

# Hors D' Oeuvre Displays

Fruit and Domestic Cheese with Assorted Crackers

\$3.50 per person

Tropical Fruit and Imported Cheese with Assorted  
Crackers

\$5.00 per person

Grilled and Marinated Vegetables

\$3 per person

Shrimp Cocktail

With Tequila Lime Cocktail Sauce and Lemons

\$10 per person

Snow Crab Cocktail Claws

With Sauce Louie

\$15 per person

Antipasto Platter

Assorted Italian Meats, Cheeses and Pickled Vegetables

\$10 per person

# Passed Or Stationary Hors D' Oeuvres

Per 100 pieces

Mini Beef Wellington

\$350

Crab Stuffed Mushrooms

\$225

Bacon and Cream Cheese Stuffed Mushrooms

\$250

Scallops wrapped in Bacon

\$350

Spanikopita

\$175

Mini Assorted Quiche

\$150

Franks in Puff Pastry

\$175

# Passed Or Stationary Hors D' Oeuvres Cont'd

Meatballs (Swedish, Marinara, or BBQ)

\$125

Asparagus Wrapped in Roast Beef with Horseradish  
Cream

\$200

Chicken Fingers with Honey Mustard

\$125

Chicken Wings (Hot, Mild or Teriyaki)

\$100

Spicy Tuna Roll

\$300

California Roll

\$275

Assorted Finger Sandwiches

\$100

# Bar Service

## Hosted Bar Packages

### Open Bar

Beer & Wine    House    Call    Premium

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		Spirits	Spirits	Spirits
One Hour	\$12	\$15	\$16	\$17
Two Hours	\$17	\$21	\$22	\$23
Three Hours	\$22	\$27	\$31	\$32
Four Hours	\$27	\$33	\$38	\$40

# By the Drink

(Cash or Hosted)

House Brand Spirits	\$6.00
Call Brand Premium Spirits	\$7.00
Premium Brand Spirits	\$8.00
House Wines	\$6.00
House Champagne	\$4.50
Domestic Draft Beer (Pint)	\$5.00
Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.50
Soft Drinks and Bottled Water	\$2.25

# Entree Selections

All Entrees come with a House Salad with Two Dressing Choices, Warm Rolls and Whipped Butter

Grilled Filet Mignon with Toasted Thyme Demi Glace

\$36 per person

Pesto Grilled Salmon

\$28 per person

Mediterranean Stuffed Airline Breast of Chicken

\$25 per person

Slow Roasted Prime Rib of Beef with Au Jus

\$32 per person

Crab Stuffed Shrimp with Roasted Garlic Cream Sauce

\$28 per person

Macadamia Nut Crusted Grouper with Creamsicle Buerre Blanc

\$32 per person

Petite Filet and Lobster Tail with Rosemary Demi

\$40 per person

# Entree Selections Cont'd

Miso Seared Chilean Sea Bass with Cucumber Slaw

\$32 per person

Seared Chicken Breast with Wild Mushroom Marsala  
Sauce

\$24 per person

Poached Salmon with Lemon, Caper and Dill Buerre Blanc

\$27 per person

Grilled Pork Porterhouse with Apple Demi Glace

\$25 per person

Our Executive Chef can create a menu to suit your individual needs and dietary requirements

# Side Dishes

## Vegetables

Pick One

Grilled Asparagus

Broccoli Florets

Sautéed Spaghetti Squash

Zucchini and Summer Squash Medley

Steamed Broccolini

Steamed Haricot Verts

## Starches

Pick One

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Four Cheese Au Gratin Potatoes

Herb Scented Jasmine Rice

Wild Mushroom Risotto

Long Grain and Wild Rice Blend



# Heron's Glen Recreation District Banquet Policies

All reservations and agreements for Banquets are subject to the Rules and Policies of Heron's Glen Recreation District, (HG RD), and the following conditions:

## Menu Requirements

HG RD takes great pride in the products and services that are offered. All parties are required to select a set menu to ensure optimal service and quality of food preparation. Specific menus are due no later than fourteen days prior to the event.

Please consider your serving times very carefully for accuracy, as it is important to the quality of the menu items that our Executive Chef so carefully prepares. Please keep in mind that the HG RD will not guarantee food served past a fifteen minute delay in designated service time, as this is detrimental to the quality and integrity of the food served.

Our talented Executive Chef will be happy to design a menu tailored to your specific need and will price it accordingly. Dietary substitutes will be prepared upon request, to the best of the Chef's ability.

## Guarantee

An estimated number of guests will be given to the Food and Beverage Director at the time of booking your event. It is very important to give an updated estimate count of the expected number of attendees at least fourteen days prior to your event. A "Guaranteed" number of guests will be provided to the Food

and Beverage Director at least seventy two hours prior to your event. You will be responsible for payment of your Guarantee or the actual number of attendees, whichever is greater. It is your responsibility to provide all expected counts and Guarantees counts to the Food and Beverage Director. If the attendance of your event exceeds the number of the Guarantee, meals will be provided to the best of the Chef's ability

## Payment

Pre-payment of expected charges is required for all non-resident hosted events at least seventy two hours prior to your event. This payment will be for estimated charges and there may be additional charges incurred during your event, and those charges will be paid at the conclusion of your event.

## Service Charges and Sales Tax

All charges for Food and Beverage will subject to a Florida Sales Tax of six percent and a gratuity of eighteen percent

## Room Rental Charges

Full Ballroom Rental	\$1500
Half Ballroom Rental	\$750
Private Dining Room Rental	\$100
White Chair Covers	\$2 per chair
Satin Sashes	\$1 per chair

A deposit of \$500 for the Ballroom and \$100 for the Private Dining Room is required at the time of booking. The Room Rental Charges include set-up and breakdown of your event, as well as house linens, white or black table skirting.