
Biscotti
Assorted Cannoli
Chocolate Cappuccino Mousse

Chef Charge /60 Per Hour

All American Beach BBQ

50/Per Person
Minimum Guarantee 50 Guests

Soup

New England Clam Chowder

- Oyster Crackers
- Southern Corn Bread

Salads

Six Bean Salad, Cilantro-Lime Vinaigrette

Red Skin pPotato Salad, Sherry-Dijon Dressing

Mixed Organic Salad with Creamy Parmesan and Honey Balsamic Dressings

Vine Ripe Tomatoes, Lettuce, Pickles, Onions, and Assorted Condiments

Entrees

Grilled NY Strip Sirloin Steak

Angus Hamburgers

Kosher Hot Dogs

Grilled Marinated Chicken Breasts

Fresh Daily Catch

Steamed Little Neck Clams and Chorizo

Corn on the Cob

Hush Puppies

Desserts

Cookies and Brownies

S'mores

Warm Apple Cobbler

Key Lime Pie

Fresh Fruit Kabobs

Chef Charge 60/Per Hour

Caribbean Buffet

65/Per Person
Minimum Guarantee 50 Guests

Breads

Johnny Cakes and Trinidad Hops Bread

Soup

Bahamian Style Conch Chowder

Salads

Tobago Shrimp Salad
Papaya and Lime Salad
Roasted Corn, Black Beans, Avocado, Sweet Onion Vinaigrette
Cabbage and Carrot Slaw

Entrees

Citrus Chili Flank Steaks
Jamaican Jerk Chicken Breast
Coconut-Rum Marinated Nassau Grouper
Caribbean Style Crab Cakes with Calypso and Cocktail Sauces
Toasted Coconut Jasmine Rice
Cardamom Roasted Sweet Potatoes

Desserts

Pineapple Upside Down Cake
Warm Bread Pudding
Rum Cake
Caramel Flan

Asian Buffet

60/Per Person
Minimum Guarantee 50 Guests

Soup

Wonton Soup

Salads Station

Chef's Selection of Sushi and Sashimi
Garlic Chicken and Peanut Salad
Sesame Pork and Pepper Salad
Organic Mixed Lettuce Ginger-Lime Dressing
Napa Cabbage, Cucumber, Sesame-Mirin Vinaigrette

Entrees

Red Curry Chicken with Kaffir Lime
Beef and Shrimp Stir Fry
Vegetable Spring Roll
Steamed Pork Dumplings
Fried Rice
Steamed Jasmine Rice

Desserts

Chinese Fortune Cookies
Coconut Mango Mousse Cake
Green Tea Ice Cream
Mango Sticky Rice

Receptions

Cold Hors D'Oeuvres

Minimum Order 3 Dozen per Item. Price per Dozen

Smoked Salmon Roulade with Boursin Cheese /28
Maytag Bleu Cheese Stuffed Date /26
Carpaccio of Beef with Shaved Parmesan /24
Roasted New Potato with Crème Fraiche and Caviar /28
Steak Tartar Canape /26
Antipasto Skewers /24
Chilled Crab and Shiitake Mushroom Canape /28
Prosciutto and Melon /24

Hot Hors D' Oeuvres

Minimum Order 3 Dozen per Item. Price per Dozen

Goat Cheese and Sundried Tomato Phyllo Purse /30
Maryland Style Crab Cakes /28
Chicken, Beef or Pork Satay /27
Pork Egg Roll, Sweet Chili Sauce /22
Spanakopita /19
Crab Stuffed Mushrooms /24
Grilled Baby Lamb Chops with Lemon Aioli /34
Coconut Fried Shrimp with Plum Sauce /27
Scallops Wrapped in Bacon /32
Peking Duck Roll /32
Pork Dim Suy Shao Mai /26

Sweet Bites

Price per Dozen

Assorted Cookies /14
Brownies /14
Chocolate Dipped Strawberries /26
Mini Key Lime Pie /14
Mini Fruit Tart /22
Assorted Petit Fours /26
Multi Flavor Macarons /26

Receptions

Seafood Station

Chilled Jumbo Gulf Shrimp (per dozen) /36
Oysters on Half Shell (per dozen) /32
Little Neck Clams (per dozen) /22
Sushi and Sashimi (per dozen) /28
Alaskan King Crab Legs (per pound) /market price
Stone Crab Claws (seasonal Oct 15th -May 15th) /market price
Caviar Station with Blinis (per ounce)
Beluga market price
Ossetra market price
Sevruga market price
Poached Salmon Medallions (per dozen) /36
Whole Poached Salmon /125

Cold Displays

Small 10-15 people
Large 25-30 people

Imported and Domestic Cheese Display Bread and Crackers
Small /125 Large / 225

Crudités Display
Blue Cheese and Herbed Ranch Dips
Small /85 Large /185

Tropical Fruit Display
Small /75 Large /175

Grilled Mediterranean Vegetable Display
Small /85 Large /185

Receptions

Action Carving Stations

Hot Food Station

Roasted Tenderloin with Red Wine Shallot Sauce (serves 15 guests)
195

Roasted New York Strip Loin with Horseradish (serves 25 guests)
275

Roasted Prime Rib with Natural Jus (serves 20 guests)
250

Brown Sugar Glazed Ham with Dijon Bourbon Sauce (serves 50 guests)
150

Whole Roast Tom Turkey with Cranberry Sauce (serves 25 guests)
100

Baked Salmon en Croute with Dill and Mustard Beurre Blanc (serves 20 guests)
100

*Hot carving stations are served with warm rolls and appropriate condiments.
The serving portions are a petite portion and not an entree size portion.
All carving stations require a chef.*

Chef Charged 60/Per Hour

Receptions
50 Person Minimum

Hot Food Stations

Hot food stations are cooked to order and require a Chef fee of 60/ per hour

Taco Bar

Tacos, Soft Flour Tortillas and Nachos with Seasoned Ground Beef, Avocado, Sour Cream, Mexican Cheese, Pico de Gallo, Onions, Cilantro, Jalapeños, lime
9/ per person

Fajita Station

Marinated Beef and Chicken with Peppers and Onions, Avocado, Mexican Cheese, Pico de Gallo, Sour Cream, Warm Flour Tortillas, Mexican Rice and Black Beans
11/ per person
Add shrimp 14/ per person

Pasta Station

Cheese Tortellini, Rigatoni and Penne served with three sauces. Please select three from: Bolognese, Alfredo, Pesto, Mushroom, White Clam, and Marinara
Toppings: Grilled Chicken, Mushrooms, Tri-Color Peppers, Scallions, Shallots, Sausage, Garlic
13/ per person

Shrimp Scampi Station

Sauteed shrimp with Garlic, White Wine and Herbs served with Garlic Bread and Risotto.
15/ per person

Asian Stir Fry Station

Marinated Beef and Chicken with Vegetables and Sticky Rice
Add Shrimp 12/ per person
14/ per person

Chef Charges of 60/Per Hour

Luncheons

All luncheons are served with rolls, butter, freshly brewed coffee and tea with a selection of one dessert

Cold Luncheons

Grilled Ahi Tuna Nicoise with Mixed Greens, New Potatoes Haricot Vert
Tomatoes, Anchovies, Olives, Boiled Egg, Herb Vinaigrette

19

Maine Lobster Salad, Heirloom Tomatoes, Arugula, Poached Asparagus, and
Port-Truffle Vinaigrette

28

Chilled Free Range Chicken Roulade Filled with Spinach, Mushrooms,
Prosciutto Ham and Provolone Cheese, Organic Mixed Lettuce, and Maple-
Dijon Dressing

19

Cold Poached Norwegian Salmon Cucumber and Dill Salad

19

Cobb Salad, Mixed Organic Greens, Grilled Free Range Chicken, Avocado,
Grape Tomatoes, Applewood Smoked Bacon, Egg, Maytag Blue Cheese Dill
Ranch Dressing

18

House Roasted Turkey Breast, Sharp Cheddar Cheese, Romaine, Bacon, Vine
Ripe Tomatoes, Multi-Grain Bread and Pesto Pasta Salad

16

Smoked Salmon BLT, Norwegian Oak Smoked Salmon, Applewood Bacon,
Boursin Cheese, Vine Ripe Tomatoes, Rustic Ciabatta Bread, Orzo Pasta Salad

19

Salad Trio, Mixed Organic Lettuce and Vine Ripe Tomatoes, Toasted Almond
Chicken Salad, Albacore Tuna Salad and Classic Style Egg Salad

16

Luncheons

Hot Luncheon Entrees

Grilled Shrimp Jumbo Prawns
Ginger Steamed Sticky Rice, Poached Asparagus, Miso-Shallot Butter
26

Pan Seared Atlantic Salmon with Sweet Pea Risotto and Fennel Shaved Salad
23

Bleu Cheese Crusted Petite Filet Mignon, Buttermilk Mashed Potatoes and
Chef's Selection of Vegetables
24

Jumbo Lump Crab Cake Sandwich, Butter Toasted Bun Housemade Old Bay
Chips, Cajun Remoulade Sauce
21

Chicken Francaise, Jasmine Rice Pilaf, Roasted Vegetables,
Lemon-Caper Butter
19

Chef's Selection of Suggested Additional First Courses

Tomato-Basil Bisque /4
New England Clam Chowder /5
Organic Mixed Salad /4
Caesar Salad /4
Vine Ripe Tomatoes and Fresh Mozzarella, Basil, Balsamic Glaze /6
Seasonal Fruit and Berries /5

Dinner Selections

All dinners include choice of salad, entree and a dessert with rolls, butter and freshly brewed coffee and tea

Salads

Choice of One

Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Reggiano Parmesan

Tomato Bleu Salad

Romaine Hearts, Shaved Red Onion, Cracked Pepper, Tomatoes, Bleu Cheese Crumbles, Applewood Smoked Bacon, Dill Ranch Dressing

Tomato and Mozzarella Salad

Vine Ripe Tomatoes, Mozzarella, Basil Oil Balsamic Glaze

Tuscan Salad

Grana Padano, Crispy Onions, Baby Arugula, Meyer Lemon Vinaigrette

Salad of the Seasons

Mixed Organic Lettuce, Oven Roasted Roma Tomatoes, Grilled Asparagus, Boursin Cheese Crostini, Citrus Vinaigrette

**Choice of one Entrée
Dinner**

Seafood Duo

Jumbo Lump Crab Cake and Pan Seared Salmon, Lemon Caper Butter
53

Rack of Lamb

Herb and Mustard Crusted Colorado Rack of Lamb, Roasted Garlic and
Rosemary Reduction
61

Surf and Turf

Grilled Petite Filet and Lobster Tail
65

Sauté Filet Mignon

Potato-Scallion Cake, Brandy Peppercorn Reduction
52

Free Range Chicken Breast

Wild Mushrooms, Spinach, Prosciutto, Sundried Tomatoes, Goat Cheese
Roasted Shallot and Sherry Sauce
41

Grilled Veal Chop

Herb Grilled Veal Chop with Wild Mushrooms, Pancetta
Mediterranean Risotto and a Madeira Glaze
68

Grilled Petite Filet and Crab Stuffed Prawn

Boudreaux-Roasted Shallot Demi and Lemon Garlic Butter
58

All entrees are served with chef's selection of appropriate accompaniments

**Chef suggests the following optional appetizers for a first course starter
Served before the salad course**

Appetizers

Jumbo Shrimp Cocktail
Key-lime Cocktail and Brandy Sauces
14

Florida Stone Crab Claws (Seasonal)
Market Price

Duet of Tuna
Tuna Tataki and Asian Tuna Tartar
14

Escargot, Garlic Butter, Vol-Au-Vent
11

Tortellini Carbonara
8

Jumbo Lump Crab Cake, Ginger-Miso Butter
13

Dessert

Choose one for Lunch and Dinner Menus

Chocolate Mousse Pyramid, Raspberry Coulis

Apple Tarte Tatin

Crème Brulee with Fresh Berries and Biscotti

Exotic Mousse Puree, Almond Dacquoise, Passion Fruit Coulis

Tiramisu

Individual Florida Key Lime Pie

Mixed Seasonal Berries with Mango and Raspberry Coulis

Ice Carvings

Ice carvings are available for your function.

We can do a variety of themes including company logos.

Please allow one-week lead time for us to accommodate your party.

Most carvings are made from one block of ice.

Multiple ice block carvings can be made.

Beverage Packages

Hosted Bar

House Brand Cocktails/ 8
Name Brand Cocktails/ 9
Premium Brand Cocktails/ 11
Domestic Beer/ 5
Imported Beer/ 6
House Wine/ 8
Champagne / 8
Mineral Water/ 4

Hourly Sponsored Packaged Bar

Priced Per person per Hour, all adults must be accounted for in the package.

Beer, House Wine and Non Alcoholic Beverages

One Hour/ 18

This includes a selection of Imported and Domestic Beers, House Red and White Wines, Juices, Sparkling Water and Soft Drinks

Full Package Bar

Name Brands

Per Hour /19

Brands to include but not limited to;

Gin; Beefeater, Bombay Dry
Vodka; Absolute, Stolichnaya, Tito's
Bourbon; Jack Daniels, Jim Beam
Scotch; J & B, Cutty Sark
Tequila; Jose Cuervo, Sanza Silver

Premium Brands

Per Hour /22

Brands to include but not limited to;

Gin; Bombay Sapphire, Tanqueray
Vodka; Kettle One, Grey Goose
Bourbon; Jack Daniels, makers Mark, Knob Creek
Rum; Captain Morgan Spiced, Myers Spiced Rum
Scotch; Chivas Regal, Glenlivet, Macallan 12
Tequila; Patron Anejo, Patron Silver, Avion

Price is based on 120-minute service and a 6-hour event

Additional costs outlined in the Catering Agreement may increase overall costs. The club will set event rooms no more than 5% over the guarantee. A 24% service charge and 6% Florida state sales will be added to each function. Prices are subject to change without notice. Revision 9/16

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