

Countryside Catering Overview

At Countryside Golf and Country Club, we strive to make every event extraordinary. You and your guests will enjoy hours of incomparable cuisine and meticulous attention to detail in both your room's appearance and the service that you receive.

The goal of the Director of Food and Beverage, our Executive Chef and our entire Management Team is to make your party planning experience as easy and enjoyable as possible. We will custom create your event package which may include mirrored hors d' oeuvres, ice sculptures and personalized menus to accentuate your event. Additionally, we offer contemporary dessert selections or traditional wedding or special event cake service.

An open bar service with well to premium brand liquors, wines, beers and champagne toast are available to complete the festivities.

All Banquet Packages include complete set-up of the Dining Room including arrangement of place cards, guest book, gift table, cake table, the use of linens, votive candles and candleholders. We look forward to meeting with you to create an experience you and your guests will never forget.

To schedule an appointment with Director of Food and Beverage, Kevin Harris, and Executive Chef Anthony Delphin, please call (239)-353-1780 Ext 144.

General Information

Room Capacities

Specialized seating can be arranged for all events in either our Main Dining Room or Private Dining Room. The Main Dining Room seats up to 210 guests; the Private Dining Room seats up to 45 guests. Ultimate guest counts in either area depend on seating arrangements, buffets, dance floors, etc.

Menu Planning

Menu plans should be completed with our staff a minimum of fourteen (14) days prior to your event; exceptions made for circumstances beyond the control of the event planner.

A guaranteed number of guests is required three (3) days prior to all events. All charges are based on either the guarantee or actual number served, whichever is greater.

All prices are subject to 18% service charge and 6% sales tax.

Buffets are available for groups of thirty (30) or more. Please see buffet information included.

Banquet Dress Code

The Countryside Master Association official Dress Code, as it is outlined in the Annual Directory, must be followed at all times, unless specific permission is granted by Management. Male guests 13 years and older are required to wear slacks or dress shorts and collared shirts. Ladies 13 years and older should be dressed comparably with slacks, dresses, pant suits or dress shorts. Denim is forbidden at all times.

Room Set-up Fees

There are no (zero) additional room set-up fees for banquets that exceed a minimum charge of \$10 per person excluding tax and gratuity for Members or Relatives of Members. Non-Members are subject to the following room set-up charges Main Dining Room is \$150++ and the Private Dining Room is \$50++. Engager is monetarily responsible for any damages to Countryside property. Countryside is not responsible for any lost items.

Banquet Pricing

*Each banquet will be priced individually per person and includes basic linens, set-up, dance floor, centerpieces and basic service personal. The banquet choices listed below are but small glimpse of what is possible. **Our staff excels at creating memorable menus specific for each event with the guests preferences always in mind.***

Bars and other Beverages

***Bars** ~ A full service bar is available as an entirely Open Bar, Individually chosen selections of brands or levels, or as a Beer and or Wine only option. All bars are charged based on consumption.*

***Open Bar** ~ The entire catalog of Well, Call, Premium Brand Liquors, Wines featured on the Countryside Wine List, all Draft, Imported and Domestic Beers and Soft Drinks and Mineral Waters. Prices Based on Consumption. Cash Open Bar is available upon request.*

***Wine Service** ~ Either at a reception or expertly presented at a seated meal, few things bring as much to a banquet event as Wine Service. Countryside has an extensive wine list at your disposal to choose from to add to your banquet. Additionally, we are willing to cater to your specific taste and order in your favorite label.*

***Coffee and Tea Service** ~ Countryside offers Cappuccino, Lattes, Espresso, an assortment of Hot Flavored Teas and fresh brewed Coffee. Flavored Syrups, Candy Swizzle Sticks, Whipped Topping, Grated Chocolate, Cinnamon or your favorite Liqueur accompaniment are also available*

***Non-Alcoholic Options** ~ Punch, Juice Stations, non-alcoholic Beers, Wines and Sparkling Grape Juice (Champagne) and many other options are at our disposal to dress up any event.*

All prices subject to an 18% service charge and 6% sales tax

***Additional Charges to upgrade to Fine Wine Glasses,
Silver Punch Bowl or other requested China or Bar service equipment
will be priced separately.***

Cocktail Parties and Receptions

Cocktail Receptions ~ Expertly displayed on mirrors, contemporary display pieces or butler passed by our professional service staff our Cocktail Parties and Receptions are second to none. The selections below are just a sampling of our culinary team's capabilities. Choose from our provided lists, make your own requests or let our Management and Culinary team create a menu specifically for you.

Displayed Hors d' Oeuvres

- *Seasonal Seafood Display with Shrimp, Stone Crab Claws (and) or Snow Crab Legs*
- *Flowering Crudités featuring traditional Farm Fresh Vegetables and Assorted Dips*
- *Assorted Imported and Domestic Cheese with Crackers and Breads*
- *Fresh Seasonal Fruits. Berries and Exotic Fruits with Dip*
- *Antipasto Display featuring Italian Meats, Cheeses, Olives and Various other Treats*
- *Roasted Vegetable Display with assorted Squash, Zucchini, Peppers and other Italian Vegetables*

Cocktail Parties and Receptions

Cold Hors d' Oeuvres

- *Pepper Seared Duck Breast Crostini with Balsamic Marinated Blackberries*
- *Beef Tenderloin Crostini with Blue Cheese Sauce*
- *Crab Salad Bites served in Mini Pastry Shells*
- *Citrus Marinated Shrimp Skewers*
- *Seafood Salad stuffed Endive Boats*
- *Chunky Chicken Salad on English Cucumber Slices*
- *Capri Skewers with Fresh Mozzarella, Tomatoes and Basil*
- *Prosciutto wrapped Seasoned Melon*
- *Assorted Finger Sandwiches, limitless Flavors and Breads available*
- *Deviled Eggs topped with Caviar*
- *Olive Tapenade Crostini*
- *Traditional Bruschetta*
- *Roasted Tomato and Goat Cheese Bruschetta*

Hot Hors d' Oeuvres

- *Bacon Wrapped Scallops*
- *Mini Crabcakes with Remoulade*
- *Crabmeat stuffed Mushroom Caps*
- *Prosciutto wrapped Marinated Shrimp*
- *Coconut Shrimp with Florida Orange Marmalade Sauce*
- *Mini Beef Wellingtons*
- *BBQ Meatballs*
- *Filet Skewers with a Horseradish Gouda Sauce*
- *Mini Chicken Wellingtons*
- *Chicken Sate with a Thai Peanut Sauce*
- *Crispy Chinese Pork Dumplings with Sweet Sesame Sauce*
- *Franks and Blanks with a Dijon Aioli*
- *Fried Cheese Ravioli with Marinara Sauce*
- *Spanakopita*
- *Vegetable Spring Rolls with Sweet and Sour Sauce*

Dinner Banquets

Chef Carving Stations

- *Filet of Beef Tenderloin served with a Cabernet Demi-Glace and Horseradish Crème Fraiche*
- *Prime Rib of Beef served with Natural Jus and Horseradish Crème Fraiche*
- *N. Y. Strip of Beef with Truffle Sauce or Au Poivre Style*
- *Roast Loin of Veal served with Sauce Bordelaise*
- *Roasted Domestic Lamb served with Minted Au Jus*
- *Glazed Ham served with Whole Grain Mustard*
- *Roast Breast of Turkey, Turkey Gravy and Cranberry Chutney*
- *Corned Beef Glazed with Honey Mustard*

All Chef Carving Stations include Assorted Mini Breads and Rolls

Chef Attended Stations

- *Pasta Station with Choice of 3 types of Pastas Accompanied by Marinara Sauce, Alfredo Sauce and Pesto Sauce, Includes Choice of Meatballs, Sliced Chicken Breast, Pork Sausage, Shrimp and or Calamari. Chef's selection of Fresh Vegetables and Condiments*
- *Hot Scampi Station with Imported Shrimp and Scallops Combined with White Wine, Garlic, Lemon Juice, Seasonings, Sweet Butter and Fresh Herbs, Sautéed To Perfection*
- *Oriental Stir-Fry with Choice of Boneless Breast of Chicken, Duck or Beef with Julienne Vegetables and Oriental Plum Sauce*
- *Risotto Station with Imported Shrimp and Scallops Combined with White Wine, Garlic, Lemon Juice, Seasonings, Sweet Butter and Fresh Herbs, Sautéed To Perfection*
- *Potato Station with Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes and Baked Potatoes. Accompanied by fresh Garlic, Assorted Cheeses, Applewood Smoked Bacon, Mini Sautéed Shrimp and appropriate Condiments*

Plated or Buffet Dinners

Fresh Seafood

- *Miso Butter Poached Scallops served with a Soy Buerre Blanc*
- *Pan Sautéed Scallops served with a Peach and Pineapple Salsa*
- *Seared Spice Rubbed Ahi Tuna served with a Chipotle Corn Relish and Wasabi Cream (Plated Only)*
 - *Baked Horseradish Encrusted Chilean Sea Bass with a Mustard Cream Sauce*
 - *Grilled Atlantic Salmon on a Cedar Plank served with a Maple Butter*
 - *Pan Sautéed Lobster Cakes with a Sweet Corn Aioli*
 - *Cold Water Lobster Tails served with a White Truffle Butter*
 - *Macadamia Nut Crusted Mahi-Mahi served with Tangerine Buerre Blanc*
 - *Red Snapper with Lump Crabmeat and Seafood Newburg Sauce*
 - *Nut and Herb Crusted Jumbo Prawns with a Vanilla Buerre Blanc*

Beef

- *Tenderloin of Beef with Blue Cheese Demi-Glace*
- *Medallions of Beef Tenderloin Oscar with Lump Crabmeat, Asparagus and Sauce Hollandaise*
 - *Pepper Crusted New York Strip with a Brandy Demi-Glace*
 - *Pan Sautéed New York Strip with Tabasco Fried Onions and Barbecue Demi-Glace*
 - *Sliced Slow Roasted Prime Rib with Natural Jus and Horseradish Crème Fraiche*
- *Bacon Marinated Skirt Steak with Sautéed Bacon, Mushrooms and Red Wine Demi-Glace*

Plated or Buffet Dinners

Poultry

- *Chicken Francaise served with Citrus Buerre Blanc*
- *Chicken Fontina with Spinach, Mushrooms, Fontina Cheese and Sauce Supreme*
- *Chicken Marsala with Mushrooms, Tomatoes, Fresh Basil and Marsala Wine Sauce*
- *Chicken Oscar topped with Jumbo Lump Crabmeat, Asparagus and Sauce Hollandaise*
 - *Chicken Cordon Bleu stuffed with Ham, Swiss Cheese and Sauce Béchamel*
- *Roasted Citrus Scented Cornish Game Hen with Apple Stuffing and Lignonberry Gravy*
 - *Traditional Roasted Turkey Breast with Gran Marnier Pan Gravy*

Veal, Lamb and Pork

- *Frenched Veal Chop served with Truffle Sauce*
- *Veal Osso Bucco served with Red Wine Sauce*
- *Maple Brined Double Pork Chops served with a Peach and Ginger Chutney*
- *Apple Cider Brined Sliced Pork Loin served with a Dried Autumn Fruit Compote*
 - *Frenched Rack of Lamb served with Minted Demi-Glace*
- *Herb Crusted and Marinated Lamb Chops served with a Dried Cherry and Fig Compote*

Sides and Starches

- *Yukon Gold Mashed Potatoes*
- *Honeyed Whipped Sweet Potatoes*
- *Five Cheese Potato Au Gratin*
- *Garlic Roasted Fingerling Potatoes*
- *Wild Rice Pilaf*
- *Asparagus Risotto*
- *Grilled Asparagus*
- *Root Vegetable Gratin*
- *Sautéed Broccoli*
- *Baby Patty Pan Squash*
- *Glazed Baby Carrots*
- *Seasonal Roasted Vegetables*

All Plated and Buffet Dinners include a choice of 2 Starches or Sides, Salad or Soup, and Assorted Dinner Rolls. Additional selections may be added for additional charges. Prices are dictated by selections.

Plated or Buffet Lunches

Fresh Seafood

- *Pan Sautéed Scallops served with a Peach and Pineapple Salsa*
- *Oven Baked Grouper with Sauce Veronique with Dill and Seedless White Grapes*
 - *Grilled Atlantic Salmon Glazed with an Orange Blossom Honey*
 - *Parmesan Crusted Tilapia with a Basil Cream Sauce*
 - *Seared Shrimp with Tasso Gravy*

Beef

- *Petite Tenderloin of Beef with a Bacon Demi-Glace*
- *Medallions of Beef Tenderloin with a Blackberry Brandy Reduction*
 - *Horseradish Crusted New York Strip with a Natural Jus*
- *Sliced Slow Roasted Prime Rib with Natural Jus and Horseradish Crème Fraiche*
- *Marinated Skirt Steak with Brandied Mushrooms and House made Steak Sauce*

Poultry

- *Chicken Picatta served with Capers and Lemon Buerre Blanc*
- *Chicken Fontina with Spinach, Mushrooms, Fontina Cheese and Sauce Supreme*
 - *Turkey Saltimbocca with Ham, Mozzarella, Fresh Herbs and Madeira Sauce*
- *Chicken Oscar topped with Jumbo Lump Crabmeat, Asparagus and Sauce Hollandaise*
- *Plum Glazed Grilled Chicken Breasts with Chestnuts and Julienned Asian Vegetables*

Plated or Buffet Lunches

Salads

- ***Floridian Pina Colada Salad*** ~Fresh Mixed Greens topped with Coconut Shrimp, Fresh Strawberries, Grilled Pineapple, Toasted Coconut with a Pina Colada Vinaigrette
- ***Roasted Apple Salad*** ~ Fresh Baby Spinach, Sliced Apple Cider Brined Pork Tenderloin, Roasted Apples, Brown Sugar Glazed Walnuts, French Brie and Apple Cider Vinaigrette
- ***Honey Herb Glazed Grilled Salmon Salad*** ~ Fresh Mixed Greens topped with Honey Herb Grilled Salmon Julienned Vegetables, Fried Parsnips and Honey Bacon French Vinaigrette
- ***Traditional Caesar Salad*** ~ Crisp Romaine Lettuce topped with Sliced Grilled Chicken Breast, Grated Italian Cheese, Sourdough Croutons with Caesar Dressing
- ***Raspberry Grilled Chicken Salad*** ~ Baby Spinach topped with Sliced Grilled Chicken Breast, Fresh Red Raspberries, Golden Raisins, Cashews, Mandarin Oranges and a Raspberry-Tarragon Vinaigrette

Sandwiches

- ***Strawberry Turkey Panini*** ~Smoked Turkey Breast with Fresh Strawberries, Brie, Roasted Red Pepper Strawberry Jam and wilted Mixed Greens served warm on a French Baguette
- ***El Cubano*** ~ Slices of Roasted Pork, Deli Ham, Dill Pickles, Swiss and Provolone Cheese with a Roasted Garlic Dijon Aioli served warm on traditional Cuban Bread
- ***Crabcake Sandwich*** - New Orleans inspired Crabcake served with a Key Lime Aioli, Crisp Lettuce and Tomato on a Brioche Bun
- ***Bacon Cheddar Stuffed Hamburger*** ~ 100% Angus stuffed with Applewood Smoked Bacon, Aged Cheddar Cheese and topped with a Red Onion and Tomato Jam and a Peppercorn and Dijon Mayonnaise on a Kaiser Roll
- ***Roasted Portobello Sandwich*** ~ Roasted Portobello Mushrooms, Zucchini, Yellow Squash, Red Onion, Fresh Mozzarella served on toasted Ciabatta Bread and finished with a Balsamic Glaze

Desserts

Chef Attended Desserts

- *Bananas Foster with Bananas flambéed with Dark Rum and Banana Liqueur, Cinnamon and Brown Sugar served over Vanilla Bean Ice Cream*
 - *Tequila Flambéed Mixed Berries served over Vanilla Pound Cake and Lime Sherbet*
- *Cherries Jubilee with Kirsch soaked Cherries flambéed and served over Vanilla Bean Ice Cream*
 - *Sundae Bar- Choice of available flavors of Ice Cream with Hot Fudge, Caramel Sauce Maraschino Cherries, Diced Peanuts and assorted Cookie and Candy Pieces*

Plated Desserts

- *Pineapple Upside Down Cake with Coconut Ice Cream*
- *Apple Blossom Pastry with Cinnamon Ice Cream or Mixed Berry Blossom with Vanilla Ice Cream*
 - *Key Lime Crème Brule with Raspberry Coulis*
 - *Pumpkin Crème Brule with an Eggnog Foam*
- *Florida Orange Cake with a White Chocolate Ganache Drizzle*
- *Raspberry Chambord Chocolate Cake with Chocolate Ganache Icing*
 - *Traditional Carrot Cake with a Vanilla Cream Cheese Icing*
- *Strawberry and Blackberry Napoleon with a Strawberry Balsamic Reduction Sauce*
 - *Double Chocolate Cheesecake with a Salted Caramel Sauce*
- *Chocolate Pana Cotta with Espresso White Chocolate Sauce and Bailey's Irish Cream Foam*

All prices subject to 18% gratuity and 6% sales tax.

Contact Chris Fischer, Director of Food and Beverage, for all pricing questions. 353-1780 x 144

Standard Banquet Buffets

Breakfast Buffets

- ***Continental Breakfast*** ~ Assorted Mini Pastries, Mini Bagels with Cream Cheese, Fresh Fruit Salad with Assorted Juices, Hot Teas and Coffee
- ***Breakfast Buffet*** ~ Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Style Potatoes, Assorted Mini Pastries, Mini Bagels with Cream Cheese, Fresh Fruit Salad with Assorted Juices, Hot Teas and Coffee
- ***Deluxe Breakfast Buffet*** ~ Scrambled Eggs or Eggs Benedict, Choice of Pancakes, Fresh Toast or Belgium Waffles, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Style Potatoes, Assorted Mini Pastries, Mini Bagels with Cream Cheese, Fresh Fruit Salad with Assorted Juices, Hot Teas and Coffee
- ***Chef Attended Breakfast Buffet*** ~ Chef attended Cook to Order Omelets and Eggs with traditional toppings, Choice of Pancakes, Fresh Toast or Belgium Waffles, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Style Potatoes, Assorted Mini Pastries, Mini Bagels with Cream Cheese, Fresh Fruit Display served with Assorted Juices, Hot Teas and Coffee

Banquet Buffets

- ***Deli Buffet*** ~ Assorted Breads, Smoked Turkey Breast, Roast Beef, Deli Ham, Cheddar and Provolone Cheese, Choice of Cole Slaw or Potato Salad, Potato Chips, Sandwich Condiments and Assorted Cookies
- ***Deluxe Deli Buffet*** ~ Choice of two Homemade Soups, Assorted Breads, Smoked Turkey Breast, Roast Beef, Ham, Cheddar and Provolone Cheese, Cole Slaw, Potato Salad, Potato Chips, Sandwich Condiments and Assorted Cookies and Brownies
- ***Artisan Sandwich Buffet*** – Choice of 3 Artisan Sandwiches, Choice of two Homemade Soups, Cole Slaw, Potato Salad, Potato Chips, Sandwich Condiments and Assorted Cookies and Brownies
- ***Soup and Salad Buffet*** ~ Choice of two Homemade Soups, Assorted Breads, Chicken Salad, Seafood Salad, Tuan Salad, Choice of two additional Side Salads Potato Chips, Sandwich Condiments and Assorted Cookies and Brownies
- ***Cookout Buffet*** ~ Hamburgers, Deli Style Hot Dogs, Roasted Potatoes, Baked Beans, Cole Slaw, Potato Chips, Sandwich Condiments, Assorted Cookies and Brownies
- ***BBQ Buffet*** ~ Pulled Pork, BBQ Ribs, BBQ Chicken Legs, Baked Beans, Corn on the Cob, Potato Salad, Pasta Salad and choice of Fruit Cobbler with Vanilla Ice Cream