



## **Banquet Breakfast & Brunch Buffet Menu**

(Tax and Gratuity are not Included in Price)

Prices are Subject to Change

*Twin Beach Breakfast Buffet Includes: Scrambled Eggs, French Toast, Home Fries, Bacon, Sausage, Assorted Fruits and Muffins. (Butter, Maple Syrup and Jelly are included on the Buffet)*  
25.00 Per Person

### *Additional Items to Add to the Twin Beach Breakfast Buffet*

*\*Omelet Station: Spinach, Onions, Peppers, Tomatoes, Mushrooms, Ham, Bacon and Cheddar Cheese*  
7.00 Per Person

***Twin Beach Country Club Brunch Includes the Breakfast Buffet at \$25.00 Per Person with Additional Charges for the Following Items***

*Choice of Chicken Piccata, Chicken Marsala, Chicken Parmesan All Come Over Angel Hair Pasta*  
6.00 Per Person

*Choice of Salmon Piccata, Grilled Salmon, Seared Salmon, Blackened Salmon All come Over Rice Pilaf*  
8.00 Per Person

*Vegetable Penne Marinara: Seasoned Vegetables mixed with Penne Pasta, House Made Marinara and Fresh Shredded Mozzarella Cheese*  
\$5.00 Dollars Per Person

*Seasoned Mixed Vegetables \$4.00 Dollars Per Person*

*Yukon Gold Whipped Potatoes with Butter, Heavy Cream*  
\$4.00 Dollars Per Person

*Yukon Gold Roasted potatoes with Rosemary & Garlic*  
\$4.00 Dollars Per Person



**Banquet Entrée Salad Menu**  
(6% Tax and 20% Gratuity are not Included)  
Prices Subject to Change

*Select any of the Salads (not marked with \*) for 15.00 Per Person.  
This includes Rolls & Butter with all Entrée Salads and your Choice of Dressing.*

**Caprese Salad:** *Fresh Sliced Beef Steak Tomatoes and Fresh Mozzarella Over Spinach, Fresh Basil, Cracked Black Pepper, Extra Virgin Olive Oil & Balsamic Glaze*

**Chef Salad:** *Chopped Ham, Turkey, Hardboiled Egg, Sliced Swiss Cheese, Cheddar Cheese, Cherry Tomatoes, English Cucumbers over Romaine Lettuce and House Made Croutons*

**Trio Salad:** *Tuna Salad, Egg Salad and Chicken Salad Arranged on Mixed Greens, Cherry Tomatoes, English Cucumbers, Red Onion and House Made Crostini*

**Chicken Cobb Salad:** *Romain Lettuce Topped with Grilled Chicken, Cherry Tomatoes, Hardboiled Egg, Fresh Avocado, Hickory Smoked Bacon, Shredded Cheddar Cheese and Red Onion with Grilled Chicken Breast*

**Grilled Vegetable and Feta Cheese Salad:** *Grilled Portabella Mushrooms, Zucchini, Yellow Squash, Roasted Red Peppers, English Cucumber on a bed of Mixed Greens and Topped with Feta Cheese Crumbles*

**TBCC Caesar Salad:** *Creamy Caesar Dressing Tossed with Romaine Lettuce, House Made Croutons, Shredded Parmesan Cheese and Topped with Grilled Chicken Breast*

**Garden TBCC Salad:** *Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Shredded Carrots, Red Onion, Shredded Cheddar Cheese Topped with Grilled Chicken Breast*

**\*Grilled Marinated Shrimp Salad:** *Mixed Greens, Black Beans, Roasted Corn, Pico di Gio and Red Onion*                      17.00 Per Person

Dressing Selection: *Select 2 dressings for your event to be placed on the Tables*  
*Thousand Island, Ranch, Balsamic, Italian, Creamy Bleu Cheese, Honey Mustard, Poppyseed, Raspberry Vinaigrette*



Banquet Appetizer/Cocktail Party Menu

(Tax and gratuity are not included in price)

Prices Subject to Change

**Select 3 appetizers from the categories below and 1 one tray 35.00 per person**

**Appetizer Selection:**

*Shrimp Cocktail and House Made Cocktail Sauce*  
*Coconut Shrimp with a Dipping Sauce*  
*Shrimp Quesadilla served with Sour Cream and Salsa*  
*Crunchy Shrimp Skewers*  
*Bang Bang Shrimp tossed in a Sweet Chili Sauce*

*Mini Beef Wellingtons*  
*Pigs in a Blanket*  
*Meatballs in House Made Marinara*  
*Beef Bites served with Blue Cheese Fondue*  
*Beef Quesadilla served with Sour Cream and Salsa*

*Chicken Quesadilla with Sour Cream and Salsa*  
*Chicken Skewer*  
*Boneless Chicken Bites*  
*Turkey and Cheddar Pinwheels*  
*Chicken wings House Made your choice of breaded or non-breaded*  
*Choice of Buffalo Sauce, Ranch, BBQ (Tossed or on the side)*

*Spanakopita*  
*Vegetable Egg Rolls with Sweet Chile Sauce*  
*Caprese Skewers Drizzled with Balsamic Glaze*  
*Cucumber Sandwiches*  
*Spinach Artichoke Zucchini Bites*  
*Bruschetta*  
*Pretzel Bites with Cheddar Cheese Sauce or Mustard*

**Tray Selection:** ***Select 1 Small Tray (Feeds 20-25 people)***

*Veggie Tray with Ranch*  
*Fruit Tray*  
*Domestic Cheese Tray with Crackers*  
*Hummus Tray with Tortilla Chips*



## Banquet Lunch Menu

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***Twin Beach Luncheon Includes: Salad Bar, Bread & Butter***  
***Please select 1 Item From each Category:***

***Main Entrees (Please Select One) 22 Per Person or 2 entrees Additional 8 Per Person***

*Chicken Marsala*

*Chicken Piccata*

*Chicken Parmesan*

*BBQ Chicken (Thighs & Legs)*

*Stuffed Pork Loin or Pork Schnitzel*

*Bacon Wrapped Meatloaf, Beef Skewers, Lasagna or Beef Stroganoff*

*Pasta Primavera, Eggplant Lasagna or Stuffed Shells*

***Starch (Please Select One)***

*Mashed Potatoes*

*Roasted Butter Herb Potatoes*

*Au Gratin Potatoes*

*Baked Potatoes or Sweet Potatoes*

***Vegetables (Please Select One)***

*Broccoli & Cauliflower*

*Zucchini & Yellow Squash*

*Mixed Vegetable*

***Other Options for an Up-charge***

***Taco Bar Buffet***

*Seasoned Ground Beef & Shredded Chicken with Hard & Soft Taco Shells. Served with all the complements of Guacamole, Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Mix Cheeses, Black Beans & Rice, Salad Bar & Mixed Vegetables*

*22 Per Person*

***Baked Potato Bar Buffet***

*Baked Potatoes, Bacon, Chives, Sour Cream, Butter, Shredded Cheddar Cheese, Chili, Salsa, Diced Onions & Broccoli 8 Per Person*



Banquet Lunch Ala Cart Menu  
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Cream of Tomato Basil Soup with Half Sandwich Your Choice of one Chicken Salad,  
Tuna Salad or Egg Salad

14.00 Per Person

Chicken Caesar Wrap Marinated Chicken Breast Grilled and Sliced Wrapped in a Warm  
Large Tortilla Wrap with Fresh Chopped Romaine Lettuce, Grated Parmesan Cheese and  
Caesar Dressing

15.00 Per Person

Portabella Vegetable Tower Marinated & Grilled Portabella, Zucchini, Yellow Squash,  
Roasted Red Peppers and Fresh Mozzarella Over Wilted Spinach

15.00 Per Person

Chicken Waldorf Salad on Croissant Seasoned Chicken, Walnuts, Celery, Apples and Red  
Grapes mixed with Mayonnaise Served in a Buttery Croissant

16.00 Per Person

Crab Cake Salad Chef John's Crab Cake Served with Mixed Greens, Cherry Tomatoes,  
English Cucumbers, Pickled Radish and Lemon Vinaigrette

M/P Per Person

Fruit & Brie Salad Sliced Pineapple, Cantaloupe, Honeydew and Seasonal Berries Over  
Mixed Greens with a Brie Purse

15.00 Per Person

Short Rib Panini Slow Braised Short Ribs, Caramelized Onions and Provolone Cheese  
Served with Marble Rye Bread

16.00 Per Person



### Banquet Dinner Menu

*(Tax and Gratuity are not Included in Price)*

*Prices are Subject to Change*

*All Entrees Come with Small Garden or Caesar Salad Along with Bread & Butter  
Chef's Choice of Starch and Vegetable of the Day*

#### **Chicken Entrees**

**Chicken Cordon Bleu** *Ham, Swiss Cheese Rolled Up in a 6-ounce Chicken Breast and Breaded in Italian Breadcrumbs and Fried Until Golden Brown*

*28.00 Per Person*

**Chicken Marsala** *6-ounce Chicken Breast Seared with Mushrooms, Shallots and Marsala Wine*

*28.00 Per Person*

**Chicken Parmesan** *6-ounce Chicken Breast Breaded in Italian Breadcrumbs Topped with House Made Marinara and Shredded Mozzarella Cheese*

*28.00 Per Person*

**Chicken Piccata** *Seared 6-ounce Chicken Breast Cooked in White Wine, Capers and Lemon Juice*

*28.00 Per Person*

**Spinach & Feta Stuffed Chicken** *Sautee Spinach & Feta Cheese Stuffed inside a 6-ounce Chicken Breast Served with a Roasted Red Pepper Sauce*

*28.00 Per Person*

**Roasted Herb Chicken** *Herbs & Olive Oil Rubbed of Chicken Leg, Thigh and Breast and Roasted in the Oven*

*28.00 Per Person*

**Parmesan & Garlic Chicken** *Parmesan & Garlic Rubbed on Chicken Leg, Thigh and Breast and Roasted in the Oven*

*28.00 Per Person*

#### **Beef, Pork and Lamb Entrees**

**Petite Filet** *6-ounce U.S.D.A. Choice Beef Tenderloin Served with a Red Wine Demi Glaze*

*M/P Per Person*

**8-ounce** *U.S.D.A. Choice Beef Tenderloin Served with a Red Wine Demi Glaze*

*M/P Per Person*

**Prime Rib** *12-ounce Slow Cooked Prime Rib of Beef Seasoned and Served with a Natural Au Jus*

*M/P Per Person*

**Bacon Wrapped Meatloaf** *Chef John's Home Made Meatloaf Wrapped in Hickory Smoked Bacon*

*28.00 Per Person*

**Spinach & Cranberry Stuffed Pork Loin** Sautee Spinach and Cranberries Stuffing Wrapped into Pork Loin Served with Pork Au Jus

28.00 Per Person

**Herb & Garlic Crusted Pork Tender Loin** Medallions of Slow Roasted Pork Tender Loin Served with Pork Au Jus

M/P Per Person

**Herb Crusted Rack of Lamb** Dijon Rubber with Rosemary, Thyme, Salt & Pepper and Roasted to Perfection

M/P Per Person

#### **Fish and Seafood Entrees**

**Mahi Mahi** 6-ounces Blackened, Grilled or Seared Served with Lemon Butter Thyme Sauce

M/P Per Person

**Salmon** 6-ounces Blackened, Grilled or Seared Served with White Wine and Lemon Sauce

M/P Per Person

**Butter Cracker Crusted Walleye** Ritz Cracker Crusted Walleye Seared Golden Brown

M/P Per Person

**Surf & Turf** 5-ounces Filet of Beef and 5-ounces Cold Water Lobster Tail

M/P Per Person

**Crab Cake** Chef John's 4-ounce Crab Cake Sautéed Gold Brown and Served with a Lemon, Caper Aioli

M/P Per Person

**Crab Stuffed Shrimp** 3 Jumbo Shrimp Stuffed with Chef John's Crab Cake Stuffing and Roasted in the Oven Until Golden Brown

M/P Per Person

#### **Pasta Entrees**

**Shrimp Scampi** 5 Shrimp Cooked in Garlic, White Wine and Fresh Lemon Served Over Angel Hair Pasta

29 Per Person

**Spaghetti & Meatballs** 3 House Made Beef or Turkey Meatballs with House Made Marinara Over Spaghetti Pasta

26.00 Per Person

**Chicken Alfredo** Pan Roasted 6-ounces Chicken Breast Sliced and Served Over Fettuccine Topped with Parmesan Cream Sauce

28.00 Per Person

**Lasagna** Ground Beef, Ricotta Cheese, Parmesan Cheese and House Made Marinara Fill the Tender Pasta Sheets and Baked

26.00 Per Person

**Vegetable Entrees**

**Grilled Vegetable Tower** Grilled Marinated Portabella Mushrooms, Zucchini, Yellow Squash, Asparagus, Roasted Red Peppers Stack up Over Cream of Spinach Topped with Mozzarella Cheese  
22.00 Per Person

**Vegetable Primavera** Roasted Vegetables with Penne Pasta Tossed in Chef's House Made Marinara Topped with Grated Parmesan Cheese  
22.00 Per Person

**Eggplant Parmesan** 2 Slices of Eggplant Battered with Italian Breadcrumbs Fried till Golden Brown Topped with House Made Marinara and Fresh Parmesan over Spaghetti Pasta  
22.00 Per Person

**Grilled & Marinated Cauliflower Steak** Marinated Cauliflower with Herbs, Extra Virgin Olive Oil and Fresh Garlic Grilled and Served with a Parmesan Pesto Sauce Over Angel Hair Pasta  
22.00 Per Person





**Banquet Plated Desserts**

Classic cheesecake with a strawberry compote sauce and house made whipped cream. \$8

Chocolate Lava cake with house made whipped cream. \$9

Red Velvet Cake with strawberry sauce. \$8

Classic Tiramisu with chocolate sauce and whipped cream. \$8