

Brook-Lea Country Club

***Banquet
Menus***

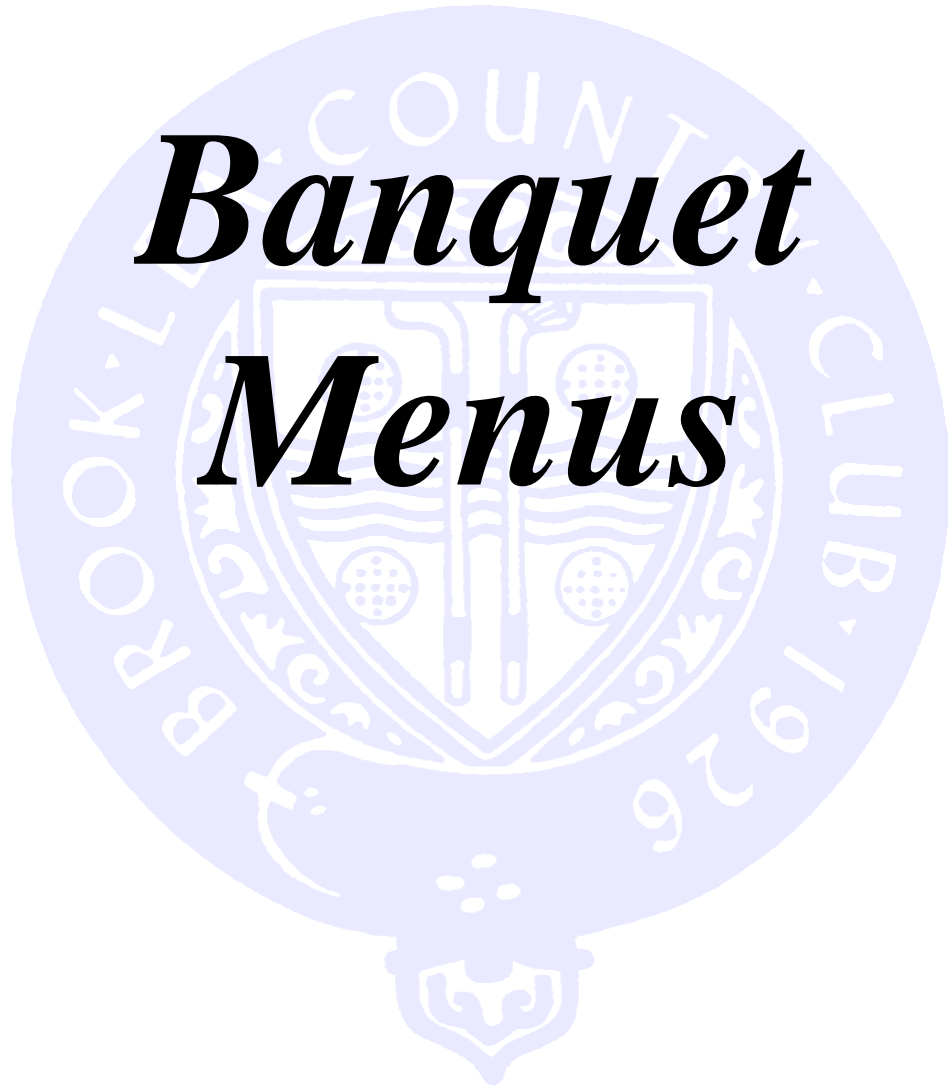


Table of Contents

<i>Hors D'oeuvres</i>	3
<i>Breakfast</i>	4
<i>Meeting Breaks</i>	5
<i>Lunch Buffets</i>	6
<i>Hearty and Comforting Lunch Buffets</i>	7
<i>Served Lunch Selections</i>	8
<i>Tournament Lunch Buffet</i>	9
<i>Served Dinner Selections</i>	10
<i>Dessert Selections</i>	11
<i>Premier Wedding Package</i>	12
<i>Consumption Bar</i>	13
<i>Additional Services & Rentals</i>	14
<i>Policies & General Information</i>	15

Brook-Lea Country Club

Hors D'oeuvres

Hot Selections (priced per 100)

- ✧ *Fried Chicken Tenders with Honey Mustard and BBQ Sauce*
- ✧ *Bacon Wrapped Scallops*
- ✧ *Puff Pastry Brie & Pear Purse with Almonds*
- ✧ *Shrimp Pot Stickers with Dipping Sauce*
- ✧ *Artichokes French*
- ✧ *Chicken En Croute with Cranberry and Almonds in Puff Pastry*
- ✧ *Assorted Mini Quiche*
- ✧ *Assorted Mini Deep Dish Pizza*
- ✧ *Tender Beef Sirloin Brochette Teriyaki*
- ✧ *Mini Beef Wellington*
- ✧ *Portobello Mushroom Purse*
- ✧ *Bruschetta on Toast Points topped with Mozzarella*
- ✧ *Mini Corned Beef Reuben*
- ✧ *Lamb "Lolly Pop" Chop*
- ✧ *Spinach and Feta Cheese Spanakopita*
- ✧ *Asian Chicken Satay*
- ✧ *Asian Vegetable Egg Rolls*
- ✧ *Italian Sausage Stuffed Mushrooms*
- ✧ *Chicken Quesadilla*
- ✧ *Clams Casino*
- ✧ *Mini Chicken Cordon Bleu*

Cold Selections (priced per 100)

- ✧ *Phyllo Cups filled with Chicken, Shrimp, Crab & Egg Salad*
- ✧ *Chilled Jumbo Shrimp with Cocktail Sauce*
- ✧ *Prosciutto Wrapped Melon*

Displays (priced per person)

- ✧ *International and Domestic Cheese, Fruit, and Berries with Crackers*
- ✧ *Baked Brie in Puff Pastry with Raspberry Sauce and Almonds
W/Sliced Baguette Bread (serves 25)*
- ✧ *Fresh Vegetable Crudités with Assorted Dipping Sauces*
- ✧ *Antipasto with Grilled Vegetables, Sliced Italian Meats, Fresh
Mozzarella, Olives and Artichokes Served w/Balsamic Vinaigrette*

Ice Sculptures

- ✧ *Professionally Carved to your Design*

Brook-Lea Country Club

Breakfast

The Continental

*Assorted Breakfast Pasties and Muffins
Fresh Sliced Fruit Salad
Assorted Fruit Juices
Regular and Decaffeinated Coffee and Tea*

Classic Breakfast Buffet *(for Parties of 20 or More)*

*Assorted Breakfast Pastries
Fresh Sliced Fruit Platter
Pancakes with Hot Syrup
Breakfast Potatoes
Scrambled Eggs
Bacon, Sausage or Ham
Assorted Fruit Juices
Regular and Decaffeinated Coffee and Tea*

Add to any of the above Breakfasts:

*Individual Yogurts
Bagels with Cream Cheese
Assorted Dry Cereal with Milk
Chef Prepared Omelets to Order or Chef Carved Backed Ham*

Brook-Lea Country Club

Meeting Breaks

Regular and Decaffeinated Coffee and Tea

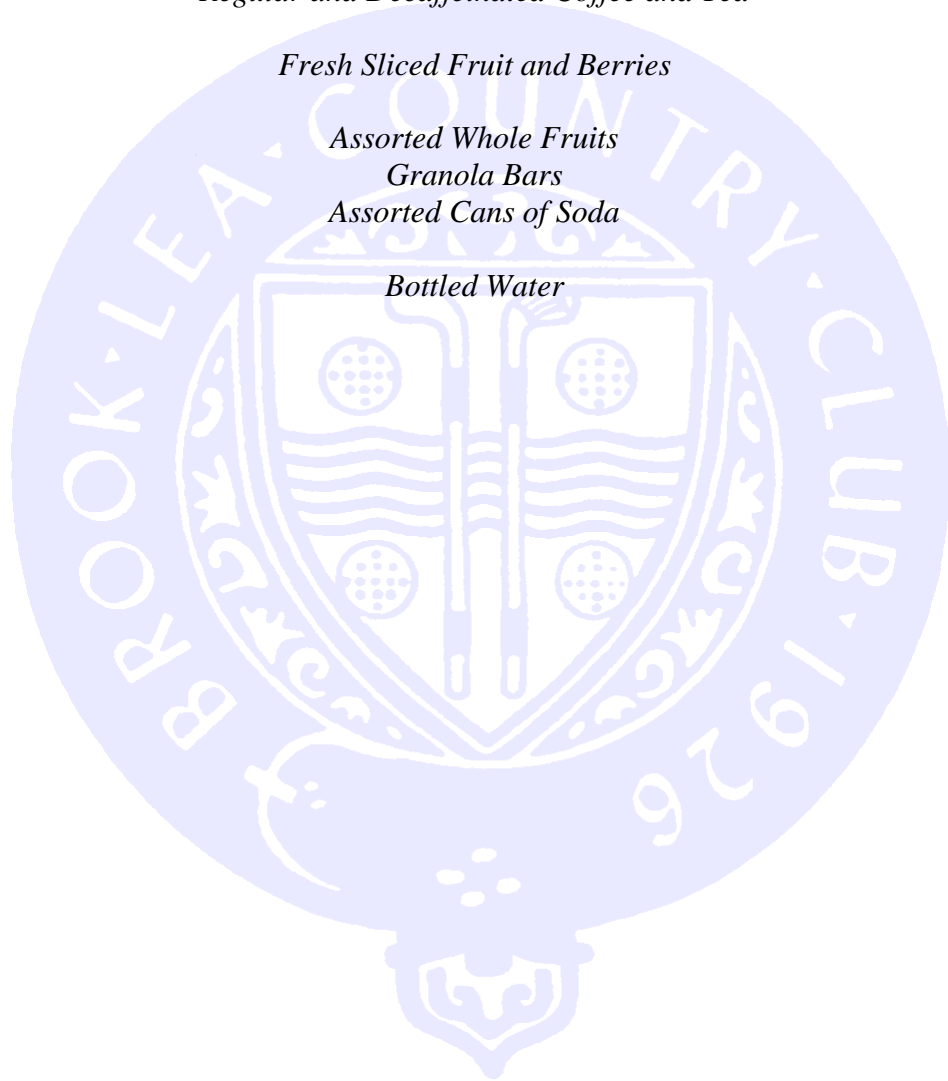
Fresh Sliced Fruit and Berries

Assorted Whole Fruits

Granola Bars

Assorted Cans of Soda

Bottled Water



Brook-Lea Country Club

Lunch Buffets

(For parties of 15 or more)

Soup & Salad Bar

*Chef Select Soup w/Crackers
Assorted Rolls and Butter
Tossed Greens, Julienne Ham, Turkey
Shredded Cheese, Tomatoes, Cucumbers,
Olives, Mushrooms, Carrots, Croutons,
And Dressings
Fresh Sliced Fruit Salad
Tri-Colored Tortellini Salad*

Deli Buffet

*Chef Select Soup w/Crackers
Garden Salad with Two Dressings
Sliced Ham, Roast Turkey Breast,
Roast Beef and Tuna Salad
Assorted Sliced Cheeses
Assorted Breads and Rolls
Lettuce, Tomato and Onion Condiments
Fresh Sliced Fruit and Berries
Chef's Pasta Salad
Relish Tray
Potato Chips*

*Add Regular and Decaffeinated Coffee and Tea
Add Assorted Cans of Soda
Add House-Baked Cookies and Brownies*

Brook-Lea Country Club

Hearty and Comforting Lunch Buffets

(For parties of 25 or more)

Soup & Salad Bar:

Chef Select Soup with Crackers, Tossed Garden Greens, Julienne Ham, Turkey and Shredded Cheese, Tomatoes, Cucumbers, Olives, Mushrooms, Carrots, Croutons, Salad Dressings, Rolls and Butter

Choice of Two of the Following:

Potato Salad

Pasta Salad

Chef's Fresh Vegetables

Antipasto Salad

Fresh Sliced Fruit and Berries

Oven Roasted Potatoes

Wild Rice Pilaf

Garlic Smashed Potatoes

Choice of Two Hot Entrées:

Chicken French

Chicken Marsales

Tenderloin Tips with Buttered Egg Noodles

Pan Seared Salmon with Citrus Glaze

Penne Alfredo or Penne Marinara

Baked Ham with Brown Sugar Glaze

Roast Port Tenderloin

Oriental Chicken and Vegetable Stir-Fry

Beef and Broccoli Stir-Fry

Sliced Sirloin of Beef with Hunter Sauce

Add Regular and Decaffeinated Coffee and Tea

Add Assorted Cans of Soda

Add House-Baked Cookies and Brownies

Brook-Lea Country Club

Served Lunch Selections

Priced per-person, for parties of 20 or more. Parties fewer than 20 people may pre-order from a selection of our current ala-carte menus. (Entrée Prices include choice of Starter, Starch, Vegetable, Rolls/Butter and Beverage). Up to three choices are recommended, provided one of the three is a vegetarian option.

A preorder is required one week prior to the event. Changes to the count may be made up to 48 hours ahead of the event. Color Coding and place cards are preferred for events with multiple entrees. Please inquire of special requests. All pricing subject to 20% Gratuity and applicable 8% sales tax.

Starters (select one)

*Chef Select Soup
Sliced Fresh Fruit and Berries
House Salad with Choice of Two Dressings*

Lunch Entrées

(Entrée Prices include choice of Starter, Starch, Fresh Vegetable, Rolls/Butter and Fresh Brewed Coffee, Decaf Coffee and Tea).

*Strip Loin of Beef served with Sautéed Mushrooms
Broiled Tilapia with Lemon Buerre Blanc
Mediterranean Penne Pasta with Spinach, White Beans, Artichokes, Olives,
Tomatoes, Garlic and Parmesan Cheese
Sole Almandine Lemon Buerre Blanc
Grilled Salmon with Raspberry Sauce
Petit Filet Mignon with Sautéed Mushrooms
Classic Chicken French with Lemon Buerre Blanc
Fettuccini topped with Fresh Vegetables
Chicken Cordon Blue with Supreme Sauce*

Salads

*Pecan Crusted Chicken Breast served over Field Greens tossed in a Raspberry Vinaigrette
Par Three Salad – Chicken, Tuna and Shrimp Salads Served with our Field Greens and Served with Pasta Salad
Grilled Shrimp Caesar Salad
Black & Blue Salad – Crisp Romaine Tossed with Blue Cheese Dressing And Blackened Tenderloin*

Brook-Lea Country Club

Tournament Lunch Buffet

*Priced per person
Includes Iced Tea and Lemonade*

The Shotgun Starter

*Italian Sausage
Zweigles Hotdogs
Hamburgers
Baked Beans
Coleslaw
Potato Chips
Relish Tray*

The Putter

*Sliced Cold Cuts
Three Chef-Selected Chilled Salads
Potato Chips
Condiments and Rolls*

The Picnic

*BBQ Chicken Breast
Zweigles Hotdogs
Hamburgers
Red Bliss Potato Salad
Baked Beans
Relish Tray*

**prepared outdoors weather permitted*

The Pool Party

Note: prices are in addition to pool guest fees

Sheet Pizza, Soda and Ice Cream

Chicken Fingers, French Fries, Popsicles & Soda

Brook-Lea Country Club

Served Dinner Selections

Priced per-person, for parties of 20 or more. Parties fewer than 20 people may pre-order from a selection of our current ala-carte menus. Up to three choices are recommended, provided one of the three is a vegetarian option.

A preorder is required one week prior to the event. Changes to the count may be made up to 48 hours ahead of the event. Color Coding and place cards are preferred for events with multiple entrees. Please inquire of special requests.

All pricing subject to 20% Gratuity and applicable 8% sales tax.

Starters (please select one)

Chef Select Soup

Jumbo Shrimp Cocktail

Lobster Ravioli Alfredo

Fresh Sliced Fruit/Berries

French Onion Soup

Served Salad (Included with Dinner Pricing ---Please Select One)

Mixed Green Salad with Two Dressings

Classic Caesar Salad with Assigo Cheese

Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon & Balsamic Vinaigrette

Brook-Lea Signature Salad Mixed Greens Strawberries, Red Grapes, Crasins, Cucumbers and Red Onion tossed with Raspberry Vinaigrette

Caprese Style Salad with Tomatoes and Fresh Mozzarella Served Over Mixed Greens and Balsamic Vinaigrette

Dinner Entrées

(Entrees include a Salad, Warm Rolls with Butter, Starch and Fresh Vegetable)

Beef Entrée

8oz Grilled Filet Mignon

12oz Angus Strip Steak with a Cabernet Reduction

Sliced Beef Tenderloin Bordelaise

Roast Prime Rib of Beef with Beef Jus

Grilled Sirloin Filet served with a Mushroom Sauce

6oz Grilled Filet and Shrimp Scampi

Chicken Entrée

Stuffed Chicken Breast filled with Prosciutto and Provolone Cheese

Classic Chicken French finished with a Lemon Sherry Sauce

Half Roasted Chicken

Fish Entrée

Citrus Seared Salmon Fillet finished with a White Wine Sauce

Char-Grilled Salmon Served over a Trio-of-Onion Sauté with Mustard Beurre Blanc

Grilled Swordfish served with a Tropical Fresh Salsa

Roasted Chilean Sea Bass served over Wilted Greens

Halibut with a Lemon Butter Wine Sauce

Lamb-Pork-Vegetarian

Frenched Pork Chops Served with Natural Pan Drippings

8oz Pork Tenderloin with Citrus Glaze

Dijon Rack of Lam with Natural Jus

Roasted Vegetable Wellington in Puff Pastry with Roasted Red Pepper Sauce

Brook-Lea Country Club

Dessert Selections

*Ice Cream Sundae
Crème De Menthe Parfait
Rainbow Sherbet*

*Chocolate Overload
Carrot Cake
Carmel Apple Pie*

*House-Made Specialties:
Crème Brule with Fresh Berries
Warm, Soft Centered Chocolate
Tiramisu Tort
New York Style Cheesecake*

Coffee & Beverage Stations

Note: Hors D'oeuvres and Stations do not include beverages. Priced per person

Coffee Station

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, & Herbal Teas

Thirst Quencher

Coffee Station and Assorted Soda

Afternoon Energizer

Assorted Cookies, Brownies & The Thirst Quencher

Brook-Lea Country Club

Premier Wedding Package

Our Premier Wedding Package includes:
Butler Served (3) Hors D'oeuvres
Club Select Three Hours Open Bar
Champagne Toast
Three-Course Dinner
Cutting and Serving the Wedding Cake
International Coffee Station and Pastries
Mirror Tiles and Votive Candle Centerpieces

Create an unforgettable dining experience with the assistance of our Executive Chef

Appetizers (Please Select One)

- ✧ *Wedding Soup* – Traditionally prepared with Italian Style Meatballs, Acini De Pepe Pasta, Escarole and Garlic in Parmesan Chicken Broth
- ✧ *Sliced Fresh Fruit and Berries*
- ✧ *Four Cheese Tortellini Pasta* – Tossed in your choice of Pesto, Alfredo or Vodka Marinara with Asiago Cheese

Salads (Please Select One – All salads served with Fresh Rolls and Butter)

- ✧ *Club Salad* – Chopped Romaine, Grape Tomatoes, Crumbled Bacon, Toasted Almonds and Gorgonzola Cheese served with Raspberry Vinaigrette Dressing
- ✧ *Baby Spinach Salad* – Served with Bacon, Red Onion, Mushrooms, Feta Cheese and Balsamic Dressing
- ✧ *Mixed Green Salad* – Topped with Fresh Seasonal Vegetables and your Choice of Two Dressings
- ✧ *Romaine Salad* – Chopped Romaine with Sliced Strawberries and Mandarin Orange segments served with Poppy Seed Dressing

Entrees Selections (Please Select Three)

- ✧ *Roast Prime Rib of Beef* – Slow Roasted Rib of Beef Au Jus
- ✧ *Chicken Wellington* – Boneless Breast of Chicken Topped with Mushroom Duxelle and baked in Puff Pastry and finished with a Madeira Sauce
- ✧ *Boneless Breast of Chicken* – Choice of either a Havarti and Prosciutto Mornay Sauce or a Cabernet Sauvignon Rosemary Demi Glaze
- ✧ *Baked Salmon* – Served with a Lemon Dill Sauce or Honey Almond Crusted
- ✧ *Vegetarian Napoleon* – Crispy Breaded Eggplant, Squash, Roasted Red Peppers, Portobello Mushroom and Mozzarella Cheese finished with a Tomato Coulis
- ✧ *Grilled Tournedos of Beef with Baked Salmon* – Served with Champagne Herb Buerre Blanc

Starch or Vegetables (Please Select One)

- ✧ Olive Oil and Fine Herb Roasted Red Bliss Potato, Cajun Roasted Yukon Gold Potato, Garlic Smashed Potato, Three Cheese Duchess Potato
- ✧ Roasted Vegetable Medley, Asparagus – Zucchini Medley, Honey Roasted Carrots

International Coffee Station Fresh Brewed Coffee, Decaffeinated, Specialty Teas Accompanied with International Creamers, Chocolate Shavings and Whipped Cream

Brook-Lea Country Club

Consumption Bar

For parties of 50 or more

Prices shown for full bottles; billed by the tenths of a bottle consumed

Well Brand Selection

- ✧ *Whiskey, Gin, Vodka, Scotch, Bourbon, Rum Vermouth, Crème de Menthe, Brandy, Schnapps, Crème de Cocoa, Triple Sec, Anisette*

Call Brand Selection

- ✧ *Beefeater, Bombay, Gordon's, Tanqueray, Smirnoff, Absolut, Stolichnaya, VO, Canadian Club, 7-Crown, Irish Whiskey, Dewars, J&B, Johnny Walker-Red Label, Old Grand Dad, Wild Turkey, Jack Daniels, Southern Comfort, Bacardi Rums, Myers, Captain Morgan*

Premium and Imported Cordials

- ✧ *Grey Goose, Makers Mark, Bombay Sapphire, Bailey's Irish Cream, Kahlua, Sambuca, Amaretto DiSaronno, Frangelico, Chambord, Crown Royal, Johnny Walker-Black Label, Chivas Regal*

Beer - 1/2 Keg-Serves approximately 200 Glasses

- ✧ *Coors Light, Labatt's Blue, Labatt's Blue Light*

Individual Drink Pricing

(Inclusive of tax. For tab's fewer than 50 or Cash Bar arrangements)

Juice

Soda

Call Cocktail/Mixer

Premium Cocktail/Mixer

Ultra/Top Cocktail Mixer

House Chablis or White Zin.

House Merlot, Chardonnay

Premium Merlot, Chard, Cab

Kendall Jackson, Etc....

Domestic Beer

Imported Beer

Bottled Beverages by the Case

(Tournament Refreshments)

Canned Soda (Coke)

Bottled Water (20oz)

Local (Genny Products)

Domestic (Coors/Mich/Bud)

Canadian (Labatts)

Brook-Lea Country Club

Additional Services & Rentals

<u>Audio Visual Rental</u>	<u>Member Rate</u>	<u>Non-Member Rate</u>
<i>16" Color Television</i>	<i>\$ 50.00</i>	<i>\$ 75.00</i>
<i>VCR/DVD Player</i>	<i>\$ 20.00</i>	<i>\$ 30.00</i>
<i>Overhead Projector</i>	<i>\$ 25.00</i>	<i>\$ 35.00</i>
<i>Screen</i>	<i>\$ 15.00</i>	<i>\$ 20.00</i>
<i>Wireless Microphone</i>	<i>\$ 25.00</i>	<i>\$ 50.00</i>
<i>Flipchart with Easel</i>	<i>\$15.00</i>	<i>\$ 20.00</i>

<u>Pool Parties</u>	<u>Flat Rates</u>
<i>Cleaning/Set Up Fee</i> <i>(When bringing in own pizza/cake)</i>	<i>\$ 30.00</i>
<i>Additional Lifeguards</i> <i>(per hour, per lifeguard)</i>	<i>\$ 10.00</i>

Weddings/Special Events/Tournaments

<i>Corkage Fee (per bottle)</i>	<i>\$15.00</i>
<i>Chair Covers (per chair)</i>	<i>\$ 5.50</i>
<i>Donated Beverage (Ice/Labor)</i>	<i>\$75.00</i>

Room Rentals (Non-Member Rates)

<i>Board Room</i>	<i>\$100.00</i>
<i>Library</i>	<i>\$300.00</i>
<i>Main Dining Room</i>	<i>\$300.00</i>
<i>Donald Ross Room</i>	<i>\$300.00</i>

Policies & General Information

We would like to make your occasion as memorable as possible and look forward to meeting with you to go over the details. The following information is provided to answer the more common concerns and questions.

Banquet Reservations, Deposits, & Contracts:

- *A Club member must sponsor all functions.*
- *The sponsoring member must be present at the function.*
- *Final count (guaranteed minimum) is due 3 business days prior to event.*
- *The sponsoring member is ultimately responsible for charges incurred.*
- *The member must sign an Unrelated Business Income Tax (UBIT) form.*
- *The Board of Governors reserves the right to accept or decline a reservation.*
- *Tentative dates, without deposit, will be held for only two weeks.*
- *A \$1000 Deposit is required for all parties over 50 people*
- *A \$250 Deposit is required for all parties up to 50 people*
- *A contract will be written and provided for all private banquets.*

Charges:

- *Charges will be based on the guaranteed minimum plus appropriate additions*
- *Most banquet items are priced per person unless otherwise noted.*
- *Pricing of banquet menu items cannot be guaranteed more than six months prior to the function.*
- *Additional charges may apply for additional or excessive linen, décor, set-up, staffing, valet, etc., as well as for any damage to property and facilities and or extraordinary clean up to the premises.*
- *Coat Check will be provided as weather requires.*

Menu Selections:

- *The Club reserves the right to discuss previously booked menus if market pricing and/or availability affect our ability to provide the menu.*
- *All pricing is subject to 8.0% tax and 20% gratuity* (please provide a copy of tax-exempt status if applicable)*
- *Homemade baked goods, cookies, snacks, and other food are not permitted.*
- *Cakes and goods may be brought in from a licensed establishment. Please make arrangements with the Club for delivery to Club prior to event.*

Dress & Conduct:

- *Members and Hosts are responsible for their guests' compliance with the Club dress code. To help avoid any mutual embarrassment, it is advisable to notify guests, musicians, photographers, etc., in advance. Essentially; no jeans or collar-less shirts in the Clubhouse or on the Course. A more detailed policy is available for review. Damage and misconduct are ultimately the responsibility of the Member.*

Decorations:

- *The Club will be available for decorating purposes during normal operating hours provided that the room is not reserved for another use. Decorations must conform to applicable fire codes. Glitter and Confetti are prohibited. We request that decorations be removed immediately following the function. Arrangements can be made with the Club regarding drop-offs prior to events and picking up after events.*