



CHARLES F. DODGE
CITY CENTER
PEMBROKE PINES



CLUB 19
RESTAURANT • BANQUETS • CATERING

2021 CATERING MENU

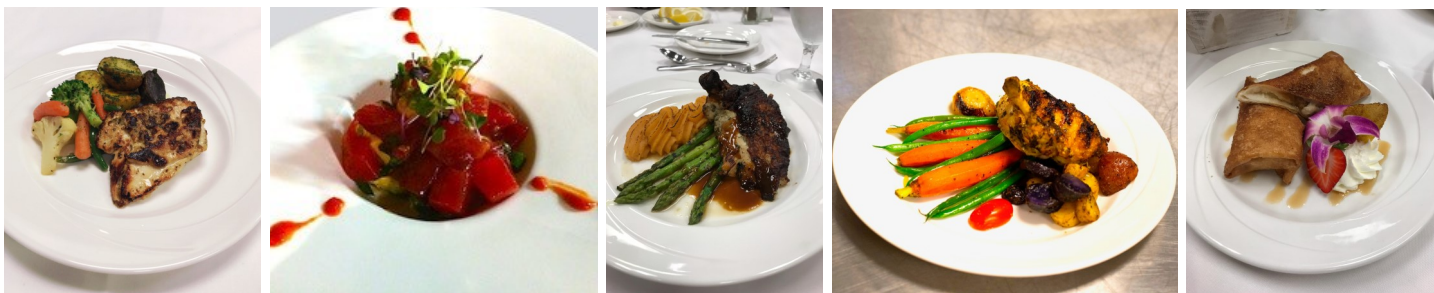
SAVOR...

Catering • Concessions • Special Events

Due to the current COVID-19 Pandemic, some food services may be altered or adjusted to adhere to local and state and CDC guidelines. Our Catering Team and Management are committed in making sure all of our attendees have a safe environment for all of their meal functions.

Welcome to the newly updated 2021 catering menu for the Charles F. Dodge City Center and Club 19.

From celebrations to conferences, let our catering team guide you in creating a memorable experience. We truly look forward to sharing with you the savors of Pembroke Pines.



SAVOR...Pembroke Pines is the exclusive food and beverage provider for the Charles F. Dodge City Center and Club 19 managed by ASM Global. Outside food or beverage will not be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises.

Plated, boxed, buffet and reception meals are listed per person. A 21% administrative fee will be applied to all food and beverage sales (including alcohol). Applicable sales tax will be added to all food, beverages, labor, rental, and administrative fees. Prices are subject to change without notice. Guaranteed prices will be confirmed with a signed contract and specified deposit.

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Our culinary team is happy to customize the perfect menu for your event. To make sure every guest has a pleasant experience we do offer spilt menus but require each guest to have a place card indicating entrée choice to give to their server, along with final counts by table, three days in advance.

A guaranteed number of attendees / quantities of food are required. This guarantee must be submitted by noon, three business days before your event. If the guarantee is not submitted, **SAVOR...**Pembroke Pines reserves the right to charge for the number of persons / quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and services are regulated by the State of Florida and ASM Global / **SAVOR**, as licensee, is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises, for the comfort and safety of our guests.

All service times are based on a two-hour breakfast or lunch service and a three-hour dinner service unless otherwise noted. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

Our guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

SAVOR...Pembroke Pines will be prepared to provide service staff and have seating available for a 5% overage on set ups with a maximum overset for 20 guests. Additional charges may apply.

A signed copy of the contract outlining all catering services will be provided. The signed contract with stated terms, addendum/s, and any function sheet/s constitute the entire agreement between the client and SAVOR...Pembroke Pines. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders must be in writing and signed by both the client and SAVOR...Pembroke Pines.

Any event cancellation less than 30 business days prior to the event will incur a charge of 100% of the estimated contract fees. Please note, for specialty menus or items, a longer window of cancellation may be necessary. This will be determined on an event by event basis. Specialty item cancellation information will be included in your contract.

An initial deposit in the amount noted on the Catering Contract is payable, along with the signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 business days prior to the event. Payment can be made in cash, check, money order or wire transfer for the Charles F. Dodge City Center and cash, check, money order, wire transfer or credit card for Club 19 Pembroke Lakes. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function at either venue. These charges will be billed to the credit card of record at the end of the show/function.

We look forward to hosting your event.



LUNCH

BOXED LUNCHES

Orders of 12 boxed lunches or more; maximum of three selections .

Orders of 11 boxed lunches or less; maximum of two selections.

Beverages added upon request for an additional cost.

Most selections available as Gluten Free option with bun replaced by lettuce wrap

Chicken Caesar Wrap

\$17 per person

Grilled Chicken Breast with Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing in a Roasted Garlic Wrap with Potato Chips and Chocolate Chip Cookie

Tomato Mozzarella (v)

\$ per person

Tomato and Mozzarella with Fresh Basil and Creamy Pesto on a Baguette with Whole Fruit, Potato Chips and Chocolate Chip Cookie

Mediterranean Vegetarian (v)

\$ per person

Spinach Wrap with Hummus, Portobello Mushrooms, Arugula, Cucumber and Feta Cheese with Potato Chips, and Chocolate Chip Cookie

Turkey

\$ per person

Turkey , Muenster Cheese, Leaf Lettuce, and Tomato on a Whole Wheat Hoagie with Potato Chips and Chocolate Chip Cookie

Honey Baked Ham

\$ per person

Honey Baked Ham, Swiss Cheese, Leaf Lettuce, and Tomato on a Kaiser Roll with Potato Chips and Chocolate Chip Cookie

Roast Beef

\$ per person

Roast Beef, Provolone Cheese, Leaf Lettuce and Tomato on a Pretzel Roll with Potato Chips and Chocolate Chip Cookie

Roast Beef Lettuce Wrap (gf)

\$ per person

Roast Beef, Provolone Cheese, Leaf Lettuce and Tomato wrapped in Lettuce with Potato Chips and Chocolate Chip Cookie

Italian Deli

\$ per person

Cappicola, Salami and Smoked Ham on an Italian Hoagie Roll, Peppers on Side with Potato Chips and Chocolate Chip Cookie

Curried Chicken Salad

\$ per person

Curried Chicken Salad, Leaf Lettuce and Tomato on a Kaiser Bun with Potato Chips and Chocolate Chip Cookie

Cabana Club

\$ per person

Grilled Chicken Breast with Applewood Smoked Bacon, Pepper Jack Cheese, Arugula and Tomato on a Hawaiian Bun with Potato Chips and Chocolate Chip Cookie

South Florida Salad (gf)

\$ per person

Herb Marinated Chicken Breast, Mixed Baby Greens, Grape tomatoes, Cucumber, Rainbow Carrot, Croutons and Vinaigrette Dressing with Potato Chips and Chocolate



CLUB 19
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v– Vegetarian / gf – Gluten Free / veg—Vegan / 3—v, gf, veg

ALL INCLUSIVE PLATED LUNCH AND DINNER

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All inclusive plated lunch and dinner selections include Artisan Rolls with Sweet Butter, Freshly Brewed Coffee and Decaffeinated Coffee.

COCKTAILS AND BEVERAGES

Four Hour Open Bar with Call Brand Liquors, Domestic and Imported Beers Red & White Wines, Soft Drinks and Juices

CHAMPAGNE TOAST

HORS D'OEUVERS (choice of 4)

Chicken Salad Tostone (gf)

Mini Cuban Sandwiches

Tomato, Bruschetta and Three Cheese Herb Spread on Crostini (v)

Marinated Asparagus Spears with Jamon Serrano (gf)

Grilled Chicken Avocado Toast

Seared Scallop with Tomato-Bacon Salsa (gf)

Lobster Empanada with Mango Chile

Wild Mushroom Truffle Toast (v)

Beef Tenderloin, Portobello Salsa with Horseradish Cheese on Crostini

Smoked Salmon, Cream Cheese, Capers and Relish on a Cucumber Slice

Conch Fritter Chipotle Cocktail

Franks in Puff Pastry - Dijon Mustard Sauce

Asian Vegetable Spring Rolls - Sweet & Sour Sauce

Greek Spanakopita

Chicken Pot Stickers - Pomegranate Dipping Sauce

Potato Pancakes - Sour Cream & Chives

Mini Empanada with Salsa Verde

Risotto Croquette with Tomato Ragout

Coconut Shrimp - Sweet Asian Chili Sauce

Crispy Artichoke Hearts with Parmesan Cheese (v)

Chicken Skewer with Pineapple, Barbeque and Fruit Salad (3)

Florida Blue Crab Cake with Chile Lime Aioli

Beef Chimichurri Skewers (gf)

Truffled Deviled Eggs with Candied Bacon (gf)

Crabmeat Stuffed Mushrooms

Shrimp & Crab on a Crisp Wonton

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SERVED PLATED SALAD (choice of one):

Pines Berry Salad (veg, gf)

Baby Greens, Seasonal Berries, Candied Pecans and Crumbled Feta with Sweet Onion Balsamic Vinaigrette

Caesar Salad (v)

Romaine Lettuce, Shredded Parmesan, Croutons and Cherry Tomatoes with Caesar Dressing

Seasonal & Local Salad (v, gf)

Locally Grown Greens, Tomato Wedges, Kalamata Olives, Red Onions and Feta Cheese with Mango Lime Vinaigrette

Iceberg Wedge (v, gf)

Wedge of Baby Iceberg Lettuce Topped with Blue Cheese, Bacon, Grape Tomatoes, Hearts of Palm and Scallions with Honey Mustard Dressing

ENTREES (choice of one):

Guava & Plantain Crusted Salmon (gf) with Citrus Cream Sauce	\$92 per person
Sofrito Chicken Breast Sautéed and Topped with Islander Sauce	\$86 per person
Herb Marinated Grilled Chicken Breast with Roasted Chicken Demi-Glace	\$86 per person
Jerk Barbeque Chicken Breast (gf) with Tropical Fruit Salsa	\$86 per person
Chipotle Dusted Pork Tenderloin (gf) with Sweet Apple Chutney	\$88 per person
Balsamic Marinated Strip Steak with Horseradish Demi-Glace	\$95 per person
Short Rib Bolognese over Pappardelle Pasta with Fresh Marinara	\$88 per person
Grilled and Stuffed Portobello Mushroom (3)	\$86 per person
Grilled 6oz Filet Mignon with Cabernet Mushroom Sauce	\$98 per person
Chicken Cordon Bleu with Creamy Dijon Sauce	\$90 per person
Chicken Piccata with Creamy Lemon Sauce	\$86 per person
Blue Corn Crusted Mahi-Mahi (gf)	\$98 per person
Crab Stuffed Grilled Shrimp with Lobster Gravy	\$98 per person

MAKE IT A DUET

Can't decide? Make any entrée a duet by adding one of the following:

Herb Sautéed Chicken Breast (gf)	\$8 per person
Mahi-Mahi (gf)	\$8 per person
Salmon (gf)	\$8 per person
Jumbo Shrimp (gf)	\$10 per person
Jumbo Lump Crab Cake (gf)	\$12 per person
Petite Filet Mignon (gf)	\$16 per person

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SIDES (Choice of 2)

Herb Roasted New Potatoes
Orzo & Wild Mushroom Risotto
Exotic Mushroom Risotto
Roasted Tri-colored Fingerling Potatoes
Yukon Gold Mashed Potatoes
Mashed Sweet Potatoes
Cinnamon Spiked Mashed Yams
Infused Jasmine Rice
Brown Rice
Coconut Rice and Kidney Beans
Seasonal Vegetables
Steamed Broccoli

PLATED DESSERTS

Please select one of the following:

Chocolate Torte (v)
Cheesecake with mixed berries (v)
Key Lime Pie (v)
Chocolate Mousse, Toffee Crunch and Chocolate Cream (v)
Fried Cheesecake (v)
Chocolate Mousse (v)
Banana Carmel Cake (v)
Fresh Fruit Cup (3)
Decadent Brownie (veg, gf)



Custom Special Occasion / Wedding Cake

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Mini Cuban Sandwiches

Tomato, Bruschetta and Three Cheese Herb Spread on Crostini (v)

Marinated Asparagus Spears with Jamon Serrano (gf)

Grilled Chicken Avocado Toast

Seared Scallop with Tomato-Bacon Salsa (gf)

Lobster Empanada with Mango Chile

Wild Mushroom Truffle Toast (v)

Beef Tenderloin, Portobello Salsa with Horseradish Cheese on Crostini

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Beef Chimichurri Skewers (gf)

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Minimum of 25 guests, Based on one and one-half hours of service.

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MAIN STREET DELI

\$30 per person

Homemade Chili (gf)

Garden Salad (veg)

Creamy Herb Dressing (v, gf)

Broccoli Cole Slaw (v)

Sliced Deli Meats (gf) — Roast Beef, Turkey, Ham, Genoa Salami and Cappelletti

Cheese (v, gf)— Swiss, Provolone and Cheddar

Albacore Tuna Salad (gf) with Herbs

Kaiser Rolls (v)

Condiments (v, gf)- Lettuce, Tomato, Onions Pickle Slices, Mustard and Mayonnaise



ITALIAN BISTRO

\$32 per person /\$42 Dinner Option

Garlic Bread and Artisan Rolls with Sweet Butter (v)

Caesar Salad— Shredded Parmesan and Garlic Croutons

Mediterranean Salad (veg)—Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Roasted Peppers and Feta Cheese with Light Red Wine Vinaigrette

Penne Pasta (v)- Fresh Tomatoes, Basil, White Wine and Garlic

Italian Sausage and Meatballs with Peppers, Onions and Marinara Sauce

Chicken Marsala with Roasted Button Mushrooms



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LA BOMBA

\$ per person /\$42 Dinner Option

Jalapeño Corn Bread Muffins (v)

Garden Salad (v) — Tomatoes, Cucumbers, Carrot Strings, Black Olives and Roasted Corn with Orange Vinaigrette and Avocado Ranch

Grilled Corn on the Cob (3)

Fried Sweet Plantains (3)

Yellow Bomba Rice (gf)

Grilled Chicken Breast (gf) with Sweet Guava Sauce

Mojo Roasted Pork Shoulder (gf) (Carnitas) Sautéed Onions



TASTE OF THE ISLANDS

\$per person /Dinner Option

Assorted Specialty Breads (v)

Arugula and Spinach Salad (v) - Oranges, Sliced Almonds, Red Onion, Farmer's Cheese, Honey Lime and Creamy Cilantro Dressing

Chile Spiced Snapper (gf) with Mango & Tomato Relish

Jerk Chicken (gf) with Plantains

Charred Tenderloin Tips with Onions and Peppers

Coconut Infused Rice and Red Kidney Beans (veg, gf)

Roasted Summer Squash, Baby Carrots, Red Onions and Red Bell Peppers (v, gf)



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THE ATLANTIC

\$ per person

Assorted Artisan Rolls with Sweet Butter (v)

Baby Iceberg Wedge (gf) - Red Onions, Shaved Carrots, Dried Tomatoes, Pancetta with Avocado Ranch and Red Wine Vinaigrette Dressing

Mozzarella Salad (gf) — Cherry Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic Reduction

Baked Macaroni and Cheese (v) with Wild Mushrooms and Truffle Oil

Roasted Chicken Breast with Grain Mustard Jus

Carne Asada (gf) with Caramelized Onions and Roasted Carrots

Mahi-Mahi (gf) with Caramelized Pineapple Relish

Seasonal Vegetable Medley (veg, gf)



THE CRANE

\$ per person

Assorted Artisan Rolls with Sweet Butter (v)

Garden Salad (v) — Tomatoes, Cucumbers, Carrot Strings, Black Olives and Roasted Fettuccini, Cheese Tortellini and Penne Marinara with Garlic Bread

Grilled Chicken Bruschetta

Chicken Cordon Bleu with a Creamy Lemon Sauce

Roasted Garlic Mashed Potatoes (v, gf)

Vegetable Rice Pilaf (v, gf)

Seasonal Vegetable Medley (veg, gf)



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GRILLIN' AND CHILLIN' BUFFET ???

\$ per person

Assorted Artisan Rolls with Sweet Butter (v)

Burgers

Hot Dogs

Chicken? Maybe added for additional cost

Baked Beans

Mac and Cheese

Cole Slaw

French Fries / Chips? / Potato Salad?

Cookies

BBQ Sauces

Lettuce, Tomato, Onion

Keiser Rolls

Better BBQ Buffet

\$ per person

Ribs—

Chicken

Pulled Pork, Brisket?

Baked Beans

Mac and Cheese

Cole Slaw

French Fries / Chips? / Potato Salad?

Cookies

BBQ Sauces

Lettuce, Tomato, Onion

Keiser Rolls

Cornbread

Garlic Bread



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All inclusive plated lunch and dinner selections include Artisan Rolls with Sweet Butter, Freshly Brewed Coffee and Decaffeinated Coffee.

PLATED DESSERTS

Please select one of the following:

- Chocolate Torte (v)
- Cheesecake with mixed berries (v)
- Key Lime Pie (v)
- Chocolate Mousse, Toffee Crunch and Chocolate Cream (v)
- Fried Cheesecake (v)
- Chocolate Mousse (v)
- Banana Carmel Cake (v)
- Fresh Fruit Cup (3)
- Decadent Brownie (veg, gf)



Custom Special Occasion / Wedding Cake Service

Additional selections such as Carving Stations can be added to any menu package. All menus can be individually created specifically for your event and priced accordingly. Please inquire with your catering professional for detailed assistance.

Charles F. Dodge City Center Catering 954-392-2135

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