



# BANQUET MENU

Frenchman's Reserve Country Club  
3370 Grande Corniche  
Palm Beach Gardens, FL 33410  
561-630-0333

# PASSED HORS D'OEUVRES

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Assorted Gourmet Flatbreads

Grilled Shrimp & Vegetable Kebobs

Petite Maryland Crab Cakes with Remoulade Sauce

Miniature Franks in a Blanket with Deli Mustard

Miniature Reubens

Blackened Shrimp with Ancho Dipping Sauce

Miniature Meatball Parmesan Sandwiches

Homemade Potato Latkes with Apple Sauce & Sour Cream

Chicken & Lemon Grass Pot Stickers with Ponzu Sauce

Beef or Chicken Satay with Thai Peanut Sauce

Miniature Beef Wellingtons wit Béarnaise

Greek Spanakopita with Tzatziki Dip

# PASSED HORS D'OEUVRES

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Grilled Lollipop Lamb Chops with Mint Jelly

Risotto & Parmesan Arancini with Fresh Tomato Basil Dip

Beef Empanadas with Cuban Hot Sauce

Kung Pao Chicken or Beef in Chinese Boxes with Chopsticks

Mushroom Caps filled with Spinach Soufflé or Spicy Italian Sausage

Beef Empanadas with Cuban Hot Sauce

Ham & Cheese Croquettes

Miniature Chicken, Beef or Fresh Fish Tacos

Kung Pao Chicken or Beef in Chinese Boxes with Chopsticks

Organic Goat Cheese on Grilled Ciabatta with Sun Dried Tomato

Miniature Potatoes with Crème Fraiche & Caviar

Individual Shrimp Cocktail

# SEATED DINNER MENU

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Artisan Bread Basket with Sweet Creamery Butter

## APPETIZER SALADS

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Red Wine Poached Pear with Spring Mix, Feta Cheese & Prosciutto Roulade

Autumn Salad with Fig, Fuji Apple, Toasted Hazelnut & Blue Cheese Crumbles

Mixed Seasonal Garden Salad with Cucumber, Vine-Ripened Tomato, Carrot & Shredded Colby Cheese

Spoon Leaf Spinach & Mixed Seasonal Greens with Toasted Pine Nuts, Feta Cheese & Cherry Tomato

Mesclun Baby Greens with Baked Prosciutto, Warm Goat Cheese Medallion & Cherry Tomato

Mixed Greens with Sun Dried Cherries, Candied Pecan, Cherry Tomato & Blue Cheese Crumbles

Baby Arugula, Endive, Grape Tomato & Shaved Parmesan

## APPETIZER SALADS

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Classic Caesar Salad with Herbed Focaccia Croutons & Parmesan Cheese

Mixed Greens with Candied Walnuts, Creamy Brie Wedge & Sliced Fresh Strawberries

Mesclun Greens with Pistachio Crusted Goat Cheese Medallion

Salad Caprese with Fresh Mozzarella, Vine-Ripened Tomatoes & Fresh Basil

Summer Salad with Mandarin Oranges, Hearts of Palm & Toasted Almonds

## HOUSE MADE DRESSINGS

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Aged Balsamic, White Balsamic, Caesar, Honey Lemon

Ranch, Garlic Ranch, Bacon Ranch, Creamy Tuscan

Champagne Vinaigrette, Citrus Vinaigrette

## CHICKEN ENTRÉES

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Grilled Breast of Chicken with Lemon Chive Sauce

Chicken Jerusalem with Artichokes & Wild Mushrooms

Boneless Breast of Chicken Francaise

Boneless Breast of Chicken Marsala

Boneless Breast of Chicken Piccata

Boneless Breast of Chicken Parmesan

Classic Chicken Milanese

Tuscan Grilled Breast of Chicken with Fresh Tomato Basil Sauce

Citrus & Herb Chicken Breast with Roasted Onion Sauce

Pecan Crusted Breast of Chicken with Lemon Beurre Blanc

Macadamia Crusted Breast of Chicken with Tropical Fruit Salsa

Roasted Rosemary Half Chicken

## SEAFOOD ENTRÉES

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Maryland Style Jumbo Lump Crab Cake with House Made Remoulade Sauce

Oven Roasted Salmon with Lemon Beurre Blanc

Oven Roasted Yellow Tail Snapper with Lemon Beurre Blanc

Oven Roasted Mahi Mahi with Lemon Beurre Blanc

Roasted Halibut or Grouper with Pancetta, Asparagus & Lemon Sauce

Filet of Salmon or Grouper with Wild Mushroom, Scallions & Red Wine

Herb Crusted Filet of Yellow Tail Snapper or Mahi Mahi with  
Fresh Tomato Basil Salsa

Macadamia Crusted Yellow Tail Snapper, Swordfish or Mahi Mahi with  
Tropical Fruit Salsa

Filet of Yellow Tail Snapper, Swordfish or Mahi Mahi topped with  
Crabmeat & Hollandaise

## BEEF ENTRÉES

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Filet Mignon with Tarragon Béarnaise Sauce or Port Wine Reduction

Sliced Beef Tenderloin with Wild Mushroom

Sliced Tenderloin of Beef with Roasted Shallot & Red Wine Sauce

## PASTA ENTRÉES

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Penne Pasta with Cajun Grilled Chicken, Fresh Tomato & Artichoke Alfredo

Pasta Primavera with Fresh Garden Vegetables

Bow Tie Pasta with Grilled Chicken or Filet of Salmon in a Lemon Vodka Caper Cream Sauce

Spaghetti Bolognese with Garlic Toasts

Chicken & Cheese filled Ravioli or Cheese Tortellini with Fresh Tomato Basil Sauce



## DUAL ENTRÉES

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Any two entrées listed above may be combined for a dual entrée  
at no additional charge

## DESSERTS WITH COFFEE & TEA SERVICE

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Plates of Assorted Petite Desserts on each table

Martini Chocolate Mousse with Mocha Sauce & Hazelnut Praline

Homemade Chocolate Decadence Cake with Fresh Berries

Key Lime & White Chocolate Pie with Raspberry Sauce

Individual Tiramisu

Chocolate Pot au Crème with Amaretto Cream

Fresh Seasonal Fruit Tart with Strawberry Sauce

Assorted Cookies, Brownies, Lemon Bars & Chocolate Dipped Strawberries

Malva Pudding



## CONTACT DETAILS

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