

Reception Style Packages



The Laurel Oak Reception

Cocktail Hour Reception

Choose One Reception Display & Four Butler Passed Hors d'oeuvres

Stations Style Dinner

Salad & Soup Station, Choice of One Hot Food Station, Wedding Cake & Champagne Toast

\$75 per person

The Scarlet Oak Reception

Cocktail Hour Reception

Choose One Reception Display & Five Butler Passed Hors d'oeuvres

Stations Style Dinner

Salad & Soup Station, Choice of Two Hot Food Stations, Wedding Cake & Champagne Toast

\$95 per person

The White Oak Reception

Cocktail Hour Reception

Choose One Reception Display & Six Butler Passed Hors d'oeuvres

Chef Attended Action Station

Stations Style Dinner

*Salad & Soup Station, Choice of Two Hot Food Stations & One Enhanced Food Station**

Wedding Cake & Champagne Toast

Chocolate Dipped Strawberries & Assorted Truffles for Each Table

\$125 per person

Cocktail Hour Reception Displays

~ Choose One ~

Cheeses & Fruits

*A Selection of Domestic & International Cheeses
Fresh Berries & Seasonal Fruits, Fig Preserves
Water Wafers & Cracker Assortment*

Crudité & Tapenade

*Seasonal Julienne Vegetables, Creamy Dill Dressing
Crack Olive Tapenade & Creamy Hummus with Pita Crisps*

Spreads & Breads

*Warm Artichoke and Spinach, Red Pepper Hummus, & Tomato Basil Bruschetta
Pita Chips, French Bread, Focaccia*

Antipasto

*Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Marinated Olives,
Roasted Peppers & Grilled Artichokes, Capicola, Mortadella, Salami & Pepperoncini
Focaccia and Garlic Breads*

Baked Brie en Croute

*Brie Wheel Wrapped in Buttery Puffed Pastry with Raspberry Preserves
Served with Apple Slices, Crusty French Bread & Cracker Assortment*

Butler Passed Hors d'oeuvres

Choose Four for Laurel Oak; **Choose Five** for Scarlet Oak; **Choose Six** for White Oak Package

Cold Selections

*Shrimp Ceviche Spoon with Sliced Chili
Smoked Salmon on Pumpernickel & Caper Dill Cream Cheese
Bocconcini Mozzarella Skewer with Tomato, Fresh Basil & Balsamic Drizzle
Shaved Beef Tenderloin Crostini with Blue Cheese Crumble & Bacon Onion Jam
Prosciutto Wrapped Asparagus with Sweet Balsamic Drizzle
Sashimi Ahi Tuna Wonton with Wakame and Spicy Mayo*

Hot Selections

*Bacon Wrapped Scallop with Chipotle Honey
Lamb Lollipop with Mint Sauce & Cumin Aioli
Mini Vietnamese Chicken Meatball Bahn Mi
Mini Greek Beef Kabob with Tzatziki
Brie & Raspberry Pastry Puffs
Boursin Cheese Stuffed Mushrooms
Vegetable Spring Rolls with Sweet Chili Sauce
Mini Crab Cakes with Chipotle Aioli
Coconut Calypso Shrimp with Citrus Marmalade
Peking Duck Spring Rolls with Hoisin Plum Sauce
Sweet & Sour Chicken Skewer with Peppers & Pineapple*

Grande Salad Station

(Based on 2 Hours of Service, Chef Attendant Required \$100)

Greens:

~ Select Two ~

Chopped Romaine, California Baby Greens Mix, Baby Arugula

Toppings:

*Heirloom Cherry Tomatoes, Diced Cucumbers, Shaved Red Onion, Sliced Mushrooms
Shredded Cheddar, Blue Cheese Crumbles, Spiced Slivered Almonds, Sourdough Croutons*

Dressings:

~ Select Three ~

*Balsamic Vinaigrette, Homemade Buttermilk Ranch, Sweet Red Wine Vinaigrette,
Creamy Blue Cheese, Classic Caesar, Honey Mustard*

Specialty Salad:

Glowing Green Goddess Salad

*Arcadian Mix, Pickled Red Onion, Green Apple Slices,
Cucumber, Currants, Shaved Parmesan, Avocado, Baby Kale, Green Goddess Dressing
~ OR ~*

Blackened Chicken Waldorf Salad

*Sliced Celery, Julienne Apple, Candied Pecans, Red Grapes, Blue Cheese Crumbles,
Julienned Butter Lettuce, Dried Cranberries, Lemon Yogurt Dressing*

Soup Station

~ Select One ~

Sweet Corn & Crab Bisque

Cheddar Garlic Baby Biscuits

Seafood Andouille Gumbo

Southern Cornbread

Cream of Mushroom & Artichoke

Mini Garlic Rolls

Roasted Tomato

Grilled Cheese Crouton

Hot Food Stations

(Based on 2 Hours of Service, Chef Attendant Required \$100)

Mojo Street Tacos

*Roasted Mojo Pork, Carne Asada, & Mojo Pale Ale Chicken
Chimichurri, Chipotle Aioli, Sautéed Onions & Peppers, Roasted Corn Salsa,
Pico De Gallo, Shredded Cheddar, Queso Blanco, Cilantro, Pineapple
Flour & Corn Tortillas, Congri Black Beans & Rice*

Add Citrus Grilled Shrimp +\$9 per person

Sliders Three Ways

~ Select Three ~

- ◆ *Shaved Prime Rib, Swiss Cheese, Horseradish Cream, Onion Ring*
 - ◆ *Maryland Crab Cake, Chipotle Remoulade, Microgreens*
- ◆ *All American Beef Sliders, American Cheese, Special Sauce, Spicy Pickle*
 - ◆ *Mojo Pork Cuban, Swiss Cheese, Mustard, Pickle*
- ◆ *Tropical BBQ Chicken, Guava BBQ Sauce, Cilantro Cabbage Slaw*

Homemade Kettle Potato Chips

Pasta Preparata

Cheese Tortellini & Penne Pasta

Grilled Chicken & Mini Italian Meatballs

Homemade Marinara, Cracked Pepper Alfredo, Fresh Basil Pesto

Green Peas, Diced Tomato, Mushrooms, Onions, Spinach, Grated Parmesan, Chili Flakes,

Warm Garlic Knots

Add Shrimp Scampi \$9.00 per person

Comfort Food

Mac & Cheese Made to Order:

*Cavatappi Pasta & Asiago Béchamel. Crispy Bacon, Sweet Italian Sausage, Diced Ham,
Diced Tomato, Green Chilis, Mushrooms, Onions, Tomato, Broccoli Florets*

French Bread Pizzas

Margarita, Classic Pepperoni, Mushroom & Herb

Wok & Rolls

Served in Chinese Take-Out Containers & Chop Sticks

Teriyaki Chicken & Orange Ginger Beef

Wok Fried Asian Vegetable Medley

Lomein Noodles

Pork Egg Rolls & Vegetable Spring Rolls with Duck Sauce

Shrimp Summer Rolls with Peanut Dipping Sauce

Fried Rice & Dim Sum

Wok Fried Rice to Order:

Shrimp & Chicken

Bean Sprouts, Water Chestnut, Chopped Peppers, Green Peas, Egg

Diced Carrots, Tofu, Edamame, Mushrooms

Served in Bamboo Steam Baskets with Ginger Soy Dipping Sauce

Shrimp Shumai

Steamed Pork Buns

Chicken Gyoza

Vegetable Pot Stickers

Carving Board

~ Select One ~

Rosemary Pepper Crusted Beef Striploin

Horseradish Cream, Au Jus

OR

Jerk Rubbed Pork Tenderloin

Mango Ginger Chutney, Spicy Mustard

Carving Boards Served with Buttery Whipped Potatoes

And Silver Dollar Rolls



Enhanced Stations

***White Oak Reception Package includes choice of one 1 hour Enhanced Station**
(Does not include Chilled Seafood Display or Sushi Station)

(Chef Attendant Required \$100)

Paella

*Saffron Rice, Chorizo, Chicken, Mussels, Shrimp, Fish,
Tomato, Peppers, Cilantro, Sherry*

\$30 per person 1 Hour/ \$45 2 Hours

BBQ Shrimp & Grits

*Gulf Shrimp, Creamy Cheese Grits, Shrimp Stock,
Creole Sauce, Grande Oaks BBQ Sauce*

\$22 per person 1 Hour/ \$36 2 Hours

Grande Oaks Gumbo

*Jasmine Rice, Andouille Sausage, Chicken, Mahi Mahi, Gulf Shrimp,
Crab Salad, Okra, Gumbo Gravy*

\$30 per person 1 Hour/ \$45 2 Hours

Chilled Seafood Display

(based on 4 pcs. per person)

*Jumbo Shrimp Cocktail, West Coast Oysters on Half Shell, Snow Crab Claws
Spicy Cocktail Sauce & Shallot Mignonette*

\$35 per person 1 Hour

Sushi Station

(based on 6 pcs. per person)

*California Roll, Dancing Eel Roll, Dragon Roll,
Spicy Tuna Roll, Spider Roll, Vegetable Roll
Pickled Ginger, Wasabi, Soy Sauce*

\$45 per person 1 Hour

Enhanced Stations

(Chef Attendant Required \$100)

Enhanced Carving Boards

Herb Crusted Colorado Rack of Lamb

Rosemary Au Jus, Buttered Rolls

\$28 per person 1 Hour/ \$43 2 Hours

Garlic Herb Marinated Prime Rib

Horseradish Cream, Au Jus, Buttered Rolls

\$32 per person 1 Hour/ \$47 2 Hours

Roast NY Strip

Bordelaise, Mustard, Horseradish, Silver Dollar Rolls

\$26 per person 1 Hour/ \$40 2 Hours

Whole Roasted Florida Snapper

Marinated Chimichurri, Vera Cruz Sauce, Artisan Rolls

\$24 per person 1 Hour/ \$37 2 Hours

Carving Board Accompaniments

~ Select Two ~

\$12 per person

Smashed Yukon Potatoes

Garlic, Parmesan, Chives, Lemon

Crispy Brussel Sprouts

Bacon, Chile

Herb Roasted Fingerling Potatoes

Seasonal Vegetable Medley

Boursin Mashed Potatoes

Garlic Grilled Broccoli

Wedding Cake

*A Custom Designed Buttercream Wedding Cake is Included in your Package
You may upgrade your cake directly with any of our preferred specialty designers:*



Edible Creations

954-433-3445

Ana Paz Cakes

305-351-9453



Dessert Stations

(Based on 1 Hour of Service, Chef Attendant Required \$100)

Crème Brule

Vanilla Bean & Chocolate Crème Brule topped with turbinado sugar and torched to perfection

Served with Fresh Berries

\$20 per person

Bananas Foster

Sliced Banana, Cinnamon Brown Sugar, Banana Liqueur, Spiced Rum

Set Aflame and Served over Vanilla Bean Ice Cream

\$16 per person

Ice Cream Sundaes

*Haagen-Dazs Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauces,
Strawberry Compote, Rainbow Sprinkles, Chopped Almonds, Crushed Oreos*

\$16 per person

22% Service Charge & 7% Sales Tax Applies to All Food and Beverage Purchases



Private Event Fee of \$750

Required for All Private Events

Grande Oaks provides the following at no additional cost: All Tables, Banquet Chairs, Wooden Parquet Dance Floor, White China, Silver Flatware, Glassware, and Black or White Polyester Table Linens (not floor length). (Chivari Chair and Specialty Linen Rentals are additional)

Vendor's Meals & Children's Meals (ages 3-10)

\$20 per person

Photography:

Please view the list of photographers that are permitted to photograph on the Grande Oaks grounds.

These are the ONLY photographers approved to shoot on the golf course

Or anywhere else outside of the actual clubhouse/veranda area.

Ceremony:

Ceremonies held at Grande Oaks require the service of one of our approved Day-of Coordinators.

See Preferred Vendors List, Coordinators will provide packages and pricing options.

Client is responsible for cost of rental chairs for ceremony setup.

Inclement weather calls are made 4 hours prior to ceremony and are solely the decision of Grande Oaks Private Event Director. Ceremonies required to move indoors are held in the Club Foyer area which offers seating for up to 40 guests and standing room for all additional guests.

Ceremony Music: *There is not a power supply in ceremony location. DJ's or Musicians must provide wireless/battery powered options.*