



## *Banquet Guide*

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6602 Drewry's Bluff  
Bradenton, FL 34203

# *Breakfast*

## **Buffet**

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### **Continental Breakfast**

*Selection of Assorted Chilled Juices, Fresh Seasonal Fruit Display, Assorted Breakfast Pastries, Mini Muffins, and Coffee Station*

### **The Birdie**

*Selection of Assorted Chilled Juices, Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage Links, Honey-Roasted Breakfast Potatoes, Sliced Fruit and Berries, Buttermilk Biscuits with Honey Butter and Seasonal Fruit Preserves*

### **The Eagle**

*Selection of Assorted Chilled Juices, Traditional Eggs Benedict, Scrambled Eggs, Buttermilk Pancakes or French Toast, Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Honey-Roasted Breakfast Potatoes, Sliced Fruit and Berries, Assorted Breakfast Pastries, Buttermilk Biscuits with Honey Butter and Seasonal Fruit Preserves*

### **The Albatross**

*Selection of Assorted Chilled Juices, Smokes Salmon Display with Mini Bagels and Traditional Accoutrements, Traditional Eggs Benedict, Scrambled Eggs, Buttermilk Pancakes or French Toast, Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Honey-Roasted Breakfast Potatoes, Sliced Fruit and Berries, Assorted Breakfast Pastries, Buttermilk Biscuits with Honey Butter and Seasonal Fruit Preserves*

### **Additions**

*Iced Tea, Coffee Station, Assorted Sodas, or Bottled Water*

*Chef-attended omelet station available upon request.  
Please inquire for current pricing.*

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# Lunch

## Buffet

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### Selections

#### Sliced Deli Buffet

*Sliced Boars Head Turkey, Roast Beef, And Ham; Assorted Cheeses, Variety of Sliced Bread, Traditional Sandwich Condiments, Lettuce, Tomato, and Onion Platter, Potato Chips, Potato Salad or Pasta Salad and Coleslaw, Assorted Cookies*

#### Tailgate Lunch Buffet\*

*Niman Ranch Prime Hamburgers; Hot Dogs, and Beer Poached Bratwurst, Assorted Cheeses, Lettuce Tomato, and Onion Platter, Sauerkraut and Caramelized Onions, Traditional Condiments, Potato Chips, Potato Salad or Pasta Salad, Coleslaw; Assorted Cookies*

#### Deluxe Deli Buffet

*Sliced Boars Head Turkey, Roast Beef, And Ham; Chicken Salad and Egg Salad, Assorted Sliced Cheeses, Lettuce, Tomato, and Onion Platter, Assorted Breads, House Salad with Assorted Dressings, Tossed Caesar Salad, Potato Chips, Potato Salad or Pasta Salad, Coleslaw, Assorted Cookies and Brownies*



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# Lunch

## Buffet

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### Create Your Own Lunch Buffet

*30-Person Minimum*

#### **Soup or Salad | Select One**

*Soup du jour, House or Caesar Salad*

#### **Entrée | Select Two**

*Fried Chicken, Honey-Glazed Ham, Chicken Cordon Bleu, Beef Stroganoff, Chicken Marsala, Roasted Pork Loin, Seared Salmon, Or Baked Cod*

#### **Starches | Select One**

*Potato Purée, Twice Baked Potatoes, Rice Pilaf, Baked Potato, Au Gratin Potatoes, Honey-Roasted Red Bliss Potatoes, Maple-Glazed Yukon Gold Potatoes*

#### **Vegetables | Select One**

*Green Bean Amandine, Steamed Broccoli with Shallot Butter, Poached Asparagus, Seasonal Medley, Peas and Carrots, Corn on the Cob, Orange-Glazed Baby Carrots, Haricot Vert with Tomato Compote*

#### **Dessert**

*Cookies and Brownies*

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# Lunch

## Plated Luncheons

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### Cold

#### Tara Caesar Salad

*Fresh Cut Hearts of Romaine, Shaved Parmesan Cheese, Herb Brioche Croutons, Traditional Anchovy Vinaigrette*

#### Trio Salad

*Scoop of Chicken, Tuna and Egg Salad on Baby Field Greens with Your Choice of Dressing (1,000 Island, Balsamic, Beau Cheese, Buttermilk Ranch, French, Honey Mustard, Italian, Raspberry Vinaigrette)*

#### Santorini Greek Salad

*Chopped Hearts of Romaine, Oregano Grilled Chicken Breast, Vine-Ripe Baby Tomatoes, Red Onion, English Cucumber, Bell Pepper, Feta Cheese, Kalamata Olives, Capers and Grilled Ciabatta Bread, Red Wine Vinaigrette*

#### Citrus Poached Salmon Salad

*California Frisée, Orange and Grapefruit Supremes, Asparagus Spears, Cucumber Yoghurt Salad, Avocado, Lemon Dill Crème Fraiche*

#### Chicken Salad Pineapple Boat

*Tara Golf & Country Club Chicken Salad, Fresh Pineapple, Fresh Berries, and Assorted Melon*

#### Tuscan Salad

*Lavender Grilled Chicken Breast, Basil-Marinaded Roma Tomatoes, Buffalo Mozzarella, Marinated Green Beans, Basil, Mustard Caper Vinaigrette*

#### Salad Additions:

Atlantic Salmon  
Tara Caesar Salad  
Rosemary Grilled Chicken Breast  
Black Tiger Shrimp | 3 Piece | 5 Piece

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# Lunch

## Plated Luncheons

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### Cold Continued

#### Classic Cobb Salad

*Bed of Romaine and Baby Mixed Greens, Herb Grilled Chicken Breast, Vine Ripe Tomato, Chopped Eggs, Applewood Smoked Bacon, Bleu Cheese Crumble, Diced Avocado*

#### Farro Summer Salad

*Mixed Greens, Honey-Toasted Farro, Mango, Strawberries, Mint and Basil Chiffonade, Shredded Jicama, Salted Lemon Vinaigrette*

#### The Alexandria

*Assorted Finger Sandwiches, Cottage Cheese, and Fresh Fruit  
(Select Three: Chicken Salad, Tuna Salad, Ham Salad, Egg Salad or Cucumber)*

#### Lobster B.L.T.A

*Traditional New England Lobster Salad, Butter Lettuce, Applewood Smoked Bacon, Avocado, and Seasoned Tomato on Toasted Brioche*

#### Traditional Chef's Salad

*Boars Head Turkey and Ham Paired with Swiss and Cheddar Cheeses, Mixed Greens, Vine Ripe Tomato, and Hard-Boiled Eggs*

#### Salad Additions:

Atlantic Salmon  
Tara Caesar Salad  
Rosemary Grilled Chicken Breast  
Black Tiger Shrimp | 3 Piece | 5 Piece

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## Plated Luncheons

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### Hot

#### **TGCC Quiche**

*Served with Grilled Asparagus and Petite Salad Greens*

#### **Chicken Francaise**

*Egg-Battered Chicken Scaloppini, Potato Purée, Sautéed Spinach, Lemon Caper Beurre Blanc, Shaved Parmesan Cheese, Confit Tomato*

#### **Pan-Seared Atlantic Salmon**

*Poached Asparagus, Wilted Spinach, Basmati Rice Pilaf, Orange Dill Hollandaise*

#### **Chicken & Mushroom Crepes**

*Sherry and Mushroom Duxelle, Poached Chicken, Wild Rice Pilaf, Roasted Tomato, Chicken Velouté, Haricot Vert*

#### **Chicken & Spinach Crepes**

*Poached Chicken, Spinach and Shallot Cream, Madeira Wine Reduction, Asparagus, Shaved Parmesan, Garden Basil Oil*

#### **Baked Jumbo Lump Crab Cake**

*Sweet Corn Succotash, French Beans, Champagne Mustard Beurre Blanc, California Frisée, Shaved Fennel Salad*

#### **Steak Frites\***

*Grilled Hanger Steak, Hand-Cut Fries, Blistered Grape Tomatoes, Sauce Chimichurri, Garden Basil Reduction, Haricot Vert*

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# *Dinner*

## **Canapes**

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*Passed or Stationed for One Hour & Priced Per Person*

### **Tomato Bruschetta**

*Classical Bruschetta, Shaved Parmesan, Aged Balsamic Reduction*

### **Raspberry & Brie in Phyllo**

### **BBQ Meatballs**

*Beef and Pork Meatballs, Honey Bourbon BBQ*

### **Smoked Atlantic Salmon Rillettes**

*Poached Quail Egg, Caviar, Brioche*

### **Melon & Prosciutto Skewers**

*Prosciutto Di Parma, Fresh Melon*

### **Celery Barquettes**

*Bleu Cheese Mousse and Toasted Walnuts*

### **Caprese Skewers**

*Ciliegine Mozzarella, Teardrop Tomato, Baby Basil*

### **Sesame Marinated Ahi Tuna\***

*Petite Wonton Shell, Roasted Pineapple Chutney, Wakame Salad*

### **Roasted Beef Tenderloin Roulade\***

*Boursin Cheese, Black Pepper Crostini*

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## **Canapes Continued**

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*Passed or Stationed for One Hour & Priced Per Person*

### **Prosciutto Di Parma Wrapped Asparagus**

*Marinated Jumbo Asparagus, Spanish Ham, Shaved Parmesan*

### **Goat Cheese & Red Pepper Mousse**

*Brioche Croustade, Fresh Chive*

### **Pigs in Blanket**

*Ketchup and Mustard Dipping Sauces*

### **Duck a la Orange\***

*Maple Leaf Farms Duck Breast, Orange Gastrique, Phyllo Cup, Micro Fennel*

### **Vineyards Escargot**

*Shallot and Herb Butter, Toast Points*

### **Spanakopita**

*Creamed Spinach and Asiago Cheese*

### **Key West Style Conch Fritters**

*Key Lime Remoulade*

### **Custom Soup Shooters**

*Tell us your favorite, or ask for our Executive Chef's seasonal suggestions*

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## **Appetizers**

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### **Traditional Shrimp Cocktail**

*Citrus Poached Shrimp, Cocktail Sauce, Lemon*

### **Prosciutto & Buratta**

*Prosciutto Di Parma Ham, Fresh Buratta, Bloomed Currants, Shaved Parmesan Reggiano, Sherry Vinaigrette*

### **Crispy Goat Cheese**

*Breaded and fried Goat Cheese, Raspberry Coulis, Baby Basil, Candied Pumpkin Seeds*

### **Insalata Caprese**

*Seasoned Tomato, Fresh Mozzarella, Pesto Oil, Toasted Pine Nuts, Aged Balsamic Reduction, Petite Basil*



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## **Soups**

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### **Cold Soups**

#### **Andalusian Gazpacho**

*Vine Ripe Tomato, Spanish Sherry Vinegar, Extra Virgin Olive Oil, Vegetable Jardiniere*

#### **Vichyssoise**

*Potato Leek Reduction, Fresh Chive*

#### **Mixed Berry Soup**

*Blended Mixed Berries, Greek Yogurt, Vanilla Drizzle, Chiffonade Mint*

#### **Spiced Pear**

*Slow-Poached White Wine Pear Purée, Roquefort Bleu Cheese Crostini, Scallion*

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### **Hot Soups**

#### **Butternut Chai**

*Chai Spice Braised Butternut Squash Purée, Cinnamon Yogurt Garnish*

#### **Tomato Basil**

*Basil Oil, Shaved Parmesan Cheese, Brioche Crouton*

#### **Cream of Broccoli**

*Wisconsin Cheddar, Ranch-Seasoned Crouton*

#### **Wild Mushroom & Brie Bisque**

*Parmesan Crisp, Truffle Oil, Microgreens*

#### **New England Clam Chowder**

*Classically-Prepared, Oyster Crackers*

#### **Cognac Lobster Bisque**

*Creamed Sherry, Vanilla Cognac Cream*

#### **Chicken Spaetzle**

*Buttered Baguette*

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## Salads

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### **TGCC Caesar Salad**

*Hearts of Romaine, Brioche Croutons, Shaved Parmesan Reggiano, House-Made Anchovy Vinaigrette*

### **Garden Salad**

*Mixed Baby Greens, Roma Tomato, English Cucumber, Shredded Carrot, Choice of Dressing (1,000 Island, Balsamic, Bleu Cheese, French, Honey Mustard, Italian, Buttermilk Ranch, Raspberry Vinaigrette)*

### **Boston Bibb Salad**

*Boston Bibb Lettuce, Hard-Boiled Egg, Hot Bacon Dressing*

### **Wedge Salad**

*Iceberg Lettuce Wedge, Crumbled Bleu Cheese, Diced Tomato, Hard-Boiled Egg, Crumbled Bacon, Crispy Shallot, Buttermilk Ranch Dressing*

### **Roasted Beet Salad**

*California Frisée And Baby Arugula, Crumbled Goat Cheese, Salt Roasted Beets, Citrus Supremes, Toasted Pistachio, Aged Balsamic*

### **Port Wine Poached Pear Salad**

*Port Wine Poached Pears, Baby Greens, Bleu Cheese Crumble, Dried Figs, Toasted Almonds, Praline Pecans, Natural Vinaigrette*

### **Chardonnay Poached Pear Salad**

*Chardonnay Poached Anjou Pears, Baby Greens, Fresh Raspberries and Blueberries, Bleu Cheese, Candied Pecans, Vanilla Pear Vinaigrette*

### **Radicchio & Cascading Field Greens**

*Herb-Roasted Pears, Black Walnuts, Ciabatta Crouton, Choice of Goat or Bleu Cheese Crumble, Red Wine Vinaigrette*

### **Buffalo Mozzarella & Heirloom Tomato Salad**

*Micro-Lettuce, Belgioioso Fresh Mozzarella, Seasoned Tomato, Toasted Pine Nuts, Petite Basil, Herb Oil, Fresh Cracked Black Pepper*

### **Farro Summer Salad**

*Mixed Greens, Honey Toasted Farro, Mango, Strawberries, Mint and Basil Chiffonade, Shredded Jicama, Salted Lemon Vinaigrette*

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## **Entrées**

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### **Beef**

#### **Center Cut Filet Mignon\***

*Seasoned and Grilled Filet Mignon, Potato Purée, Vegetable Bouquet, Sauce Bordelaise, Tomato Provencal*

#### **Bleu Cheese & Walnut Filet\***

*Cast-Iron Seared Filet Mignon, Root Vegetable Mousseline, Gorgonzola and Walnut Compound Butter, Port Wine Demi-Glace, Haricot Vert Bundle*

#### **New York Strip Steak Au Poivre\***

*Peppercorn Seared New York Strip Steak, Herb Roasted Fingerling Potatoes, Brandy and Green Peppercorn Reduction, Fried Onion Haystack, Vegetable Bouquet*

#### **Boneless Beef Short Ribs**

*Potato and Root Vegetable Blend, Asparagus and Baby Carrot, Smoked Bacon Demi-Glace, Candied Bacon Crumble, Crispy Root Vegetable*

#### **Tuscan Style Roasted Beef Tenderloin\***

*Sliced Herb Roasted Beef Tenderloin, Roasted Baby Potatoes, Fresh Salsa Verde, Caramelized Haricot Vert, Confit Tomato, Finishing Oil*

*Please ask us about our specialty cuts and additional offerings.*

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## **Entrées**

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### **Chicken**

#### **Chicken Francaise**

*Egg-Battered Chicken Scaloppini, Potato Purée, Asparagus, Lemon Caper Beurre Blanc, Shaved Parmesan Reggiano, Crispy Capers, Aged Balsamic Reduction, Confit Tomato, Garden Basil Oil*

#### **Chicken Marsala**

*Pan-Seared Chicken Scaloppini, Fettuccine Pasta, Sautéed Mushrooms, Caramelized Shallot, Marsala Wine Reduction, Asparagus*

#### **Garden Stuffed Chicken Breast**

*Bell & Evans Chicken Breast, Stuffing of Spinach Sundried Tomato and Shitake Mushroom, Chardonnay Beurre Blanc, Roasted Garlic Purée Potato, Crispy Leeks, Vegetable Bouquet*

#### **Asparagus & Black Truffle**

*Asparagus and Black Truffle Stuffed Bell & Evans Chicken Breast, Black Fig Risotto, Port Wine Glace, Caramelized Vegetable, Micro-Herb*

#### **Grilled Chicken Supreme**

*Grilled Fines Herbs Marinated Chicken Breast, Mascarpone & Thyme Polenta Cake, Pancetta and Rosemary Jus Lie, California Frisée, Whole Garlic Confit*

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# Dinner

## Entrées

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### Pork

#### **Duroc Pork Tomahawk Steak\***

*Herb-Grilled Pork Tomahawk, Celery Root and Parsnip Blend, Roasted Baby Brussel Sprouts, Idaho Huckleberry Gastrique, Crispy Parsnip Haystack*

#### **Slow Roasted Pork Loin**

*Dijon-Encrusted Pork Loin, Ricotta Spaetzle, Caramelized Onions, Slow-Cooked Apple and Golden Raisin Chutney, Applejack Brandy Reduction, Crispy Prosciutto, Green Beans*

#### **Prosciutto Wrapped Pork Medallions**

*Pork Tenderloin Medallions, Rosemary Polenta, Madeira Emulsion, Grilled Asparagus, Caramelized Cipollini Onion*

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### Lamb

#### **Niman Ranch Domestic Lamb Rack\***

*Pine Nut and Pistachio-Crusted Domestic Lamb Rack, Stone Ground Honey Mustard, Dauphinoise Potato, Candied Garlic Jus, Cipollini Onion, Vegetable Bouquet*

#### **Australian Rack of Lamb\***

*Herb-Marinated Australian Carré d'agneau , Couscous with Lemon Preserves, Arugula & Black Pepper, Minted Lamb Jus Lie, Haricot Vert*

#### **Roast Leg of Lamb\***

*Slow Roasted Leg of Lamb, Mashed Potatoes, Green Beans and Baby Carrots, Mint Jelly*

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## **Entrées**

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### **Fish & Seafood**

#### **Orange Miso Glazed Chilean Seabass**

*Honey and Orange Miso-Marinated Chilean Seabass, Ginger Chive Potatoes, Caramelized Baby Bok Choy, Sweet Soy and Tobiko Butter, Micro Fennel*

#### **Premium Lump Crab Cakes**

*Baked Twin Crab Cakes, Yukon Gold Potatoes, Lemon Caper Emulsion, Rendered Tomato, Haricot Vert, California Frisée*

#### **Fennel Glazed Salmon**

*Honey Toasted Farro, Braised Belgian Endive, Grain Mustard Jus Lie, Grilled Asparagus, Baby Basil*

#### **Yellowtail Snapper Meuniere**

*Pan-Seared Yellowtail Snapper, Basmati Rice Pilaf, Sautéed Spinach, Lemon Caper Beurre Noisette, Grilled Lemon*

#### **Grouper Grenobloise**

*Pan-Seared Gulf Grouper, Citrus Chive Rice Pilaf, Buttered Croutons, Chive Sticks, Lemon Beurre Blanc, Crispy Caper, Poached Asparagus, Lemon Supremes*

#### **Crab Stuffed Tiger Shrimp**

*Lump Crab Stuffed Tiger Shrimp, Bruléed Polenta, Lemon Dill Beurre Blanc, Poached Asparagus, Baby Greens*

#### **Scallop Corn Chowder**

*Pan-Seared Georges Bank Scallops, Candied Bacon Corn Chowder, Potato Purée, Fried Sage, Garden Basil Oil, Fennel Dust*

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## **Entrées**

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### **Veal**

#### **Veal Picatta\***

*Pan-Seared Veal Scaloppini, Pappardelle Pasta, Red Wine and Caper Jus Lie, Shaved Parmesan, Slow-Roasted Tomato*

#### **Chargrilled Veal Chop\***

*Charred Corn and Sage Risotto, Tomato and Oregano Demi-Glace, Asparagus, Fried Basil*

#### **Veal Marsala\***

*Marsala Braised Veal Scaloppini, Sautéed Mushroom & Shallots, Pappardelle Pasta, Marsala Wine Reduction, Asparagus, Shaved Parmesan Cheese*

#### **Veal Tenderloin Medallions\***

*Cast-Iron Seared Veal Medallions, Shallot and Garlic Sautéed Spinach, Pancetta Jus Lie, Ciliegine Mozzarella, Crispy Prosciutto*

#### **Veal Tenderloin “Dhiaglev”**

*Grilled and Sliced Veal Noisettes, Caramelized Apple, Fingerling Potato, Cipollini Onion, Vegetable Bouquet, Morel Cognac Reduction*



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## **Entrées**

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### **Duets**

#### **Filet & Lobster\***

*Chargrilled Filet Mignon, Butter & Chardonnay Roasted Maine Lobster Tail, Potato Purée, Sauce Duet, Vegetable Bouquet*

#### **Braised Short Rib & Scallop\***

*Pinot Braised Beef Short Rib, Brown Butter Seared Georges Bank Scallops, Celery Root Purée, Sauce Perigueux, Poached Asparagus, Parmesan Crisp*

#### **Chicken & Shrimp**

*Poached Chicken Roulade, Shallot and Garlic Roasted Tiger Shrimp, Tomato Basil Beurre Blanc, Asparagus*



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## **Desserts**

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### **Maple Bourbon Bread Pudding**

*Vanilla Cinnamon Anglaise*

### **Chocolate Lava Cake**

*Warm Chocolate Ganache, Whipped Cream, Fresh Berries*

### **Lemon Ricotta Cheesecake**

*Blueberry and Orange Compote, Crumbled Praline*

### **Callebaut White Chocolate Mousse**

*Griotte Cherry, Crystalized Mint, Dried Meringue*

### **Callebaut Dark Chocolate Pots De Crème**

*Whipped Cream, Candied Orange, Espresso*

### **Hot Fudge Sundae**

*Vanilla Ice Cream, Chocolate Ganache, Whipped Cream*

### **Flourless Chocolate Cake**

*Pistachio Brittle, Vanilla Ice Cream*

### **Vanilla & Raspberry Panna Cotta**

*Sugar Tuile, Raspberry Gelee*

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# *Beverage*

## **Bar Service**

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### **Host-Sponsored Bar | per person**

*These packages include full bar setup and are designed to assist your budget guidelines. They are priced per Guest, and are charged based on the guarantee or actual attendance, if higher.*

### **Full Bar - Preferred Premium**

*Gray Goose, Bombay Sapphire Gin, Seagram's V.O, Canadian Club, Kettle one, Gran D Mariner, Kahlua, Baily's, Countreu, Chambord, Midori, Sambuca, Knob Creek, Glenlivet, Hendrick Gin, Woodford Reserve, Drambuie, Dewar's, Johnny Walker Black, Hennessy Cognac, Chivis Regal, along with bottled & draft beer and wines by the glass.*

### **Full Bar - Preferred Call**

*Jack Daniels, Titos Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7, Absolut, Smirnoff, Tanqueray Gin, Sky Vodka, Siesta Key Light & Dark Run, Southern Comfort, Barcadi, Fireball, Johnny Walker Red, LTD Canadian Whiskey, Stoli, Jose Cuervo, Peach Schnapps, Apple Pucker, Malibu, Jim Beam, Triple Sec, Dewar's, along with bottled & draft beer and wines by the glass.*

### **Limited Bar - Beer & Wine Only**

*Draft Beers | Yuengling, Miller Lite, Michelob Ultra, Bud Light, Boddington, Sam Adams, Guinness*

*Bottle Beers | Yuengling, Yuengling Lite, Miller Lite, Michelob Ultra, Bud Light, Coors Light, Shock Top, Stella Artois, Corona, Bud Light Seltzer, Red Hook*

*Wine | Pinot Noir, Pinot Grigio, Cabernet Sauvignon, Malbec, Merlot, Riesling, Sauvignon el blanc, Chardonnay, Rose, Champagne*

### **Hosted Cash Bar**

*Guests are responsible for purchasing their own drinks.*

*A bar set-up fee will be charged per bartender.*

*A bartender fee will be incurred per bar for up to four hours of service.*

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# *Tara Golf & Country Club*



*We have the perfect  
place for your perfect  
day.*

*6602 Drewry's Bluff Bradenton, FL 34203*  
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