



Cocktail Party Menu

Appetizer Display

Serves up to 25 Guests

A bountiful stationary display featuring international cheeses, assorted crackers, fresh crisp vegetables with dips

\$90

Hors d' Oeuvres

Per 50 piece platter

<i>Bacon Wrapped Teriyaki Scallops.....</i>	<i>\$85</i>
<i>Stuffed Mushrooms.....</i>	<i>\$45</i>
<i>Chicken Pesto Skewers.....</i>	<i>\$57</i>
<i>Meatballs Marinara.....</i>	<i>\$29</i>
<i>Szechuan Beef Satays.....</i>	<i>\$82</i>
<i>Cocktail Franks.....</i>	<i>\$45</i>
<i>Key West Crab Cakes with Mustard Sauce.....</i>	<i>\$119</i>
<i>Chicken Fingers.....</i>	<i>\$75</i>
<i>Chicken Bites.....</i>	<i>\$39</i>
<i>Buffalo Wings.....</i>	<i>\$62</i>
<i>Buffalo Shrimp Cocktail with Blue Cheese and Celery (150 pieces).....</i>	<i>\$90</i>



Shrimp Cocktail Display

\$2.00 per piece

Bottles of House Red or White Wine

750ml available for \$15.00 per bottle

1.5 liter available for \$25.00 per bottle

*Additional Cocktail Party Menu Enhancements
available on Enhancements page*

*All prices are subject to 18% service charge and 6% sales tax.
Prices are subject to change and are based on availability*

Pricing Valid through December 31, 2008



Business Luncheon

For events concluding by 4:00pm Monday – Thursday

Available Buffet Style or Plated

*Business Luncheon is available for events concluding by 4:00 pm Monday through Thursday.
For Plated Luncheon, counts by entrée selection are required ten days prior to event.*

Choice of Two Entrees

Chicken Marsala, Francaise or Parmesan

Filet of Sole

London Broil au jus

*Served with Garden Salad, freshly baked rolls, Seasonal Vegetable and your choice of
rice pilaf or roasted potato wedges
coffee and tea*

\$17.95 per person

Please add 18% service charge and 6% sales tax to total bill.



Luncheon Menu Add-Ons

Appetizer Display

*A bountiful stationary display featuring international cheeses, assorted crackers,
fresh crisp vegetables with dips
Serves up to 25 Guests*

\$90

Strawberry Shortcake Martini or Chocolate Mousse Martini

\$3.00 per person

Unlimited Soda by the Pitcher

\$1.00 per person

Please add 18% service charge and 6% sales tax to total bill.

Prices are subject to change and are based on availability

Pricing Valid through December 31, 2008



Weekend Luncheon

Available Buffet Style or Plated

Luncheon Menu is available for events concluding by 4:00 pm.

For Plated Luncheon, counts by entrée selection are required ten days prior to event.

Choice of Two Entrees

Chicken Marsala, Francaise or Parmesan

Herb Roasted Chicken Breast

Filet of Sole

London Broil au jus

Penne a la Vodka or Marinara

*Served with Garden Salad, freshly baked rolls, Seasonal Vegetable and your choice of rice pilaf or roasted potato wedges
coffee and tea*

\$19.95 per person

Please add 18% service charge and 6% sales tax to total bill.



Luncheon Menu Add-Ons

Appetizer Display

*A bountiful stationary display featuring international cheeses, assorted crackers,
fresh crisp vegetables with dips*

Serves up to 25 Guests

\$90

Strawberry Shortcake Martini or Chocolate Mousse Martini

\$3.00 per person

Unlimited Soda by the Pitcher

\$1.00 per person

Please add 18% service charge and 6% sales tax to total bill.

Prices are subject to change and are based on availability

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Dinner Buffet Menu

Served with House Salad, freshly baked rolls, seasonal vegetables, your choice of rice pilaf or roasted potato wedges and coffee and tea

Choice of Pasta

*Penne a la Vodka or Marinara
Tri - Colored Cheese Tortellini with Vodka Sauce*
add \$1.00 per person for selected pasta

Choice of Two Entrees

*London Broil au jus
Carved Prime Rib au jus**
Chicken Parmesan
Herb Roasted Chicken Breast
Chicken Francaise or Marsala
Roasted Rosemary Pork Loin*
Baked Stuffed Shrimp**
Stuffed Filet of Sole*
Lemon Filet of Sole
Grilled Salmon with Dill Butter**
Chicken Capriccio**

(Chicken breast topped with prosciutto, artichoke hearts, roasted peppers, mushrooms, provolone cheese and balsamic demi-glaze)

** please add \$1.00 per person for selected entrée*

***please add \$2.00 per person for selected entree*

\$23.95 per person

All prices are subject to 18% service charge and 6% sales tax.



Dinner Buffet Add-ons

Appetizer Display

A bountiful stationary display featuring international cheeses, assorted crackers, fresh crisp vegetables with dips

Serves up to 25 Guests

\$90

Unlimited Soda by the Pitcher

\$1.00 per person

See Menu Enhancements page for additional Add-on options including hot Hors d'Oeuvres

All prices are subject to 18% service charge and 6% sales tax.

Prices are subject to change and are based on availability.

Pricing Valid through December 31, 2008



Plated Dinner Menu

Served with House Salad, freshly baked rolls, seasonal vegetables, your choice of rice pilaf or roasted potato wedges, coffee and tea

Choice of Pasta

*Penne a la Vodka or Marinara
Tri - Colored Cheese Tortellini with Vodka Sauce*
add \$1.00 per person for selected pasta

Choice of Three Entrees

Counts per entrée are required ten days prior to event.

<i>Filet Mignon.....</i>	<i>\$28.95</i>
<i>London Broil au jus.....</i>	<i>\$23.95</i>
<i>Carved Prime Rib au jus.....</i>	<i>\$26.95</i>
<i>Chicken Parmesan.....</i>	<i>\$22.95</i>
<i>Herb Roasted Chicken Breast.....</i>	<i>\$21.95</i>
<i>Chicken Francaise or Marsala.....</i>	<i>\$21.95</i>
<i>Roasted Rosemary Pork Loin.....</i>	<i>\$24.95</i>
<i>Baked Stuffed Shrimp.....</i>	<i>\$25.95</i>
<i>Stuffed Lemon Filet of Sole.....</i>	<i>\$23.95</i>
<i>Grilled Salmon with Dill Butter.....</i>	<i>\$25.95</i>
<i>Chicken Capriccio</i>	
<i>Chicken breast topped with prosciutto, artichoke hearts, roasted peppers, mushrooms, provolone cheese and balsamic demi-glaze.....</i>	<i>\$24.95</i>

Dinner Add-ons

Appetizer Display

*A bountiful stationary display featuring international cheeses, assorted crackers, fresh crisp vegetables with dips
Serves up to 25 Guests*

\$90

Unlimited Soda by the Pitcher

\$1.00 per person

See Menu Enhancements page for additional Add-on options including hot Hors d'Oeuvres

*All prices are subject to 18% service charge and 6% sales tax.
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Pricing Valid through December 31, 2008*



Menu Enhancements

May be added to any Package.

Hot Hors d'Oeuvres (per 50 piece platter)

Bacon Wrapped Teriyaki Scallops.....	\$85	Meatballs Marinara.....	\$29
Stuffed Mushrooms.....	\$45	Szechuan Beef Satays.....	\$82
Chicken Pesto Skewers.....	\$57	Cocktail Franks.....	\$45
Chicken Fingers.....	\$75	Buffalo Wings.....	\$62
Chicken Bites.....	\$39	Key West Crab Cakes with Mustard Sauce...	\$119
		Buffalo Shrimp Cocktail with Blue Cheese and Celery.....	\$90

Shrimp Cocktail Display

\$2.00 per piece

Pasta Station

Choice of Two Pastas: Tri-Color Bowtie, Penne or Cheese Tortellini

Choice of Two Sauces: Alfredo, Vodka, Marinara, Bolognese or Pesto

Prepared to order with diced ham, roasted peppers, seasonal vegetables, fresh basil,

Sun-dried tomatoes, olives & roasted garlic

\$7.50 per person

Dessert Display

A scrumptious selection of freshly baked pastries, cakes, cookies, and brownies

Serves up to 25 Guests

\$150

Freshly Baked Cookies or Brownies

\$1.00 per person

Strawberry Shortcake Martini or Chocolate Mousse Martini

\$3.00 per person

Unlimited soda by the pitcher

\$1.00 per person

House Red and White Wines by the bottle

750 ml at \$15.00 per bottle

1.5 liter at \$25.00 per bottle



All prices are subject to 18% service charge and 6% sales tax.

Prices are subject to change and are based on availability

Pricing Valid through December 31, 2008



General Information and Policies

Deposits, Payments and Final Guarantees

A non-refundable deposit of \$250.00 is required to reserve your date. An additional 50% of the contracted balance and your final guaranteed number of guests are due 10 days prior to the event date. All payments will be credited toward your final balance. After this time, your guest count may increase, but may not decrease. You will be charged for the final count or the actual number of guests in attendance, whichever is higher. All prices are subject to an 18% service charge and 6% sales tax.

Menu Selections

Menu selections must be finalized at least ten days prior to your event. All food and beverages must be purchased through Seasons at the Tradition. Exceptions such as cakes or cookies must be approved by management and may be dropped off no earlier than the day of your event. A \$1.00 per person plating fee will be charged for serving cakes not purchased through Seasons at The Tradition.

Displays and Decorations

All displays and decorations are subject to approval by Seasons at The Tradition Management. Management will not permit the affixing of anything to the walls, floors, light fixtures or ceiling. No bubbles, rice or confetti are allowed inside the facility.

Entertainment

All entertainment such as Bands or DJs must be approved in advance by Seasons at The Tradition Management. Management reserves the right to limit the volume level and duration of entertainment. We regret that approval of such entertainment for our indoor venues is extremely limited as a courtesy to our regular restaurant patrons.

Cancellations

All cancellations must be submitted in writing. All advance payments shall be forfeited in the event of cancellation.

Facility Rental

All Party Packages include use of facility for up to four hours. Hourly rental for additional hours is available upon request.

Minimums

There is a 25 person minimum for Seasons Party Room.
There is a 50 person minimum for Seasons Main Dining Room.

Linens

White or Ivory tablecloths with White, Ivory, or Burgundy napkins are included (napkins ONLY in Main Dining Room) in price. Custom colors are available with a \$30.00 service charge.



*The Tradition Golf Club
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