

# Revere Banquet Menu

Revere  
GOLF CLUB



# Breakfast

## PLATED

Prices Listed Per Person

*Served with Chilled Orange Juice, Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas*

<b>SEASONAL FRUIT PLATE</b>	<b>\$14</b>	<b>BRIOCHE FRENCH TOAST</b>	<b>\$12</b>
Seasonal Fruits and Berries with Yogurt and Granola		Two Thick Slices of Brioche Bread Soaked in Vanilla and Cinnamon Custard, Grilled and Served with Warm Maple Syrup	
<b>AMERICAN BREAKFAST</b>	<b>\$16</b>	<b>BREAKFAST BURRITO</b>	<b>\$14</b>
Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes		Warm Flour Tortillas Filled with Scrambled Eggs, Choice of Bacon or Sausage, Cheese, and Breakfast Potatoes	
<b>PANCAKES</b>	<b>\$14</b>		
Golden, Buttermilk Pancakes with Whipped Butter and Warm Maple Syrup			

## BUFFET

Minimum of 25 People / Prices Listed Per Person

*Served with Chilled Orange Juice, Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas*

<b>CLASSIC CONTINENTAL BREAKFAST</b>	<b>\$15</b>	<b>BREAKFAST SANDWICHES</b>	<b>\$14</b>
Display of Breakfast Pastries with Butter, Fruit Preserves and Assorted Fruit Juices		English Muffins Filled with Scrambled Eggs, Choice of Bacon or Sausage, Cheese, and Breakfast Potatoes	
<b>BREAKFAST BURRITOS</b>	<b>\$16</b>	<b>AMERICAN BREAKFAST</b>	<b>\$25</b>
Warm Flour Tortillas Filled with Scrambled Eggs, Choice of Bacon or Sausage, Cheese, and Breakfast Potatoes		Display of Breakfast Pastries with Butter, Seasonal Fruit Display, Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Sausage Links, or Grilled Ham	

## BREAKFAST BUFFET UPGRADES

Prices Listed Per Person

<b>ASSORTED CEREALS WITH MILK</b>	<b>\$3</b>
<b>ASSORTED YOGURTS</b>	<b>\$3</b>
<b>DISPLAY OF SCONES AND MINI MUFFINS</b>	<b>\$3</b>
<b>PANCAKES WITH MAPLE SYRUP</b>	<b>\$3</b>
<b>BRIOCHE FRENCH TOAST WITH MAPLE SYRUP</b>	<b>\$3.5</b>
<b>WARM CINNAMON ROLLS</b>	<b>\$3</b>
<b>SMOKED SALMON WITH CREAM CHEESE AND BAGELS</b>	<b>\$5</b>

\*Prices listed do not include 8.25% tax or 20% service charge.



# Lunch

## PLATED SANDWICHES AND WRAPS

Prices Listed Per Person  
*Served with Chef's Salad, New York Cheesecake,  
Coffee and Iced Tea*

### CHICKEN WRAP

Grilled Chicken Breast, Pickled Onions,  
Arugula, and Truffle Aioli

\$16

### SMOKED HAM

Muenster Cheese, Lettuce, Tomato,  
Garlic Mayo, Pickle on the Side

\$16

### ITALIAN SUB

Proscuitto, Capicola, Salami, Provolone Cheese,  
Pepperoncinis, Lettuce, and Tomato

\$16

### BBQ BRISKET WRAP

Smokey Brisket, Black Beans, Corn,  
Coleslaw Wrapped in a Chipotle Tortilla

\$15

### TURKEY BREAST

Fresh Mozzarella, Lettuce, Tomato,  
and Pesto Mayo. Pickle on the Side

\$15

## ENTRÉE SALADS

Prices Listed Per Person  
*Served with New York Cheesecake, Rolls & Butter;  
Coffee and Iced Tea*

### STEAK SALAD

Sliced Bistro Filet and Served on Crisp Greens,  
Carrots, Cucumber, Red Onion, Tomato,  
and Bleu Cheese Crumbles.  
Served With House Vinaigrette

\$24

### CHICKEN CAESAR SALAD

Herb Chicken Breast on Crisp Romaine  
Lettuce. Tossed with Croutons, Parmesan  
and Caesar Dressing

\$20

### THAI NOODLE CHICKEN SALAD

Soy Marinated Grilled Chicken with  
Julienned Peppers, Carrots, Cabbage, and  
Crispy Wontons

\$22

### AHI TUNA SALAD

Seared Sesame Ahi Over Napa Cabbage,  
Spring Mix, Wontons, Snow Peas, Carrots,  
Cilantro, and Bell Peppers. Served  
With Wasabi Dressing

\$24

### GRILLED CHICKEN COBB

Chicken on Crisp Greens with Cheddar  
Cheese, Tomato, Bacon, Crumbled Bleu  
Cheese, Hard Cooked Egg, and Avocado  
Served With Your Choice of Dressing

\$22

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# Lunch

## ENTRÉE

Prices Listed Per Person

*Served with New York Cheesecake, Rolls & Butter;  
Coffee and Iced Tea*

**SMOKED BBQ BRISKET** **\$23**

Smokey BBQ Brisket Served with Loaded Mashed Potatoes, Corn On The Cob, and BBQ Sauce

**CHICKEN PICATTA** **\$22**

Grilled Chicken Breast Served on Angel Hair Pasta with Lemon Caper Sauce and Market Vegetables

**ROASTED AIRLINE CHICKEN** **\$22**

Roasted 10oz Airline Chicken Breast with Sweet Potato Puree, Broccolini and Roasted Chicken Jus

**APPLE CINNAMON PORK LOIN** **\$25**

Slow Roasted Brined Pork Loin, Butternut Squash Risotto, Seasonal Veggies and Caramel Pork Demi-Glace

**HERB MARINATED BISTRO FILET** **\$28**

Herb Roasted Beef Filet, Blue Cheese Mashed Potatoes, Broccolini, and Balsamic Bordelaise

**GRILLED SALMON BASIL CREAM** **\$25**

Atlantic Salmon with a Basil Cream Sauce, Angel Hair Pasta, and Seasonal Vegetables

**MAHI MAHI** **\$28**

Asian Spiced Mahi Mahi Filet Served with Cilantro Rice, Garlic Spinach, and Thai Chili Sauce

**SEASONAL VEGETABLES  
RICOTTA STUFFED SHELLS** **\$21**

Large Sea Shell Shaped Pasta Filled with Four Cheeses, Topped with Marinara and Alfredo Sauce. Served with Seasonal Vegetables

**VEGETARIAN LASAGNA** **\$21**

Layers of Mozzarella Cheese and Marinara Sauce Served with Garlic Bread and Vegetables

\*Prices listed do not include 8.25% tax or 20% service charge.

# Lunch & Dinner Buffets

## BUFFET

Minimum of 25 People / Prices Listed Per Person  
*Served with Seasonal Vegetables, Rolls & Butter, Chocolate Cake,  
and New York Cheesecake; Coffee, Tea and Iced Tea*

**CHOICE OF 2 ENTREES \$28**

**CHOICE OF 3 ENTREES \$34**

### CHOICE OF TWO SALADS

- Crisp Garden Salad with Two Dressings
- Quinoa and Kale Salad with Lemon Honey Vinaigrette
- Apple and Cranberry Salad with Apple Vinaigrette
- Thai Noodle Chicken Salad with Soy Ginger Dressing
- Penne Pasta Salad with Mozzarella and Tomato
- Seasonal Fruit Display
- Classic Caesar Salad
- Caprese Salad

### CHOICE OF ENTRÉES

- Herb Chicken Breasts with Truffle Ajus
- Chicken Picatta
- Apple Cinnamon Pork Loin
- Herb Marinated Bistro Filet with Balsamic Bordelaise
- Southwestern Tri Tip
- Smoked Brisket with House BBQ Sauce
- Grilled Salmon with Basil Cream
- Blackened Mahi Mahi Pineapple Salsa
- Vegetarian Lasagna
- Ricotta Stuffed Shells

### CHOICE OF STARCH

- Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice
- Penne Pasta with Mozzarella and Tomato

\*Prices listed do not include 8.25% tax or 20% service charge.

# Specialty Buffets

Minimum of 25 People / Prices Listed Per Person / *Coffee and Iced Tea Included*

## DELI SPREAD

### CHOICE OF TWO SALADS:

Seasonal Fruit Display, Apple Cranberry Salad, Garden Salad with Two Dressings, Cole Slaw, or Caesar Salad

### DELI MEATS AND CHEESES:

Sliced Turkey, Ham, Roast Beef, Salami, Sliced Swiss, Cheddar, and Pepper Jack Cheese

### ACCOMPANIMENTS:

Assorted Deli Rolls and Sliced Breads.  
Sliced Red Onions, Tomatoes, Lettuce, Pickles, and Assorted Condiments

**DESSERT:** Cookies, Brownies

**LUNCH \$23**

## TASTE OF ITALY

**2 ENTREES \$28**

**3 ENTREES \$34**

### CHOICE OF ONE SALAD:

Chef's Salad with Two Dressings, Caesar Salad, Caprese Salad, Seasonal Fruit Display, or Antipasti Display

### CHOICE OF ENTRÉES:

Mushroom Ravioli with Marsala Cream Sauce, Cheese Stuffed Manicotti, Vegetarian Lasagna, Penne Pasta with Garlic and Basil, Alfredo Penne, Pasta Bolognese, Pesto Marinated Chicken Breast, Eggplant Parmesan, Shrimp Scampi, Chicken Parmesan, Veal Ragout, Sausage and Peppers, or Vegetarian Lasagna

**DESSERT:** Tiramisu, Cannolis

## TASTE OF HAWAII

**2 ENTREES \$28**

**3 ENTREES \$34**

### CHOICE OF ONE SALAD:

Papaya and Mango Salad, Garden Salad, Fruit Display

### CHOICE OF ENTRÉES:

Macadamia Chicken, Sweet and Sour Chicken, Flank Steak, Teriyaki Sirloin, Kahlua Pork, or Mahi Mahi with Pineapple Salsa

### ACCOMPANIMENTS:

Fried Rice, Stir-Fried Vegetables

**DESSERT:** Lemon Tart, Coconut Cream Pie

\*Prices listed do not include 8.25% room fee or 20% service charge.

# Specialty Buffets (cont.)

Minimum of 25 People / Prices Listed Per Person / *Coffee and Iced Tea Included*

## **TASTE OF NORTH AMERICA**

**2 ENTREES \$28**

**3 ENTREES \$34**

### **CHOICE OF ONE SALADS:**

Garden Salad with Two Dressings,  
Seasonal Fruit Display, Firecracker Cole Slaw,  
Southwest Caesar, Macaroni Salad

### **CHOICE OF ENTRÉES:**

Slow Roasted BBQ Pork Ribs, Pulled BBQ Pork,  
Fried Chicken, Southwest Tri-Tip, or Slow Smoked Brisket

### **ACCOMPANIMENTS:**

Jalapeño Corn Bread with Butter, Corn on the Cob,  
Western-Style Baked Beans, Herb-Roasted Potatoes

**DESSERTS:** Apple Crisp, Cheesecake

## **TASTE OF MEXICO**

**2 ENTREES \$28**

**3 ENTREES \$34**

### **SALAD:**

Southwest Salad

### **CHOICE OF ENTRÉES:**

Marinated Chicken Fajitas, Marinated Beef Fajitas,  
Tamales (Chicken or Beef), Mahi Mahi Vera Cruz,  
Coca Cola Carnitas, Carne Asada

### **ACCOMPANIMENTS:**

Refried Beans with Cheese, Tortilla Chips and Salsa,  
Spanish Rice, Warm Flour and Corn Tortillas,  
Grated Cheddar and Jack Cheeses, Diced Onion,  
Diced Tomato, Shredded Lettuce, Salsa, Guacamole,  
Sour Cream, Cilantro, Lime Wedges, Jalapeño Peppers

**DESSERTS:** Tres Leches Cake, Cinnamon Sugar Churros

\*Prices listed do not include 8.25% tax or 20% service charge.

# Hors D'oeuvres

## TRAY PASSED HORS D'OEUVRES

Price is Per Piece

Sausage Stuffed Mushrooms with Marinara  
Teriyaki Chicken Skewers  
Caprese Skewers  
Red Pepper Hummus Feta Bruschetta  
Vegetable Spring Roll with Chili Soy Reduction  
Crispy Potato Cakes

**\$2**

Ahi Tuna Poke on Wonton Chips  
Fried Mac and Cheese Balls  
Teriyaki Beef Skewers  
Carnitas Tostadas  
Smoked Salmon, Dill Cream Cheese on Crostini

**\$3**

Bacon Wrapped Scallops  
Coconut Shrimp with Sweet Chili Garlic Sauce  
Crab Cake with Chipotle Aioli  
Fried Chicken and Waffle Biscuit Slider  
Lamb Chop Lollipop with Mint Chimichurri

**\$4**

## RECEPTION PRESENTATIONS

Price is Per Person

**ANTIPASTO DISPLAY** **\$5.5**

Selection of Imported Meats,  
Cheeses, Artichokes, and Olives

**DOMESTIC AND IMPORTED CHEESE DISPLAY** **\$5.5**

with Sliced Breads and Crackers

**VEGETABLE CRUDITÉS WITH DIP** **\$4.75**

Carrots, Celery, Broccoli, Cherry Tomatoes, and Peppers  
Served with House Made Buttermilk Ranch

**SEASONAL FRUIT DISPLAY** **\$4.75**

Seasonal Assorted Melons and Berries

**SEAFOOD DISPLAY – By Availability** **\$11**

Shrimp, Crab, and Oysters  
Accompanied by Cocktail and Louie Dressings

**CHIPS AND SALSA** **\$3.5**

Warm Tortilla Chips Served with House Made Salsa

**SLIDERS** **\$6**

Mini USDA Beef Patties and American Cheese on  
Soft Buns with Assorted Condiments

**CHICKEN WINGS** **\$6**

Crispy Buffalo Wings Served  
with House Made Buttermilk Ranch

**SWEETS DISPLAY** **\$5**

Assorted Cookies, Brownies, and Cakes

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# Stations

## SPECIALTY ACTION STATION

Minimum of 25 People / Prices Listed Per Person  
Based on 1 Hour of Service, \$100 Uniformed Chef Fee Required

### **TASTE OF ASIA** **\$8**

Stir Fry Station: Asian Noodles or Rice, Chicken, Bean Sprouts, Carrots, Peppers, and Broccoli.

### **TASTE OF ITALY** **\$11**

Pasta Station: Marinara and Alfredo Options, Cheese, Broccoli, Chicken, Mushrooms, Zucchini, and Squash

### **TASTE OF MEXICO** **\$10**

Street Taco Station: Beef and Chicken, Plus Accompaniments

### **SMASHED POTATO BAR** **\$5**

Creamy Garlic Mashed Potatoes  
Includes Bacon, Cheese, Chives, Sour Cream, Broccoli, Onions, and Ham

### **MAC N CHEESE BAR** **\$8**

Creamy Macaroni and Cheese  
Includes Bacon, Chives, Croutons, Peas, and Shredded Cheese

## CARVING STATIONS

Uniformed Chef Fee \$100 Required. Minimum 25 Guests.  
Served with Warm Rolls & Condiments

Honey-Glazed Ham  
or Cinnamon Apple Pork Loin  
**\$7 PER PERSON**

Roast Beef Filet  
**\$10 PER PERSON**

Roast Turkey Breast  
**\$8 PER PERSON**

BBQ Brisket with House  
BBQ Sauce  
**\$9 PER PERSON**

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# Dinner

## ENTRÉE SALADS

Prices Listed Per Person

*Served with New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

<b>STEAK SALAD</b>	<b>\$28</b>	<b>THAI NOODLE CHICKEN SALAD</b>	<b>\$26</b>
Herb Marinated Bistro Filet, Served on Crisp Greens, Carrots, Cucumber, Red Onion, Tomato, and Smokey Bleu Cheese Crumbles. Served With House Vinaigrette		Soy Marinated Grilled Chicken with Julienned Peppers, Carrots, Cabbage, Thai Noodles, and Crispy Wontons	
<b>CHICKEN CAESAR SALAD</b>	<b>\$22</b>	<b>GRILLED SALMON SALAD</b>	<b>\$24</b>
Herb Chicken on Crisp Romaine Lettuce Tossed with Croutons, Parmesan, and Housemade Caesar Dressing		Crisp Spring Greens with Grilled Salmon, Grilled Corn, Avocado, Onion, and Chipotle Blood Orange Dressing	
		<b>CHOPPED CHEF SALAD</b>	<b>\$22</b>
		Chicken on Crisp Greens with Cheddar Cheese, Tomato, Bacon, Crumbled Bleu Cheese, Hard Cooked Eggs, and Avocado. Served With Ranch Dressing	

## ENTRÉES - POULTRY

Prices Listed Per Person

*Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

<b>CHICKEN RISOTTO</b>	<b>\$28</b>	<b>ROASTED CHICKEN BREAST</b>	<b>\$29</b>
Roasted Airline Chicken Breast over Mushroom Risotto, Baby Carrots, Spinach, and Mushrooms Jus		Roasted Airline Chicken Breast with Potato Gnocchi, Sautéed Spinach, and Creamy Marinara	
<b>CHICKEN PICCATA</b>	<b>\$28</b>	<b>ROASTED BONE-IN CHICKEN</b>	<b>\$28</b>
Grilled Chicken Breast Served on Angel Hair Pasta with Lemon Caper Sauce and Market Vegetables		Roasted Airline Chicken Breast with Sweet Potato Mash, Peas, and Baby Carrots with Truffle Chicken Jus	
<b>PAN ROASTED CHICKEN BREAST</b>	<b>\$29</b>	<b>ROAST TURKEY</b>	<b>\$28</b>
Roasted Airline Chicken Breast, Stir Fried Veggies, Steamed Rice, and Black Garlic Teriyaki Sauce		Served with Cranberry Apple Chutney, Mashed Potatoes, Seasonal Vegetables, and Turkey Gravy	

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# Dinner

## ENTRÉES - SEAFOOD

Prices Listed Per Person

*Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

**PAN SEARED SEA BASS** **\$28**

Served with Mango Salsa, Cilantro Rice, and Seasonal Vegetables

**GRILLED SALMON** **\$34**

Basil Cream Sauce, Mashed Potatoes, and Grilled Asparagus

**HALLE-BERRY** **\$36**

Searched Halibut Over Red Rice Pilaf, Broccolini, and Berry Salsa

**SEAFOOD PASTA** **\$24**

Shrimp, Scallops, and Sea Bass. Served With a Tomato Ciopino Sauce

**LOBSTER** **MP**

Steamed Lobster Tail, Crispy Potato Cakes, and Grilled Asparagus

## ENTRÉES - PORK

Prices Listed Per Person

*Served With Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

**APPLE CINNAMON PORK LOIN** **\$35**

Caramel Pork Demi, Herb Roasted Potatoes, and Seasonal Vegetables

**PORK TENDERLOIN** **\$35**

Sautéed Apples and Onions, Garlic Mashed Potatoes, and Seasonal Vegetables

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# Dinner

## ENTRÉES - BEEF

Prices Listed Per Person

*Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

**HERB MARINATED BISTRO FILET** **\$30**

Herb Marinated Bistro Filet Served with  
Roasted Potatoes and Seasonal Vegetables

**NEW YORK STRIP** **\$37**

12oz House Cut Steak, Seasoned and Charbroiled  
with Roasted Fingerling Potatoes and Seasonal Vegetables

**USDA PRIME TOP SIRLOIN** **\$39**

Boneless 10oz Prime Cut Steak, Smokey Yam Mash, and Roasted Brussel Sprouts

**RACK OF LAMB** **\$39**

Double Cut New Zealand Rib Chops with Mashed Potatoes,  
Seasonal Vegetables, and Mint Chimichurri

**FILET MIGNON** **\$40**

Center Cut Beef Tenderloin, Seasoned and Charbroiled with  
Garlic Mashed Potatoes and Asparagus. Served With a Brandy Peppercorn Sauce

**CABERNET BRAISED BEEF SHORTS RIBS** **\$37**

Garlic Mashed Potatoes and Baby Carrots

## ENTRÉES - COMBO

Prices Listed Per Person

*Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

**TRUFFLE CHICKEN WITH BRAISED BEEF SHORT RIB** **\$42**

Grilled Boneless Chicken Breast with Tender Braised Short Rib

**PESTO CHICKEN WITH SHRIMP SCAMPI** **\$44**

Grilled Boneless Chicken Breast in Creamy Pesto with Garlic Shrimp Scampi

**SALMON & TOP SIRLOIN** **\$46**

Seared North Pacific Salmon with Grilled Baseball Cut Top Sirloin  
with Zinfandel Glaze

**FILET OF BEEF WITH SAUTÉED SHRIMP** **\$48**

Grilled Beef Tenderloin and Sautéed Prawns.  
Served with White Wine Butter Sauce

**LOBSTER TAIL AND FILET MIGNON** **MP**

Steamed Lobster Tail and Center Cut Filet Mignon Served with Zinfandel Glaze

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# Vegetarian

## ENTRÉES

Priced Per Person

*Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea*

<b>VEGETARIAN LASAGNA</b>	<b>\$32</b>
Layers of Mozzarella Cheese and Marinara Sauce. Served with Garlic Bread and Vegetables	
<b>BUTTERNUT SQUASH RAVIOLIS</b>	<b>\$32</b>
Butternut Squash Ravioli with Roasted Apples, Candied Walnuts and Pomegranate Seeds. Served With Light Cream Sauce	
<b>STUFFED SHELLS</b>	<b>\$32</b>
Large Sea Shell Shaped Pasta Filled with Four Cheeses and Topped with Marinara and Alfredo Sauce. Served with Seasonal Vegetables	
<b>GRILLED PORTOBELLO MUSHROOMS</b>	<b>\$32</b>
Stuffed with Roasted Vegetables and Melted Swiss Cheese	
<b>GRILLED POLENTA</b>	<b>\$34</b>
Grilled White Cheddar Polenta with Alfredo and Marinara Sauce	

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# Upgrades

## DINNER SALAD UPGRADES

Prices Listed Per Person

<b>CAESAR SALAD</b>	<b>\$3</b>
Crisp Romaine Tossed with Garlic Croutons, Parmesan Cheese, and Caesar Dressing	
<b>REVERE SALAD</b>	<b>\$4</b>
Crisp Greens, Crumbled Goat Cheese, Sun Dried Cranberries, Candied Walnuts Red Onions, and Balsamic Vinaigrette	
<b>WEDGE SALAD</b>	<b>\$4</b>
Iceberg Lettuce, Tomatoes, Apple Wood Bacon, Hard Cooked Eggs, Red Onion, and Ranch Dressing	
<b>SOUTHWEST SALAD</b>	<b>\$4</b>
Mixed Greens, Corn, Pico De Gallo, Black Beans, Shredded Jack and Cheddar Cheese, Tortilla Strips, and Chipotle Ranch	

## DESSERT UPGRADES

Prices Listed Per Person

<b>TIRAMISU</b>	<b>\$3</b>
Italian Cake with Marsala Soaked Ladyfingers and Mascarpone Cheese	
<b>WHITE CHOCOLATE CHEESECAKE</b>	<b>\$3</b>
Creamy White Chocolate with Raspberry Coulis	
<b>CRÈME BRULEE CHEESECAKE</b>	<b>\$5</b>
Crème Brulee Cheesecake Served with Whipped Cream and Caramel Sauce	

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# Kid's Menu

## BREAKFAST

Priced Per Person

*Served with Juice or Milk*

**SCRAMBLED EGGS** \$10

Choice of Ham, Bacon, or Sausage

**JUNIOR STACK PANCAKES** \$10

Served with Warm Maple Syrup

## LUNCH & DINNER

Priced Per Person

*Served with Chef's Dessert, Rolls & Butter; Juice or Lemonade*

**SLIDERS AND FRIES** \$20

**MACARONI AND CHEESE** \$20

**CHICKEN TENDERS AND FRIES** \$20

**GRILLED CHEESE AND FRIES** \$20

## BUFFET PRICING

When ordering a luncheon or dinner buffet for your special event, the kids pricing for ages 3 – 12 is \$20. Children under 3 are free.

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# Beverages

## CASH BAR

*Individually Priced*

Mixed Drinks - Standard	\$7
Mixed Drinks - Premium	\$8
Mixed Drinks - Ultra Premium	\$9
Cordials	\$9
Domestic Bottled Beer	\$5
Imported Bottled Beer	\$5
House Wine	\$7
Soft Drinks	\$3

## KEG BEER

All kegs purchased remain as the property of the venue, whether the keg is tapped or not. All kegs must be charged for prior to the event as kegs will not be put on reserve.

Domestic Kegs	\$350
Imported Kegs	\$450

## HOSTED BAR PRICING

DURATION	BEER AND WINE	STANDARD	PREMIUM	ULTRA-PREMIUM
1 Hour	\$9	\$14	\$19	\$22
2 Hours	\$14	\$19	\$24	\$31
4 Hours	\$19	\$24	\$32	\$40
Additional Hours	\$7	\$9	\$11	\$13

### Premium Bar Brands

Absolut  
Jose Cuervo  
Bacardi  
Beefeater  
Jack Daniels  
Wild Turkey  
J & B

### Ultra-Premium Bar Brands

Grey Goose  
Patron  
Captain Morgan  
Bombay  
Crown Royal  
Bookers  
JW Red

Bartender Fee: \$75

1 Bartender Included Per 100 Guests with Hosted Bar Packages  
Bartender Fee Not Included With Cash or Consumption Bar Packages

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# Wine

## TIER 1

\$30

*Priced Per Bottle*

Vista Point Cabernet  
Vista Point Merlot  
Vista Point Chardonnay  
Vista Point Pinot Grigio  
Vista Point White Zinfandel

## TIER 2

\$40

*Priced Per Bottle*

Kendall Jackson Cabernet  
Kendall Jackson Merlot  
Kendall Jackson Chardonnay  
Kendall Jackson Sauvignon Blanc

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# Banquet Policies

## Health Code and Leftover Food

To insure compliance with the Nevada State Health and Safety Food Handling Safety Regulations, Revere Golf Club will be the sole provider of all food served in the facility. In addition, leftover food is not allowed to be removed from the property as it reaches unsafe food temperatures that may put you and your guests at risk for becoming ill. The wedding cake is the only food item that may be removed at the conclusion of the reception.

## Service Charge and Tax

All Food and Beverage is subject to prevailing Nevada State sales tax and a 20% service charge

## Guest Confirmation

Confirmation of the number of guests for all meal functions is the responsibility of the Client. For pre-determined choices of entrees, Revere Golf Club requires all entrée counts 14 days prior to the wedding date, a detailed guest count per table with entrée selections and client provided place cards with entrée designations and key are also due at this time. These steps ensure our Banquet Service Team is best equipped to provide you and your guests with seamless service. Should you fail to provide the guarantee by the specified date, your original contracted number of guests will be used as the guarantee number. We do not offer tableside choice of entrees or requests pertinent to the “done-ness” of the steak entrees. All guests will receive steak entrees prepared according to Health & Food Safety Regulations (medium-rare).

## Personal Items/Decor

Due to lack of storage, please ensure there is a person designated to collect and remove all décor items, flowers, gifts, and personal matter. This person **MUST** complete this task the **NIGHT OF** the wedding. In the event that any wedding items are left at Revere Golf Club’s facility for more than 3 days is subject to being discarded. At no point in time is the Golf Club or its employees liable for any missing, broken, damaged, or storage of any client’s or guest’s belongings.