



Amelia National
GOLF & COUNTRY CLUB

EVENT PACKAGE

Come experience the best kept secret in Fernandina Beach

From the moment you enter the gates you will be greeted by tradition, elegance and exclusivity that Amelia National Golf and Country Club offers.

Amelia National is an ideal choice for your special event.

Whether you're planning an intimate affair, banquet or conference event - Amelia National Golf and Country Club is the place to be.

Club House Additional Charges

- Clubhouse Charge - \$2,000.00
- Napkins & Table Linen - Based on Size & Style
- Dance Floor - \$100.00 (set-up/breakdown)
- Gift Table and Cake Table (no charge)
- Cake cutting fee - \$ 2.00 per person
- Outdoor Tent Based on Size & Style
- Ceremony Chair Charge upon Request
- Dining Room Seated Capacity (80) / Clubhouse Capacity (120)

Payments & Deposits: A deposit is required to book all events & is required at the time your contract is signed.

- Deposits are non-refundable & non-transferable
- Events are not confirmed until both the signed contract and deposit are received
- The final guaranteed headcount is due 14 days prior to the event date
- Please note: Once your guarantee headcount is given, your headcount may increase but not decrease.
- Final balance is due on day of event.

Breakfast and Brunch Selections

Light Continental Breakfast - 8

Coffee- Regular & Decaffeinated, Orange Juice
Assorted Muffins, Croissants and Pastries

Missing Something?

*Check Out Our Breakfast
Addition Offerings:*

Chef Carved Glazed Ham

Chef Carved Roast
Turkey Breast

Standard Continental Breakfast - 10

Coffee- Regular & Decaffeinated, Orange & Cranberry Juice
Assorted Muffins, Croissants & Pastries, Seasonal Fruit

Champagne Brunch - 19

Fruit Salad, Assorted Muffins,
Eggs Benedict, Breakfast Potatoes, French Toast with
Maple Syrup, Bacon, Sausage, Chicken Champignon with Wild
Mushrooms and Chef's Vegetables * add omelet station / 5

Includes
Champagne
Punch!

Southern Breakfast Buffet - 19

Fruit Salad, Cinnamon Rolls, Assorted Muffins, Breakfast
Potatoes, Bacon, Sausage, Biscuits, Sausage Gravy, Grits,
Juice's and a Chef-Attended Omelet Station

**All Food and Beverage is subject to 21% service and gratuity and 7.0% Sales tax -
** Prices & Menu Items are subject to change****

Butlered Hors D'oeuvres

Priced Per Fifty Pieces

Shrimp Cocktail - market price

Asparagus Wrapped in Phyllo - 175

Beef Tenderloin Lollipops - 225

With Caramelized Onion, Gorgonzola
Cheese & Balsamic Reduction

Bacon Wrapped Scallops - 275

Coconut Shrimp - 250

With Sweet & Spicy Chili Sauce

Mini Spinach & Cheese Quesadilla -175

With Fresh Salsa

Southwestern Chicken & Black Bean

Eggrolls - 225

Lobster Spring Rolls - 275

With Soy Ginger Dipping Sauce

Goat Cheese Tarts - 225

With Kalamata Olives and Artichoke Hearts

Beef or Chicken Satay - 175

Caprese Skewers - 175

Vegetable Spring Rolls - 175

with Red-Curry Dipping Sauce

**Portobello Mushroom Phyllo
Triangles - 175**

**Chicken & Cashew Spring Rolls
175**

**Italian Sausage Stuffed Mushrooms
175**

Mini Pulled Pork Sliders - 175

Served on House Made
Cornbread Muffins

**Spinach & Feta Cheese
Greek Triangles - 175**

Mini Beef Empanadas - 175

Assorted Mini Quiche - 150

Mini Amelia Island Crab Cakes - 275

With Spicy Crawfish Sauce

**Spinach & Asiago Cheese
Stuffed Mushrooms - 175**

Fried Duck Wontons - 225

With Spicy Plum Sauce

Brie & Raspberry Almond Puffs - 175

Warm Tomato Bruschetta - 150

Chef's Creative Displays

European Cheese & Bread Display - 200

Imported Cheeses and House Made Crostini, Pita, Lavosh, Crusty Baguettes and Rolls, Classic Garlic Hummus, Olive Tapenade and Merlot Marmalade

Sliced Seasonal Fruit Platter - 175

Assorted Melons, Berries and Grapes

Grilled Vegetable Display - 225

40-Person Minimum

Eggplant, Zucchini, Asparagus, Portobello Mushrooms & Roasted Red Peppers

Mediterranean Antipasto Display - 300

40-Person Minimum

Prosciutto, Genoa, Capicola, Grilled Asparagus, Peppers, Zucchini, Portobello, Artichokes, Assorted Olives and Display of Manchego, Marinated Bocconcini with Grape Tomatoes and Fresh Basil served with Tuscan Bread, Rolls, Aged Balsamic, Extra Virgin Olive Oil, and Pesto

Make Your Own Bruschetta - 225

Crostini's and Assorted Crackers with

Olive Tapenade, Artichoke Relish, Tomato & Mozzarella, and Italian Three Cheese Spread served with Cold Press Olive Oil, Fresh Basil, Aged Balsamic, Sundried Tomato Oil, Sea Salt, and Cracked Black Pepper

Shellfish Martini Bar - 16/each

Martini Glasses filled with Shrimp, Crabmeat and Scallops, Zesty Tomato Horseradish Salsa

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Plated Dinners

*Includes House Salad or Caesar Salad, Dinner Rolls & Butter,
Your Starch and Fresh Seasonal Vegetable Selections,
Coffee and Tea Service—All Listed Prices Are Per Person*

Beef Entrée Selections

Prime Rib - 32

Roasted Angus Ribeye with Rosemary Scented Au Jus & Fresh Horseradish Sauce

Filet Mignon - 35

Angus Beef Tenderloin with Choice of Béarnaise or Wild Mushroom Demi-Glace

Roasted Angus Beef Tenderloin - 34

Topped with a Brandy Green Peppercorn Sauce

Beef Short Ribs - 33

Red Wine Braised Boneless Beef Short Ribs with Demi-Glace

Chicken Entrée Selections

Chicken Franchise - 27

Chicken Breast Sautéed in an Egg Batter with a White Wine Lemon Sauce

Bruschetta Chicken - 27

Panko Encrusted Chicken Breast Topped with Bruschetta and Basil Beurre Blanc

Hunter Style Roasted Breast of Chicken - 28

Roasted Chicken Breast Filled with Mushrooms, Spinach, Brie & Port Wine Cherry Sauce

Lemon Rosemary Chicken - 27

Marinated in Lemon, Garlic and Rosemary

Seared Airline Chicken - 28

With Wild Mushroom and Artichoke Sauce

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Seafood Entrée Selections

Asian Shrimp - 28

With Stir-fried Vegetables and Jasmine Rice

Seared Scallops - 30

With Garlic Saffron Galliano Sauce, served with Lobster Risotto

Pan Seared Mahi Mahi - 28

Served over Baby Spinach and Lemon Beurre Blanc

Citrus Glazed Salmon - 28

Pickled Vegetables and Caper Dill Beurre Blanc

Grouper Vera Cruz - 32

With Onions, Peppers, Olives, Raisins, fresh Lemon and Herbs

Surf and Turf - 40

Petite Filet Mignon or Roasted Beef Tenderloin and a
Five Ounce Cold Water Lobster Tail with Drawn Butter

Pork and Veal Entrée Selections

Veal Mozzarella - 35

Sautéed Veal Cutlet topped with Mozzarella and Finished with Sherry Mushroom Sauce

Braised Pork Shank with South Western Sauce - 30

Topped with Queso Fresco and Cilantro

Stuffed Pork Tenderloin with Apples & Pecans - 26

Served with Caramel Demi-Glace and Tropical Fruit Salsa

Rosemary Rubbed Pork Tenderloin - 26

With Apple Brandy Sauce

Dual Entrée Selections

Petite Filet or Roasted Beef Tenderloin

Served with Your Choice of Sauce:

Béarnaise, Wild Mushroom, Brandy Dijon or Green Peppercorn Sauce

Paired with Choice of One of the Following:

Crispy Chive and Potato Crusted Wild Salmon - 38

With Tarragon Wine Sauce

Crab Stuffed Shrimp - 38

Jumbo Shrimp Stuffed with Crab Meat Stuffing

Chicken St. Thomas - 35

Sautéed Egg Battered Chicken Topped with Artichokes, Cherry Tomatoes,
Kalamata Olives & Lemon Basil Beurre Blanc

Veal Mozzarella - 40

Sautéed Veal Cutlet topped with Mozzarella and Finished with Sherry
Mushroom Sauce

Grouper Vera Cruz - 40

Grouper with Onions, Peppers, Olives, Raisins, Fresh Lemon and Herbs



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Dinner Buffet Selections

*50-person Minimum is required for all Buffets
Coffee and Iced Tea Service is Included with all Buffets*

Choose From:

(3) Entrées with Selected Starch
and Fresh Vegetable with House
or Caesar Salad
Rolls and Butter - **45/per person**

(2) Entrées with Selected Starch
and Fresh Vegetable with House
or Caesar Salad
Rolls and Butter / **40 per person**

Buffet Entrée Selections

Additional Offerings Available Upon Request

Marinated Flank Steak

Tortellini Alfredo with Grilled Chicken

Four Cheese Lasagna

Penne A La Vodka with Vegetables

Panko Encrusted Chicken Breast
Topped with Bruschetta and Basil
Beurre Blanc

Caramelized Apple Dried
Cranberry Stuffed Pork Loin
With Apple Cider Glaze

Chicken Franchise
With Lemon Butter Sauce or Piccata
Sauce with Capers

Roasted Vegetable Lasagna
With Pink Vodka Sauce

Chicken Marsala with Mushrooms

Encrusted Mahi-Mahi
With Basil Beurre Blanc topped with
Tomato Bruschetta

Stuffed Pork Loin
With Spinach, Roasted Red Peppers,
Prosciutto Ham & Parmesan Cheese
Topped with a Pesto Cream Sauce

Glazed Salmon
With Choice of Glaze

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Buffet Vegetable and Starch Selections

Asparagus Spears
Buttered Baby Carrots
Sugar Snap Peas with Red & Yellow
Peppers
Julienne Vegetable Medley
Broccoli Spears
Green Beans Almandine

Sour Cream & Chive Mashed Potatoes
Au Gratin Potatoes
Garlic & Parmesan Mashed Potatoes
Praline Mashed Sweet Potatoes
Rosemary Roasted Red Potatoes
Asiago Duchess Potatoes
Citrus Scented Jasmin Rice
Wild Rice Pilaf

Buffet Station Selections

Chef Attended Pasta Station - 24/per person

Let Our Chef Create a Personal Dish for Your Guest!

Pasta Station Includes:

Fresh Garlic, Zucchini, Mushrooms, Broccoli Florets, Black Olives,
Chicken, Artichoke Hearts, Basil, Spinach
With Shrimp

Pasta--Choose 2: Penne, Garden Rotini, Fettuccini, Linguini
or Cheese Tortellini

Sauces--choose 2: Marinara, Alfredo, Pesto, Carbonara or
Pink Vodka

Chef Attended Carving Stations

Roasted Breast of Turkey with Pan Gravy or Glazed Ham / 28

Roasted Apple Dried Cranberry Stuffed Pork Loin / 30

Marinated Flank Steak / 32

Herb Encrusted Roasted Sirloin with Brandy Dijon Sauce / 36

Roasted Angus Prime Rib of Beef / 38

Roasted Beef Tenderloin / 38

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Themed Lunch Buffet Selections

*50-person Minimum is Required for all Buffets
Coffee and Iced Tea Service is Included with All Buffets
** Pricing is Per Person ***

Taco Bar Buffet - 16

Seasoned Ground Beef with Lettuce, Tomatoes, Salsa, Cheddar Cheese,
Sour Cream
Hard and Soft Taco Shells, Refried Beans and Mexican Rice

Baked 4 Cheese Lasagna - 20

Served with a Grilled Vegetable Display, Mixed Greens Salad, Rolls and
Butter * Caesar (\$1 upcharge)

Baked Potato, Chili & Salad Bar - 18

Baked Potato with Butter, Sour Cream, Chives, Cheddar Cheese, Bacon,
Chili, Mixed Greens Salad, Rolls and Butter

Asian Chicken Vegetable Stir Fry - 20

Served with Steamed Rice, Fried Rice, Egg Drop Soup and Asian Salad,
Rolls and Butter

All American Buffet - 20

Hamburger and Hot Dogs with Rolls and Appropriate Condiments
Choice of Potato Salad, Pasta Salad or Cole Slaw

Deli Buffet - 20

Roasted Beef, Ham and Turkey, American and Swiss cheese
With Assorted Condiments, Rolls, Soup Du Jour, Potato Chips
Choice of Potato Salad, Pasta Salad or Cole Slaw

Pulled BBQ Pork Buffet - 20

House Made BBQ Pork, Rolls, Potato Chips and Cole Slaw

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Lunch Buffet Selections

*50-person Minimum is required for all Buffets
Coffee and Iced Tea Service is Included with All Buffets
** Pricing is Per Person ***

Roast Turkey - 20

Roast Turkey Breast with Mashed Potatoes, Stuffing,
Cranberry Sauce and Gravy, Includes a Salad Bar

Pot Roast - 20

Braised Pot Roast with Brown Gravy and Your Starch Selection
Includes a Salad Bar

Meatloaf - 18

Homemade Meatloaf with Gravy and Your Starch Selection
Includes a Salad Bar

Pan Seared Salmon - 21

Pan Seared Salmon Topped with Firecracker Glaze and Your Starch Selection
Includes a Salad Bar

Lemon Rosemary Chicken - 19

Grilled Chicken Marinated in Lemon, Garlic and Rosemary
with Your Starch Selection
Includes a Salad Bar

Stuffed Pork Loin - 21

Stuffed with Apple Cranberry Stuffing
Topped with Apple Brandy Sauce
Featuring Your Starch Selection
Includes a Salad Bar

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Plated Lunch Selections

Coffee and Iced Tea Service is Included

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Roasted Vegetable and Cheddar Quiche - 21
Served with Your Choice of Fruit Cup, Soup or Salad

Chicken & Wild Mushroom Crepe's - 21
With Herb Supreme Sauce
Served with Your Choice Fruit Cup, Soup or Salad

Chicken Franchise - 21
Sautéed Chicken Breast with Lemon Sauce
With Your Choice of Starch and Vegetable

Pork Tenderloin Medallions - 21
Sautéed with a Bourbon Apple Dried Cherry Compote
With Your Choice of Starch and Vegetable

Horseradish Encrusted Salmon - 21
Topped with Tomato Dill Coulis
With Your Choice of Starch and Vegetable * add salad - 3

Parmesan Crusted Chicken Bruschetta - 22
Lightly Panko Parmesan Breaded Chicken Seared
Topped with Tomato, Onion and Olives
With Your Choice of Starch and Vegetable * add salad - 3

Veal Mediterranean - 23
Thinly Pounded Veal Cutlet Floured and Seared
Topped with a Mediterranean Salsa with Artichokes, Sundried Tomatoes, Olives,
Capers, Basil, Lemon and Olive Oil
With Your Choice of Starch and Vegetable * add salad - 3

Braised Beef Tips - 23
With Onions, Mushrooms & Garlic, Finished with a Boursin Cheese Demi Glaze
With Your Choice of Starch and Vegetable * add salad - 3

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19th Hole Packages

*** Pricing is Per Person ***

“Birdie”

Chips & Salsa

Crudités with Ranch Dressing

Sweet & Sour Meatballs

Mini Beef or Chicken Burritos with sour cream & salsa -16

“Eagle”

Chips & Salsa

Crudités with Ranch Dressing

Buffalo Boneless Chicken Wings with bleu cheese

Pot Stickers, soy sauce & hot mustard sauce

Egg Rolls, soy sauce & hot mustard sauce - 18

“Hole in One”

Chips & Salsa

Crudités with Ranch Dressing

Assorted Domestic Cheese Tray with Crackers

Teriyaki Chicken Breast Skewers

Jalapeño Poppers filled with Cream Cheese

Sausage Stuffed Mushroom Caps - 26

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Sweet Selections

Cakes / 8 per person

Red Velvet, Double Chocolate, Carrot,
Cheesecake, Tiramisu, Almond Cream

Pies / 7 per person

Apple, Cherry, Key Lime, Peanut Butter, Lemon Meringue

Candy Indulgence / 7 per person

Skittles, Assorted Mini Candy Bars, M&M's (plain & peanut),
Jelly Beans, Red Rope Licorice, Tootsie Rolls

Chocolate Dipped Strawberries / 4 each

Fresh Baked Cookies / 24 dozen

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar

Chocolate Chip Brownies or Blondies

Brownies/ 26 Dozen

Blondies/26 Dozen



Bridal Brunch

Pricing is Per Person

“The Sunrise” - 23

Fresh Squeeze Orange and Grapefruit Juice
Seasonal Fruit and Berries
Assorted Cereals and Milk
Yogurt and Granola Parfait
Scrambled Eggs with Ham, Onions, Peppers, Chives & Tomatoes
Crisp Applewood Smoked Bacon and Sausage Links
Breakfast Potatoes with Onion and Peppers
Danishes, Muffins, Croissants and Butter with Assorted Preserves
Freshly Brewed Coffee
Assorted Hot Teas
* Add Chef Attended Station - 5

“The Southern Buffet” - 26

Fresh Squeeze Orange and Grapefruit Juice
Seasonal Fruit and Berries
Yogurt and Granola Parfait
Scrambled Eggs
Sausage Gravy and Biscuits
Crisp Bacon and Andouille Sausage
Braised Southern Pork Chops with Onions and Gravy
Creamy Stone Ground Grits with Cheddar Cheese
Danishes, Muffins, Croissants and Butter with Assorted Preserves
Freshly Brewed Coffee
Assorted Hot Teas
* Add Chef Attended Station - 7

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BEVERAGE SERVICE

HOURLY PACKAGE: (Per Person)

Call Brands	Premium Brands	Super Premium	Beer/Wine/Soda
1 Hour - \$26	1 Hour - \$30	1 Hour - \$34	1 Hour - \$24
2 Hours - \$30	2 Hours - \$44	2 Hours - \$48	2 Hours - \$29
3 Hours - \$40	3 Hours - \$50	3 Hours - \$54	3 Hours - \$38
4 Hours - \$48	4 Hours - \$60	4 Hours - \$65	4 Hours - \$44

Champagne/Sparling Toast * By The Glass \$7 / \$9 / \$15

Kegs of Beer – (1) keg serves about 125 guests

Domestic: \$395

Craft/Import: \$540

Can*Bottle Domestic: \$3.95

Craft/Import Can*Bottle: \$6

Non-Alcoholic Beverages: \$2.75

Juices: \$3.75

Bottle of Wine: Pricing starts @ \$24 / Wine List Available

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Golf Breakfast Selections

Grab & Go

**** all breakfast sandwiches made with eggs & cheese;
ham, bacon or sausage can be added (pick 2) ****

Breakfast Croissant - 10

Breakfast Burrito - 10

Breakfast Jumbo Biscuit - 10

Continental Breakfast - 14

Fresh Baked Pastries, Assorted Mini Muffins,
Fresh Seasonal Fruit Bowl, Honey Vanilla Yogurt & Granola
Coffee, Orange Juice, Iced Tea

Traditional Breakfast Buffet - 17

Scrambled Eggs, Bacon, Sausage, Home Fries,
Assorted Danishes, Fresh Seasonal Fruit Bowl
Coffee, Orange Juice, Iced Tea

The Grand Breakfast Buffet - 22

“Chef Attended Omelet Station”
Ham/Cheese/Onions/Mushrooms/Peppers/Tomatoes/Spinach
Buttermilk Pancakes or French Toast
Biscuits & Sausage Gravy, Bacon, Sausage, Home Fries
Honey Vanilla Yogurt & Granola, Assorted Danish and Mini Muffins
Coffee, Orange Juice, Iced Tea

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Golf Tournaments

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Deli Buffet - 19

Roasted Turkey, Honey Ham, Selected Sliced Cheeses, Cole Slaw, Potato Salad, Fresh Fruit Bowl, Fresh Baked Cookies

American Grill Buffet - 20

Hamburgers, Hot Dogs, Grilled Chicken Breast, Baked Beans, Potato Salad, Selected Sliced Cheeses, Chips, Fresh Fruit Bowl, Fresh Baked Cookies

South of the Border Buffet - 22

Chicken Fajitas, Cheese Enchiladas, Seasoned Taco Meat, Spanish Rice, Refried Beans, Warm Flour Tortillas & Taco Shells, Sour Cream, Shredded Cheese, Lettuce, Chips & Salsa and Cinnamon Crisps

Taste of Tuscany Buffet - 24

Pan Seared Chicken Portobello, Roasted Garlic Alfredo, Sausage & Peppers, Bocconcini Caprese, Panzanella Salad, Roasted Asparagus, Biscotti Cookies

Hole in One BBQ Sandwich Bar Buffet - 25

BBQ Brisket, Smoked Sausage, Pulled BBQ Chicken, Salad, Cole Slaw, Fresh Fruit Bowl, Chips, Fresh Baked Cookies, Sweet Hawaiian Rolls

Smokehouse BBQ Buffet - 27

BBQ Baby Back Ribs, Roasted Chicken, Smoked Kielbasa Sausage, Red Beans & Rice, Tossed Bacon & Bleu Wedge Salad, Cornbread, Fresh Fruit Bowl, Baked Brownies

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Golf Box Lunches

Pricing is Per Person

Roast Turkey or Honey Ham Croissant -18

Smoked Turkey or Honey Ham, American or Swiss Cheese, Tomato, Red Onion, Lettuce on a Croissant served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

Tuscan Italian Sandwich - 18

Salami, Honey Ham, Smoked Turkey, Provolone Cheese, Red Onion, Lettuce, and Oregano Vinaigrette on Hoagie Roll served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

Grilled Chicken Caesar Wrap - 18

Grilled Chicken, Romaine Lettuce, Parmesan cheese tossed in Caesar dressing served with Whole Fresh Fruit, Cookie, Chips, Bottled Water

Grilled Chicken BLT Wrap - 18

Grilled Chicken, Lettuce, Tomato, Bacon, Shredded Cheese, Ranch Dressing in a wrap, Whole Fresh Fruit, Cookie, Chips, Bottled Water

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