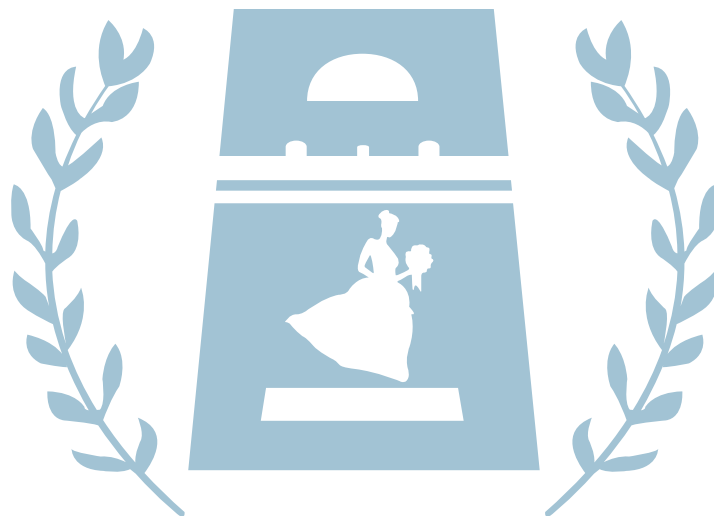




The Clubhouse

The Villages Golf & Country Club



Silver Package

Cocktail Hour

Artisan Domestic & Imported Cheese Display
with Sliced Baguettes & Crackers
Seasonal Crudités & Dip

Salad Selections

Served with rolls and butter.

California Spring Greens with Cucumber, Tomato &
Parmesan Garlic Croutons with Garlic Balsamic Vinaigrette

Entrées Selections

Served with seasonal vegetables and one accompaniment.
Choice of two selections:

Chicken Lemonada

Sliced Lemon Pepper Tri-Tip

Chicken Marsala
with a Wild Mushroom
Demi Glaze Sauce

Chicken Carbonara
with Sweet Peas, Proscuitto &
White Wine Cream

Filet of Sole
with Caper Butter Sauce

Accompaniments

Please select one per entrée:

Wild Rice Pilaf
Garlic Whipped Potatoes
Herb-Roasted Red Potatoes
Yukon Gold Scalloped Potatoes

Buffet Package

Cocktail Hour

Brie en Croute
Fruit Display

Please select **one** of the following:

Spring Rolls
Pot Stickers
Meatballs

Salads and Sides

Rolls and Butter
Mixed Greens with Choice of Dressings
Mixed Vegetables
Rice Pilaf **or** Garlic Mashed Potatoes

Entrées Selections

Pesto Cheese Tortellini

Please select **one** of the following:

Chicken Piccata
Chicken Marsala
Grilled Mahi-Mahi
Salmon in Champagne Sauce

Carving Station

Please select **one** of the following:

Carved NY Steak with au Jus and Horseradish Cream
Roast Turkey Breast with Gravy and Cranberry Sauce
Roasted Pork Loin with Cranberry Apple Compote
Chateaubriand with au Jus and Horseradish Cream

Gold Package

Cocktail Hour

Please select **three** hors d'oeuvres from our displayed and/or passed items:

Displayed Hors D'Oeuvres

Artisan Imported & Domestic Cheese Display with Sliced Baguettes & Crackers
Seasonal Fruit Display
Seasonal Crudités & Dip

Passed Hors D'Oeuvres

Spanakopita
Stuffed Mushrooms with Sausage
Cheese Straws
Chicken Satay

Spring Rolls
Pot Stickers
Swedish Meatballs
Crab Cake Remoulade

Caprese Crostini

Salad Selections

Served with rolls and butter.

Please select **one**:

Classis Caesar Salad
Spinach with Blue Cheese Crumbles, Candied Walnuts, and Pear Slices
& Balsamic Vinaigrette
California Spring Greens with Cucumber, Tomato &
Parmesan Garlic Croutons with Garlic Balsamic Vinaigrette

Entrées Selections

Served with seasonal vegetables and choice of accompaniment

Choice of **two** selections:

-Chicken Wellington
-Grilled Flat Iron Steak & Scampi
-Grilled Salmon with Lobster Sauce
-Roast Sirloin Bordelaise

Accompaniments

Choose **one** of the following per entrée selection:

Creamy Polenta
Garlic Whipped Potatoes
Herbed Orzo
Wild Rice Pilaf
Potatoes au Gratin
Herb-Roasted Red Potatoes
Scalloped Potatoes
Couscous

Platinum Package

Cocktail Hour

Please select **three** hors d'oeuvres from our displayed and/or passed items:

Displayed Hors D'Oeuvres

Artisan Imported & Domestic Cheese Display with Sliced Baguettes & Crackers
Smoked Salmon Display
Charcuterie with Pate & Grilled Sausage
Brie en Croute

Passed Hors D'Oeuvres

Mini Crab Cakes
Chilled Prawns
Chicken Satay

Savory Profiteroles
Spanakopita
Cheese Straws

Crostini with Fig & Goat Cheese with a Balsamic Glaze

Salad Selections

Served with rolls and butter.
Please select **one**:

Hearts of Romaine with Grape
Tomatoes, Bay Shrimp &
Goat Cheese Crostini

Spinach with Blue Cheese Crumbles,
Dried Cranberries, & Apples
with a Raspberry Vinaigrette

Butter lettuce with English Cucumbers,
Kalamata Olives & Blood Orange Vinaigrette

Entrées Selections

Served with seasonal vegetables and choice of accompaniment per entrée

Please select **one** (additional entrée choices available at \$6.00 upcharge per meal):

-Grilled Chicken and Petit Filet
with Brandy Peppercorn Sauce

-Split Roasted Salmon and Petit Filet
with Béarnaise Sauce

-Filet Mignon with Merlot Reduction

-Halibut with Roasted Tomato Coulis

-Rosemary-Crusted Rack of Lamb with Dijon Sauce

Accompaniments

Polenta
Garlic Mashed Potatoes
Herb-Roasted Red Potatoes
Scalloped Potatoes

Wild Rice Pilaf
Potatoes au Gratin
Herbed Orzo
Couscous

Dessert

Served family style per table with your wedding cake.

Dark Chocolate Dipped Strawberries

Additional Hors d'Oeuvres

Cold

Prices are per dozen.

Deviled Eggs
Olive Tapenade Crostini
Bruschetta
Endive with Gorgonzola and Toasted Walnuts
Marinated Chilled Prawns

Serve 25.

Seasonal Vegetable Crudités Display
Seasonal Fruit & Berries
Artisan Imported and Domestic Cheese Display
Antipasto Display
Smoked Salmon Display
Whole Poached Salmon Display

Hot

Prices are per dozen.

Meatballs (Sweet & sour, BBQ or Swedish)
Cheese Straws in Puff Pastry
Egg Rolls (v)
Potstickers
Mushrooms Stuffed with Sausage
Chicken Sesame Medallions with a Teriyaki Glaze
Spanakopita (v)
Chicken Satay
Beef Satay
Scallops Wrapped in Bacon
Mini Crab Cakes