

THE  
**QUARRY**



THE QUARRY GOLF CLUB BANQUET MENU



**Brunch Buffet:**

45/ Per Person

**\*Minimum Guarantee 50 Guests\***

International Breakfast Pastries  
Mini Croissants, Fruit Muffins, Mini Danishes, Butter and Preserves  
Assorted Fruit Juices

Fresh Fruit and Berries  
Assorted Cold Cereals  
Assorted Fruit Yogurts

Cucumber, Feta and Mint  
Grilled Vegetable Display  
Lentil with Fennel Sausage Salad  
Curried Waldorf Apple Chicken Salad  
Penne Pasta Shrimp Salad

Applewood Smoked Bacon  
Sage Sausage Links  
Cheese Blintz  
Chicken Piccata  
Eggs Benedict  
Grilled Mahi with Tomato, Lemon and Caper Confit  
Country Style Breakfast Potatoes

Assorted Cookies and Brownies  
Strawberry Shortcake  
Coffee and Tea

**Additional Suggestions**

Omelet Station 5/ Per Person  
Smoked Salmon Display with Bagels and Cream Cheese 8/per person  
Carved NY Strip Sirloin 7/per person  
Carved Country Ham 5/ per person

*\*Chef Attended Station charge /60 per hour\**

## **Italian Buffet:**

Chef Attended Stations/60 per hour

65/Per Person

\*Minimum Guarantee 50 Guests\*

## **Italian Breads**

Rosemary and Onion Ciabatta, Breadsticks, Focaccia

## **Antipasto Salad Station**

Fresh Mozzarella, Tomato, Basil, and Balsamic Glaze

Grilled Vegetable Display

Chick Pea Fennel Salad with Lemon and Virgin Olive Oil

Crisp Romaine Hearts, Garlic Croutons, Parmesan, and Creamy Caesar Dressing

## **Entrees**

Sautéed Chicken Breast Picatta

Gorgonzola Crusted Beef Medallions with Barolo Red Wine Sauce

Grilled Grouper with Caponata

Wild Mushroom Risotto Cakes

Sautéed Zucchini and Yellow Squash with Garlic, Tomato, and Oregano

## **Chef Attended Pasta Station**

Chef to prepare Tortellini, Rigatoni, and Penne

**Please choose three sauces from the following:**

### **Sauces**

Bolognese

Alfredo

Pesto

White Clam

Roasted Garlic and Tomato

### **Accompaniments**

Onions

Tri-Colored peppers

Mushrooms

Garlic

Shallots

Sausage

Grilled Chicken

### **Desserts**

Tiramisu

Biscotti

Assorted Cannoli's

Chocolate Cappuccino Mousse

## **All American Beach BBQ:**

*50/Per Person*

*\*Minimum Guarantee 50 Guests\**

### **Soup**

New England Clam Chowder  
*With oyster crackers and cornbread*

### **Salads**

Six Bean Salad, Cilantro-Lime Vinaigrette  
Red Skin Potato Salad, Sherry-Dijon Dressing  
Mixed Organic Salad with Creamy Parmesan and Honey Balsamic Dressings  
Vine Ripe Tomatoes, Lettuce, Pickles, Onions, and Assorted Condiments

### **Entrees**

Grilled NY Strip Sirloin Steak  
Angus Hamburgers  
Kosher Hot Dogs  
Grilled Marinated Chicken Breasts  
Fresh Daily Catch  
Steamed Little Neck Clams and Chorizo  
Corn on the Cob  
Hush Puppies

### **Desserts**

Cookies and Brownies  
Warm Apple Cobbler  
Key Lime Pie

*\*Chef Charge 60/Per Hour\**

## **Caribbean Buffet:**

*65/Per Person*

*\*Minimum Guarantee 50 Guests\**

### **Breads**

Johnny Cakes and Trinidad Hops Bread

### **Soup**

Bahamian Style Conch Chowder

### **Salads**

Tobago Shrimp Salad

Papaya and Lime Salad

Roasted Corn, Black Beans, Avocado, and Sweet Onion Vinaigrette

Cabbage and Carrot Slaw

### **Entrees**

Citrus Chili Flank Steaks

Jamaican Jerk Chicken Breast

Coconut-Rum Marinated Nassau Grouper

Caribbean Style Crab Cakes with Calypso and Cocktail Sauces

Toasted Coconut Jasmine Rice

Cardamom Roasted Sweet Potatoes

### **Desserts**

Pineapple Upside Down Cake

Warm Bread Pudding

Rum Cake

## **Asian Buffet:**

*60/Per Person*

*\*Minimum Guarantee 50 Guests\**

### **Soup**

Wonton Soup

### **Salads Station**

Chef's Selection of Sushi and Sashimi

Garlic Chicken and Peanut Salad

Sesame Pork and Pepper Salad

Organic Mixed Lettuce Ginger-Lime Dressing

Napa Cabbage, Cucumber, Sesame-Mirin Vinaigrette

### **Entrees**

Red Curry Chicken with Kaffir Lime

Beef and Shrimp Stir Fry

Vegetable Spring Roll

Steamed Pork Dumplings

Fried Rice

Steamed Jasmine Rice

### **Desserts**

Chinese Fortune Cookies

Coconut Mango Mousse Cake

Mango Sticky Rice

### **Receptions:**

Cold Hors D'Oeuvres

*\*Minimum Order 3 Dozen per Item. Price per Dozen\**

Smoked Salmon Potato Pancake, Sour Cream Caviar /42  
Maytag Bleu Cheese Stuffed Dates /28  
Carpaccio of Beef with Shaved Parmesan /32  
Roasted New Potato with Crème Fraiche and Caviar /28  
Steak Tartar Canape /30  
Antipasto Skewers /28  
Chilled Crab and Shiitake Mushroom Canape /30  
Prosciutto and Melon /26  
Tomato Mozzarella Skewers with Basil /36  
Dry Cured Duck Breast, Lingonberry Jam, Baguette /42

### **Hot Hors D' Oeuvres:**

*\*Minimum Order 3 Dozen per Item. Price per Dozen\**

Miniature Beef Wellington /38  
Goat Cheese and Sundried Tomato Phyllo Purse /30  
Maryland Style Crab Cakes /28  
Chicken, Beef or Pork Satay /27  
Pork Egg Roll, Sweet Chili Sauce /26  
Spanakopita /24  
Crab Stuffed Mushrooms /26  
Grilled Baby Lamb Chops with Lemon Aioli /38  
Coconut Fried Shrimp with Plum Sauce /32  
Scallops Wrapped in Bacon /32  
Peking Duck Roll /34  
Pork Dim Suey Shao Mai /26  
Pigs in a Blanket, Dijon Mustard /24

### **Sweet Bites:**

*\*Price per Dozen\**

Assorted Cookies /18  
Brownies /18  
Chocolate Dipped Strawberries /32  
Mini Key Lime Pie /18  
Mini Fruit Tart /28  
Assorted Petit Fours /32  
Multi Flavor Macarons /32

## Receptions:

### Seafood Station

Chilled Gulf Shrimp Cocktail (13/15) Count (*per dozen*) /42  
Chilled Gulf Shrimp Cocktail (8/12) Count /51  
Oysters on Half Shell (*per dozen*) /36  
Little Neck Clams (*per dozen*) /32  
Sushi and Sashimi (*per dozen*) /28  
Alaskan King Crab Legs (*per pound*) /market price  
Stone Crab Claws (seasonal Oct 15th -May 15th) /market price  
Caviar Station with Blinis (*per ounce*)  
Beluga \*Market price\*  
Ossetra \*Market price\*  
Sevruga \*Market price\*  
Poached Salmon Medallions (*per dozen*) /36  
Whole Poached Salmon /145

### Cold Displays:

*Small 10-15 people*

*Large 25-30 people*

Imported and Domestic Cheese Display Bread and Crackers

*Small /135*

*Large / 235*

Crudités Display

Blue Cheese and Herbed Ranch Dips

*Small /85*

*Large /185*

Tropical Fruit Display

*Small /80*

*Large /180*

Grilled Mediterranean Vegetable Display

*Small /85*

*Large /185*



## **Receptions:**

### **Action Carving Stations**

#### **Hot Food Station:**

Roasted Tenderloin with Red Wine Shallot Sauce (*serves 15 guests*)

225

Roasted New York Strip Loin with Horseradish (*serves 25 guests*)

275

Roasted Prime Rib with Natural Jus (*serves 20 guests*)

275

Brown Sugar Glazed Ham with Dijon Bourbon Sauce (*serves 50 guests*)

175

Whole Roast Tom Turkey with Cranberry Sauce (*serves 25 guests*)

125

Baked Salmon en Crouete with Dill and Mustard Beurre Blanc (*serves 20 guests*)

155

*Hot carving stations are served with warm rolls and appropriate condiments.*

*The serving portions are a petite portion and not an entree size portion.*

*All carving stations require a chef.*

*\*Chef Charge 60/Per Hour\**

## **Reception Additions**

*\*50 Person Minimum\**

### **Hot Food Stations:**

*\*Hot food stations are cooked to order, and require a Chef fee of 60/ per hour\**

#### **Taco Bar:**

Tacos, Soft Flour Tortillas, and Nachos with Seasoned Ground Beef. Served with Avocado, Sour Cream, Mexican Cheese, Pico de Gallo, Onions, Cilantro, Jalapeños, and Limes.

*9/ per person*

#### **Fajita Station:**

Marinated Beef and Chicken with Peppers and Onions, Avocado, Mexican Cheese, Pico de Gallo, Sour Cream, Warm Flour Tortillas, Mexican Rice and Black Beans.

*11/ per person*

*Add shrimp 14/ per person*

#### **Pasta Station:**

Cheese Tortellini, Rigatoni and Penne served your choice of sauces mentioned below.

**Please Select three from the following:** Bolognese, Alfredo, Pesto, Mushroom, White Clam, and Marinara

**Toppings:** Grilled Chicken, Mushrooms, Tri-Color Peppers, Scallions, Shallots, Sausage, and Garlic.

*15/ per person*

#### **Shrimp Scampi Station:**

Sautéed shrimp with Garlic, White Wine and Herbs, served with Garlic Bread and Risotto.

*15/ per person*

#### **Hibachi Station:**

Marinated Beef and Chicken with Vegetables, Sticky Rice, and Yum Yum Sauce

*Add Shrimp 12/ per person*

*14/ per person*

## Luncheons:

*\*All luncheons are served with rolls, butter with a selection of one dessert\**

**Grilled Ahi Tuna Nicoise:** Mixed Greens, New Potatoes, Haricot Vert Tomatoes, Anchovies, Olives, Boiled Egg, Herb Vinaigrette

22

**Maine Lobster Salad:** Heirloom Tomatoes, Arugula, Poached Asparagus, with Port-Truffle Vinaigrette

*\*Market Price\**

**Grilled Free-Range Chicken:** Roulade Filled with Spinach, Mushrooms, Prosciutto, Provolone Cheese, Organic Mixed Lettuce, with Maple-Dijon Dressing

25

**Cold Poached Norwegian Salmon:** Served with Cucumber and Dill Salad

25

**Cobb Salad:** Mixed Organic Greens, Grilled Free-Range Chicken, Avocado, Grape Tomatoes, Applewood Smoked Bacon, Egg, Maytag Blue Cheese, Dill Ranch Dressing

24

**House Roasted Turkey Breast:** Sharp Cheddar Cheese, Romaine, Bacon, Vine Ripe Tomatoes, Multi-Grain Bread and Pesto Pasta Salad

20

**Smoked Salmon BLT:** Norwegian Oak Smoked Salmon, Applewood Bacon, Boursin Cheese, Vine Ripe Tomatoes, Rustic Ciabatta Bread, Orzo Pasta Salad

24

**Salad Trio:** Mixed Organic Lettuce and Vine Ripe Tomatoes, Toasted Almond Chicken Salad, Albacore Tuna Salad and Classic Style Egg Salad

22

## **Luncheons Continued**

*\*All luncheons are served with rolls, butter with a selection of one dessert\**

**Grille Shrimp Jumbo Prawns:** Ginger Steamed Sticky Rice, Poached Asparagus, Miso-Shallot Butter

32

**Pan Seared Atlantic Salmon:** Sweet Pea Risotto and Fennel Shaved Salad

28

**Bleu Cheese Crusted Petite Filet Mignon:** Buttermilk Mashed Potatoes and Chef's Selection of Vegetables

36

**Jumbo Lump Crab Cake Sandwich:** Butter Toasted Bun House made Old Bay Chips, Cajun Remoulade Sauce

28

**Chicken Francaise:** Jasmine Rice Pilaf, Roasted Vegetables, Lemon-Caper Butter

26

### **Chef's Selection of Suggested Additional First Courses**

Tomato-Basil Bisque /6

New England Clam Chowder /7

Organic Mixed Salad Choice of Dressing /6

Caesar Salad /6

Vine Ripe Tomatoes and Fresh Mozzarella, Basil, Balsamic Glaze /8

Freshly Brewed Tea, Coffee and Non-Alcoholic Beverages /1.75 per person

## **Dinner Selections:**

*\*All dinners include choice of salad, entree and a dessert with rolls and butter\**

### **Salads**

*Choice of One*

#### **Caesar Salad**

Crisp Romaine Hearts, Garlic Croutons, Reggiano Parmesan

#### **Tomato Bleu Salad**

Romaine Hearts, Shaved Red Onion, Cracked Pepper, Tomatoes, Bleu Cheese Crumbles, Applewood Smoked Bacon, Dill Ranch Dressing

#### **Tomato and Mozzarella Salad**

Vine Ripe Tomatoes, Mozzarella, Basil Oil Balsamic Glaze

#### **Tuscan Salad**

Grana Padano, Crispy Onions, Baby Arugula, Meyer Lemon Vinaigrette

#### **Salad of the Seasons**

Mixed Organic Lettuce, Oven Roasted Roma Tomatoes, Grilled Asparagus, Boursin Cheese Crostini, Citrus Vinaigrette

## **Choice of one Entrée**

## **Dinner:**

### **Seafood Duo**

Jumbo Lump Crab Cake Paired with Pan Seared Salmon, Garnished with a Lemon Caper Butter  
65

### **Rack of Lamb**

Herb and Mustard Crusted Colorado Rack of Lamb, served with a Roasted Garlic and Rosemary  
Reduction  
80

### **Surf and Turf**

Grilled 6oz Filet and Lobster Tail  
90

### **Sautéed Filet Mignon**

Served with a Potato-Scallion Cake, Garnished with a Brandy Peppercorn Reduction  
75

### **Cajun Shrimp Penne Pasta**

Sautéed Coastal Shrimp Tossed in Cajun Spices with Red Peppers, Green Onions, topped with  
Parmesan  
45

### **Pecan Crusted Chicken Breast**

Served a top a Sweet Potato Puree, finished with a Peach Barbecue Butter  
50

### **Grilled Veal Chop**

Herb Grilled Veal Chop with Wild Mushrooms, Pancetta,  
Mediterranean Risotto, Madeira Glaze  
80

### **Grilled Petite Filet and Crab Stuffed Prawn**

Boudreaux-Roasted Shallot Demi and Lemon Garlic Butter  
85

***\*Chef suggests the following optional appetizers for a first course,***

***Served before the salad course\****

**Appetizers:**

**Chilled Shrimp Cocktail**

Accompanied with Key-lime Cocktail and Brandy Sauces

15

**Florida Stone Crab Claws *(Seasonal)***

Market Price

**Butternut Squash Ravioli**

Finished with Sage Brown Butter

15

**Escargot, Garlic Butter, Vol-Au-Vent**

12

**Tortellini Carbonara**

10

**Jumbo Lump Crab Cake**

With a Ginger-Miso Butter

15

*\*All entrees are served with chef's selection of appropriate accompaniments\**

## **Dessert Selections:**

***\*Please select one for both Lunch and Dinner Menus\****

Chocolate Mousse Pyramid, Raspberry Coulis

Apple Tarte Tatin

Crème Brulée with Fresh Berries and Biscotti

Exotic Mousse Puree, Almond Dacquoise, Passion Fruit Coulis

Traditional Tiramisu

Individual Slices of Florida Key Lime Pie

Mixed Seasonal Berries with Mango and Raspberry Coulis

### **Ice Carvings**

Ice carvings are available for your function upon request.

We can do a variety of themes including but not limited to; company logos.

Please allow one-week lead time for us to accommodate your party.

The normal ice carving requires one ice block. If multiple ice blocks are needed, there are surely available upon request.

Price is based on 120-minute service and a 6-hour event

Additional costs outlined in the Catering Agreement may increase overall costs. The club will set event rooms no more than 5% over the guarantee.

A 24% service charge and 6% Florida state sales will be added to each function. Prices are subject to change without notice.

8950 Weathered Stone Drive | Naples, FL 34120 | (239) 304-0172 | [www.QuarryGolfNaples.com](http://www.QuarryGolfNaples.com)

## **Beverage Packages:**



**Hosted Bar**

- House Brand Cocktails/ 8
- Name Brand Cocktails/ 9
- Premium Brand Cocktails/ 11
- Domestic Beer/ 5
- Imported Beer/ 6
- House Wine/ 8
- Champagne / 8
- Mineral Water/ 5

**Hourly Sponsored Packaged Bar**

Priced Per person per Hour, all adults must be accounted for in the package.

**Beer, House Wine and Non-Alcoholic Beverages**

One Hour/ 18

*This includes a selection of Imported and Domestic Beers, House Red and White Wines, Juices, Sparkling Water, and Soft Drinks.*

**Full Package Bar**

**Name Brands**

Per Hour /19

*Brands to include but not limited to:*

- Gin:** Beefeater, Bombay Dry
- Vodka:** Absolute, Stolichnaya, Tito's
- Bourbon:** Jack Daniels, Jim Beam
- Scotch:** J & B, Cutty Sark
- Tequila:** Jose Cuervo, Sanza Silver

**Premium Brands**

Per Hour /22

*Brands to include but not limited to:*

- Gin:** Bombay Sapphire, Tanqueray
- Vodka:** Kettle One, Grey Goose
- Bourbon:** Jack Daniels, makers Mark, Knob Creek
- Rum:** Captain Morgan Spiced, Myers Spiced Rum
- Scotch:** Chivas Regal, Glenlivet, Macallan 12
- Tequila:** Patron Anejo, Patron Silver, Avion