



Pavilion Banquet Menu

Thank you for considering The Grille at Rough Hollow for your special event.

Three Courses (starting at \$35/person*)

Please Choose the Following:

Hors d' Oeuvres - Choice of Three

Salad Course - Choice of One

Entrée Course - Choice of Two

Four Courses (starting at \$40/person*)

Please Choose the Following:

Hors d' Oeuvres - Choice of Three

Salad Course - Choice of One

Entrée Course - Choice of Two

Dessert Course – Choice of One

**Additional selections will require an additional charge.*



Hors d' Oeuvres

Vegetable Crudités Display

Fresh arrangement of garden vegetables served with our signature jalapeno ranch.

Fruit & Cheese Display

Fresh seasonal fruits and an assortment of imported & domestic cheeses served with classic gourmet crackers and an apple-cranberry chutney.

Italian Antipasto Display

An array of Italian meats and fine cheeses displayed with marinated seasonal vegetables and peppers, served with gourmet crackers.

Mini Brie en Croute

Creamy Brie cheese baked in a flaky puff pastry shell and served with a raspberry glaze.

Caprese Skewer

Fresh buffalo mozzarella skewered with basil-marinated tomatoes.

Deviled Egg

Topped with chives and paprika.

Chicken Salad Slider

Rough Hollow's signature chicken salad.

Chicken Satay

Finished with a peanut glaze.

Chicken Cordon Bite

Succulent chicken breast, ham and swiss cheese breaded and deep fried.

Stuffed Mushroom

Mushroom caps stuffed with andouille sausage, spinach and breadcrumbs. Served with a pesto butter sauce.

Bacon Marmalade Chip

Sweet & tangy bacon marmalade on a sweet potato chip.

Petite Crab Cake

Served with buerre blanc sauce and capers. (+\$1)

Shrimp Canapé

Black tiger shrimp on a cucumber round served with crème fraiche. (+\$1)

Smoked Salmon

Drizzled with crème fraiche and finished with fresh dill. Served on a toast point. (+\$1)

Tuna Poke

Abi tuna tartare tossed with sweet chili, red onion, ginger, scallions and chives with a soy reduction and crispy wontons. (+\$1)

BBQ Beef Slider

Served Texas-style with a pickle.

Beef Tenderloin Skewer

Perfectly grilled beef tenderloin skewered with onions and red & green bell peppers. (+\$1)

Petite Beef Wellington

Beef tenderloin cooked into a golden puff pastry and served with a peppercorn jus. (+\$1)

Add additional hors d'oeuvres at \$3.00 per piece.



Salad Course

Caesar

Crisp romaine lettuce with garlic croutons, shaved parmesan and anchovy.

Spinach Salad

Fresh spinach leaves topped with sliced strawberries, goat cheese, spiced pecans and shallots. Served with balsamic vinaigrette dressing.

Mixed Greens Salad

Fresh mesclun greens mixed with tomatoes, carrots, shallots and cucumber. Served with a sesame cilantro dressing. (+\$2)

Boston Wedge

Boston Bibb lettuce topped with diced tomatoes, green onions, smoked bacon and blue cheese crumbles. Served with a buttermilk blue cheese dressing. (+\$3)

Warm Carmelized Pear Salad

Field greens, red onion, blue cheese, candied pecans and warm carmelized pear dressed with a white balsamic dijon vinagrette. (+\$3)



Entrée Course

Please choose two selections to be served *plated, buffet or family style*. Please note, **entire group must select the same menu** and we will accommodate special dietary needs as requested with 7 days' advance notice.

Each entrée includes chef's choice of seasonal starch and vegetable as well as complimentary iced tea service.

Poblano Chicken

Chicken breast wrapped in applewood-smoked bacon, stuffed with poblano peppers, spinach, onions and Monterey Jack cheese. Sliced & topped with a poblano buerre blanc.

Chimichurri Chicken

Marinated and sliced chicken breast grilled and topped with chimichurri sauce.

Maryland-Style Crab Cake

Lump crab meat pan-seared with red onion, scallion, breadcrumbs and drizzled with a buerre blanc sauce.

Shrimp Brochette

Grilled tiger shrimp skewered and lightly seasoned. Served with lemon.

Chimichurri Snapper (+\$2)

Gulf snapper lightly seasoned, grilled and served with a chimichurri sauce.

Blackened Pork Tenderloin (+\$2)

Char-grilled pork tenderloin topped with a blackberry horseradish sauce and Serrano strings.

Blackened Snapper Pontchartrain (+\$3)

Blackened Gulf snapper topped with a creamy creole mushroom sauce.

Lamb Chop (+\$4)

Grilled and served with mint jelly.

Prime Rib (+\$5)

Seasoned and slow roasted, then sliced and served with horseradish sauce.

Sliced Beef Tenderloin (+\$5)

Sliced grilled beef tenderloin served medium to medium well.

Sliced Beef Tenderloin Oscar (+\$6)

Sliced grilled beef tenderloin served medium to medium well, topped with blue crab meat and a rich bernaise sauce.

Lobster Tail (+\$8)

6oz. lobster tail served with lemon & drawn butter.

Additional Upgrades:

Bread Service (*Assorted warm rolls & butter*)

(+\$2)

Coffee Service (*Self-serve*)

(+\$2)

Soup Course

(+\$4)

(Please ask your Event Coordinator for seasonal soup selections)



Bar Package

Packages are based on a 4-hour bar service for banquets. Additional hours may be purchased for a prorated amount. Soft drinks, mixers, garnishes and assorted juices are included with the bar package. One bartender is required for every 75 guests at the hourly rate of \$25/hour.

I. SET-UP OPTIONS

Please choose one of the following three bar set-up options that best suits your event.

Option #1: Open Bar

Guests enjoy unlimited cocktails for a set price per person for each hour of service. See “Open Bar Options” for pricing.

Option #2: Host Bar

Host pays all beverage charges based upon consumption. Host will be charged according to the number of drinks consumed.

Option #3: Cash Bar

Guests will be asked to purchase any & all drinks under their own personal bar tab. Subject to a \$250 minimum per bar.

II. OPTION #1 PRICING: OPEN BAR

Underage / Non-Alcoholic (4-20 yrs)	\$12pp
Beer & Wine	\$28pp
<i>(Includes house chardonnay & cabernet and two domestic beer selections)</i>	
Well Bar	\$32pp
Call Bar	\$36pp
Premium Bar	\$40pp
Super Premium Bar	\$44pp
<i>(Well, Call, Premium & Super Premium include house chardonnay & cabernet and two domestic and/ or import beer selections)</i>	

III. OPTION #2 & #3 PRICING: HOST & CASH BAR

Bottled Water	\$3	Well Brand Cocktail	\$7
Soft Drinks	\$3	Call Brand Cocktail	\$7.50
Domestic Beer	\$4	Premium Brand Cocktail	\$8
Imported Beer	\$5	Super Premium Brand Cocktail	\$8.50
House Wine	\$7		

prices are per drink



IV. BAR BEVERAGE SELECTIONS

Well Bar

42 Below Vodka
Bombay Gin
Meyer's Platinum Rum
Sauza Blanco Tequila
Johnny Walker Red Scotch
Jim Beam Bourbon

Super Premium Bar
Grey Goose Vodka
Hendrick's Gin
10 Cane Rum
Patron Reposado Tequila
Oban 14 Scotch
Booker's Bourbon

Call Bar

Absolute Vodka
Tanqueray Gin
Bacardi Rum
Don Julio Tequila
Dewar's Scotch
Jack Daniel's Bourbon

Domestic Beer (Choose Two)
Budweiser
Bud Light
Coors Light
Michelob Ultra

Premium Bar

Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan's Rum
Patron Silver Tequila
Johnny Walker Black Scotch
Crown Bourbon

Imported Beer (Choose Two)
Shiner
Fireman's 4
Corona
Heineken

Additional Upgrades:

Champagne Toast Service (*House Champagne*) **(+\$4)**

Passed Wine (*With purchase of a bar package*) **(+\$6)**
45 minutes during cocktail reception & 45 minutes during dinner reception

Signature Cocktail (*With purchase of a bar package*) **(+\$6)**
Price based upon recipe & subject to change

THE FOLLOWING
TWO (2) PAGES
MUST BE SIGNED
AND RETURNED
TO THE EVENT
COORDINATOR.



CATERING SERVICES TERMS AND CONDITIONS

1. A deposit of fifty percent (50%) of the anticipated total bill is due upon execution of this Agreement and the Renter agrees to pay the balance, including adjustments for additional charges, if any, on the day of the event and agrees to have the credit card on file be charged for the balance.
2. All details of the function are set forth in the Pavilion Information, Guidelines, & Contract Packet signed by the Renter.
3. Modifications must be in writing and approved by the Event Coordinator.
4. Renter understands that catering services includes: food charges, beverage charges, bar charges, 17% service charge, staff deemed necessary by the caterer at a rate of \$25/hour per staff member as well as applicable taxes.
5. Renter agrees to inform Event Coordinator at least thirty (30) days prior to event date as to a guaranteed guest count. Final guest count is due three (3) days prior to event and cannot be changed.
6. Renter agrees to inform Event Coordinator of the guests' selections for entrees at least thirty (30) days prior to event date, if applicable. Modifications must be made in writing and approved by the Event Coordinator.
7. Renter agrees to begin function promptly at scheduled time and to vacate premises at the closing hour indicated. Renter further agrees to reimburse Caterer for overtime wage payments or other expenses incurred by the Caterer because of Renter's failure to comply with these provisions.
8. Renter assumes responsibility for any and all damages caused by any guest, invited, or other person attending the function. Caterer is not responsible for loss, theft or damage to personal property or belongings. Renter shall be solely responsible for lost or damaged rental property.
9. It is understood that Renter will conduct function in an orderly manner and in full compliance with all applicable laws, ordinances and regulations.
10. Renter agrees to reimburse the Caterer for any extra meals requested for musicians, entertainers, additional guests, security & others, if applicable.
11. Renter agrees to supply Event Coordinator with a requested floor plan at least thirty (30) days prior to event date.

12. In the event of breach of this Agreement or cancellation of this contract by Renter, the Caterer may retain deposit and Renter shall be obligated to reimburse Caterer for any damages incurred by the breach or cancellation thereof.

13. Cancellation Policy:

- For cancellations within 30 days of the event date the entire \$500.00 security deposit paid to the Rough Hollow Yacht Club will be forfeited.
- For cancellations within three (3) business days, the food & beverage charge on the Catering Proposal will be non-refundable.
- Any cancellations must be provided in writing to Rough Hollow. Incidental charges relating to the execution of the Rental Agreement will be deducted from any deposits refunded.

14. This Agreement is contingent upon the absence of strikes, labor disputes, accidents or nay causes beyond the control of the Caterer. The Caterer also reserves the right to make reasonable substitutions if unable to secure specified items upon notification to Renter.

15. Renter agrees to pay all collection costs and reasonable attorneys' fees in the event payment is not made when due. Amounts not paid when due shall accrue interest at the rate of 2% per month until paid either before or after judgment.

16. The undersigned represents and warrants that he/she is authorized to execute this Agreement on behalf of the Renter and agrees to personally be responsible for all damages, costs & fees incurred by Caterer in the event said warranty of authority is breached.

This Agreement is accepted this _____ day of _____, 20__.

Event Date:
Event Time:
Renter Name:
Guest Count:

RENTER:

CATERER:
THE GRILLE AT ROUGH HOLLOW

Signature

Title

Candace Belche
Event Coordinator