Glen Eagle

Golf and Country Club

Catering Menus

1403 Glen Eagle Blvd

Naples, FL 34104

239.352-3557

STANDARD CHARGES

Room Rentals

Private Dining Room	$50
The Divot	$50

Additional Cleaning Fee of $50 may be assed

Main Dining Room	$500

Food & Beverage Minimum $3500 plus service and tax

Lanai	*$100*

NOTE— Room charges are for 5 hours. Each additional hour is $300

Specialty Items

We can help you design the perfect event with the assistance of these items. We will be happy to provide you with a quote for each item:

Chair Covers	Price Quote	Buffet Chef	$75 each
Ice Carvings	Price Quote	Bartender	$75 each
Disc Jockey	Price Quote	Flower Arrangements	Price Quote
Entertainment	Price Quote	Complimentary Podium/Microphone	

Chocolate or Champagne Fountain Rental $250.00

LCD Projector with 8x8 Tripod Screen $50.00

Miscellaneous Charges

Service Charge on Food and Beverage	20%
Sales Tax	6%
Wedding Ceremony Set Up Charge	$2.00 per guest
Wedding Cake Cutting	Complimentary

WEDDING PACKAGE

Menu Selections

$65 plus service and tax per guest

Choice of three of the following hors d'oeuvres:

Swedish Meatballs * Crab Cakes * Spring Rolls with Chili Glaze *
Coconut Crusted Prawns * Spinach Stuffed Mushrooms *
Roast Tenderloin Bruschetta * Mini Quesadillas *
Artichoke Hearts with Bay Shrimp and Lemon Dressing *
Cucumber Rounds with Herbed Cream Cheese *

Choice of two of the following salads:

Tropical Fresh Fruit Display * Glen Eagle Caesar *
Spinach Salad with Caramelized Onions, Baked Apples, Vinaigrette *
Garden House Salad with Assorted Dressings

Choice of two of the following entrees:

Lemon Thyme Chicken Breast with Tuscan Salsa * Chicken Piccata *
Chicken Marsala * Parmesan Crusted Salmon * Pasta Puttanesca *
Grilled Mahi Mahi with Key Lime Beurre Blanc *
Roast Pork Loin with Caramelized Onion Port Reduction *
Pepper Crusted Carved Sirloin of Beef

Choice of two of the following accompaniments:

Roasted Red Potato * Mashed Potato * Au Gratin Potato *
Wild Mushroom Risotto * Assorted Vegetables * Wild Rice Pilaf *
Angel Hair Pasta with Tomato Concasse

Assorted Dinner Rolls

Beverage Service includes Coffee and Iced Tea

Note — Children's Meals available upon request

Open Bar for 4 hours:

Well Liquors (Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, Scotch)
House Wine Selections (Chardonnay, Pinot Grigio, Cabernet, Merlot)
Beer * Soda * Mixers

WEDDING PACKAGE

Menu Selections

$75 plus service and tax per guest

Choice of three of the following hors d'oeuvres:

Chilled Gulf Shrimp * Sushi * Mini Beef Wellington *
Coconut Crusted Prawns * Bacon Wrapped Scallops *
Lobster and Crab Cakes * Cucumber Coins with Salmon Mousse *
Cucumber Rounds with Herbed Cream Cheese * Beef Satay *
Crab Stuffed Mushrooms * Spanikopita

Choice of two of the following salads:

Tropical Fresh Fruit Display * Glen Eagle Caesar *
Spinach Salad with Caramelized Onions, Baked Apples, Vinaigrette *
Garden House Salad with Assorted Dressings * Caprese

Choice of two of the following entrees:

Lemon Thyme Chicken Breast with Boursin Cream Sauce*
Loin of Pork with Apple Cider Reduction *
Norwegian Salmon with Tarragon Butter Sauce *
Grilled Mahi Mahi with Fresh Mango Salsa *
Cashew Crusted Grouper with Sweet Chili Relish *
Carved Herb Crusted Roast Prime Rib of Beef in Natural Au Jus *
Sole Provencal

Choice of two of the following accompaniments:

Roasted Red Potato * Mashed Potato * Au Gratin Potato *
Wild Mushroom Risotto * Assorted Vegetables * Wild Rice Pilaf *
Angel Hair Pasta with Tomato Concasse

Assorted Dinner Rolls

Beverage Service includes Coffee and Iced Tea

Note — Children's Meals available upon request

Open Bar for 4 hours:

Well and Call Liquors (Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, Scotch)
House Wine Selections (Chardonnay, Pinot Grigio, Cabernet, Merlot)
Beer * Soda * Mixers

WEDDING PACKAGE

Menu Selections

$85 plus service and tax per guest

Choice of three of the following hors d'oeuvres:

Char-Grilled Shrimp Skewers * Oysters Remick *
Lobster Medallions topped with Caviar * Escargot Provencal *
Lobster and Crab Cakes with Cajun Remoulade *
Chicken Saltimboca Skewers * Smoked Duck with Rasperry Chili Sauce
* Shrimp and Scallop Ceviche

Choice of two of the following salads:

Tropical Fresh Fruit Display * Glen Eagle Caesar *
Spinach Salad with Caramelized Onions, Baked Apples, Vinaigrette *
Garden House Salad with Assorted Dressings * Caprese * Antipasto *
Seafood Salad of Gulf Shrimp, Lump Crab and Bay Scallops

Choice of two of the following entrees:

Jumbo Grilled Shrimp in a Scampi Sauce *
Soy Lacquered Red Snapper *
Asian Barbequed Duck with Hoisin Sauce *
Sea Bass with Margarita Beurre Blanc *
Rack of Lamb with Port Wine Reduction *
Carved Roasted Tenderloin of Beef *
Veal Oscar with Snow Crab, Asparagus and Hollandaise Sauce

Choice of two of the following accompaniments:

Roasted Red Potato * Mashed Potato * Au Gratin Potato *
Wild Mushroom Risotto * Assorted Vegetables * Wild Rice Pilaf *
Angel Hair Pasta with Tomato Concasse

Assorted Dinner Rolls

Beverage Service includes Coffee and Iced Tea

Note — Children's Meals available upon request

Open Bar for 5 hours:

Well, Call and Premium Liquors (Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, Scotch)
House Wine Selections (Chardonnay, Pinot Grigio, Cabernet, Merlot) * House Champagne
Beer * Soda * Mixers

COLD HORS D'OEUVRES

Priced Per 50 Pieces

Fruit and Cheese Kabobs $150

California Rolls $145

Assorted Sushi $145

Phyllo Tartlets with Thai Chicken $145

Tenderloin on Toast with Horseradish Cream $150

Shrimp forks with Pineapple Salsa $150

Belgian Endive Spoons with Mascarpone and Chevre Mousse $175

Salmon Tartar on Potato Gaufrette $175

Salmon Mousse on Cucumber Coins $125

Prosciutto Ham Rolls with Asparagus $110

Cucumber Rounds with Herb Cream Cheese $105

Turkey, Ham or Roast Beef on Silver Dollar Rolls $150

Deviled Eggs $75

Artichoke Hearts topped with Bay Shrimp and Lemon Dressing $175

PLATTERS

Garden Crudite with Herb Dressing

Small Display Serves 20 $120

Medium Display Serves 50 $200

Large Display Serves 100 $350

Cheese Display with Fruit Garnish, Crackers and French Bread

Small Display Serves 20 $150

Medium Display Serves 50 $300

Large Display Serves 100 $475

Shellfish Raw Bar $350

Large Gulf Shrimp, Oysters, Little Neck Clams

Sushi $300

California, Tuna and Salmon Rolls

HOT HORS D'OEUVRES

Priced Per 50 Pieces

Toasted Cheese Ravioli with Marinara Sauce $125

Mini Swedish Meatballs $150

Phyllo Cups with Chicken and Prosciutto $155

Chicken Satay $150

Stuffed Mushrooms with Sausage and Pepper Jack Cheese $155

Bruschetta with Roasted Red Peppers and Feta on Crostini $95

Vegetable Egg Rolls with Sesame Ginger Sauce $125

Spanikopita $125

Stuffed Mushrooms with Crab $175

Scallops wrapped in Bacon $160

Blue Crab Cakes with Cajun Remoulade $175

Coconut Shrimp $165

Herb Crusted New Zealand Lolli Pop Lamb Chops $225

Cheese Puffs $125

Whole Baked Brie en Croute $95

CARVING STATIONS

Beef Tenderloin (serves 20) $225

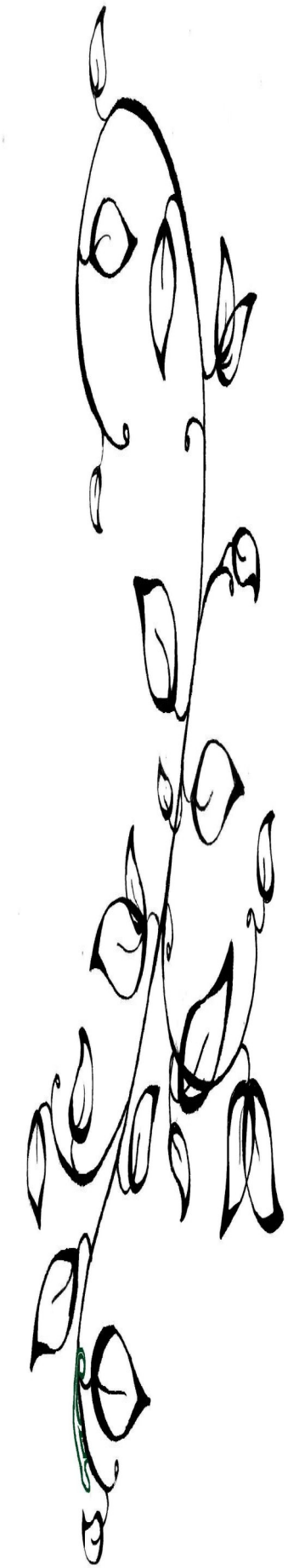
Slow Roasted New York Sirloin (Serves 30) $250

Whole Roasted Steamship of Beef (serves 100) $500

Roast Prime Rib of Beef (serves 30) $375

Oven roasted Turkey Breast (serves 35) $175

Dijon Crusted Ham (serves 35) $175



HORS D'OEUVRES STATIONS

Asian/ Pacific Rim Station— $11.50 per guest

Action Stir Fry Station * Assorted Sushi * Pot Stickers
Vegetable Spring Rolls with Dipping Sauce
Lemon Peppered Beef served over Steamed Rice

Tapas Station — $13.00 per guest

Sweet and Sour Meatballs * Mini Crab Cakes with Remoulade Sauce
Calamari * Peppers stuffed with Herb Goat Cheese
Assorted Olives * Assorted Cheese

Seafood Station — $19.00 Per Guest

Shrimp with Cocktail Sauce and Lemon Wedges
Fried Scallops with Tartar Sauce * Raw Oysters
Steamed Mussels and Littleneck Clams

Cheese Station — $7.50 per guest

Baked Brie with Raspberry Coulis and Slivered Almonds
Domestic and Imported Cheese Display * Baguettes
Vegetable Crudite with Dipping Sauce * Fresh Fruit Display

Slider Station — $9.00 Per Guest

Mini Beef Patties and Rolls * Mini Chicken Breast * French Fries
Assorted Condiments to include: Grilled Onions, Jalapenos, Tomatoes,
Pickles, Lettuce, Sauteed Mushrooms, Bacon, Assorted Cheeses

Meditterranean Station—$10.00 Per Guest

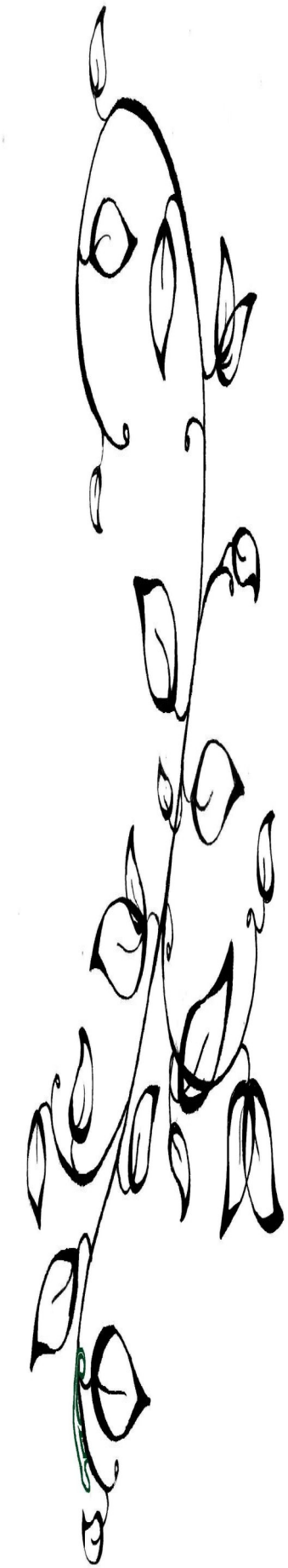
Roasted Red Pepper and Regular Hummus with
Pita Chips and Cucumber Slices
Spanikopita * Tabbouleh * Lemon Herb Chicken Kabobs

Pasta Station — $12.00 Per Guest

Action Pasta with Linguine and Penne
Alfredo, Marinara, and Basil Pesto Sauces Diced Shrimp,
Grilled Chicken, Mini Meatballs, Scallions, Tomatoes, Olives,
Artichokes, Peppers and Onions Italian Breads and Olive Oil

Dessert Station — $10.00 Per Guest

Viennese Selections to include Bite Size Cheesecakes, Lemon Bars,
Cream Puffs, Mousse, Cookies, Brownies, and more



PAR FOR THE COURSE

Dinner Buffet

$35.00 per guest

Salads

Choice of Three

Tropical Fresh Fruit Display

Spinach Salad with Egg, Bacon and Red Onion * Glen Eagle Caesar Salad

*Garden Salad with Tomatoes, Cucumbers and Carrots

Mixed Greens with Spinach, Strawberry and Toasted Almonds

Entrees

Choice of Two

Parmesan Crusted Salmon with Mango Salsa * Chicken Masala

Crab Stuffed Swai * Beef Stroganoff with Egg Noodles * Eggplant Parmesan

Oven roasted Rosemary Chicken * Mahi Mahi with Fruited Salsa

Pasta Primavera * Lemon Thyme Chicken Breast with Tuscan Salsa

Accompaniments

Choice of Two

Whipped Potatoes * Rosemary Roasted Potatoes

Baked Macaroni and Cheese * Au Gratin Potato * Wild Mushroom Risotto

Whipped Sweet Potatoes * Wild Rice Pilaf

Angel Hair Pasta with Tomato Concasse

Carver Station

Choice of One

Loin of Pork with Mango Chutney * Breast of Turkey with Cranberry Sauce

Dijon Crusted Ham with Mustard Selection

Top Round with Au Jus and Horseradish Cream

Salmon En Croute with Tarter and Lemons

Assorted Dinner Rolls

Dinner Service includes Coffee, Iced Tea and Soft Beverages

Dessert

Choice of Two

Tiramisu * Blueberry Cobbler * Carrot Cake * Chocolate Cake * Key Lime Pie

Apple Pie * Upside Down Pineapple Cake * Assorted Pastries * Pecan Pie

SUNSET FESTIVAL
Dinner Buffet
$49.00 per guest

Salads

Choice of Three

Tropical Fresh Fruit Display * Chilled Shrimp Cocktail
Spinach Salad with Egg, Bacon and Red Onion * Glen Eagle Caesar Salad *
Caprese Salad with Sliced Tomatoes, Sliced Mozzarella, Balsamic Drizzle
Black Bean and Corn Salad

Entrees

Choice of Two

Seared Salmon with Thai Chili Glaze
Scaloppini of Chicken with Piccata * Shrimp, Pineapple and Chicken Kabobs
Seared Medallion of Beef with Black Cherry Reduction
Grilled Sea Bass with Margarita Beurre Blanc * Braised Beef Short Ribs
Plantain Crusted Grouper with Coconut Rum Sauce

Accompaniments

Choice of Two

Whipped Potatoes * Rosemary Roasted Potatoes * Orzo Pasta
Baked Macaroni and Cheese * Au Gratin Potato * Wild Mushroom Risotto
Whipped Sweet Potatoes * Wild Rice Pilaf * Macademia Nut Rice
Angel Hair Pasta with Tomato Concasse

Carver Station

Choice of One

Loin of Pork with Mango Chutney * Breast of Turkey with Cranberry Sauce
Dijon Crusted Ham with Mustard Selection
Herb Crusted Prime Rib with Au Jus and Horseradish Cream
Salmon En Croute with Tarter and Lemons

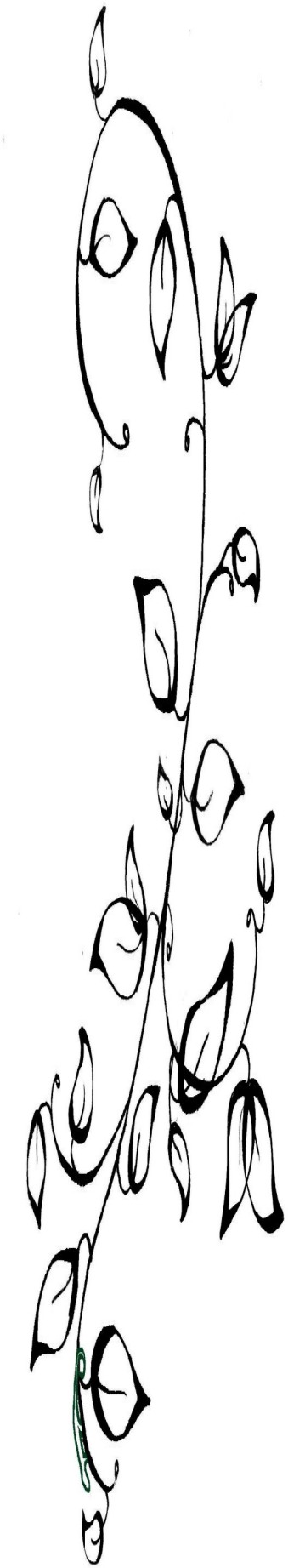
Assorted Dinner Rolls

Dinner Service includes Coffee, Iced Tea and Soft Beverages

Dessert

Choice of Two

Peach Cobbler * Bananas Foster * Key Lime Pie * Apple Pie
Upside Down Pineapple Cake * Assorted Pastries * Pecan Pie *
Cherries Jubilee * New York Style Cheesecake * Coconut Cream Pie



Tour of Italy

$32.00 per guest

Minestrone Soup
Make Your Own Caesar Salad
Antipasto Salad
Seasonal Fresh Fruit Display

Fettuccini and Penne Pasta
Basil Pesto, Alfredo and Marinara Sauces
Italian Meatballs Chicken Cacciatore
Eggplant Parmesan
Red Snapper Provencal

Freshly Sautéed Italian Vegetables * Baked Italian Breads
Balsamic Vinegar and Olive Oil

Amaretto Cheesecake * Tiramisu * Cannoli and Biscotti
Dinner Service includes Coffee, Iced Tea and Soft Beverages

Santa Fe Trail

$33.00 per guest

Tortilla Chips with Salsa
Chicken Tortilla Soup

Mixed Field Greens with Assorted Dressings
Seasonal Fresh Fruit Display
Vegetable and Pickle Relishes
Assorted Cheese Platter
Black Bean and Corn Relish
Roasted Peppers and Tomato Salad

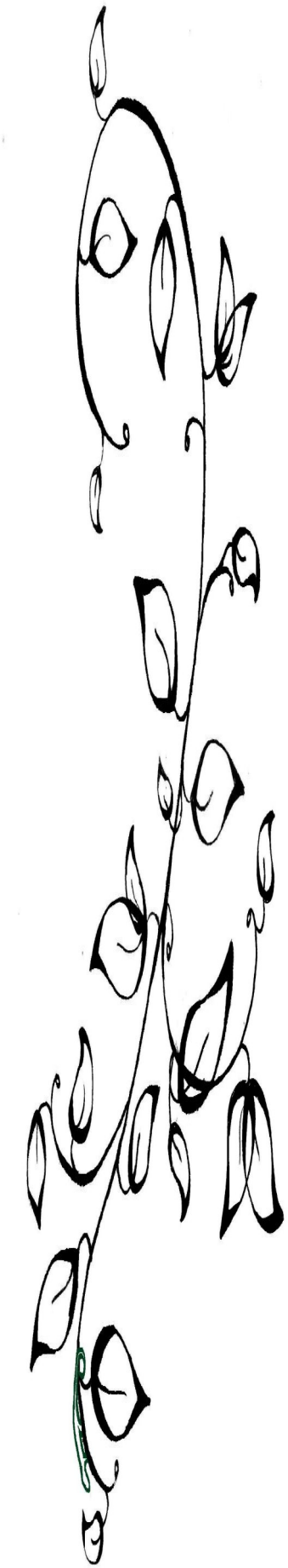
Tequila Lime Chicken
Cheese Enchiladas * Shredded BBQ Beef Brisket

Ranch Style Potatoes with Sour Cream and Chives
Marinated Grilled Vegetable Medley * Black Beans and Rice

S'more Station * Chocolate Covered Pecan Pie * Mini Glazed Fruit Tarts

Cornbread with Green Chilies Silver Dollar Rolls

Dinner Service includes Coffee, Iced Tea and Soft Beverages



Fairway BBQ

$32.00 per guest

Imported and Domestic Cheese Display
Chilled Peel and Eat Shrimp
Macaroni Salad
Garden Greens Tossed Salad
Creamy Cole Slaw
Fresh Baked Rolls with Butter

Honey Barbequed Breast of Chicken
Grilled Angus Burgers
St. Louis Ribs
Fresh Vegetables
Roasted Herb Potatoes

Walnut Fudge Brownies * Assorted Cookies
Dinner Service includes Coffee, Iced Tea and Soft Beverages

Floribbean

$34.00 per guest

Seafood Chowder

Black Bean and Corn Salad
Tropical Fresh Fruit
Spinach Salad with Sliced Strawberries and Almonds
Fresh Baked Breads and Rolls

Roasted Loin of Pork with Mango Chutney
Plantain Crusted Grouper with Coconut Rum Sauce
Island Jerk Chicken with Fresh Fruit Salsa

Mashed Sweet Potatoes
Fresh Seasonal Vegetables

Pineapple Upside Down Cake * Coconut Cream Pie * Key Lime Pie
Dinner Service includes Coffee, Iced Tea and Soft Beverages

Plated Dinners

All plated dinners include Appetizers for your Cocktail Reception,
Choice of Soup or Salad, and Choice of Entrée.
All are served with Fresh Baked Rolls, Butter and
Freshly Brewed Coffee, Decaf and Tea service

Butler Passed Appetizers

(Choice of Three)

Crab Cakes with Cajun Remoulade
Spinach Stuffed Mushrooms
Coconut Shrimp with Mango Salsa
Bacon Wrapped Scallops
Gulf Shrimp Forks Chicken and Pineapple Skewers
Mini Beef Wellington
Vegetable Quesadillas
Vegetable Egg Rolls
Bruschetta

Soup and Salad

(Choice of One)

Vichyssoise * Gazpacho
Tomato Florentine * Beef Vegetable * Cream of Broccoli
Cream of Mushroom * Potato * Seafood Chowder * Crab and Corn Chowder
Minestrone * Chicken with Rice * Tomato Basil Bisque

House Salad * Spinach Salad * Classic Caesar * Iceberg Wedge

Enhancements

(Additional Price Per Person)

French Onion Soup $3
Lobster Bisque $4
Greek Salad $2
Inslata Caprese $4
Skyline Salad with Bleu Crumbles, Candied Nuts, Dried Cranberries $2

Plated Dinners

All plated dinners served with Chef's Choice of Accompaniments

$38 Per Person

Scaloppini of Chicken with Piccata, Lemon Thyme or Masala Sauce
Parmesan Herb Crusted Chicken with Mushrooms, Peppers and Spinach
English Roasted Sirloin with Wild Mushroom Sauce
Eight Ounce Roasted Prime Rib of Beef
Baked Salmon with Lemon Dill Sauce
Seared Snapper over Braised Leeks and Jumbo Lump Crab Ragout
Crab Crusted Baked Scrod
Wild Mushroom Strudel

$44 Per Person

Chilean Sea Bass with Tiger Prawns and Key Lime Chive Butter
Lobster Crusted Sea Scallops with Beurre Blanc
Sole Provencal
Seared Duck Breast with Green Peppercorn and Grand Marnier Sauce
Chicken stuffed with Crab and Shrimp topped with Gouda Cheese Sauce
Grilled Sirloin with Scampi Butter
Steak Au Poive
Veal Scaloppini with Shrimp Medallions and Béarnaise Sauce

$49 Per Person

Center Cut Filet Mignon with Pink Peppercorn Sauce
Crab Stuffed Jumbo Prawns with Scampi Sauce
Grilled New Zealand Herb Crusted Rack of Lamb
Candied Shallot Stuffed Veal Chop with Mint Jus
Sesame Grilled Ahi Tuna with Wasabi Cream Sauce

Dessert Selections

Pies $3.00 Per Guest

Lemon Meringue * Cherry * Apple * Chocolate Cream *Caramel Apple Granny Smith * Key Lime * Strawberry Rhubarb * Apple Bumble Blossom * Three Layer Chocolate Mousse Trilogy * Vanilla Panna Cotta with Berries

Cakes and Tortes $4.00 Per Guest

Black Forest Cherry * Carrot Cake * Five Layer Chocolate Cake * Flourless Chocolate Torte * Cheesecake *

Cobblers $3.00 Per Guest

Cherry * Peach * Apple * Blueberry

Specialties $5.00 Per Guest

Chocolate Lava Cake with Vanilla Ice Cream
Xango (deep fried cheesecake) with Vanilla Ice Cream
French Custard in Chocolate Shell * Flute Limon cello
Chocolate Dipped Raspberry Gelato * Chocolate Dipped Cappuccino Gelato

Flambé $9.00 Per Guest

Bananas Foster * Cherries Jubilee * Crepes Suzette

Sundae Bar $6.00 Per Guest

Vanilla and Chocolate Ice Cream with Chocolate, Hot Fudge, Strawberries, Chopped Nuts, chopped M&Ms, Jimmies, Whipped Cream

Viennese Table $10 Per Guest

Bite Sized Tortes, Tarts, Cheesecakes, Cream Puffs, Éclairs, Cookies, Brownies and Chocolate Dipped Strawberries

Beverage Selections

Well Liquor

Vodka, Gin, Rum, Tequila, Scotch, Whiskey, Bourbon, Brandy, Schnapps, House Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Noir, Imported and Domestic Beer

Call Liquor

Smirnoff, Beefeater, Tanqueray. Bacardi Silver, Jose Cuervo, Dewar's, Crown Royal, Canadian Club, Jim Beam, Absolut (Citron, Ruby Red, Apple), Johnny Walker Red, Captain Morgan, Malibu, Southern Comfort, Kahlua, Baileys, Amaretto, Midori, House Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Noir, Sauvignon Blanc, Imported and Domestic Beer

Premium Liquor

Kettle One, Grey Goose, Jack Daniels, Johnny Walker Black, Chivas Regal, Jamison's, Laphroig, Bombay Dry, Bombay Sapphire, Patron Silver, Cointreau, Grand Marnier, B&B, Hennessey, Courvousier, Myers Dark, House Chardonnay, Merlot, Cabernet, White Zinfandel, Sauvignon Blanc, Pinot Noir, Imported and Domestic Beer

Hourly Open Bar Per Person

	1st Hour	2nd Hour	3rd hour +
HOUSE	**$8**	**$5**	**$4**
CALL	**$10**	**$7**	**$6**
PREMIUM	**$12**	**$9**	**$8**

Hosted Consumption Bar

House $5 * Call $6 * Premium $7

Domestic Beer $4 * Imported Beer $5 * House Wine $5