FOOD & BEVERAGE

EVENT MENUS

Longshorelake.org
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(239)566-2304

CELEBRATE WITH US

Thank you for considering The Club at Longshore Lake for your upcoming event.

Our private event services are available to both residents and non-residents. Our professional staff will customize and plan your event to satisfy all your individual requirements.

Planning an event at The Club at Longshore Lake is seamless, from your first step into our stunning facility to the final moments of your special occasion. Our goal is to exceed your expectations, we will provide you with both exceptional service and excellent food.

Our Executive Chef personally works with all parties to design and create the perfect experience, be it a lavish buffet, a cocktail reception, or a stylish multi-course sit-down dinner. We execute each event with elegance, and sophistication, while committed to keeping all costs within your budget.

Our clubhouse boasts multiple rooms with different event size accommodations. Our Main Dining Room accommodates up to 180 guests or 140 guests with a dance floor, and our Pub accommodates an additional 50-60 people. If you wish to hold your event outside, we have a beautiful travertine walkway for exchanging wedding vows and our outdoor patio features a gorgeously landscaped pool deck with a magnificent view of our signature lake.

Whether planning a casual dinner or a formal engagement, The Club at Longshore Lake is the ideal location to host your celebration. Our staff is professional and accommodating. At Longshore Lake. you can expect quality service with the attention to detail you require for your upcoming celebration. We look forward to talking to you about your next event!

Kind Regards,

Arben Buxheli

Manager of Sales and F&B

ONE-HOUR BUTLER PASSED HOT HORS D'OEUVRES

$350 DOLLARS PER 100 PIECES

Mini French Pizza with Caper's, Olives and Tomatoes, Brie Cheese

Beef, Chicken or Salmon Wellington

Mini Quiche Lorraine

Barbecue Shrimp wrapped in Bacon

Spinach and Feta Cheese and Raisin Turnovers in Phyllo

Corn Risotto Cake with Duck Confit

Tomato, Caramelized Onion & Bleu Cheese Tart

Crab Stuffed Mushrooms Glazed with Hollandaise Sauce

Teriyaki glazed Beef Tenderloin Brochettes

Mini Crab Cakes with Spicy Mustard Sauce

Serrano Ham Wrapped Scallops with Browned Butter, Breadcrumbs and Parmesan Cheese

Conch Fritters with Key Lime Mustard Sauce

Crispy Vegetarian Spring Rolls with Hot Mustard Sauce

Macadamia Nut and Coconut Crusted Shrimp, Horseradish Orange Marmalade

Phyllo with Asiago Cheese Wrapped Asparagus, Tarragon Aioli

Fig and Goat Cheese Crostini with Serrano Ham

Cashew Chicken Spring Rolls with Sweet Chili Sauce

Pecan Crusted Chicken Fingers with Honey Mustard

Moroccan Spiced Meatball Skewers with Onion Gravy

Swordfish Kebabs with Mustard Seed and Red Onion Country

ONE-HOUR BUTLER PASSED COLD HORS D'OEUVRES

$350 DOLLARS PER 100 PIECES

Marinated Montrachet Goat Cheese wrapped with Serrano Ham

Kalamata Olives and Rosemary Biscotti, Truffle Goat Cheese

Carpaccio of Beef Tenderloin on Herb Crostini and Whole-Grain Mustard

Seared Tuna on Fried Wanton, Asian Slaw, and Ponzi Sauce

Smoked Salmon Profiteroles with Sour Cream and Caviar

Caramelized Onions, Oven-Roasted Tomato and Goat Cheese Tart

Serrano Ham and Herb Cheese Pinwheels

Cherry Tomatoes Stuffed with Hummus

Shrimp Martini Shooter with Spicy Gazpacho

Poached Salmon Mousse with Dill Mayonnaise on toasted Multigrain Ciabatta Bread

Stuffed Redskin Potatoes with Sour Cream and Caviar

Country Pate on toasted Garlic Croutons, Cornichon Pickles

Tuna Tartare spoon with Wasabi Soy Sauce

Cherry Brandy marinated Apricot with Manchego Cheese

Black Forest Ham wrapped Grilled Asparagus

Puff Pastry Shell filled with Curry Chicken Salad Toasted Almonds and Grapes

Artichoke Bottoms stuffed with Cajun Spice Cream Cheese and Lump Crab Meat

Toasted Multigrain Crostini with Herb Boursin Cheese and Candied Walnut

SALAD

$8 PER PERSON
CHOOSE ONE FROM THE LIST BELOW

New Potato Salad with Key West Shrimp, Watercress Celery, Red Radish and Green Beans, Lemon Chive Vinaigrette

Fresh Tomato and Cucumber with Mixed Greens Toasted Pine Nuts and Fresh Herb Vinaigrette

Grilled Treviso and Romaine Lettuce with Roasted Walnuts, Stilton Bleu Cheese Crumbles and Balsamic Vinaigrette

Tomato and Buffalo Mozzarella with Fried Basil, Niçoise Vinaigrette Dressing

Baby Romaine Greek Salad with Tomato, Cucumber, Feta with Mustard Vinaigrette

Mixed Greens with Shredded Carrot, Sliced Red Radish, Cucumber and Cherry Tomatoes, Vermont Maple Dressing

Baby Spinach with Sliced Mushrooms, Red Onions and Hard-Boiled Egg, Warm Bacon Dressing

Traditional Caesar with Club Made Dressing Fresh Grated Parmesan Cheese and Garlic Croutons

Bibb Lettuce, Wild Rice and Wheat Berry Salad with Dried Blueberries, Raspberries, Orange Vinaigrette

Baby Iceberg Wedge Lettuce with Bleu Cheese Crumbles Bacon Bits, Cherry Tomatoes, and Bleu Cheese Dressing

Mixed Greens with Grilled Asparagus and Red Onions, Roasted Red Bell Pepper, Parsley, Balsamic Vinaigrette

Fresh Hearts of Palm with Sliced Navel Orange, Julianne Jicama, Cherry Tomatoes, Cilantro Lime Vinaigrette

DINNER ENTREES

CHOOSE ONE FROM THE LIST BELOW

Roasted Breast of Chicken stuffed with Spinach Boursin Cheese and Prosciutto Ham, Roasted Garlic Potatoes, Marsala Wine Sauce -$25

Five-Spice Rub Duck Breast with Carolina Red Rice Parsnip Puree and Kirsch Cherry Jus -$27

Thyme Roasted Chicken Breast with Goat Cheese and Woodland Mushroom Orzo, Roasted Garlic Jus -$25

Seared Salmon fillet with smashed Sour Cream Red Bliss Potatoes, Sauteed Spinach, with a smoked Corn and Tomato Coulis -$27

Macadamia Nut crusted Dauphin with Banana Liquor Lemon Pepper Risotto and Banana Chutney -$29

Prime Rib of Beef, Au Gratin Potatoes, Cream Spinach, Popover with Beef Au Jus -$30

Spinach and Crab Stuffed Lemon Sole with Roasted Tomato Rice Pilaf Glazed with Mornay Sauce and Sauteed Mushrooms -$27

Grilled Beef Tenderloin Filet, Croquette Potato, Wild Mushroom Ragout with Marsala Wine Sauce -$33

Dauphin Provencal with a Fettuccine Noodle Cake Served with Capers, Garlic, Tomato, and Olives -$27

Sauteed Snapper with Tomato, Saffron and Fennel, Rustic Olive Oil, Scallions, and Smashed Yukon Gold Potatoes -$27

Sauteed Pork Tenderloin Medallions with Roasted Garlic Polenta, Pearl Onions, Mushrooms, and Port Wine Reduction -$25

Grilled New York Strip Steak, Crispy Fried Shallots, Bordelaise Potatoes, Apple Wood Bacon and Smoked Bleu Cheese Compound Butter -$29

DESSERTS AND CAKES

$5 PER PERSON

White Chocolate Cake

Flourless Cake

Kirsch (Cherry) Torte

Chocolate Raspberry Mouse Cake

Black Forest Cake

Assorted Pies: Apple, Pecan, Cherry, German Chocolate