



DeBordieu

We are delighted that you have expressed an interest in using our facilities here at DeBordieu Club. We take pride in both the food and service that we offer to our Members and guests. We will do everything in our power to help you plan and expedite your event.

Please use the following menus as a guide for your catering needs. If you need a specific item that does not appear here, we will be more than happy to try to accommodate you in customizing your food and beverage needs.

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BANQUET AND CATERING POLICIES

PRICING

All prices listed are the base price, without service charge and sales tax, and are subject to change pending substitutions made by the host or hostess. An additional 20% Service Charge and 8% Sales Tax will be applied to all food and beverage, including a 12% sales tax for liquor. The Service Charge includes the use of tables, chairs, white table linens, china, glassware and silverware, as well as service. Prices are guaranteed if planned within sixty (60) days prior to your function date. All prices quoted prior to sixty (60) days are subject to change without notice due to fluctuations in the market

GUARANTEE

In order for our staff to effectively plan and execute your function, the final details must be confirmed no later than three weeks in advance of your reserved date. Your attendance guarantee must be made 72 hours in advance. In the event we do not receive your guarantee three (3) business days in advance, the greater expected number of guests will be considered to be the guaranteed number. The minimum charge for your function is based on the guarantee or actual number of guests in attendance, whichever is greater. In the event the actual number of guests in attendance is greater than your guarantee, you will be charged for that amount and an additional 25% food surcharge on the number of guests served above your guarantee.

In order to comply with DeBordieu Community Association regulations, a guest list must be provided three days (72 hours) prior to your event.

CANCELLATIONS

A deposit of \$1,000 will be required for the reservation of a function. The deposit will become non-refundable within 60 days of the scheduled event. A contract must be signed for any party or function to be valid. In the event that the party is cancelled; within 30 days of the reserved date, 25% of the estimated total bill will be due. If the event is cancelled within two (2) weeks of the reserved date, 50% of the estimated total bill will be due. In the event that the party is cancelled within 72 hours of the reserved date, 100% of the estimated bill will be due.

MEMBER-SPONSORED EVENTS

A member must sponsor an event. Sponsoring members are responsible for any damage done to the club by their guests.

ROOMS

DeBordieu Club reserves the right to refuse or cancel any event we feel would be detrimental to the Club. The number of guests anticipated initially assigns function rooms. If attendance drops or increases, we reserve the right to move groups to rooms more suitable for the number, or charge accordingly.



MENU AND MENU SELECTIONS

DeBordieu Club does not allow any outside food to be brought onto our premises other than wedding and birthday cakes. The DeBordieu staff will cut the cakes at no charge. The guaranteed number must include all service providers that will be eating during the function. A separate menu can be created with proper notice of 5 days for band members, musicians, babysitters, photographers, videographers, or DJ's.

The chef will quote prices 90 days in advance of the event. However, due to market fluctuation, the quotation will be subject to change. Menu prices will be guaranteed for a maximum of 60 days. All menu selections shall be considered definite and not subject to change five (5) working days prior to your function.

ALCOHOL/ BAR SERVICE

In accordance with South Carolina State Law, guests must be 21 years of age to consume alcohol. The Club reserves the right to both check identification and refuse to serve alcohol to underage persons or persons deemed intoxicated. It is the Club's policy to provide one bartender per 50 people.

PERSONAL ITEMS

Loss or damage to a group's display, decoration or other property brought into the club premises will be the sole responsibility of the group. The club will assume no liability. The group is responsible for the conduct of all persons in attendance and for any damages incurred upon the club or its guest by individuals associated with or representing the group's organization.

The Club will not be held responsible before, during, or after any function for lost, stolen or damaged items. Additional security may be provided through the club for an additional charge.

DECORATIONS

Bridal parties are allowed to bring in flowers, ice sculptures, wedding cakes, printed napkins and any other personal items to be used. The club is not responsible for any items brought into the club by the client. The use of sparklers and rice are prohibited during the duration of the party, it is suggested that bubbles, birdseed or rose pedals be used. A charge ranging from \$50 to \$100 may be applied for the cleanup of such items.

DeBordieu holds the right to charge a handling fee for any rented or outside-owned items that are set up or handled by the staff. Determination of the fee will be done on a case-by-case basis

All packages being received by the Club must be clearly marked with the group's name, date of function and name of contact. Please address all packages "Attention Banquet Director." Large shipments of packages require a storage fee. The club guest is responsible for making all arrangements for having packages shipped from the club. It is advised that the packages not be shipped more than 7 days prior to the function.



CEREMONY SITES & FEES

DeBordieu Club embraces the beauty of nature, and we would love for you to experience our piece of Heaven on your most special day! We have three outdoor locations and an indoor setting for wedding ceremonies. You can have the wedding ceremony of your dreams at one of our beautiful locations including up to 200 chairs and an on-site wedding director. An indoor setting will be held as backup in case of inclement weather.

THE BEACH

The grace of sun, sand and the sound of the ocean crashing create a romantic atmosphere that will take everyone's breath away!

THE DUNES

Located in the quiet serenity of the dunes, the upper deck of the ocean front pool is a one of a kind spot that all will cherish. The deck has a capacity of 175 guests is a site that cannot be missed for an intimate ceremony.

THE BLUE HERON DECK

This location provides a perfect stage for a wedding ceremony with a raised deck that overlooks the ocean.

THE COURTYARD

Located just behind the Clubhouse, the Courtyard embraces the heart of the marsh and the beauty of the golf course.

CLUBHOUSE FOYER

This site is located below a spiraling staircase in the Golf Clubhouse and is by far the most unique wedding location. The foyer includes chair set-up for up to 30 people with the remaining guests witnessing your union from above creating a circle of love ceremony. The Clubhouse foyer is also the inclement weather backup.

CEREMONY FEES:

The Courtyard or the Clubhouse Foyer: \$600

Beach Club Areas (The Beach, The Blue Heron Deck, The Dunes): \$800



RECEPTION SITES & FEES

THE CLUBHOUSE

Our traditional Clubhouse has a majestic feel that embraces southern elegance with a background of the marsh. The Clubhouse offers many options to hold receptions, private parties, rehearsals and brunches.

There is no reception fee attached to the Clubhouse.

THE BEACH CLUB

Nestled in the heart of the dunes, the Beach Club offers the serenity of peace and tranquility. The Beach Club houses a dining room, lounge and an upper deck and is a perfect location for an intimate rehearsal dinner, bridal luncheon or plated reception.

The Beach Club has limited availability for private evening functions during restaurant hours. Contact the Catering Department for more details.

Beach Club Reception Fees: Labor Day until Memorial Day Weekend:
No Room Rental Fee, \$4,000 Food and Beverage Minimum
Memorial Day Weekend-Labor Day Weekend:
\$5,000 Room Rental and \$10,000 Food and Beverage Minimum

THE BLUE HERON DECK

Our dual leveled expanded deck offers a perfect ocean view of the beach. Perfect for a band or raised seating, the upper deck provides the advantage of a view of the ocean and the ocean breeze. The deck also includes a covered area that is perfect for food displays, buffets, desserts bars or an escape from the sun.

Blue Heron Deck Reception Fees: January, February, March, November and December:
\$250 Facility Usage Fee
April, May, September and October (Excluding below):
\$500 Facility Usage Fee
Memorial Day Weekend-Labor Day Weekend:
\$2,000 Facility Usage Fee

THE OCEAN FRONT POOL DECK

This location offers a unique lagoon style atmosphere with the calm blue waters of the pool and the crashing waves of the nearby ocean. Elegant lighting provides a dynamic location for your evening events that creates a romantic yet fun-filled environment.

Oceanfront Pool Reception Fees: Labor Day until Memorial Day Weekend:
\$500 Facility Usage Fee
Memorial Day Weekend through Labor Day Weekend:
\$1,000 Facility Usage Fee



THE RECREATION CENTER

The Recreation Center has rustic yet beachy aura; located beside the modern children's play area with state of the art playground equipment, basketball and volleyball court with a picnic area and large field. This site is perfect for a family event, birthday party or BBQ. The Recreation Center also has a screened porch, large swimming pool, kitchen and fireplaces available for use during your event. This location allows you the opportunity to prepare your own food and supply your own beverages.

Recreation Center Fees: Kids/Teen Parties:

\$125 Facility Usage Fee

Adult Parties/No Food and Beverage Provided by DeBordieu:

\$250 Facility Usage Fee

Room rental waived with a Minimum of \$500 worth of catering

Food is dropped off and no staff is provided

Room rental waived with a Minimum of \$750 worth of catering

Staff is provided

There are NO outside caterers permitted at any of the locations!



ADDITIONAL INFORMATION & FEES

ITEMS INCLUDED WHEN EVENT IS ON CLUB PROPERTY

Candle Globes
Chairs
Hurricane Candle Holders
Microphone
Mirrors: 12" Square and Round
Tables
Votive Candle Holders
White Tea Lights
White Linen
Silverware
China (inside use only)
Glassware (inside use only)

ATTENDANT FEES

| | |
|---|---------------|
| Bartender Fee | \$100.00 each |
| <i>(1 Bartender required for every 50 guests)</i> | |
| Chef Fee | \$85.00 each |
| <i>(Action Stations Only)</i> | |
| Coat Check Attendant | \$75.00 each |
| Valet Parkers | \$75.00 each |
| Security Guards | \$75.00 each |

ITEMS WITH AN ADDITIONAL CHARGE

| | |
|------------------------|----------|
| Columns (2-6ft tall) | \$50.00 |
| Beach Club Dance Floor | \$450.00 |
| Clubhouse Dance Floor | \$200.00 |
| Sound System | \$100.00 |

OUTSIDE RENTALS

(RENTALS FROM DEBORDIEU- BASED ON AVAILABILITY)

\$50.00 DELIVERY FEE

| | | | |
|----------------------|-------------|------------------------|-------------|
| White Folding Chairs | \$3.00 each | Linen | \$5.00 |
| China | \$0.30 each | Silverware | \$0.30 each |
| Glassware | \$0.30 each | Silverware Replacement | \$4.00 each |
| Glass Replacement | \$4.00 each | Tables | \$5.00 each |
| Grill | \$50.00 | | |

MEETING ITEMS AVAILABLE

| | | | |
|--------------------------|----------------|--------------------|-----------|
| Conference Phone | \$25.00 | Overhead Projector | \$40.00 |
| Copies | \$.25 per page | Podium | No Charge |
| Fax | \$.25 per page | Screen | \$25.00 |
| Flip Chart (2 available) | \$25.00 | Slide Projector | \$25.00 |
| LCD Projector | \$100.00 | TV/DVD | \$30.00 |
| Microphone | No Charge | | |



WEDDING LAST MINUTE DETAILS

Here at DeBordieu we want you to not only have a wonderful event with us but also an enjoyable planning process. In the final weeks before your wedding there are so many details that a proficient bride and groom should finalize. The following checklist holds a few details that you might want to examine before your big day!

SIX TO TEN WEEKS BEFORE YOUR WEDDING

- Finalize all menus for both food and beverage
- Have a record of shower gifts and send "Thank You" notes
- Send out wedding invitations and rehearsal dinner invitations
- Order wedding favors
- Decide on your departure transportation
- Maintain a record of RSVP's and early wedding gifts
- Purchase all ceremony and reception accessories, including your guest book, toasting glasses, cake knives, garter, etc.
- Select something old, new, borrowed and blue

TWO TO SIX WEEKS BEFORE YOUR WEDDING

- Make sure that all wedding attire fits including your dress and shoes. Begin breaking in your shoes
- Contact each of your vendors and finalize all plans, this includes florist, cake, entertainment, transportation, videographer, etc.
- Speak with your Officiant to finalize the details of your ceremony. This step can also be completed the day of the ceremony rehearsal
- Contact guests that have not responded
- Pick up wedding bands
- Clean your engagement ring
- Visit reception/rehearsal site and finalize setup of the venue
- If you are having a seated rehearsal dinner and/or reception map out all seating arrangements
- Print out name cards for seating arrangements and put in order (preferably according to tables)
- Pick up marriage license and designate someone to present it to the Officiant
- Finish all wedding programs
- Make a wedding day checklist and schedule



ONE WEEK BEFORE YOUR WEDDING

- Give Catering Department a list of your guests so that they can be let through the front gate
- Give Catering Department the names of all of those in the wedding party and in what order you would like parents and grandparents to walk down the aisle and with what usher
- Give Catering Department a completed wedding checklist
- Finalize your headcount with the catering department. Please remember to include any vendors who may also need a meal (band members, photographer, videographer, etc.)
- Gather all items that need to be taken to the ceremony and reception location. Designate someone who is responsible for all of these items and when they are to be brought to the location.
- Pack for your honeymoon and make arrangements for your mail while you are away
- Make an Emergency Kit for the day of the wedding. This kit should include Band-Aids, pain reliever, clear fingernail polish, extra pantyhose, hair spray, bobby pins, mouthwash, extra makeup, snacks, stain remover, small mending kit, etc.
- Make sure that the wedding party has their itinerary
- Designate someone who is responsible for all of the gifts and envelopes

DAY BEFORE YOUR WEDDING

- Ensure that you have all of the gifts for the bridesmaids, groomsmen and parents for the Rehearsal Dinner
- Pack overnight bag for the stay at the honeymoon suite
- Arrive at location for the ceremony rehearsal
- Go over all of the final ceremony details with the Officiant and make sure that he has the marriage license
- Review any VIP seating that the ushers need to be aware of for the wedding
- Make sure that all of your ushers have the appropriate color socks

YOUR WEDDING DAY

- Look over your wedding day itinerary, all of the days plans should be listed chronologically
 - Eat breakfast. This is going to be a very long day and you don't want to be drained from not eating right.
 - Make sure that the appropriate person/people have the wedding bands
 - Place your engagement ring on your right hand
 - Don't worry about a thing! We ensure that your wedding day is going to be wonderful and all we ask is that you enjoy it and leave the rest to us!
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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Pastries
Fresh Pineapple, Melons and Berries
Juice and Coffee
\$7.95

THE PUTTER

Ham Biscuits
Assorted Muffins
Pastries
Fresh Pineapple, Melons and Berries
Juice and Coffee
\$9.95

THE GOLFER'S BREAKFAST

Biscuits with Honey
Scrambled Eggs
Bacon
Fresh Pineapple, Melons and Berries
Juice and Coffee
\$11.95

THE WEDGE

Assorted Muffins and Pastries
Fresh Pineapple, Melons and Berries
Scrambled Eggs
Bacon and Sausage
Creamy White Grits
Juice and Coffee
\$13.95

THE DRIVER

Omelet Station
Scrambled Eggs
Corn Beef Hash
Bacon and Country Ham
Creamy White Grits
Fresh Pineapple, Melons and Berries
Juice and Coffee and Iced Tea
\$15.95

THE DeBORDIEU DELUXE

Omelet Station
Eggs Benedict
Vanilla French Toast
Creamy White Grits
Bacon and Sausage
Pastries
Fresh Pineapple, Melons and Berries
Juice and Coffee and Iced Tea
\$18.95

BREAKFAST BUFFET ADDITIONS

Add an Omelet Station to any Buffet \$5.00
\$85.00 Chef Fee

A la Carte Breakfast Menu

Muffins \$.99 each
Pastries \$.99 each
Ham or Sausage Biscuits \$2.50 each
Fresh Pineapple, Melons and Berries \$5.25 per person



LUNCHEON BUFFETS

DELI BUFFET

Green Salad
Pasta Salad
Potato Chips
Assorted Breads
Lettuce, Tomatoes, Onions and Pickles
Assorted Cheeses
Turkey, Ham, and Roast Beef
Cookies
\$12.95

DELUXE DELI BUFFET

Pasta Salad
Chicken Salad
Tuna Salad
Cole Slaw
Assorted Breads
Lettuce, Tomatoes, Onions and Pickles
Assorted Cheeses
Turkey, Ham, and Roast Beef
Cookies and Brownies
\$16.95

BUFFET ENTRÉE ONE

Tossed Salad
Rice Pilaf
Slow Cooked Green Beans
Pasta Primavera
Chicken Scallopini
Cookies
\$15.95

BUFFET ENTRÉE TWO

Salad Bar
Creamed Corn
Mashed Potatoes
Tortellini Alfredo
Carved Honey Ham
Cookies and Brownies
\$16.95

SOUP AND SALAD BUFFET

Deluxe Salad Bar
Tomato Bisque
Vegetable or Chicken Noodle Soup
\$10.95

ALL LUNCHEON BUFFETS INCLUDE TEA AND COFFEE SERVICE.



PLATED LUNCHEONS

SOUPS

| | |
|---|--------|
| Cold Gazpacho | \$4.25 |
| Cream of Asparagus with Lemon Essence | \$4.25 |
| Tomato Bisque | \$4.25 |
| Shrimp and Sausage Gumbo | \$4.25 |
| New England Clam Chowder with Bacon and Scallions | \$4.25 |
| She Crab Soup | \$4.50 |

SALADS

| | |
|--|--------|
| Petite Baby Lettuces with Champagne Vinaigrette | \$3.95 |
| Classic Caesar Salad with Garlic Croutons and Anchovy Dressing | \$3.95 |
| Spinach Salad with Bacon, Pecans, Champagne Vinaigrette and Brie | \$4.95 |
| Wedge of Boston Bibb Lettuce with Pancetta, Cherry Tomatoes, Sugared Pecans and Maytag Blue Cheese Dressing | \$6.95 |

SANDWICHES

*SERVED WITH COLE SLAW, PICKLE WEDGE AND YOUR CHOICE OF FRENCH FRIES OR POTATO
CHIPS*

| | |
|-----------------------------------|---------|
| Chicken Salad Croissant | \$9.95 |
| Tuna Salad Croissant | \$9.95 |
| Club Sandwich | \$9.95 |
| Shrimp Salad Croissant | \$12.95 |
| Crab Cake with a Fresh Yeast Roll | \$14.95 |

ENTRÉE SALADS

| | |
|---|---------|
| Chicken Salad with a Petite Salad, Fruit and Crackers | \$9.95 |
| Tuna Salad with Petite Salad, Fruit and Crackers | \$9.95 |
| Grilled Chicken Caesar Salad with Crisp Romaine Lettuce and Creamy Anchovy Dressing | \$10.95 |
| Chef's Salad with Turkey, Ham, Tomatoes, Cucumbers, Swiss and American Cheeses | \$10.95 |
| Duo of Chicken and Tuna Salads with a Petite Salad and Fresh Fruit | \$11.95 |
| Grilled Chicken Breast with a Wedge of Bibb Lettuce and Creamy Blue Cheese | \$12.95 |
| Grilled 4 oz. Tenderloin of Beef with a Wedge of Bibb Lettuce and Creamy Blue Cheese | \$18.95 |

QUICHES

SERVED WITH A PETITE HOUSE SALAD AND FRUIT

| | |
|---|---------|
| Spinach and Ham with Swiss Cheese | \$9.95 |
| Bacon and Tomato with Cheddar Cheese | \$9.95 |
| Chicken and Mushroom with Goat Cheese | \$10.95 |
| Crab and Asparagus with Parmesan Cheese | \$11.95 |



PLATED LUNCHEONS CONTINUED

ENTRÉES

| | |
|---|---------|
| Scaloppini of Chicken over Rice Pilaf with a Wild Mushroom Marsala Sauce | \$13.95 |
| Grilled Pork Chop over Wild Rice with Collard Greens and Gravy | \$13.95 |
| Grilled Salmon over Rice Pilaf with Grilled Asparagus and Lemon Dill Butter | \$14.95 |
| Pan Roasted Chicken Breast with Mashed Potatoes and French Beans | \$15.95 |
| Crab Stuffed Flounder over Rice Pilaf with French Beans and Champagne Butter Sauce | \$15.95 |
| Grilled Grouper over Mashed Potatoes with Fresh Asparagus and Tomato Butter Sauce | \$16.95 |

DESSERTS

ALL DESSERTS ARE PRICED AT \$4.25

Cheesecake
Chocolate Mousse
Chocolate Pecan Pie
Flourless Chocolate Cake
Key Lime Pie
Seasonal Fruit Cobbler
Seasonal Sorbet
Ultimate Chocolate Cake
White Chocolate Bread Pudding
White Chocolate Brownie with Vanilla Ice Cream



DINNER BUFFETS

SOUPS

| | |
|---|--------|
| Cream of Asparagus with Lemon Essence | \$4.25 |
| Tomato Bisque | \$4.25 |
| New England Clam Chowder with Bacon and Scallions | \$4.25 |
| She Crab Soup | \$4.25 |

SALADS

| | |
|--|--------|
| Warm German Potato Salad | \$3.95 |
| Tossed Garden Salad with Choice of Dressing | \$3.95 |
| Classic Caesar Salad with Garlic Croutons and Anchovy Dressing | \$4.25 |
| Spinach Salad with Croutons and Strawberry Vinaigrette | \$4.25 |
| Full Salad Bar with Spinach and Garden Greens with Assorted Toppings and Three Dressings | \$5.95 |

CARVED ENTRÉES

| | |
|--|--------------|
| Turkey Breast with Herb Gravy | \$8.95 |
| Roasted Pork Loin with Pineapple Chutney | \$8.95 |
| Bourbon Glazed Ham with Whole Grain Mustard | \$9.95 |
| Prime Rib of Beef with Au Jus | \$14.95 |
| Tenderloin of Beef with Balsamic Glazed Onions | Market Price |

BEEF AND PORK ENTRÉES

| | |
|--|--------------|
| Grilled Pork Chops with Caramelized Apple Jus | \$8.95 |
| Sliced Top Round of Beef with Caramelized Onions in a Red Wine Sauce | \$9.25 |
| Pan Roasted Pork Tenderloin with a Cherry Demi-Glace | \$9.95 |
| Scaloppini of Veal with Lemon Caper Sauce | \$12.95 |
| Tenderloin of Beef in Mushroom Marsala Sauce | Market Price |

POULTRY ENTRÉES

| | |
|--|--------|
| Fried Chicken Breast with Sage Gravy | \$8.50 |
| Roasted Chicken with Herb Stuffing and Sage Gravy | \$8.50 |
| Chicken Scaloppini with Roasted Tomato Marsala Sauce | \$8.50 |
| Chicken a la Provençal | \$8.50 |
| Chicken Cog Au Vin | \$8.50 |
| Sliced Breast of Turkey in Herb Gravy | \$8.95 |



DINNER BUFFETS CONTINUED

SEAFOOD ENTRÉES

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|--|---------|
| Fried Flounder with Celery Root Rémoulade | \$11.95 |
| Grilled Salmon with Lemon Caper Sauce | \$12.95 |
| Crab Stuffed Flounder with Lemon Dill Beurre Blanc | \$12.95 |
| Shrimp with Tasso Gravy | \$13.95 |
| Pan Roasted Grouper with Champagne Butter Sauce | \$13.95 |

PASTA ENTRÉES

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|------------------------------------|---------|
| Pasta Primavera | \$5.95 |
| Beef or Chicken Lasagna | \$6.95 |
| Chicken Alfredo with Bow Tie Pasta | \$7.95 |
| Beef Stroganoff | \$8.95 |
| Shrimp Alfredo with Penne Pasta | \$12.95 |

VEGETABLES, POTATOES AND RICE OPTIONS

| | |
|--|--------|
| Broccoli and Cauliflower with Cheese Sauce | \$2.25 |
| Creamy White Grits | \$2.25 |
| French Beans | \$2.25 |
| Herb Roasted Red Skin Potatoes | \$2.25 |
| Rice Pilaf | \$2.25 |
| Roasted Baby Carrots | \$2.25 |
| White Rice | \$2.25 |
| Wild Rice | \$2.25 |
| Vegetable Medley | \$2.25 |
| Spinach Stuffed Tomato | \$2.75 |
| Whipped Potato | \$2.75 |
| Zucchini, Squash and Tomato au Gratin | \$2.75 |
| Asparagus | \$3.25 |
| Creamed Spinach | \$3.25 |
| Scalloped Potatoes with Blue Cheese | \$3.25 |
| Mashed Potato Bar | \$4.50 |



PLATED DINNERS

APPETIZERS

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|---|--------|
| Coriander and Fennel Grilled Shrimp with Grits and Tomato Butter | \$6.25 |
| Sliced Sashimi Tuna with Sweet Sushi Rice and Wasabi Soy Vinaigrette | \$6.00 |
| Corn Crepe with Seared Hanger Steak and Chive Crème Fraîche | \$6.50 |
| Seared Scallop with Blood Orange Marmalade and a Micro Green Salad | \$6.50 |
| Blue Crab Cake, Lemon Fennel Salad, and a Celeryroot Rémoulade | \$7.00 |

SOUPS

| | |
|--|--------|
| Cold Yellow Tomato Gazpacho with Mint | \$4.50 |
| Cream of Asparagus with Lemon Essence | \$4.50 |
| New England Clam Chowder with Smoked Bacon and Scallions | \$4.50 |
| Shrimp and Sausage Gumbo | \$4.50 |
| Tomato Bisque | \$4.50 |
| She Crab Soup with Snipped Chives and Sherry | \$5.25 |
| Tomato Bisque with Jumbo Lump Crabmeat | \$5.25 |

SALADS

| | |
|--|--------|
| Petite Baby Lettuce, Cucumbers, Carrots, Cherry Tomatoes, and Croutons with a Champagne Vinaigrette | \$4.25 |
| Classic Caesar Salad with Crisp Romaine Lettuce and Garlic Croutons tossed in a Creamy Anchovy Dressing | \$4.25 |
| Baby Spinach Salad with Toasted Walnuts, Sliced Strawberries, Sliced Brie Cheese and a Champagne Vinaigrette | \$4.95 |
| Warm Spinach Salad with Smoked Bacon and a Sherry Vinaigrette topped with Crumbled Goat Cheese | \$4.95 |
| Wedge of Boston Bibb Lettuce, Teardrop Tomatoes, Toasted Pecans, Crisp Pancetta and Creamy Blue Cheese Dressing | \$6.95 |

ENTRÉES

CHICKEN

| | |
|---|---------|
| Chicken Napoleon ~ Chicken Breast stacked between layers of Roasted Peppers and Fontina Cheese served over Butter Braised Spinach and Wild Rice Pilaf with a Tomato Basil Butter | \$22.00 |
| Scaloppini of Chicken ~ Tender Braised Chicken Breast over Mashed Potatoes with Oven Roasted Tomato Sauce | \$22.00 |
| Pan Roasted Airline Breast of Chicken with Seasonal Risotto, Grilled Asparagus and topped with Natural Chicken Jus | \$24.00 |



PLATED DINNERS CONTINUED

PORK

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|---|---------|
| Grilled Pork Chop with Chive Whipped Potatoes, Oven Roasted Carrots with an Apple Cider Jus | \$22.00 |
| Pan Roasted Tenderloin of Pork with Seasonal Risotto, Broccoli, and topped with a Caramelized Onion Jus | \$25.00 |
| Bacon wrapped Korabuta Tenderloin of Pork with Creamed Spinach stuffed Tomato, Creamy White Grits and topped with a Wild Mushroom Jus | \$26.00 |

VEAL

| | |
|--|---------|
| Veal Scaloppini with Prosciutto and Wild Mushrooms in a rich Madeira Wine Sauce and served over Whipped Potatoes | \$28.00 |
| Grilled Bone-In Veal Chop with a Wild Mushroom Risotto, Butter braised French Beans topped with a Light Marsala Sauce | \$36.00 |
| Veal Oscar ~ Tender grilled Veal Chop topped with Crab Meat and served with grilled Asparagus and Chive Whipped Potato | \$40.00 |

BEEF

| | |
|--|---------|
| Prime Rib of Beef ~ 12oz. of Slow Roasted Prime Ribeye, Scalloped Potatoes and Butter braised French Beans | \$28.00 |
| New York Strip au Poivre with Mashed Yukon Golden Potatoes, Haricot Verts and a Green Peppercorn Sauce | \$34.00 |
| Grilled Tenderloin of Beef with Chive Whipped Potatoes, Grilled Asparagus and topped with a Blue Cheese Demi Glace | \$36.00 |
| Herb roasted Tenderloin of Beef with Creamed Spinach stuffed Tomato and Pan Roasted Redskin Potatoes | \$36.00 |

SEAFOOD

| | |
|---|---------|
| Crab Stuffed Flounder with Wild Rice Pilaf, Asparagus and a Champagne Butter Sauce | \$28.00 |
| Pan roasted Wild King Salmon with Butter braised Spinach, Roasted Redskin Potatoes and a Lemon Caper Fondue | \$28.00 |
| Jumbo Lump Blue Crab Cakes with Seasonal Risotto, Haricot Verts and Tomato Tarragon Butter | \$28.00 |
| Pan roasted Grouper with Whipped Potatoes, grilled Asparagus and a Wild Mushroom Beurre Blanc Sauce | \$32.00 |
| Grouper and Shrimp combination with Asparagus Risotto and a Lemon Caper Fondue | \$34.00 |



PLATED DINNERS CONTINUED

SURF N' TURF

| | |
|---|---------|
| Crab Cake and Tenderloin of Beef with whipped Potatoes, Butter braised French Beans and a Basil Hollandaise Sauce | \$42.00 |
| Pan Roasted Grouper and Filet of Beef Tenderloin with Chive whipped Potatoes, Roasted Asparagus and a Tomato Sauce | \$42.00 |
| Butter Poached Lobster Tail over Grilled Tenderloin of Beef with Lobster Risotto, Roasted Haricot Verts and a Béarnaise Sauce | \$45.00 |

DESSERTS

ALL DESSERTS ARE PRICED AT \$5.50

Cheesecake
Flourless Chocolate Cake
Key Lime Pie
Pecan Pie
Seasonal Sorbet
Ultimate Chocolate Cake
Chocolate Brownie with Vanilla Ice Cream
White Chocolate Bread Pudding



HORS D'OEUVRES

A MINIMUM OF EIGHT (8) ITEMS ARE TO BE CHOSEN, NOT INCLUDING PASSED ITEMS.

BUFFET HORS D'OEUVRES

| | |
|--|--------|
| Italian Sausage stuffed Mushrooms | \$3.95 |
| Blue Crab stuffed Mushrooms | \$4.50 |
| Chicken Fingers with Honey Mustard Sauce | \$4.95 |
| Crab Rangoon with Sweet and Sour Sauce | \$4.50 |
| Spanikopita | \$4.50 |
| Sweet and Sour Meatballs | \$4.50 |
| Vegetable Spring Rolls with Sweet and Sour Sauce | \$4.50 |
| Jumbo Buffalo Wings with Blue Cheese Dip | \$5.25 |
| Oyster Rockefeller | \$5.25 |
| Cheese Ravioli with Tomato Tarragon Butter | \$5.25 |
| Mashed Potato Bar | \$5.25 |
| Lamb Chops with Mint Pesto | \$6.25 |
| Chilled Poached Shrimp | \$6.00 |
| Bacon wrapped Scallops | \$6.95 |
| Sushi ~ California and Spicy Tuna Rolls | \$7.50 |
| Seared Tuna on Sweet Sushi Rice with Sweet Soy Vinaigrette | \$8.00 |
| Crab Cakes with Rémoulade | \$9.95 |

PASSED HORS D'OEUVRES

ITEMS PASSED FOR THE FIRST HOUR.

| | |
|---|--------|
| Cucumber and Herb Cream Cheese with Caviar | \$2.95 |
| Marinated Tomato and Basil Toast Points | \$2.95 |
| Spanikopita | \$3.25 |
| Prosciutto wrapped Melon | \$3.25 |
| Oyster on the half shell with Champagne Mignonette | \$4.95 |
| Peeky Toe Crab and Grapefruit Salad on Belgian Endive | \$5.95 |
| Tuna Tartar on a Potato Crisp | \$6.25 |
| Coconut Fried Shrimp with Orange Coconut Sauce | \$6.95 |
| Crab Cakes with Rémoulade | \$6.50 |
| Crab Stuffed Shrimp | \$6.95 |
| Grilled Artichokes wrapped in Prosciutto with Lemon Caper Aioli | \$6.25 |
| Tempura Fried Lobster with a Spicy Mango Salsa | \$7.25 |

CANAPÉS

| | |
|--|--------|
| Mini Corn Beef Reuben | \$3.95 |
| Cucumber and Herb Cream Cheese with Caviar | \$3.95 |
| Marinated Tomato and Basil on a toasted Baguette | \$3.95 |
| Smoked Salmon with Dill Cream Cheese on Toast Points | \$4.25 |
| Chicken Salad, Egg Salad and Pimento Cheese Tea Sandwiches | \$3.95 |
| Mini BLT's with Avocado Mayonnaise | \$4.25 |
| Oven Roasted Tomatoes and Goat Cheese Toast Points | \$4.25 |
| Sliced Duck Breast with a White Bean Puree | \$4.50 |



HORS D'OEUVRES CONTINUED

DISPLAY PLATTERS

THE FOLLOWING DISPLAY ITEMS ARE PRICED PER PERSON.

| | |
|--|----------|
| Seasonal Fruit and Berries with Vanilla Essence and a sweet Mascarpone Cream | \$3.95 |
| Vegetable Crudités | \$3.50 |
| Domestic Cheese Display with assorted Crackers | \$4.50 |
| Grilled Seasonal Vegetables | \$4.95 |
| International Cheese Display with assorted Crackers | \$5.50 |
| Cheese and Fruit Display with assorted Crackers | \$5.75 |
| Antipasto Platter | \$6.50 |
| Pineapple Tree | \$85.00 |
| Double Pineapple Tree | \$150.00 |

THE FOLLOWING DISPLAY ITEMS ARE PRICED PER PIECE.

| | |
|---|--------------|
| Stuffed Baked Brie | \$95.00 |
| Spinach and Parmesan Cheese Dip | \$105.00 |
| Whole Wheel of Stilton Marinated in Port Wine | \$145.00 |
| Crab Dip | \$165.00 |
| Smoked Salmon Display with Mini Bagels | \$215.00 |
| <i>Salmon in a Sweater</i> ~ Whole Poached Salmon with Smoked Mousse and five colored Caviar Garnish (feeds over 100) | Market Price |

CARVING STATIONS

| | |
|------------------------------|---------|
| Bourbon and Honey Glazed Ham | \$5.95 |
| Slow roasted Turkey Breast | \$5.75 |
| Roasted Pork Loin | \$5.75 |
| Grilled Flank Steak | \$6.25 |
| Top Round of Beef | \$5.95 |
| Pork Tenderloin | \$6.75 |
| Boneless Leg of Lamb | \$6.95 |
| Prime Rib of Beef | \$8.50 |
| Tenderloin of Beef | \$14.95 |

LATE NIGHT MENU

THE FOLLOWING DISPLAY ITEMS ARE PASSED AND PRICED PER PIECE.

| | |
|---------------------------|--------|
| Grilled Cheese Sandwiches | \$2.50 |
| Hand Cut French Fries | \$3.25 |
| Cold Italian Hoagie | \$3.00 |
| Turkey and Brie Panini | \$3.00 |
| Roast Beef Panini | \$3.25 |
| Mini BBQ Sandwiches | \$3.50 |
| Mini Burgers | \$3.75 |



HORS D'OEUVRES CONTINUED

ACTION STATIONS

| | |
|---|---------|
| <i>Hand cut French Fries</i> ~ Fried to order and served with Traditional Condiments | \$3.75 |
| <i>Pasta Station</i> ~ Penne in Marinara Sauce and Cheese Tortellini in Alfredo Sauce. Served with Meatballs, Sliced Chicken and an assortment of seasonal vegetables and shredded Parmigiano-Reggiano Cheese | \$7.95 |
| <i>Stir Fry</i> ~ Beef and Chicken sautéed with Vegetables and a choice of Spicy Stir Fry or Peanut sauce. Served with White Rice and Bean Thread Noodles | \$7.95 |
| <i>DeBordieu Shrimp and Grits</i> ~ Sautéed Shrimp and Andouille Sausage, green onions and Grape Tomatoes in a rich creamy Gravy. Served over creamy Grits. | \$8.25 |
| <i>Mini Burger Bar</i> ~ House Ground 3oz. Burgers served with an assortment of Toppings | \$8.25 |
| <i>Crab Cake Sandwich</i> ~ Sautéed Crab Cake on a fresh baked Bun with Butter Lettuce, sliced Tomato and Creole Rémolade | \$10.95 |
| <i>Fried Oysters or Shrimp</i> ~ Breaded and fried to order. Served with Rémolade, cocktail sauce and Lemon | \$11.50 |
| <i>Fried Oysters and Shrimp</i> ~ Breaded and fried to order. Served with Rémolade, cocktail sauce and Lemon | \$14.95 |



REC CENTER BUFFETS

EGRET BUFFET

Baked Beans
Potato Chips
Cheese
Lettuce, Tomatoes, Onions and Pickles
Hot Dogs
Hamburgers
\$11.95

OSPREY

Tossed Salad with Choice of 2 Dressings
Baked Beans
Potato Chips
Cheese
Lettuce, Tomatoes, Onions and Pickles
Hot Dogs
Hamburgers
\$13.95

SANDPIPER

Tossed Salad
Baked Beans
Potato Chips
Cheese
Lettuce, Tomatoes, Onions and Pickles
Grilled Chicken Breast
Hamburgers
\$15.95

WREN

Potato Salad
Baked Beans
Cole Slaw
Potato Chips
Fried Chicken
Pulled Pork Barbeque
\$19.95

ADD COOKIES AND BROWNIES TO ANY BUFFET FOR \$1.50.



THEME BUFFETS

THE ALL AMERICAN COOKOUT

Tossed Garden Salad with Two Dressings
Cole Slaw
Corn on the Cob
Baked Beans
Macaroni and Cheese
Grilled Hamburgers with Assorted
Cheeses and Lettuce, Tomatoes, Onions
and Pickles
BBQ Chicken
Sliced Watermelon
Peach Cobbler with Whipped Cream
\$26.00

IN THE TROPICS

Three Pepper Salad with Passionfruit
Dressing
Steamed Rice
Grilled Sweet Potatoes with Herb
Honey Glaze
Chicken Skewers with Orange Ginger
Sauce
Roast Pork Loin with Lime Rum Glaze
Coconut Curry Shrimp
Rum Glazed Bananas with
Grilled Pound Cake
\$34.00

****DEBORDIEU FISH FRY**

Fresh Tomato and Cucumber Salad
DeBordieu Slaw
Succotash of Local Corn, Butter Beans
and Tomatoes
Hush Puppies
BBQ Shrimp
Fried Oysters
Fried Flounder
All Accompanied with Cocktail Sauce,
Tartar Sauce and Lemons
Blueberry Cobbler with Whipped Cream
\$34.00

SOUTHERN STYLE BACKYARD BBQ

Cole Slaw
Slow Cooked Green Beans
Potato Salad
Macaroni and Cheese
Corn Bread with Honey Butter
Fried Chicken
Pulled BBQ Pork
Shortcake with Sliced Strawberries
\$28.00

****LOW COUNTRY OYSTER ROAST**

Southern Style Cole Slaw
Red Jacket Potato Salad with Chives and
Sour Cream
Cheddar Cheese Corn Bread
with Honey Butter
Roasted Oysters with Cocktail Sauce
and Lemons
Lowcountry Stew with Fresh Shrimp,
Smoked Sausage, Corn and
Baby Redskin Potatoes
Seasonal Cobbler with Whipped Cream
\$34.00
Add BBQ Pork, Fried or Baked Chicken \$6.00

SURF N' TURF GRILL OUT

Spinach Salad with Warm Bacon Dress-
ing
Cheddar Cheese Biscuits
Grilled Asparagus
Baked Potato Bar
Grilled Shrimp with a Lemon Rosemary
Butter Sauce
Prime Ribeye cooked to order
Apple Crisp with Whipped Cream
\$45.00

ADD COOKIES AND BROWNIES TO ANY BUFFET FOR \$1.50.

****Outside Events only and will require a Chef Fee of \$85.00.**



BEVERAGE SERVICES

DeBordieu offers a two tier pricing system for liquor. You may choose to offer House or Premium Liquor or mix and match the brands you prefer. Pricing includes mixers, garnishes, glassware and ice.

The bartender fee is \$100 per bartender for the entire event. DeBordieu Club recommends one bartender for every 50 guests.

There are two options for beverage service: consumption and package plan

CONSUMPTION

To pay upon consumption bottles are inventoried at the start of your event and charges are based on only on the amount consumed. The prices are as follows:

| | |
|--|--------------------|
| HOUSE BRAND BAR | \$6.30 Per Drink |
| Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch, Canadian Club Blend, Juarez Tequila | |
| PREMIUM BRAND BAR | \$7.30 Per Drink |
| Absolut or Stoli Vodka, Tanqueray Gin, Mount Gay Rum, Jack Daniels Bourbon, Chivas Scotch, Crown Royal Blend, Jose Cuervo Tequilla | |
| DOMESTIC BEER | \$3.75 Per Drink |
| Budweiser, Bud Light, Miller Lite, Coors Light and Michelob Ultra | |
| IMPORT BEER | \$3.25 Per Drink |
| Corona, Heineken and Amstel Light | |
| Soft Drink | \$2.50 Per Drink |
| Coca-Cola Products and Bottled Water | |
| WINE BY THE BOTTLE | \$22.00 Per Bottle |
| Sycamore Lane Chardonnay, White Zinfandel, Merlot, and J. Roget Champagne | |
| <i>**Wine may be upgraded upon request</i> | |
| PREMIUM WINE BY THE BOTTLE | \$28.00 Per Bottle |
| Robert Mondavi Private Selection Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet, and Louis Perdrier Champagne | |
| <i>**To add Robert Mondavi wines to a package plan, please add \$1/hour</i> | |



BEVERAGE SERVICES CONTINUED

PACKAGE PLANS

The package plan allows for unlimited consumption on an hourly basis. If selecting a package plan, your guests must be charged for the plan for the entire time that the bar service is requested. The package plan prices are as follows:

PREMIUM BAR PACKAGE: Unlimited Consumption of Premium Brand Liquors, House Wine, and Import and Domestic Beers.

\$10.50 Per Person for the 1st Hour

\$8.50 Per Person for the 2nd Hour

\$6.50 Per Person for Each Additional Hour

HOUSE BAR PACKAGE: Unlimited Consumption of House Brand Liquors, House Wine, and Import and Domestic Beers

\$10.00 Per Person for the 1st Hour

\$8.00 Per Person for the 2nd Hour

\$6.00 Per Person for Each Additional Hour

BEER AND WINE PACKAGE: Unlimited Consumption of House Wine and Import & Domestic Beer

\$7.50 Per Person for the 1st Hour

\$5.50 Per Person for Each Additional Hour



GUIDE TO PLANNING YOUR MENU

PLATED FUNCTIONS

When planning a plated meal please keep in mind the variety that you want to bring to the evening. It is important that each course represents different items. For example, having seafood integrated into most of the dishes will prohibit anyone with seafood allergies to enjoy the menu that you have picked. It is also not necessary to have each of these courses present; build your menu to the evening that you would like your guests to enjoy!

Passed Items: _____

***Passed items are important to include especially if you are going to have a cocktail hour.*

Plated Appetizer Course: _____

Soup Course: _____

Salad Course: _____

Entrée Course: _____

Dessert Course: _____

HORS D'OEUVRES FUNCTIONS

When planning a hors d'oeuvres function there is a MINIMUM of eight (8) items must be chosen, not including passed items. It is also very important to choose a variety of menu items so that all of your guests can leave your function full and happy!

Passed Items: _____

***Passed items are important to include especially if you are going to have a cocktail hour.*

Main Buffet Items: _____

Action/Carving Stations: _____

Late Night Items: _____
