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BANQUET & EVENT  
MENU

— 2020 —

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# ROOM RENTALS

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**Black Raven Room Rental**      **50' x 60'**      **Price: \$500.00**  
*Banquet Room Fee Includes:*      *\*Waived for Golf Outing*  
 Use of our 3,000 sq. ft. Banquet Room, Guests Tables, China, Flatware, Banquet Tables, Chairs, Linen Options, WIFI

**Bird's Eye Room Rental**      **20' x 40'**      **Price: \$250.00**  
*Banquet Room Fee Includes:*      *\*Waived for Golf Outing*  
 Use of our 800 sq. ft. Banquet Room, Guest Tables, China, Flatware, Banquet Tables, Chairs, & Linen Options, WIFI

**The Raven Suite Room Rental**    **14' x 28'**      **Price: \$100.00 for 4 hours**  
*Conference Room Fee Includes:*  
 Use of our 400 sq. ft. Conference Room, Flip Chart, Markers, Dry Erase Board, WIFI

**Additional Rental Items**    *Add to your room rental*

- White Folding Chairs ..... \$ 3.00 each
- Table Runner 12" x 90" ..... \$ 15.00 per
- 16 x 20 Dance Floor .....\$ 500.00
- Use of a cordless microphone ..... \$ 40.00
- 52" TV & DVD Rental ..... \$ 100.00
- LCD Projector and screen..... \$ 300.00

# BAR OPTIONS

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**Bottled & Draft Beers: \$4.00 – \$7.00**

**Bottles:** Corona, Yuengling, Guinness, 2 Hearted IPA, Labatt Blue Lt, Coors Lt, Bud Lt, & Mich Ultra

**House Wine: \$7.00 per glass**

**White Wine:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling & Moscato

**Red Wine:** Cabernet Sauvignon & Merlot

**Call and Premium Cocktails: \$7.00 – \$10.00 per drink**

**Call:** Tito's, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Jim Beam, Seagram's Seven, Southern Comfort, Johnnie Walker Red Scotch, Kahlua, Jackson Morgan, Fireball & Espolon Tequila

**Premium:** Kettle One, Bombay Sapphire, Jack Daniels, Bulleit Bourbon, Baileys, Maker's Mark, Glenlivet, Jameson, & Patron Tequila

**OPEN BAR PACKAGES**

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours	6 Hours
<b>Soda Bar</b>	<b>\$ 8.00</b>	<b>\$10.00</b>	<b>\$12.00</b>	<b>\$14.00</b>	<b>\$16.00</b>	<b>\$18.00</b>
<b>Beer &amp; Wine Bar</b>	<b>\$14.00</b>	<b>\$21.00</b>	<b>\$24.00</b>	<b>\$27.00</b>	<b>\$30.00</b>	<b>\$33.00</b>
<b>Call Bar</b>	<b>\$17.00</b>	<b>\$24.00</b>	<b>\$27.00</b>	<b>\$30.00</b>	<b>\$33.00</b>	<b>\$36.00</b>
<b>Premium Bar</b>	<b>\$19.00</b>	<b>\$27.00</b>	<b>\$30.00</b>	<b>\$33.00</b>	<b>\$36.00</b>	<b>\$39.00</b>

**Open Bar, Consumption & Cash Bar Available**

The above prices do not include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary

# BREAKFAST BRUNCH PACKAGES

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## **Birdie Breakfast ~ \$9**

Assorted Breakfast Pastries, Fresh Cut Fruit Salad, Individual Fruited Yogurts and Granola  
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

## **Eagle Breakfast ~ \$13**

Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Croissants, Breakfast Potatoes, Scramble Eggs,  
Bacon and Sausage  
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

## **Hole in One Buffet ~ \$16** (For Parties of 25 or more)

Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Individual Fruited Yogurts and Granola, French  
Toast, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage  
Beverage Station Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

## **Bogey Brunch ~ \$20**

Hand Passed Mimosa

**Soup & Salad Station** Mixed Garden Greens Salad with Soup du Jour and Crackers

**Buffet** Croissants, Danish & Mini Muffins, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon &  
Sausage, Vegetable Medley, Herb Roasted Potatoes, Chicken Pasta Primavera

**Beverage Station** Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

## **Double Bogey Brunch ~ \$24**

Hand Passed Chocolate Covered Strawberries

**Buffet** Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon & Sausage,  
Vegetable Medley, Herb Roasted Potatoes, Farfalle al Limone, Chicken French

**Beverage Station** Mimosa Bar, Orange and Cranberry Juices, Regular & Decaffeinated Coffee, Tea

## **Beverage Enhancement**

Fruit Punch Bowl ~ \$45/bowl

Sangria Punch Bowl ~ \$85/bowl

Assorted Soda & Bottled Water ~ \$2.75 per person

Mimosa Bar ~ \$4.50 per person

## **Breakfast and Brunch Enhancements** (Priced per person)

Assorted Mini Quiche ~ \$2

Assorted Whole Fruits ~ \$2

Chocolate Covered Strawberry ~ \$2

Assorted Healthy Snack Bars ~ \$2

Fresh Baked Cookies & Brownies ~ \$2

Spinach, Eggs and Cheese Bites ~ \$2

Blueberry Pancakes with Syrup ~ \$2

Individual Yogurt & Granola ~ \$2

Chard and Gruyère Eggs in the Hole ~ \$3

Croissants & Jelly ~ \$3

Eggs Benedict ~ \$4

Bananas Foster French Toast ~ \$4

Vegetable Crudités with Ranch Dressing ~ \$4

Fresh Sliced Fruit Platter ~ \$4

Assorted Cheese Board Display with Crackers ~ \$4

Antipasto Display ~ \$5

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# LUNCH OPTIONS

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## **At the Turn ~ \$9**

Choice of: Hamburger, Cheeseburger, or Zweigle Hotdog Served with Homemade Chips & a Fountain Soda **Add Grilled Chicken or Italian Sausage for \$1.25**

## **Deli Lunch ~ \$10**

Choice of: Turkey with Cheddar or Ham with Swiss Wrap served with side of Whole Fruit, Cookies, Bag of Chips & Iced Tea & Lemonade

## **Seven Iron ~ \$12**

Pulled Pork Sandwich, Potato Salad, Fruit Salad, Broccoli Salad, Cookies, Iced Tea and Lemonade

## **Putter Lunch Buffet ~ \$13**

Zweigle's Red Hotdogs & Hamburgers, Assorted Cheese Platter, Lettuce, Tomato, Onion Tray, Macaroni Salad, Homemade Chips, Cookies, Condiments, Iced Tea & Lemonade **Add Grilled Chicken or Italian Sausage for \$1.25**

## **Three Wood Buffet ~ \$15**

Garden Salad with your choice of two dressings, Fresh Fruit Salad, Tuna Salad, Egg Salad, Chicken Salad, Lettuce, Tomato, Onion Tray, Assorted Bread, Cookies, Iced Tea & Lemonade

## **Ravenwood Classic ~ \$16**

Soup du Jour with Crackers, Garden Salad with two dressings, Sliced Ham, Roast Turkey Breast, Roast Beef, Tuna Salad, Assorted Sliced Cheeses, Assorted Breads and Croissants, Lettuce, Tomato, Onion Tray, Condiments, Fresh Cut Fruit Salad, Italian Pasta Salad, Homemade Chips, Assorted Cookies and Brownies, Iced Tea and Lemonade

## **Nine Iron ~ \$17**

Garden Salad with two dressings, Cheddar Cheese, Sour Cream, Salsa, Tomatoes, Shredded Lettuce, Scallions, Yellow Rice, Black Beans, Corn and Black Bean Salad, Jerk Shredded Chicken, Taco Seasoned Beef, Hard and Soft Shells, Assorted Cookies, Iced Tea and Lemonade

## **The Open ~ \$19**

Citrus Spinach Salad, Fresh Cut Fruit Salad, Vegetable Risotto, Roasted Chicken with Sun Dried Tomato Pesto, Baked Dill Cod, Assorted Cookies and Brownies, Iced Tea, Lemonade & Coffee

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# HORS D' OEVRES

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## Hand Passed (Prices per 100 pieces)

Risotto Arancini ~ \$110	Szechuan Beef Skewers ~ \$175
Stuffed Mushrooms ~ \$110 with Italian Sausage or Spinach & Cheese	Italian Sausage Rolls ~ \$175
Buffalo Chicken Wonton ~ \$110	Assorted Mini Quiche ~ \$180
Vegetable Spring Rolls ~ \$110	Beer Battered Shrimp ~ \$200
Meatballs ~ \$125	Caprese Skewers ~ \$200
Artichoke French ~ \$125	Greek Shrimp Canapés ~ \$200
Bruschetta ~ \$125	Coconut Shrimp ~ \$225
Spanakopita ~ \$160	Beef Wellington ~ \$225
Smoked Chicken Salad ~ \$165	Crab Cakes ~ \$250
Taco Bites ~ \$165	Scallops Wrapped in Bacon ~ \$250
Chicken Satay ~ \$165	Shrimp Cocktail ~ \$300
	Smoked Salmon Canapés ~ \$300

## Table Display (Price per person)

Vegetable Crudités Served with Ranch Dressings ~ \$3
Spinach Artichoke Dip served with Pita Chips ~ \$4
Ravenwood Five Layer Mexi Dip with Tortilla Chips ~ \$4
Baked Brie topped with Berries Candied Nuts, Sliced Toasted Baguettes ~ \$4
Seasonal Fresh Fruit Display ~ \$5
Antipasto Display ~ \$6
Assorted Cheese with Fruit Garnish and Crackers ~ \$6
Mediterranean Platter with Roasted Garlic Hummus and Pita Chips ~ \$6
Shrimp Cocktail ~ \$6
Crab Dip with Crostini ~ \$6

## SALAD

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- House Salad** – Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, Chick Peas, Croutons  
**Dressing Options** – Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Creamy Cucumber, Honey Poppy  
**Caesar Salad** – Fresh Romaine, Shaved Parmesan, Croutons, Caesar Dressing  
**Spinach Salad** – Fresh Spinach, Red Onion, Tomatoes, and Mandarin Oranges tossed in Hot Bacon

## BREADS

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- Asiago Crusted Loaves    •    Garlic Breadsticks    •    Soft Dinner Rolls    •    French Baguette

## SIDES

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Garlic Mashed Potatoes	Wild Rice Blend	Broccolini
Roasted Herb Potatoes Wedges	Artichoke Risotto	Green Bean Almandine
Mashed Yukon Gold Potatoes	Roasted Asparagus	Roasted Brussels Sprouts
Roasted Seasonal Vegetables	Roasted Red Pepper Risotto	Coconut Jasmine Rice

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# ENTREES

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## Vegetarian

**Zucchini Spaghetti** – With Diced Roasted Tomatoes, Fresh Basil, Kalamata Olives & Garlic EVOO Parmesan

**Vegetable Wellington** – Medley of Julienne Vegetables Baked in Filo Dough with Roasted Red Pepper Sauce

**Eggplant Parmesan** – Crispy Fried Eggplant Cutlets Topped with Marinara & Mozzarella

**Vegetable Gratin** – Yellow Squash, Eggplant, Vine Tomatoes with Caramelized Onion, Bell Pepper with Garlic Herbs de Provence EVOO & Shaved Italian Blend Cheese

**Eggplant Rollatini** – Sliced Rolled Eggplant Filled with Spinach, Ricotta, Chiffonade Basil, Parmesan, Mozzarella and Marinara Sauce

## Pasta

**Cheese Lasagna** – Layered with Marinara, Ricotta, Mozzarella, & Parmesan (Meat Option Available)

**Orecchiette** – Italian Sausage, Broccoli, Roasted Red Peppers, Roma Tomatoes with Cajun Alfredo

**Farfalle al Limone** - with Spinach, Sun Dried Tomatoes, Artichokes & Lemon-Sherry Sauce (Shrimp Option Available)

**Pasta Primavera** – Sautéed Vegetables, Penne Pasta Tossed in Garlic Herb Cream Sauce (Chicken or Shrimp Available)

**Spinach Farfalle** – Roasted Portobello Mushrooms, Red Onion with Vodka Sauce (Shrimp Option Available)

**Gnocchi** – Slow Roasted Tomatoes, Summer Squash with Creamy Pesto Sauce

## Create your Pasta

Penne, Farfalle (Bowtie), Cavatappi, Gnocchi, Cheese Tortellini, and Orecchiette

## Sauces

Marinara, Alfredo, Vodka, Creamy Pesto, Garlic Herb EVOO, Bolognese, Cajun-Alfredo, Mini Ravioli

## Protein

Shrimp, Meatballs, Chicken, Italian Sausage

## Vegetables

Broccoli, Roasted Mushrooms, Summer Squash, Sun Dried Tomatoes, Roasted Red Pepper, Onion

## Seafoods

**Lemon Herb Salmon** – Fresh Herbs, Roasted Salmon with Lemon Dill Beurre Blanc Sauce

**Sesame Salmon** – Roasted Salmon Encrusted Black and White Sesame Seeds with Wasabi Ginger Soy

**Salmon de Montreal** – Brown Sugar & Savory Herb Roasted with Golden Raisins Beurre Blanc & Toasted Almonds

**Grilled Salmon** – Topped with Scallions, Raspberry with Chambord Cream Sauce

**Halibut** – Pan Roasted Halibut, Drizzled with Citrus Thyme-Parmesan Beurre Blanc

**Mahi Mahi** - Chili Lime Glazed Topped with Mango Salsa

**Baked Dill Cod** – Baked in a Bed of Leeks, Carrots, Scallions, Garlic and Thyme – Rosemary White Wine Sauce

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# ENTREES

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## Chicken

**Chicken French** – Light Egg-Battered Breast Sautéed in Lemon Sherry Wine Sauce with Parmesan

**Pesto Chicken** – Roasted Chicken Breast, Smoked Gouda with Sun Dried Tomato Pesto

**Chicken Marsala** – Sautéed Breast of Chicken, Shallots and Mushrooms in a Butter Marsala Wine

**Garlic Chicken Dijon** – Pan Seared Chicken Breast, Artichokes, Mushrooms in a Roasted Garlic White Wine Dijon Cream Sauce

**Chicken Dubonnet** – Sautéed Chicken Breast, Sun Dried Tomatoes, Portobello Mushroom with Garlic Dubonnet Cream Sauce

**BBQ Chicken** – Homemade BBQ Rub & Sauce Bone in Chicken Wings, Legs, Thighs and Breast

**Bruschetta Chicken** – Pan Seared Breast Topped with Bruschetta and Mozzarella Drizzled with Balsamic Glace

**Sage Chicken** – Roasted Airline Chicken with Cranberry Demi Sauce Glace

**Thai Curry Chicken** – Sautéed Chicken Breast in a Thai Curry Cream Sauce (Light spicy) Topped with Scallions (Add Scallops ~ Market Price)

**Chicken Cacciatore** – Slow Baked Breast in Herb Red Wine Sauce with Black Olives, Roma Tomato Portobello Mushrooms Peppers and Onion

## Pork

**Pulled Pork** – Slow Roasted Pork Shoulder with a Dry Rub, Covered in Homemade Sauce

**Pork Piccata** – Pan Seared Pork Medallions of Tenderloin, Mushrooms deglazed in a White Wine Lemon Capers Sauce

**Bone in Pork Chop** – Grilled, Herb and Spice Rub Topped with Nectarine Salsa

**Pork with Roasted Garlic** – Medallions of Pork Tenderloin, Mushrooms Sautéed in a Roasted Garlic

**Baby Back Ribs** – Slow Baked with a Dry Rub, Covered in Homemade Sauce

## Plated Beef Options

**Filet Mignon** – 7 oz. Grilled Filet Topped with Herb Butter & Demi-Glace

**New York Strip Steak** – 10 oz. Grilled with Thyme Rosemary Cabernet Reduction

**Filet Mignon Oscar** – 7 oz. Seared Presented with lump Crabmeat & Béarnaise Sauce

**Stockyard Sirloin** – 7 oz. Grilled with Bordelaise Sauce

**Braised Short Rib** – 7 oz with Braising Reduction

## Family Style or Buffet Carving Station Option

**Beef Tenderloin** - Rubbed with Fresh Herbs, Spices & Slow Roasted to Medium Rare with Demi-Glace

**Country Club Sirloin** – Spices & Herbs Dry Rubbed with Rosemary Demi-Glace

**Prime Rib** – Rubbed with Herb and Spices and Slow Roasted to Medium Rare with Au Jus

**Roasted Turkey Breast** – Oven Roasted in Homemade Turkey Rub with Gravy

**Spiral Ham** – Slow Roasted Honey Glazed Ham with Classic Pineapple Sauce

**Roast Pork Loin** – Slow Roast Pork Loin Glazed in Honey Herb Garlic with a Creamy Shallots Sauce

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# DINNER PACKAGES

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## **Crystal Downs ~ \$ 20**

**Buffet** Sautéed Vegetables, Penne & Bowtie Pasta, Marinara Sauce, Alfredo Sauce, Sausage & Peppers, Italian Meatballs, Garden Salad, Breadsticks, Regular & Decaffeinated Coffee

## **Torrey Pines ~ \$ 22**

**Buffet, Served, Family Style** Chicken French, Pasta Primavera, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Breadsticks, Regular & Decaffeinated Coffee

## **Bethpage ~ \$ 23**

**Buffet of BBQ** Chicken & Pulled Pork Sliders served with Roasted Red Potatoes, Kernel Corn, Baked Beans, Caesar Salad, Corn Bread, Regular & Decaffeinated Coffee

*Add \$1.00 more to substitute **BBQ Ribs** for Pulled Pork*

## **Spanish Bay ~ \$ 25**

**Buffet or Family Style of** Lemon Herb Salmon, Chicken Marsala, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves, Breadsticks, Regular & Decaffeinated Coffee

## **Eagles Landing ~ \$ 26**

**Buffet or Family Style** Pesto Chicken, Braised Short Ribs, Spinach Farfalle, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

## **Ravenwood ~ \$ 27**

**Buffet of** Carved Sirloin, Grilled Chicken Breast, Sautéed Vegetables, Roasted Red Potatoes, Caesar Salad, Asiago Loaves, Regular & Decaffeinated Coffee

## **Pebble Beach ~ \$ 29**

**Carving Stations of** Prime Rib & Roasted Turkey Breast, Sautéed Vegetables, Mashed Potatoes, Gravy & Au jus, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

## **Cypress Point ~ \$ 30**

**Buffet or Family Style** Carved Beef Tenderloin, Marinated Grilled Chicken Breast, Sautéed Vegetables, Mashed Potatoes, Caesar Salad, Asiago Loaves of Bread, Regular & Decaffeinated Coffee

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# DESSERTS

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## **Cookie Platters ~ \$2**

Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies

## **Chocolate Covered Strawberries ~ \$ 2**

## **Pastry Table ~ \$4**

Cannoli's, Cream Puffs, Brownies & Assorted Cookie Bars

## **Ice Cream Station ~ \$4**

Three Ice Cream Options & Four Toppings

## **Cake and Pie Display ~ \$6.50**

Sliced Cheesecake, Double Chocolate Cake, Carrot Cake, Lemon Cake & Apple Pie

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