



Sunset Packages

Plated Menu

Choice of one (1) Salad

- Chopped Hearts of Romain Lettuce, Sourdough Garlic Croutons, Caesar Dressing and Fresh Parmesan Cheese
- Mixed Greens, Shaved Carrots, Sliced Red Onions, Grape Tomatoes and European Cucumbers with Champagne Vinaigrette
 - Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, and a Balsamic reduction
- Baby Wedge Iceberg Salad, classic baby iceberg lettuce, crispy bacon, crumbled blue cheese, grape tomatoes and ranch dressing

Warm rolls & Butter

Choice of One (1) Entrée

(prices vary by option)

- Oven Roasted Airline Chicken Breast served with a Parmigiano Reggiano cream Sauce
 - Oven Roasted Airline Chicken Breast served with Mushroom Chicken Jus
 - 6oz Atlantic Salmon served with a Lemon Beurre Blanc sauce
 - Flamed Grilled 8oz Churrasco served with a homemade Chimichurri sauce
 - Braised Boneless Short Ribs in Red Wine sauce
 - 6oz Seared Beef Tenderloin served with Port Wine reduction sauce.
 - 6oz Seared Corvina served with a Lemon Beurre Blanc Sauce.
 - Pan Seared Branzino served with a Pomegranate Beurre Blanc Sauce

Choice of two (2) Accompaniments

Oven Roasted Idaho potatoes, Garlic Mashed Potatoes, Jasmine Rice, Mushroom Risotto, Forbidden Black Rice with Mandarin. Sautéed Veggies (Baby Carrot, Green Onions, Mushrooms, Asparagus)

**Vegetarian and Vegan options are available upon request*



Golden Hour Buffet

(One hour Service)

Chopped Hearts of Romain Lettuce, Sourdough Garlic Croutons, Caesar Dressing and Fresh Parmesan Cheese

Warm rolls & Butter

Tender Sliced London Broil with a Red Wine Demi-Glace sauce

Breast of Chicken with Parmigiano Reggiano cream Sauce

Oven Roasted Idaho potatoes, Penne Pasta

Seasonal Vegetables

Chef' choice of two desserts (one per person)

Coffee Service

Sunset Dreaming Buffet

(One hour Service)

Salad Bar – Mixed greens, tomatoes, cucumbers, red onions, shaved carrots, candied walnuts, Olives, House made croutons, Parmesan Cheese.

Cesar and Champagne Vinaigrette, Olive Oil and Balsamic Vinegar

Warm rolls & Butter

Seared Salmon served with Beurre Blanc Sauce

Red Wine Rosemary Tender Sliced London Broil

Oven Roasted Idaho potatoes, Penne Pasta, Seasonal Vegetables.

Chef' choice of two desserts (one per person)

Coffee Service



Included in the packages

4 Hour Event

Table linens & napkins ivory or white

Tables, Glassware & Flatware

Banquet chairs

Soft Drinks

Coffee service

UPGRADE:

CHIAVARI CHAIRS available

DANCE FLOOR (REQUIRED FOR THE SILVER PALMS ROOM) available



Butler Passed Hors D' Oeuvres

Your selection of Four (4)

Kanikama Crab Toston – Crispy fried plantain toston bite topped with savory kanikama, citrus alioli and dill

Barbecue Pork Toston - Fried plantain toston bite topped with BBQ pulled pork

Salmon Poke on Crispy Wonton – Fresh Salmon marinated with poke sauce served on a crispy wonton bite

Tuna Tartare – Fresh-cut raw tuna tossed with Sriracha aioli served over a Persian cucumber cup.

Mushroom Arancini – Fried breaded rice balls stuffed with wild mushrooms and mozzarella.

Tequeños – Traditional Venezuelan breaded cheese stick with Guava sauce.

Bruschetta - Toasted bread topped with Tomato, Garlic, Basil, and Extra Virgin Olive Oil.

Croquettes – Ham served with a Garlic Aioli sauce.

Empanada – Choice of Chicken or Beef served with Cilantro Ranch dressing.

Beef Satay – Ginger and soy marinated Beef Skewer glazed with Teriyaki sauce.

Antipasto Skewer – Mozzarella, Mixed Olives, Sundried Tomato and Balsamic Reduction.

Coconut Shrimp – Crispy Coconut Shrimp served with a Mango Cocktail sauce.

Ceviche Spoon – Marinated fresh raw corvina with red onions, lime juice, and aji Amarillo leche de Tigre.

Shrimp Cocktail – Tender-cooked shrimp served with a horseradish cocktail sauce.

Bacon Wrapped Scallops – Sea Scallops wrapped in applewood-smoked bacon.

Mini Crab Cakes – Seared jumbo lump Crab Cakes with Old Bay Mayo.

Steak Frites – Roasted beef with potato fries and caramelized onion aioli.

Mini Cuban sandwich – Traditional Cuban grilled sandwich with pulled pork, ham, gruyere cheese, pickles, and mustard.

Brie & Raspberry roll – Soft Brie cheese smothered with raspberry jam in flaky phyllo dough.

Consuming raw or undercooked yeast, beef, seafood, shellfish, or egg may increase the risk of food borne illness, especially if you have certain medical conditions.



Menu Enhancements Available

Antipasto Display

*Prosciutto Ham, Italian Salami,
Pickled & Marinated Vegetables, Assorted Olives, Candied Pecans and Toasted Baguettes. –
Crispy Flat Bread Crackers*

Cheese Board

(Choose Three) French Brie, Dutch Gouda, Italian Provolone, Vermont Sharp Cheddar, French Chevre Goat, Italian Reggiano Parmesan, Danish Havarti. Italian Gorgonzola with Seedless Grapes, Fresh Seasonal Berries and Sun-Dried Cranberries Assorted Crackers.

Chocolate Fountain

*Warm melted Chocolate with Strawberries, Marshmallows,
Pretzel rods and Lady finger cookies.*



Beverage Plans

Premium Bar Available

One-Hour

Two-Hours

Three Hours

Four Hours

Scotch: Johnny Walker Black, Buchanan 12 yrs., Rye: Crown Royal, Bourbon: Jack Daniels, Vodka: Absolut, Tito's, Gin: Bombay, Rum: Bacardi Superior, Captain Morgan, Malibu, Tequila: Jose Cuervo Gold, Dry & Sweet vermouth

Beer: Domestic & Imported

House Wines: Red & White

Prosecco

Name Brand Available

One-Hour

Two-Hours

Three Hours

Four Hours

Scotch: Dewars White Label, J&B, Rye: Seagram's 7 Crown, Bourbon: Jim Bean, Vodka: Smirnoff, Gin: Beefeater, Rum: Bacardi Silver & Parrot Bay, Tequila: Pueblo Viejo Reposado, Dry & Sweet vermouth.

Beer: Domestic and Imported

House Wines: Red & White

Prosecco



Event Policies

No Food or Beverage shall be brought or removed from the premises or Location
(Except specialty cake & desserts).

Confetti, Rice Throwing, Fake Rose Petals, sparklers and smoke machine are not permitted. Doral Park will not allow any Vendor items to remain overnight and will not be responsible for any personal items left behind.

Doral Park Country Club will not permit the use of outside vendors for linen service or chair rentals.
Pipe & Drape service has to be done through Doral Park Country Club referred vendor

EVENT SET UP: 3 HOURS BEFORE THE EVENT
EVENT BREAKDOWN: 1 HOUR AFTER THE EVENT

Chocolate Fountain

Doral Park Country Club will gladly enhance your special occasion with our very own 40" (Large) Chocolate Fountain at an additional Charge. Therefore, the club will not permit the use of outside vendors for this service. See our catering office for prices & details.

Holiday Season Events/Decoration

The Club decorates for the holiday season immediately following Thanksgiving. All events following this holiday should expect holiday decoration throughout the club house. Decorations will not be removed for any events.

For Pricing Requests

Please Contact Us

305-591-8800 ext. 105

events@doralpark.org

Doral Park Country Club

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