



Island View

GREAT FOOD • GREAT FUN • GREAT FRIENDS

BANQUET MENU



35468 Tee Time Circle | Sebring FL, 33872

863.382.1191

All food and beverage purchases are subject to an automatic 20% gratuity, and 7.5% sales tax

COLD DISPLAYS



MEDIUM DISPLAY SERVES 50 | LARGE DISPLAY SERVES 100

IMPORTED AND DOMESTIC CHEESE BOARD

Assorted Cheeses with Red and Green Grapes, Whole and Dried Fruit, and Assorted Cracker Breads

* Medium 175.00 | Large 250.00 *

ANTIPASTO DISPLAY

Cured Italian Meats and Cheeses, Grilled Marinated Vegetables, Cured Olives, Pepperoncini, Marinated Artichoke Hearts, and Cherry Peppers Served with Cruets of Aged Balsamic Vinegar, and Extra Virgin Olive Oil Toasted Parmesan Garlic Bread

* Medium 175.00 | Large 250.00 *

FRESH VEGETABLE CRUDITÉS DISPLAY

Celery and Carrot Sticks, Broccoli and Cauliflower Florets, Grape Tomatoes, Red Bell Pepper Strips, Scallions, and Cucumber Spears Served with Garlic Ranch Dip

* Medium 75.00 | Large 150.00 *

SLICED FRUIT DISPLAY

Golden Pineapple, Cantaloupe, Honeydew Melon, and Strawberries

* Medium 175.00 | Large 250.00 *

HUMMUS OR SPINACH DIP DISPLAY

Fresh Garlic Lemon Hummus or Spinach Artichoke Dip Served with Warm Pita Bread

* Choice of one 75.00 *

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COLD APPETIZERS

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50 PIECES PER SELECTION

CHILLED GULF SHRIMP COCKTAIL ... 80

Served with Cocktail Sauce, Miniature Tabasco Bottles, and Fresh Lemon Wedges

CHILLED GULF SHRIMP GAZPACHO SHOOTERS ... 100

Gulf Shrimp in Chilled Spanish Tomato Vegetable Gazpacho

PLUM TOMATO AND GOAT CHEESE CROSTINI ... 75

Slow Roasted Plum Tomato and Fresh Basil Goat Cheese on Parmesan Herb Crostini's

DIJONAISE DEVEILED EGGS ... 65

LOADED DEVEILED EGGS ... 80

Deveiled Eggs with Smoked Bacon, Cheddar Cheese, Sour Cream, and Chives

ANTIPASTO SKEWERS ... 90

Skewered Fresh Mozzarella, Artichoke Heart, Cured Olive, and Sun Dried Tomato Served with Basil Pesto

BLACKENED BEEF TENDERLOIN CANAPÉ ... 100

Sourdough Bread Toast Points with Grain Mustard Cream Cheese and Dill Pickle

ROAST CHICKEN SALAD CANAPÉ ... 80

On Wheatberry Toast Points with Rosemary and Red Flame Grapes

SMOKED SALMON SALAD CANAPÉ ... 80

On Marble Rye Toast Points with Fresh Dill Cream Cheese

SILVER DOLLAR SANDWICHES ... 75

Assorted Egg, Chicken, and Tuna Salad Served on Silver Dollar Rolls

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HOT APPETIZERS

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50 PIECES PER SELECTION

ITALIAN MEATBALLS PARMESAN ... 65

Italian Meatballs Topped with Basil Marinara Sauce, Melted Provolone and Parmesan Cheeses

PORK EGG ROLLS ... 80

Served with Sweet Thai Chili Sauce and Soy Sauce

VEGETABLE SPRING ROLLS ... 80

Served with Sweet Thai Chili Sauce and Soy Sauce

BAKED SILVER DOLLAR MUSHROOMS ... 75

Mushrooms Stuffed with Spinach, Bacon, and Cheddar Cheese

JUMBO CRAB STUFFED MUSHROOMS ... 100

Blue Crab Stuffed Jumbo Mushrooms

MARYLAND CRAB CAKES ... 100

Sautéed Maryland Style Crab Cakes served with Caper Dill Tartar Sauce

FRIED BUTTERFLY SHRIMP ... 80

Served with Cocktail Sauce and Fresh Lemon Wedges

GRILLED CHICKEN QUESADILLA ... 65

Served with Tomato Lime Salsa

SMOKED HAM AND GRUYERE IN PUFF PASTRY ... 65

PIZZA BAGELS ... 50

Miniature Bagels Topped with Basil Marinara Sauce and Melted Mozzarella Cheese

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HOT APPETIZERS

←——→
50 PIECES PER SELECTION

CHIPOTLE BUFFALO WINGS ... 90

Chicken Wings Tossed in a Smoked Jalapeño Buffalo Wing Sauce

FRIED GREEN TOMATOES ... 50

Served with Roasted Red Pepper Horseradish Aioli

NORTH ATLANTIC SALMON CAKES ... 80

Sautéed Salmon Cakes Served with Caper Dill Tartar Sauce

BRATWURST IN PUFF PASTRY ... 65

Johnsonville Bratwurst with Grain Mustard in Puff Pastry

MINIATURE CHICKEN CORDON BLEU ... 65

Breaded Chicken Breast Stuffed with Smoked Ham and Swiss Cheese

STUFFED IDAHO POTATO SKINS ... 65

Fried Potato Skins Stuffed with Cheddar Cheese Topped with Smoked Bacon, and Green Onions

SPANIKOPITA ... 75

Spinach and Feta Cheese in Phyllo

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BREAKFAST BUFFET



ALL PRICING IS PER PERSON

CONTINENTAL BREAKFAST ... 10

Coffee, Juice, Assorted Miniature Muffins

BREAKFAST BUFFET ... 16

Coffee, Juice, Assorted Miniature Muffins, Fresh Fruit Salad, Applewood Smoked Bacon, Breakfast Sausage Links, and Breakfast Potatoes O'Brien

* Choose 2-Scrambled Eggs, Cinnamon Swirl French Toast, or Buttermilk Pancakes *

FULL BREAKFAST ... 26

Coffee, Juice, Miniature Danish, Miniature Assorted Muffins and Croissants, Sliced Fresh Fruit Display, Applewood Smoked Bacon, Breakfast Sausage Links, and Breakfast Potatoes O'Brien

* Choose 2 - Eggs Benedict, Scrambled Eggs, Cinnamon Swirl French Toast, Belgian Waffles, Griddled Cheese Blintz with Blueberry Compote *

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LUNCH BUFFET

\$20 PER PERSON

Includes Warm Rolls with Butter, Coffee, Tea and Dessert

CHOOSE ONE OF THE FOLLOWING

CARVED BEEF LONDON BROIL

** \$75 Carver not included in price **

GRILLED COWBOY STEAK

Grilled Ground Black Angus Beef Steak Topped with Sautéed Mushrooms, Onions, and Cabernet Demi-Glace

TILAPIA FILET FLORENTINE

Seared Tilapia Filet Topped with Fresh Sautéed Spinach and Roasted Garlic Lemon Beurre Blanc

BREAST OF CHICKEN CHASSEUR

Grilled Chicken Breast in a Chardonnay Demi-Glace with Mushrooms, Shallots, Sun Dried Tomatoes, and Sweet Green Peas

LEMON CHICKEN

Sautéed Breast of Chicken in a Fresh Lemon Beurre Blanc with Sun Dried Tomatoes and Basil

CARVED SLOW ROASTED LOIN OF PORK

Sliced Roast Pork Loin Topped with a Roast Pork Bourbon Pecan Demi-Glace

CHOICE OF VEGETABLE

Bistro Vegetables, Zucchini with Roasted Tomatoes, or Green Beans

CHOICE OF STARCH

Roasted Red Potatoes, Yellow Rice Pilaf, or Mashed Gold Potatoes

CHOICE OF DESSERT

**DOUBLE CHOCOLATE LAYER CAKE BANANA CREAM PIE COCONUT CREAM PIE
LEMON MERINGUE PIE KEY WEST LIME PIE BOSTON CREAM PIE LEMON CREAM LAYER CAKE**

All food and beverage purchases are subject to an automatic 20% gratuity, and 7.5% sales tax

PLATED LUNCHEON

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\$20 PER PERSON

Includes Warm Rolls with Butter, Mixed Green Salad, Coffee, Tea and Dessert

PLEASE CHOOSE 2 ENTRÉES

BEEF

GRILLED CHOPPED COWBOY STEAK

Chopped Sirloin Steak Topped with Caramelized Mushrooms, Onions, and Cabernet Demi Glace Served with Yukon Gold Mashed Potatoes

CHICKEN

LEMON CHICKEN

Sautéed Breast of Chicken in a Fresh Lemon Beurre Blanc with Sun Dried Tomatoes and Basil. Served with Yellow Rice Pilaf

CHICKEN SCHNITZEL

Lightly Breaded Sautéed Chicken Breast Topped with a Fresh Lemon Butter and Served with Parsley Buttered Potato Dumplings

PORK

CARVED SLOW ROASTED LOIN OF PORK

Sliced Center Cut Roast Pork Loin Topped with Roast Pork Bourbon Demi-Glace and Caramelized Apples Served with Yukon Gold Mashed Potatoes

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SEAFOOD

TILAPIA FILET FLORENTINE

Seared Tilapia Filet Topped with Fresh Sautéed Spinach and Roasted Garlic Lemon Beurre Blanc Served with Parsley Lemon Red Potatoes

BROILED LEMON CHABLIS FLOUNDER FILET

Flounder Filet Broiled in a Lemon Chablis Butter Topped with a Lemon Zest Gratin Served with Yellow Rice Pilaf

VEGETARIAN

PAPPARDELLE PASTA PRIMAVERA

Penne Pasta tossed with Roasted Vegetables, Broccoli, and Basil Pesto Topped with Aged Shredded Parmesan Cheese

CHOICE OF DESSERT

DOUBLE CHOCOLATE LAYER CAKE BANANA CREAM PIE COCONUT CREAM PIE LEMON MERINGUE PIE

LEMON CREAM LAYER CAKE KEY WEST LIME PIE BOSTON CREAM PIE

UPCHARGE - ADD AN ADDITIONAL \$1.50

NEW YORK STYLE CHEESECAKE FRENCH SILK PIE PEANUT BUTTER CHOCOLATE CREAM PIE

UPCHARGE - ADD AN ADDITIONAL \$2.00

DOUBLE CHOCOLATE TORTE DEEP DISH APPLE CRISP PIE PINEAPPLE UPSIDE DOWN CAKE

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LIGHT LUNCHEON

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\$19 PER PERSON
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Includes Tax And Gratuity

CHOOSE TWO ENTRÉES

Includes Tea, Coffee, Dessert

LEMON BASIL CHICKEN

*Grilled Breast of Chicken Topped with a Fresh Lemon Beurre Blanc, Roasted Roma Tomatoes, and Fresh Basil
Served with Parmesan Parsley Ditalini Pasta*

BROCCOLI AND CHEDDAR CHEESE QUICHE

Fresh Broccoli and Aged Cheddar Cheese Quiche Served with Fresh Fruit Salad

CHICKEN SALAD CROISSANT

*Chicken Salad with Red Flame Grapes Served with Romaine Lettuce and Sliced Vine Ripe Tomato and Fresh Fruit
Salad*

TILAPIA FILET FLORENTINE

*Seared Tilapia Filet Topped with Sautéed Baby Spinach and Lemon Dill Butter Sauce Served with Caribbean Yellow
Rice*

SMOKED TURKEY CLUB WRAP

*Thin Sliced Smoked Turkey / Swiss Cheese / Smoked Bacon / Vine Ripe Tomatoes / Green Leaf Lettuce / Basil Pesto
Mayo / Sun Dried Tomato Herb Flour Tortilla*

CHOICE OF DESSERT

BANANA CREAM PIE

LEMON CREAM LAYER CAKE

COCONUT CREAM PIE

LEMON MERINGUE PIE

BOSTON CREAM PIE

DOUBLE CHOCOLATE LAYER CAKE

All food and beverage purchases are subject to an automatic 20% gratuity, and 7.5% sales tax

PLATED DINNER



\$27 PER PERSON

Includes Warm Rolls, Mixed Green Salad, Coffee, Tea, and Dessert

CHOOSE TWO ENTRÉES

BEEF

GRILLED FLAT IRON STEAK

Red Wine, Garlic, and Thyme Marinated Flat Iron Steak Topped with Crispy Onion Straws Served with Yukon Gold Mashed Potatoes

FILET MIGNON

6 Oz. Beef Tenderloin Topped With Roasted Garlic & Cracked Peppercorn Butter Served with Yukon Gold Mashed Potatoes

CHICKEN

CHICKEN PROVENCAL

Sautéed Breast of Chicken in a Roasted Garlic Lemon Beurre Blanc Topped with Sautéed Fresh Spinach and Sun Dried Roma Tomatoes Served with Roasted Red Potatoes

CHICKEN CHASSEUR

Grilled Breast of Chicken with Sun Dried Tomatoes, Sautéed Mushrooms, and Sweet Green Peas in a Chardonnay Demi Glace Served with Chateau Potatoes

CHICKEN SCHNITZEL

Breaded Sautéed Chicken Breast Topped with a Fresh Lemon Butter and Served with Parsley Buttered Potato Dumplings

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PORK

SEARED PORK LOIN CHOP DIANNE

Center Cut Pork Chop Topped with a Mushroom Cognac Sauce Served with Yukon Gold Mashed Potatoes

CARVED HICKORY SMOKED ROAST PORK LOIN

Roast Pork Loin Topped with Caramelized Apples and Roast Pork Bourbon Demi Glace Served with Mashed Sweet Potatoes

SEAFOOD

NORTH ATLANTIC SALMON FILET

Roasted Salmon Filet with Topped with Lemon Zest Gratin and Served with Yellow Rice Pilaf

STUFFED FLOUNDER

Florida Flounder stuffed with Spinach, Smoked Bacon, and Onions Topped with a Lemon Beurre Blanc Served with Yellow Rice Pilaf

SAUTÉED YELLOWTAIL GULF SNAPPER VERONIQUE

Snapper Filet Sautéed in Olive Oil Topped with a Lemon Beurre Blanc, Toasted Almonds, and White Thompson Grapes

VEGETARIAN

PAPPARDELLE PASTA PRIMAVERA

Pasta tossed with Roasted Vegetables, Broccoli, and Basil Pesto Topped with Aged Shredded Parmesan Cheese

DESSERTS

Please Choose One

NEW YORK STYLE CHEESECAKE

DOUBLE CHOCOLATE LAYER CAKE

COCONUT MERINGUE PIE

KEY WEST LIME PIE

CARROT WALNUT LAYER CAKE

PEANUT BUTTER CHOCOLATE CREAM PIE

LEMON CREAM LAYER CAKE

All food and beverage purchases are subject to an automatic 20% gratuity, and 7.5% sales tax

PLATED DINNER

\$32 PER PERSON

Includes Warm Rolls, Mixed Green Salad, Coffee, Tea, and Dessert

CHOOSE TWO ENTRÉES

BEEF

GRILLED BLACK ANGUS NEW YORK STRIP

Topped with Roasted Garlic Peppercorn Butter and Crispy Onion Straws Served with Yukon Gold Mashed Potatoes

SLOW ROASTED PRIME RIB OF BEEF

12 oz. Cut of Prime Rib Topped with Rosemary Au Jus Served with a Baked Idaho Potato, Butter and Sour Cream

GRILLED FILET MIGNON

8 oz. Filet Mignon Topped with a Cabernet Sauvignon Demi-Glace and a Caramelized Mushroom Cap Served with Yukon Gold Mashed Potatoes

CHICKEN

STUFFED BREAST OF CHICKEN SALTIMBOCCA

Italian Breaded Chicken Breast Stuffed with Prosciutto Ham, Spinach, Sage, Provolone and Parmesan Cheeses Served with Chianti Demi-Glace, and Parsley Buttered Potato Gnocchi

BREAST OF CHICKEN AND GULF SHRIMP FRANCAISE

Sautéed Chicken Breast in a Light Egg Batter Topped with Garlic Gulf Shrimp in a Chardonnay Flat Leaf Parsley Lemon Beurre Blanc, Served with Savory Herb Couscous

FOREST MUSHROOM STUFFED CHICKEN BREAST

Breaded Chicken Breast Stuffed with Wild Mushrooms, Toasted Walnuts, and Smoked Gouda Cheese Served with a Caramelized Sweet Onion Veloute and Rice Pilaf

PORK

ROULADE OF ROAST PORK LOIN

Slow Roasted Loin of Pork Stuffed with a Sun Dried Cranberry, Braeburn Apple and Rosemary Dressing Topped with a Roast Pork Calvados Reduction Served with Yukon Gold Mashed Potatoes

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SEAFOOD

GULF RED SNAPPER FILET

Sautéed Gulf Red Snapper Filet Topped with a Lemon Caper Beurre Blanc Served with Caribbean Yellow Rice

GULF GROUPEL FILET

Lightly Breaded Grouper Filet Sautéed in Olive Oil Topped with Lemon Zest Butter Served with Lemon Chive Couscous

MANGO SALMON FILET

Broiled in Mango Lemon Butter Topped with Mango Salsa Served with Parsley Lemon Gold Potatoes

GRILLED MAHI MAHI

Grilled Mahi Filet Topped with Avocado Lime Salsa and Served with Caribbean Yellow Rice

VEGETARIAN

PAPPARDELLE PASTA PESTO POMADORI

Italian Egg Noodles tossed with Roasted Vegetables, Sun Dried Roma Tomatoes, Artichoke Hearts, Cured Olives, Roasted Garlic, and Basil Pesto Topped with Aged Shredded Parmesan Cheese

ROASTED VEGETABLE NAPOLEON

Layered Roasted Eggplant, Zucchini, Red Bell Pepper, Red Onion, Sautéed Spinach, and Topped with a Roasted Mushroom Cap Served with Red Bell Pepper Coulis and Savory Herb Couscous

DESSERT

Please Choose One

NEW YORK STYLE CHEESECAKE

DOUBLE CHOCOLATE TORTE

DEEP DISH APPLE CRISP PIE

PINEAPPLE UPSIDE DOWN CAKE

KEY WEST LIME PIE

COCONUT MERINGUE PIE

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DINNER BUFFET

←—————∞—————→
ONE ENTRÉE - \$27 PER PERSON
TWO ENTRÉE - \$32 PER PERSON

Entrées are served with Warm Rolls and Butter, Mixed Green Salad, Dessert, Coffee and Tea

CARVED BEEF STRIP LOIN

Served with Mushroom Demi Glace and Horseradish Cream

** \$75 Carver Fee Not Included in Price **

YELLOWTAIL SNAPPER FILET FLORENTINE

Seared Snapper Filet Topped with Fresh Sautéed Spinach and Lemon Beurre Blanc

MANGO SALMON FILET

Broiled Mango Glazed North Atlantic Salmon Topped with Mango Salsa

BREAST OF CHICKEN CHASSEUR

Grilled Chicken Breast in a Chardonnay Demi-Glace with Mushrooms, Shallots, Sun Dried Tomatoes, and Sweet Green Peas

CHICKEN BREAST PROVENCAL

Sautéed Breast of Chicken with Sautéed Spinach, and Sun Dried Tomatoes in a Fresh Lemon Roasted Garlic Beurre Blanc

BREAST OF CHICKEN FORESTIERE

Grilled Chicken Breast with Mushrooms, Shallots, and Chives in a Chardonnay Chicken Veloute

CARVED SLOW ROASTED LOIN OF PORK

Sliced Roast Pork Loin Topped with a Roast Pork Bourbon Demi-Glace

ROULADE OF ROAST PORK LOIN

Pork Loin Stuffed with Braeburn Apple and Rosemary Dressing Topped with Pork Brown Sauce

CHOICE OF VEGETABLE

Bistro Vegetables, Zucchini with Roasted Tomatoes, or Green Bean Almandine

CHOICE OF STARCH

Roasted Gold Potatoes, Rice Pilaf, Buttered Parsley Potato Gnocchi, Mashed Potatoes or Mashed Sweet Potatoes

CHOICE OF DESSERT

COCONUT MERINGUE PIE DEEP DISH APPLE CRISP PIE KEY WEST LIME PIE

NEW YORK STYLE CHEESECAKE DOUBLE CHOCOLATE TORTE PINEAPPLE UPSIDE DOWN CAKE

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