

# Wedding / Function Menu



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# 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: \$18.95 Per Person  
Includes Two Sides

Choice of two \$22.95 Per Person  
Includes three sides

Choice of three \$27.95 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
- Pig's in a blanket
- Buffalo Style Chicken Wings
- Stuffed Mushrooms
- Crab Cakes (Additional \$1 Per Person)
- Bacon wrapped Scallops (Additional \$2 Per Person)

## Entree's

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| <ul style="list-style-type: none"> <li>• Baked Ziti - Seasoned beef with tomato sauce, penne pasta, and mozzarella cheese</li> <li>• Fettuccini Alfredo</li> <li>• Spaghetti With Meat sauce</li> <li>• Roast Pork - Seasoned and slow roasted to perfection</li> <li>• Pineapple Glazed Ham - Baked to perfection and sliced thick</li> <li>• Herb Roasted Chicken breast - marinated in spices</li> <li>• Chicken Marsala - With a traditional mushroom and wine sauce</li> <li>• Roast Beef - Seasoned seared and baked to perfection</li> </ul> | <ul style="list-style-type: none"> <li>• Roast Turkey - Seasoned boneless turkey breast</li> <li>• Chicken cordon Bleu - Tender chicken breast breaded with ham and cheese</li> <li>• Baked Salmon - Served with a cucumber dill sauce and baked to perfection</li> <li>• Baked Mahi Mahi - seasoned and baked</li> <li>• Mandarin Chicken</li> <li>• Tilapia Almandine, Blackened, or Oscar (Additional \$2 for Oscar style)</li> <li>• Asiago Chicken</li> <li>• Pork Chops Smothered in a Balsamic Demi Glaze</li> </ul> |
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## Sides

- |  |   |
|--|---|
| <ul style="list-style-type: none"> <li>• Herb Roasted Potatoes</li> <li>• Roasted Red Bliss Potatoes</li> <li>• Mashed Potatoes</li> <li>• Garlic Mashed Potatoes</li> <li>• Baked Potatoes</li> <li>• Scalloped Potatoes</li> <li>• Twice Baked Potatoes (Additional \$1 Each)</li> </ul> | <ul style="list-style-type: none"> <li>• Mixed Steamed Vegetables</li> <li>• Green Beans</li> <li>• Corn</li> <li>• Sweet Peas</li> <li>• Wild Rice</li> <li>• White Rice</li> <li>• Yellow Rice</li> </ul> |
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### 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 ů ů \$.50  
 Dinner Plates ů ů \$.55  
 Dessert Plates ů ů \$.45

### Glasses

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

### Silverware

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

## Kitchen Utensils

### Warming

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

### Serving

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

## Room Setup

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

## Extras

12' X 12' Dance 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.