



Banquet Menus 2020

***Choose from Our Classic Menus and Packages
Or Let Us Customize a Menu for You***

Special Events & Wedding Packages

Deli & Gourmet Sandwiches

Sit Down Lunches & Limited Served Buffets

Sit Down Dinners & Limited Served Buffets

Hors d'oeuvres & Receptions

Cocktails - Wine & Beer Selections

Pembroke Lakes Country Club

10500 Taft Street

Pembroke Pines, FL 33026

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SAVOR...



Special Event Sit Down Plated Lunch and Dinner

Cocktails & Beverages

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

Champagne Toast

One Hour Reception

Choice of Six Hors d'oeuvres - Served

Plated Salad (choice of one)

Classic Caesar
Mixed Spring Greens
Tomato Mozzarella Caprese

Entrées (choice of one)

Breast of Chicken - Francaise, Bruschetta, Marsala or Piccata	\$86
Stuffed Chicken Breast - Mediterranean, Spinach & Ricotta or Cordon Bleu	\$90
Grilled Filet of Salmon - Key Lime Butter, Mango Salsa or Bruschetta	\$92
Roast Loin of Pork - Caramelized Onions & Mushrooms	\$88
Marinated Churrasco Steak - Chimichurri Sauce	\$95
Grilled 6oz Filet Mignon - Cabernet Mushroom Sauce	\$98

Choice of Two

Roasted Garlic Mashed Potatoes
Vegetable Rice Pilaf
Garlic & Oil Roasted Potatoes
Italian Broccoli
Steamed or Roasted Medley of Vegetables
Quinoa & Faro

Artisan Rolls & Butter

Dessert Plated (choice of one)

Chocolate Layer Cake



SAVOR...



Lemon Mousse Cake
Cheesecake & Berries
Carrot Cake
Coffee, Tea and Iced Tea

Custom Special Occasion/Wedding Cake

22% Administrative Fee & 7% Sales Tax will be added to all prices



SAVOR...



Special Event Buffet Package - Served

\$110 per person

Cocktails & Beverages

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

Champagne Toast

One Hour Reception

Choice of Six Hors d'oeuvres - Served

Plated Salad (choice of one)

Classic Caesar
Mixed Spring Greens
Tomato Mozzarella Caprese

Pasta Station

Fettuccini - Cheese Tortellini - Penne
Bolognese, Marinara, Alfredo, Garlic & Olive Oil
Garlic Bread

Carving Selections (choice of two)

Roast Breast of Turkey
Garlic Herb Roast Loin of Pork
Prime Rib of Beef
Marinated Flank Steak
Center Cut Tenderloin - Filet (add \$5 per person)

Entrée Selections (choice of two)

Stuffed Chicken Breast - Mediterranean, Spinach & Ricotta or Cordon Bleu
Breast of Chicken - Francaise, Bruschetta, Marsala, Piccata or Mediterranean
Grilled Filet of Salmon - Key Lime Butter, Mango Salsa or Bruschetta



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Crabmeat Stuffed Filet of Sole - Lemon Caper Sauce
Roast Loin of Pork - Caramelized Onions

Choice of Two

Roasted Garlic Mashed Potatoes
Vegetable Rice Pilaf
Garlic & Oil Roasted Potatoes
Italian Broccoli
Steamed or Roasted Medley of Vegetables
Quinoa & Faro

Dessert Table - Served

Chocolate Layer Cake
Cheesecake, Oreo Cookies Chocolate Mousse
Key Lime or Lemon Mousse Cake

Coffee, Tea and Iced Tea

Custom Special Occasion /Wedding Cake

Carving Chef - \$75
Pasta Chef - \$75

22% Administrative Fee and 7% Sales Tax will be added to above prices



SAVOR...



Special Event Package - Served Hors D' Oeuvres (choice of six)

Garlic Bruschetta - Diced Tomatoes, Onions, Garlic & Fresh Basil

Grilled Portabella Mushroom & Mozzarella on a Garlic Croustade

Franks in Puff Pastry - Dijon Mustard Sauce

Crabmeat Stuffed Mushrooms

Boursin & Bacon Stuffed Mushrooms

Tempura Chicken - Honey-Mango Sauce

Meatballs - Teriyaki - Swedish - Italian

Asian Vegetable Spring Rolls - Sweet & Sour Sauce

Coconut Shrimp - Sweet Asian Chili Sauce

Greek Spanakopita

Teriyaki Chicken Skewers

Hoisin Pork Medallions on Crispy Wonton

Brie & Fruit in Phyllo

Teriyaki Sesame Beef Kebobs

Chicken Pot Stickers - Pomegranate Dipping Sauce

Potato Pancakes - Sour Cream & Chives



SAVOR...



Shrimp & Crab on a Crisp Wonton

Grilled Shrimp Cocktail Shooters

Crab Cakes - Remoulade Sauce

22% Administrative Fee and 7% Sales Tax will be added to above prices



SAVOR...



Dinner Menu

Plated Salad (choice of one)

Classic Caesar

Mixed Spring Greens

Tomato Mozzarella Caprese

Entrees

Sautéed Breast of Chicken - Francaise, Bruschetta, Marsala, Piccata	\$30
Chicken Breast Stuffed - Mediterranean, Spinach & Ricotta or Cordon Bleu	\$32
Grilled Filet of Salmon - Key Lime Butter Sauce	\$33
Crabmeat Stuffed Sole - Lemon Butter Sauce	\$28
Roast Loin of Pork - Caramelized Onions & Mushrooms	\$30
Marinated Grilled Churrasco Steak - Chimichurri	\$34
Grilled 6oz Filet Mignon - Cabernet Mushroom Sauce	\$40

Choice of Two

Roasted Garlic Mashed Potatoes

Vegetable Rice Pilaf

Garlic & Oil Roasted Potatoes

Italian Broccoli

Steamed or Roasted Medley of Vegetables

Quinoa & Faro

Artisan Rolls & Butter

Dessert Plated (choice of one)

Chocolate Layer Cake

Lemon Mousse Cake

Cheesecake & Berries

Carrot Cake

Coffee, Tea and Iced Tea

22% Administrative Fee & 7% Sales Tax are added to per person prices



SAVOR...



Italian Buffet - Served

Caesar Salad

Tomato & Mozzarella Caprese Salad

Pasta Station

Fettuccini - Cheese Tortellini ~ Penne
Bolognese, Marinara, Alfredo, Garlic & Olive Oil, Pesto
Italian Sausage, Meatballs, Shrimp & Grilled Chicken

Breast of Chicken ~ Parmesan, Bruschetta, Francaise, Piccata or Marsala

Roasted Fresh Vegetable Medley

Vegetable Rice Pilaf or Garlic & Oil Roasted Potatoes

Artisan Rolls & Garlic Bread

Desserts

Cheesecake

Cannoli

Chocolate Layer Cake

Coffee, Tea, Iced Tea

\$36 per person

Pasta Chef Fee \$75

22% Administrative Fee & 7% Sales Tax will be added to per person price



SAVOR...



Lunch Menu

ENTRÉE SALADS

Chicken Caesar Salad	\$20
Roast Turkey Cobb Salad	\$20
Mediterranean Shrimp Salad	\$20

ENTRÉE - Served

Sautéed Breast of Chicken - Francaise, Bruschetta, Marsala or Piccata	\$25
Sliced Roast Pork - Caramelized Onions & Mushrooms	\$26
Crabmeat Stuffed Filet of Sole - Lemon Herb Sauce	\$25
Grilled Salmon - Herb Key Lime Butter or Mango Salsa	\$27
Slow Roasted Beef Brisket	\$26

All served with Caesar Salad, Mixed Spring Greens Salad or Caprese Salad

Choice of Two

Roasted Garlic Mashed Potatoes
Vegetable Rice Pilaf
Garlic & Oil Roasted Potatoes
Italian Broccoli
Steamed or Roasted Medley of Vegetables
Quinoa & Faro

Artisan Rolls & Butter

Dessert Plated (choice of one)

Chocolate Layer Cake
Lemon Mousse Cake
Cheesecake & Berries
Carrot Cake
Coffee, Tea & Iced Tea

22% Administrative Fee & 7% Sales Tax are added to per person price



SAVOR...



Lunch Buffet - Served

Plated Salad (choice of one)

Mixed Baby Greens

Classic Caesar

Tomato & Mozzarella Caprese

Pasta (choice of one)

Cavatappi Bolognese

Rigatoni with Artichokes, Fresh Tomatoes, Black Olives

Penne Pesto Alfredo

Rigatoni Marinara

Baked Mac & Cheese

Entrée (choice of two)

Breast of Chicken - Francaise, Bruschetta, Marsala, Piccata or Parmesan

Grilled Filet of Salmon - Key Lime Butter

Crabmeat Stuffed Filet of Sole - Herb Lemon Sauce

Roast Pork Loin - Caramelized Onions

Slow Roasted Beef Brisket

Choice of Two

Roasted Garlic Mashed Potatoes

Vegetable Rice Pilaf

Garlic & Oil Roasted Potatoes

Italian Broccoli

Steamed or Roasted Medley of Vegetables

Quinoa & Faro

Artisan Rolls & Butter

Desserts

Cheesecake

Chocolate Marble Brownies

Lemon Mousse Cake



SAVOR...



Coffee, Tea & Iced Tea

\$36 per person

22% Administrative Fee & 7% Sales Tax will be added to above price



SAVOR...



Gourmet Sandwich Buffet - Served

Garden Green Salad
Cole Slaw, Pasta Primavera

Sandwiches

Grilled Chicken Salad on Grilled Flatbread

Albacore Tuna Salad on a Croissant

Seafood Salad Wrap

Roasted Turkey Breast & Cheddar on Brioche - Cranberry Aioli

Roast Beef & Provolone on Baguette - Creamy Horseradish Sauce

Chocolate Marble Brownies

Chocolate Chip Cookies

Coffee, Tea and Iced Tea

\$26 per person

22% Administrative Fee & 7% Sales Tax will be added to above prices



SAVOR...