

13ninety

Private Event Menu

13ninety

Buffet Lunch Menu

Buffet menus include lemonade, iced tea, coffee and hot tea.; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Grilled Buffet

Grilled hot dogs, hamburgers & brats served with potato & pasta salad *\$14.50 / \$17*

Add Chicken *\$17.50 / \$20*

Hot Buffet

*Marinated chicken breast, sliced beef au jus with crusty Italian bread or Lunch rolls, roasted or
mashed potatoes, hot marinara pasta, chef's choice vegetable & tossed salad* *\$24.50 / \$27*

Mexican Buffet

*Steak and chicken fajitas with refried beans, Mexican rice, chips, salsa, guacamole, sour cream,
cheddar cheese with flour or corn tortillas* *\$24.50 / \$27*

Pasta Buffet

*Italian sausage served with your choice of pasta and either meat, marinara or alfredo sauce.
Served with garlic bread or breadsticks & tossed salad* *\$21.45/\$23.95*

Deli Salads Buffet

*Homemade chicken, tuna & egg salads served with assorted rolls, pasta salad & your
choice of tossed salad or coleslaw* *\$18.45/\$20.95*

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Buffet Lunch Menu Cont'd...

Buffet menus include lemonade, iced tea, coffee and hot tea.; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Deli Buffet

Fresh sliced turkey, roast beef, ham & salami served with assorted breads & rolls, homemade potato salad and your choice of tossed salad or homemade coleslaw.

\$18.45/\$20.95

Trio of Salads Buffet

Select three salads from listed selection. Includes fresh fruit tray, muffins & rolls.

\$21.50/\$24

Asian chicken with crispy wontons, almonds & sesame ginger dressing

Spinach Cranberry grilled chicken with candied walnuts, blue cheese, oranges & raspberry vinaigrette

Grilled chicken Caesar with shredded Parmesan & homemade croutons

Spinach with bacon, mushrooms, almonds & balsamic vinaigrette or honey Dijon dressing

Pasta with grilled shrimp and vegetables

Shower Package

Your choice of chicken, salmon or tilapia or a main course salad entrée, punch bowl of your choice:

champagne, wine or non-alcoholic punch, cake cutting and service of your bakery cake

OR our tray of small bite desserts. Soda is included in this package only

\$23.50/\$26

Breakfast Buffets

Breakfast buffets include assorted juices & fresh seasonal fruit

A) Bagels & cream cheese, muffins & assorted pastries

\$14.50 / \$17

B) Homemade French toast, bacon & sausage

\$16/\$18.50

C) Scrambled eggs, bacon, sausage, potatoes, muffins, bagels & cream cheese

\$18.50/\$21

Add French toast \$1.50pp

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Carving Stations

Buffet menus include lemonade, iced tea, coffee and hot tea; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Pork Loin Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$28.45/\$30.95*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Prime Rib Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$32.50/\$35*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Beef Tenderloin Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$38.45/\$40.95*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Lunch Banquet

Plated menus include lemonade, iced tea, coffee and hot tea; children's meals available \$10pp

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Entrees

All entrees include bread basket, two sides, salad & dessert

Filet Mignon 8 oz	\$30.50/\$33	Grilled Chicken Breast	\$21.95/\$24.45
New York Strip 10 oz	\$26.50/\$29	Marsala, vesuvio, roasted red pepper, picatta, or lemon-thyme	
Rib Eye 10 oz	\$26.50/\$29	Bone-in Roasted Herb Chicken	\$22.45/\$24.95
Flat Iron 10 oz	\$26.50/\$29	Stuffed Chicken Breast	\$22.95/\$25.45
Salmon 8 oz	\$22.95/\$25.45	Kiev, cordon bleu or florentine Combo	
Tilapia 8 oz	\$20.95/\$23.45	Shrimp/Chicken/Beef Kabobs	\$24.45/\$26.95

Pastas

All pasta entrees include garlic breadsticks, salad & dessert; add chicken \$2.50

Pasta Bolognese	\$18.45/\$20.95	Lasagna Vegetable	\$17.45/\$19.95
Pasta Marinara	\$17.45/\$19.95	Lasagna Meat	\$18.45/\$20.95
Fettuccine Alfredo	\$17.45/\$19.95	Eggplant Parmesan	\$18.45/\$20.95
Add chicken or shrimp	\$2.50pp		

Salads

All salads include garlic breadsticks, & dessert

Chicken Caesar	\$17.45/\$19.95	Southwest Chicken	\$17.45/\$19.95
Chicken Greek	\$17.45/\$19.95	Asian Chicken	\$17.45/\$19.95
Chicken Garden	\$17.45/\$19.95	Spinach Cranberry Chicken	\$17.45/\$19.95
		Cobb Chicken	\$17.45/\$19.95

Starch	Vegetable	Salad	Dessert
Baked, Garlic Mashed,	Green Beans, Medley,	Garden, Spring Mix	Vanilla or Chocolate
Twice Baked, Vesuvio,	Steamed Broccoli, Grilled	or Caesar	Ice Cream, Carrot
Tri Color or Roasted	Asparagus, Sautéed Zucchini		Cake, Brownies,
Herb Potatoes;	& Tomatoes		Lemon Bars
Wild Rice Blend or Pilaf			Key Lime add \$2.75

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Appetizers

All prices are for 100 pieces each

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

<i>Beef Brochette</i>	<i>\$210/\$230</i>	<i>Mini Beef Wellington</i>	<i>\$210/\$230</i>
<i>Meatballs</i>	<i>\$145/\$165</i>	<i>Coconut Chicken</i>	<i>\$200/\$220</i>
<i>Chicken Brochettes</i>	<i>\$200/\$220</i>	<i>Chicken Satay</i>	<i>\$200/\$220</i>
<i>Wing Dings</i>	<i>\$200/\$220</i>	<i>Hawaiian Chicken Brochette</i>	<i>\$200/\$220</i>
<i>Crab Cakes</i>	<i>\$200/\$220</i>	<i>Crab Rangoon</i>	<i>\$175/\$195</i>
<i>Shrimp Newburg Puff</i>	<i>\$185/\$205</i>	<i>Egg Rolls</i>	<i>\$185/\$205</i>
<i>Breaded Shrimp</i>	<i>\$185/\$205</i>	<i>Seafood Stuffed Mushrooms</i>	<i>\$185/\$205</i>
<i>Coconut Shrimp</i>	<i>\$200/\$220</i>	<i>Bacon Water Chestnuts</i>	<i>\$185/\$205</i>
<i>Bacon Wrapped Scallops</i>	<i>\$200/\$220</i>	<i>Spinach & Cheese Phyllo</i>	<i>\$185/\$205</i>
<i>Brie Cheese Puffs</i>	<i>\$200/\$220</i>	<i>Spicy Cheddar Puff</i>	<i>\$175/\$195</i>
<i>Mini Quiche</i>	<i>\$185/\$205</i>	<i>Mini Quesadilla</i>	<i>\$175/\$195</i>
<i>Mini Pizzas</i>	<i>\$155/\$175</i>	<i>Silver Dollar Sandwiches (50)</i>	<i>\$30/\$150</i>
<i>Beef Empanada</i>	<i>\$170/\$190</i>	<i>Antipasto or Mediterranean Platter</i>	<i>\$10/\$190</i>
<i>Black Bean & Cheese Empanada</i>	<i>\$170/\$190</i>	<i>Crudités with Dip</i>	<i>\$150/\$170</i>
<i>Artichoke Beignet</i>	<i>\$180/\$200</i>	<i>Bruschetta</i>	<i>\$170/\$190</i>
<i>Domestic Cheese Tray</i>	<i>\$220/\$240</i>	<i>Imported Cheese Tray</i>	<i>\$295/\$315</i>

Cocktail Hour – budget 4 to 5 bites per person per hour
Heavy Appetizers – budget 6 to 8 bites per person per hour
Per person package pricing available

Bar service is additional

Tax and gratuity are additional.

A room fee may apply if minimums are not met.

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Bar Services

Open Bar Packages

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Beer, Wine and Soda Packages

1 Hour \$15.00pp 2 Hours \$21.00pp 3 1/2 Hours \$25.00pp

Full House Bar

With Call Brands, such as: Skyy, Beefeater, Jim Beam, Seagram's Cutty Sark, CC, VO, Bacardi Rum, Domestic Beers, All House Brands and Wines

1 Hour \$18.00pp 2 Hours \$24.00pp 3 1/2 Hours \$30.00pp

Premium Bar

With Premium Brands such as: Absolute, Ketel One, Grey Goose & Belvedere Vodkas, Tanqueray Gin, Jack Daniel's, Dewars Scotch, All Bacardi and & Meyer's Rums, Knob Creek & Maker's Mark Bourbon, Brandy, Liqueurs, Domestic & Imported Beers, all Wines, etc.

1 Hour \$22.00pp 2 Hours \$30.00pp 3 1/2 Hours \$36.00pp

Upscale Martinis are available for an extra \$3.00 per guest with package

Cash Bar

Cash Bar pricing applies, per drink basis. All brands available. A bartender fee may apply. Wine by the bottle ranges from \$16-\$24; by the glass \$5-\$8. Domestic Beer 12-ounce glass \$3.75; 16-ounce aluminum \$3.00-\$4.50; Import Beer 12-ounce glass \$4.75; 16-ounce aluminum \$5.75; drought beer \$4-\$6. House mixed drinks are \$6.50.

Tab Bar

Paid by the host, based on consumption. Cash bar pricing applies, per drink basis.

Ask for current price list. All brands available. A bartender fee may apply.

Punch Bowls

Non-alcoholic punches \$65 per bowl

Alcoholic Punches \$85 per bowl

Serves 40 Guests

13ninety

Buffet Dinner Menu

Buffet menus include lemonade, iced tea, coffee and hot tea.; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Grilled Buffet

Grilled hot dogs, hamburgers & brats served with potato & pasta salad *\$16.50 / \$19*

Add Chicken *\$19.50 / \$22*

Hot Buffet

Marinated chicken breast, sliced beef au jus with crusty Italian bread or Lunch rolls, roasted or mashed potatoes, hot marinara pasta, chef's choice vegetable & tossed salad *\$26.50 / \$29*

Mexican Buffet

Steak and chicken fajitas with refried beans, Mexican rice, chips, salsa, guacamole, sour cream, cheddar cheese with flour or corn tortillas *\$26.50 / \$27*

Pasta Buffet

*Italian sausage served with your choice of pasta and either meat, marinara or alfredo sauce.
Served with garlic bread or breadsticks & tossed salad* *\$24/\$26.50*

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Carving Stations

Buffet menus include lemonade, iced tea, coffee and hot tea; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Pork Loin Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$32.50/\$35*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Prime Rib Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$36.50/\$39*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Beef Tenderloin Buffet

Choice of potato, chef's vegetable, tossed salad, breadsticks or Lunch rolls *\$41.45/\$44.95*

add chicken \$4.00pp add wild rice or pasta \$2.00pp

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Dinner Banquet Menu

Plated menus include lemonade, iced tea, coffee and hot tea; children's meals available \$10pp

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Entrees

All entrees include bread basket, two sides, salad & dessert

Filet Mignon 8 oz	\$42.45/\$43.95	Grilled Chicken Breast	\$28.50/\$31
New York Strip 10 oz	\$33.45/\$36.95	Marsala, vesuvio, roasted red pepper, picatta, or lemon-thyme	
Rib Eye 10 oz	\$35.45/\$37.95	Bone-in Roasted Herb Chicken	\$30.50/\$33
Flat Iron 10 oz	\$32.45/\$34.95	Stuffed Chicken Breast	\$28.50/\$31
Salmon 8 oz	\$35.50/\$38	Kiev, cordon bleu or florentine Combo	
Tilapia 8 oz	\$27.50/\$30	Shrimp/Chicken/Beef Kabobs	\$32.45/\$34.95

Pastas

All pasta entrees include garlic breadsticks, salad & dessert; add chicken \$2.50

Pasta Bolognese	\$19.45/\$22.95	Lasagna Vegetable	\$19.45/\$21.95
Pasta Marinara	\$18.45/\$21.95	Lasagna Meat	\$20.45/\$22.95
Fettuccine Alfredo	\$18.45/\$21.95	Eggplant Parmesan	\$20.45/\$22.95
Add chicken or shrimp	\$2.50pp		

Salads

All salads include garlic breadsticks, & dessert

Chicken Caesar	\$18.45/\$19.95	Southwest Chicken	\$19.45/\$21.95
Chicken Greek	\$15.45/\$19.95	Asian Chicken	\$18.45/\$20.95
Chicken Garden	\$18.45/\$19.95	Spinach Cranberry Chicken	\$18.45/\$20.95
		Cobb Chicken	\$19.45/\$21.95

Starch	Vegetable	Salad	Dessert
Baked, Garlic Mashed,	Green Beans, Medley,	Garden, Spring Mix	Vanilla or Chocolate
Twice Baked, Vesuvio,	Steamed Broccoli, Grilled	or Caesar	Ice Cream, Carrot
Tri Color or Roasted	Asparagus, Sautéed Zucchini		Cake, Brownies,
Herb Potatoes;	& Tomatoes		Lemon Bars
Wild Rice Blend or Pilaf			Key Lime add \$2.75

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-

Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Appetizers

All prices are for 100 pieces each

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

<i>Beef Brochette</i>	<i>\$210/\$230</i>	<i>Mini Beef Wellington</i>	<i>\$210/\$230</i>
<i>Meatballs</i>	<i>\$145/\$165</i>	<i>Coconut Chicken</i>	<i>\$200/\$220</i>
<i>Chicken Brochettes</i>	<i>\$200/\$220</i>	<i>Chicken Satay</i>	<i>\$200/\$220</i>
<i>Wing Dings</i>	<i>\$200/\$220</i>	<i>Hawaiian Chicken Brochette</i>	<i>\$200/\$220</i>
<i>Crab Cakes</i>	<i>\$200/\$220</i>	<i>Crab Rangoon</i>	<i>\$175/\$195</i>
<i>Shrimp Newburg Puff</i>	<i>\$185/\$205</i>	<i>Egg Rolls</i>	<i>\$185/\$205</i>
<i>Breaded Shrimp</i>	<i>\$185/\$205</i>	<i>Seafood Stuffed Mushrooms</i>	<i>\$185/\$205</i>
<i>Coconut Shrimp</i>	<i>\$200/\$220</i>	<i>Bacon Water Chestnuts</i>	<i>\$185/\$205</i>
<i>Bacon Wrapped Scallops</i>	<i>\$200/\$220</i>	<i>Spinach & Cheese Phyllo</i>	<i>\$185/\$205</i>
<i>Brie Cheese Puffs</i>	<i>\$200/\$220</i>	<i>Spicy Cheddar Puff</i>	<i>\$175/\$195</i>
<i>Mini Quiche</i>	<i>\$185/\$205</i>	<i>Mini Quesadilla</i>	<i>\$175/\$195</i>
<i>Mini Pizzas</i>	<i>\$155/\$175</i>	<i>Silver Dollar Sandwiches (50)</i>	<i>\$30/\$150</i>
<i>Beef Empanada</i>	<i>\$170/\$190</i>	<i>Antipasto or Mediterranean Platter</i>	<i>\$70/\$190</i>
<i>Black Bean & Cheese Empanada</i>	<i>\$170/\$190</i>	<i>Crudités with Dip</i>	<i>\$150/\$170</i>
<i>Artichoke Beignet</i>	<i>\$180/\$200</i>	<i>Bruschetta</i>	<i>\$170/\$190</i>
<i>Domestic Cheese Tray</i>	<i>\$220/\$240</i>	<i>Imported Cheese Tray</i>	<i>\$295/\$315</i>

Cocktail Hour – budget 4 to 5 bites per person per hour

Heavy Appetizers – budget 6 to 8 bites per person per hour

Per person package pricing available

Bar service is additional

Tax and gratuity are additional.

A room fee may apply if minimums are not met.

Pricing is Semi-Private/Private. Private Events are held when the Clubhouse/Restaurant is closed to the public. Semi-Private Events are held when the Clubhouse/Restaurant is open to the public and there are 20-30 guests.

Bar Services

Open Bar Packages

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

Beer, Wine and Soda Packages

1 Hour \$15.00pp 2 Hours \$21.00pp 3 ½ Hours \$25.00pp

Full House Bar

With Call Brands, such as: Skyy, Beefeater, Jim Beam, Seagram's Cutty Sark, CC, VO, Bacardi Rum, Domestic Beers, All House Brands and Wines

1 Hour \$18.00pp 2 Hours \$24.00pp 3 ½ Hours \$30.00pp

Premium Bar

With Premium Brands such as: Absolute, Ketel One, Grey Goose & Belvedere Vodkas, Tanqueray Gin, Jack Daniel's, Dewars Scotch, All Bacardi and & Meyer's Rums, Knob Creek & Maker's Mark Bourbon, Brandy, Liqueurs, Domestic & Imported Beers, all Wines, etc.

1 Hour \$22.00pp 2 Hours \$30.00pp 3 ½ Hours \$36.00pp

Upscale Martinis are available for an extra \$3.00 per guest with package

Cash Bar

Cash Bar pricing applies, per drink basis. All brands available. A bartender fee may apply. Wine by the bottle ranges from \$16-\$24; by the glass \$5-\$8. Domestic Beer 12-ounce glass \$3.75; 16-ounce aluminum \$3.00-\$4.50; Import Beer 12-ounce glass \$4.75; 16-ounce aluminum \$5.75; drought beer \$4-\$6. House mixed drinks are \$6.50.

Tab Bar

Paid by the host, based on consumption. Cash bar pricing applies, per drink basis. Ask for current price list. All brands available. A bartender fee may apply.

Punch Bowls

Non-alcoholic punches \$65 per bowl

Alcoholic Punches \$85 per bowl

Serves 40 Guests