

2018
Special Occasion Package II

A fully-stocked bar featuring our name brand selection of Liquor, Red and White Wines, Assorted Domestic Beer, Sparkling Waters, Soft Drinks, Juices and Mixers will be offered throughout the evening (Maximum of 5 hours).
One bar and bartender for each 75 guests guaranteed.

Stationary Items

Selection of Imported and Domestic Cheeses

Deluxe Fresh Crudit , Bleu Cheese and Herb Dips or
Hummus, Baba Ganoush and Turkish Salsa

Spinach and Artichoke Dip

Dinner

Salad

Hearts of Bibb Lettuce, Mandarin Oranges, Shaved Red Onion,
Feta & Poppy Seed Dressing

or

Baby Lettuce, Baby Mixed Greens, Dried Cranberries, Candied Pecans, Shaved Manchego
Cheese, & Balsamic Vinaigrette

Intermezzo

Key Lime Sorbet or Citrus Orange Sorbet

Entree Selections:

Saut ed Breast of Chicken, Wild Mushroom Cream Sauce

or

Grilled Fillet of Mahi Mahi, Pineapple Mango Salsa
or Baked Macadamia Cornbread Encrusted Grouper, Citrus Butter

or

Grilled Filet, Bordelaise Sauce

(Selections **must** be submitted 7 days prior to event)

Accompaniments

Chef's Selection of Fresh Vegetables
Herb and Garlic Mashed Potatoes
Assorted Dinner Rolls and Butter

Champagne Toast

\$150.00 per person

All prices are subject to service charge and sales tax.
All service charges are the property of the Hillsboro Club and not any individual employee.
Minimum of 100 people is required.
All prices are subject to change.