



## Children & Teen Packages

### Children's Plated Menu Options (ages 10 & under)

- Penne Pasta Chicken Alfredo
- Chicken Fingers and French Fries
- Penne Pasta Alla Bolognese, Parmesan Cheese

*Pricing varies by Sunshine or Sunset Package*

## Teen Packages (ages 10 and over):

### Plated Menu

Four (4) Gourmet Butler Passed Hors D'oeuvres

Apple Cider Toast

### 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 Dressed with Champagne Vinaigrette. -

Warm rolls & Butter

### Choice of One (1) Entree

Breast of Chicken Alfredo Parmesan Cheese Sauce and Fresh Basil.

Tender chicken, ham, and Swiss cheese rolled and lightly breaded served with a rich Dijon cream sauce

6 oz Atlantic Salmon served with a lemon Beurre Blanc sauce

Flamed Grilled 8oz Churrasco served with a homemade Chimichurri sauce

Braised Boneless Short Ribs Red wine sauce -

Seared Beef Tenderloin served with a Port wine reduction Sauce



Choice of two (2) Accompaniments

Oven Roasted Idaho potatoes, Garlic Mashed Potatoes, Jasmine Rice, Mushroom Risotto, Pasta, Macaroni & Cheese, Seasonal Vegetables

## Action Stations

Four (4) Gourmet Butler Passed Hors D'oeuvres  
Toast

House Salad Bar - Mixed greens, tomatoes, cucumbers, red onions, shaved carrots, garbanzo beans, Feta Cheese and House made croutons (Choice of 2 dressings) Blue Cheese, Buttermilk Ranch, Balsamic or Champagne Vinaigrette.

Quesadilla Station - (Choice of 1 protein) Chicken or Steak and Jack Cheese Quesadillas, Scallions, Pico De Gallo, Guacamole and Sour Cream.

Street Tacos - Chicken Tinga (Mexican Fricas ), Low & Slow Braised Pork Carnitas  
Flour Tortillas shredded Lettuce, Jack & Cheddar Cheese, Pico De Gallo, Guacamole

Mini Sliders Station - (Choice of 1 protein) Grilled Beef Burger (Beef, Mayo, Ketchup, Pickles, and American cheese) Cuban Sandwich (Pulled Pork, Swiss cheese, Ham, Mustard, and Pickles) and Shitake Mushroom (Artichoke and Sundried Tomato spread, Saut ed Spinach and Red Onion)

Italian Style Pasta Bar - Baked Penne with Meatballs, topped with Mozzarella in a Marinara Sauce. Orecchiette with creamy mushroom sauce and truffle oil

Bao Bun Station - Pork Bao Bun (Braised Asian Pork, pickled red cabbage, and fried onion)  
Vegetarian Bao Bun (Fried Cauliflower, curry Aioli, coleslaw, and lemon dressing)

Available:  
4 Stations  
5 Stations  
6 Stations

(Stations can be manned or set up as buffet, there will be a charge per Attendant for each manned Chef  
- Action station)

DANCE FLOOR (REQUIRED FOR THE SILVER PALMS ROOM) upgrade 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.

Tequenos – 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.



## Included in the packages

Table linens & napkins ivory or white

Tables, Glassware & Flatware

Chiavari chairs with cushion

5-Hour Event

Mocktail Bar

## Menu Enhancements

### 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



## Premium Bar

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

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*

*5001 NW 104<sup>th</sup> AVE. Doral, FL. 33178*