

# Wedding / Function Menu



**Jason Blanchard**  
**General Manager**

13050 Summerfield Blvd  
Riverview FL 33579  
Phone: 813-671-3311  
Fax: 813-677-7320  
Email [jb@summerfieldgc.com](mailto:jb@summerfieldgc.com)

# Special Functions

## Room Charge

*\$500.00 - Includes use of room for 5 hours (including clean-up) with an additional 1 hour set up (Additional \$50 per hour after midnight) \$100.00 each additional hour*

## Hors D oeuvres

Choice of one: \$3.50 Per Person

Choice of two \$6.50 Per Person

Choice of three \$9.50 Per Person

Choice of Four \$12.50 Per Person

\$3 per person for each additional choice

Select choices have additional cost

Hand Served for an Additional \$2.50 Per Person



## Dinner

Choice of one: \$15.95 Per Person  
Includes Two Sides

Choice of two \$19.95 Per Person  
Includes three sides

Choice of three \$22.95 Per Person  
Includes three sides

All dinners are buffet Style (plated dinner additional \$3 per person)



18% Gratuity will be added to all food  
Table linens will be an additional charge

# Cold Hors d'oeuvres Hot

- Assorted Cheese Tray
- Assorted Fruit Tray
- Assorted Vegetable Tray
- Cocktail Shrimp Boat (Additional \$2 per person)

- Swedish Meatballs
- Smokies
- Pigø in a blanket
- Buffalo Style Chicken Wings
- Stuffed Mushrooms
- Crab Cakes (Additional \$1 Per Person)
- Bacon wrapped Scallops (Additional \$2 Per Person)

## Entree's

- Baked Ziti - Seasoned beef with tomato sauce, penne pasta, and mozzarella cheese
- Fettuccini Alfredo
- Spaghetti With Meat sauce
- Roast Pork - Seasoned and slow roasted to perfection
- Pineapple Glazed Ham - Baked to perfection and sliced thick
- Herb Roasted Chicken breast - marinated in spices
- Chicken Marsala - With a traditional mushroom and wine sauce
- Roast Beef - Seasoned seared and baked to perfection
- Roast Turkey - Seasoned boneless turkey breast
- Chicken cordon Bleu - Tender chicken breast breaded with ham and cheese
- Baked Salmon - Served with a cucumber dill sauce and baked to perfection
- Baked Mahi Mahi - seasoned and baked
- Mandarin Chicken
- Tilapia Almandine, Blackened, or Oscar (Additional \$2 for Oscar style)
- Asiago Chicken
- Pork Chops Smothered in a Balsamic Demi Glaze

## Sides

- Herb Roasted Potatoes
- Roasted Red Bliss Potatoes
- Mashed Potatoes
- Garlic Mashed Potatoes
- Baked Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes (Additional \$1Each)
- Mixed Steamed Vegetables
- Green Beans
- Corn
- Sweet Peas
- Wild Rice
- White Rice
- Yellow Rice

### All Options Include the Following:

#### Salads (Choice)

Tossed Salad (Dressing Choices: Ranch, Bleu Cheese, Italian, Vinaigrette, Honey Mustard)  
Caesar Salad

#### Breads

Dinner Rolls

#### Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Un-sweet Tea Coffee, Water



# Catering Supplies

## Dinnerware

### Plates

Salad Plates í .\$.50  
 Dinner Plates í .\$.55  
 Dessert Plates í .\$.45

### Glasses

Water Goblets í .\$.20  
 Wine Goblets í .\$.25

### Silverware

Salad Forks í .\$.10  
 Dinner Forks í .\$.10  
 Spoons í .\$.10  
 Knives í .\$.10  
 Dessert Forks í .\$.10

## Kitchen Utensils

### Warming

Chaffing Dishes í \$5  
 Sterno í \$3  
 Warming Oven í \$25

### Serving

Tongs í \$.1  
 Spoons í \$1  
 Knives í \$1  
 Spatulas í \$1

## Room Setup

Tables and Chairs í .\$.50  
 Dinnerware í .\$.40  
 Linens í .\$.25  
 Buffet (No Food) í .\$.10

## Extras

12øX 12øDance Floor \$250  
 Bartenders \$75 each  
 Linens - ask to see catalog

- 7% Sales tax will be added to the total bill
- Deposit of \$400 is required to secure the room and the date. Deposit is non-refundable within 72 hours of the event
- Prices are subject to change
- If food is provided from a third party the renter is responsible for clean-up of the room.