

# *Catering Packages*





## *Package Amenities*

### ALL DUNES CATERING PACKAGES INCLUDE:

- Dedicated Event Coordinator and Banquet Captain
- Indoor and Outdoor Event Set Up and Breakdown
- House Table Decorations
- House Linen
- Timeline Planning
- Special Weekend Golf Rates
- Special Room Rates for Overnight Guests at The Inns of Sanibel (Based on Availability)
- Minimum of 25 Event Guests

### WELCOME TO THE DUNES GOLF & TENNIS CLUB

The Dunes provides the perfect setting to celebrate any event. Nestled amongst 160 acres of rolling green hills, lakes and palm trees, The Dunes provide unparalleled picturesque vistas. The colorful splendor of our Sanibel Island sunsets combined with an expansive, perfectly manicured landscape make The Dunes a natural choice for spectacular parties.

Our dedicated catering team and Executive Chef will work to satisfy every palate while keeping within every budget. Since our opening in 1973, we have hosted events large and small with style and sophistication that is tailored to the vision of our clients.

The Dunes welcomes requests to customize your island celebration to make it uniquely yours. Please do not hesitate to reach out to our team with any questions and special requests. We are at your service!



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# Site Fees

## OUTDOOR PAVILION

With all-weather awning enclosures, our Pavilion provides an intimate setting that can be transformed to suit your taste and style. Maximum of 150 guests.

Daytime Events: \$500.00

Evening Events: \$1000.00

## SWMMING POOL & DECK

Ideal for cocktails or small dinner receptions, the pool deck can also be rented to provide an extended area to our Pavilion.

Pricing is negotiable.

## THE DUNES CLUBHOUSE

Our indoor dining area is ideal for dinners, family gatherings and birthday parties. This location can hold up to 90 guests.

Daytime Events (May-October) \$500.00

Dinner Events (Fridays Excluded November-March) \$500.00

# Catering Packages

*THE DUNES* offers Breakfast, Lunch & Dinner options and Reception packages as well as Cash and Hosted Bar options. To make it easier to navigate the menu, we've color coded the pages. If you don't find what you are looking for, please let us know. We are eager to make your event the best it can be.

## BREAKFAST

Our Breakfast Packages offer a large variety of options for different tastes. Be sure to consider one of our chef attended stations to add an extra sophistication and guest participation to your buffet

## LUNCH

We offer both Buffet and Plated options for Lunch, as well as boxed options that are great for golf outings and casual business meetings. For a truly memorable island experience, select the Caribbean Package with the Whole Roasted Suckling Pig!

## RECEPTION

Our Butler Passed Hors d'ouerves are served with The Dunes classic style and elegance. Choosing a selection of displayed and served offerings creates a beautiful visual backdrop for your reception along with the elegance of service staff.

## DINNER

Our Buffet and Plated Dinner options are tried and true favorites of our guests. Don't miss the "Enhancements" section for adding a Chef Attended Station. You'll also find a great selection of House, Call and Premium Brand libations for your event.





# Buffets



*All Breakfast Buffets Served with Chilled Florida Orange Juice, Cranberry Juice, Freshly Brewed Colombian Coffee, St. Thomas International Tea & Milk*

## CONTINENTAL \$14 Per Person

- Assorted Individual Cereals & Yogurts
- Sliced Fresh Seasonal Fruit
- Breakfast Pastries, Muffins & Croissants
- Whipped Honey Butter & Assorted Jams

## SUNRISE \$16 Per Person

- Sliced Fresh Seasonal Fruit
- Biscuits *with Butter and Assorted Jams*
- Breakfast Potatoes
- Scrambled Eggs (Choice of One)
  - \*Traditional
  - \*Swiss with Spinach and Tomatoes
  - \*Cheddar Topped with Herbs
- Breakfast Meats (Choice of Two)
  - \*Pecan Wood Smoked Bacon
  - \*Skinless Sausage Links
  - \*Black Forest Ham Patties
  - \*Turkey Sausage

## SOUTH of the BORDER \$17 Per Person

- Fresh Florida Fruit Display
- Danishes, Bagels and Mini Muffins *with Whipped Honey Butter and Assorted Jams*
- Mexican Burrito- *Eggs, Bacon, Cheese and Salsa*
- Guacamole Burrito- *Eggs, Sausage, Bacon, Spinach and Guacamole*
- Smoked Applewood Bacon
- Sausage
- Corned Beef Hash Potatoes

## FARMERS \$19 Per Person

- Assorted Danishes, Muffins & French Bagels *with Whipped Butter, Cream Cheese & Assorted Jams*
- Scrambled Eggs
- Smoked Applewood Bacon
- Grilled Sausage Links
- French Toast *with Warm Maple Syrup*
- Home Fried Potatoes

*All Prices Subject to 22% Service Charge and 6% Sales Tax*

# A La Carte

## \$24 per dozen

- \*Apples
- \*Bananas
- \*Oranges
- \*Peaches
- \*Granola Bars

## \$36 per dozen

- \*Blueberry Muffins
- \*Old-Fashioned Donuts
- \*Cinnamon Rolls
- \*Coconut Macaroons
- \*Bagels with Cream Cheese & Jams



## \$65 per dozen

- \*Sausage & Egg Biscuit with Cheese
- \*Bacon & Egg on an English Muffin with Cheese
- \*Ham and Egg Bagel with Cheese
- \*Individual Fruit Parfaits with Granola and Yogurt
- \*Bagels with Smoked Salmon, Cream Cheese, Capers and Red Onions

# Enhancements

*Add the following items to your breakfast for \$4 per person  
(or substitute in place of a Breakfast Meat)*

- \*Biscuits & Gravy
- \*French Toast with Warm Syrup
- \*Assorted Breakfast Pastries
- \*Cheese Blintzes with Raspberry Sauce
- \*Blueberry Pancakes with Warm Syrup
- \*Traditional Eggs Benedict with Hollandaise Sauce
- \*Eggs Nova Scotia with Smoked Salmon and Bernaise Sauce.



## CHEF'S OMELET STATION add \$8 Per Person

Create Fluffy Omelets with Your Choice of Filling:  
Mushrooms, Tomatoes, Onions, Bell Peppers, Cheese, Salsa,  
Bacon and Ham

## SEAFOOD CREPE STATION Add \$11 Per Person

Light and Fluffy French Crepes with Your Choice of Baby  
Shrimp, Scallops, Lump Crab Meat, Chopped Tomato,  
Spinach, Scallions with a Light Corn Sauce

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# Buffets

*ALL BUFFET LUNCHES* are served with Freshly Brewed Iced Tea and Lemonade

## AMERICAN COOKOUT (\$20 Per Person)

(CHOICE OF 2)

- \*Hamburgers
- \*Bratwurst and Sauerkraut
- \*Hebrew National All Beef Hot Dogs
- Assorted Buns and Condiments
- Tropical Cole Slaw
- Rustic Potato Salad
- Brown Mustard Baked Beans
- Watermelon Slices
- Sliced Apple Pie

## DELI SANDWICH (\$18 Per Person)

- Thinly Sliced Ham, Turkey & Roast Beef
- Provolone, American and Cheddar Cheese
- Ciabatta and Whole Wheat Breads
- Tomatoes, Lettuce, Onions, Mayo & Mustard
- Tropical Cole Slaw
- Mediterranean Pasta Salad
- Assorted Cookies and Brownies

## CARIBBEAN (\$36 Per Person)

- Salad Station with Assorted Toppings and Dressings
- Guava Mango Barbecue Ribs
- Jamaican Jerk Chicken Quarters
- Fried Yucca
- Tostones
- Grilled Corn on the Cob
- Creole Cole Slaw
- Dessert: (Choice of One) Pineapple Flambé, Pineapple Upside Down Cake, Coconut Crème Cake

*Whole Roasted Suckling Pig* (Additional \$10 Per Person)

## PASTA (\$34 Per Person)

- Caesar Salad Station
- Spinach Fettucine and Penne Pasta
- Alfredo and Roasted Garlic Marinara Sauce
- Assorted Toppings: Italian Meatballs, Grilled Chicken, Broccoli, Mushrooms and Shredded Parmesan Cheese
- Focaccia Pizzas with Wild Mushrooms and Tomato Basil
- Crispy Garlic Bread
- Tiramisu

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# Plated Packages

LUNCH

*ALL PLATED LUNCHESES are served with Freshly Brewed Iced Tea and Coffee, Lemonade and Bread & Butter  
(Select your Entrée and one dessert)*



## COLD LUNCH ENTREES

- \* Caesar Salad with Chicken Breast Served with Fresh Toasted Lavosh and Parmesan \$18
- \* Captiva Croissant with Gulf Shrimp Salad and Fresh Fruit \$20
- \* Chicken and Tuna Salad Nestled on Mixed Greens Served with Fresh Fruit \$19
- \* Club Sandwich Served with House Made Potato Chips \$17
- \* Sanibel Salad with Baby Greens, Watermelon Radishes, Mushrooms, Shaved Carrots, Napa Cabbage, Alfalfa Sprouts and Grilled Filet of Peppered Salmon Tossed with Raspberry Vinaigrette \$20

## HOT LUNCH ENTREES

- \* Seasoned Steak Sandwich with Sweet Potato Chips \$19
- \* Vegetable Medley and Pasta Sautéed with Fresh Garlic, Olive Oil and White Wine Accompanied by Garlic Bread \$18
- \* Beef or Chicken Stir Fry with Vegetables and Rice \$19
- \* Bronzed Grouper with Tropical Fruit Salsa, Steamed Seasonal Vegetables and Potato Forestiere \$Market Price
- \* Char Grilled Marinated Chicken Breast with Lemon, Fresh Herbs, Rice and Vegetables \$19

## DESSERTS (Choose 1)

- \* Coconut Sorbet
- \* Raspberry Sorbet with Blackberries & Raspberries
- \* Key Lime Pie with Whipped Cream
- \* Strawberry Shortcake
- \* Warm Peach Cobbler



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## Boxed Lunch Options

### **BIRDIE** \$17 per person

Turkey, Ham or Roast Beef Sandwich on a Kaiser Roll  
 Potato Chips  
 Whole Fruit  
 Freshly Baked Cookie  
 Non-Alcoholic Beverage

### **EAGLE** \$17 per person

Tuna or Chicken Salad on a Croissant  
 Potato Chips  
 Whole Fruit  
 Freshly Baked Cookie  
 Non-Alcoholic Beverage



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# Butler Passed Hors d'oeuvres

## HOT HORS D'OUEVRES *(Priced Per Dozen)*

- \* Smoked Duck on Focaccia Rounds with Red Currant Sauce \$40
- \* Honey Asian Vegetable Spring Rolls \$34
- \* Island Coconut Shrimp with Mango Orange Marmalade \$55
- \* Roasted Tenderloin Bruschetta with Horseradish \$55
- \* Prime Rib Steak Sliders with Caramelized Onions and Gorgonzola Fondue \$45
- \* Red Bliss Potatoes Filled with Sour Cream and Caviar \$55
- \* Beef Wellington in a Puff Pastry \$55
- \* Sea Scallops Wrapped in Bacon Finished with Yugo Sauce \$60
- \* Brie & Raspberries Baked in a Puff Pastry \$55
- \* Mushroom Caps Stuffed with Crab and Boursin Cheese \$40
- \* Spanakopita Triangles with Feta Cheese and Spinach \$32
- \* Chicken or Pork Dumplings with Ginger Teriyaki Sauce \$22
- \* Coconut Chicken Skewers \$24
- \* Chicken Satay with Peanut Sauce \$24
- \* Mini Crab Cake Finished with Red Pepper Aioli \$50

## COLD HORS D'OUEVRES *(Priced Per Dozen)*

- \* Ahi Tuna on Cubed Watermelon with Cusabi Sauce \$40
- \* Deviled Eggs with Crab Meat \$40
- \* Bruschetta with Tomato and Mushroom Pesto on a Crostini \$32
- \* Hummus in a Cucumber Cup \$32
- \* Rosemary Grilled Shrimp with Bloody Mary Cocktail Sauce \$55
- \* Melon Wrapped in Prosciutto \$45
- \* Smoked Salmon Canape with Boursin Herb Cheese \$23
- \* Assorted Finger Sandwiches (Ham, Tuna or Chicken Salad) \$27



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## *Displayed Hors d'oeuvres*

(Small serves up to 50 guests/ Large serves up to 100 guests)

- *IMPORTED AND DOMESTIC FRUIT & CHEESE*  
Tropical Fruits Compliment Imported and Domestic Cheese with Assorted Crackers. \$250 Small / \$475 Large
- *CRUDITE WITH PEPPERCORN RANCH DIP*  
\$125 Small / \$175 Large
- *SEAFOOD DISPLAY*  
Gulf Shrimp, Snow Crab Claws, Baked Cuban Oysters and Chilled Mussels with Bloody Mary Cocktail Sauce, Lemon Wedges and Crackers. \$Market Price
- *WHOLE ATLANTIC POACHED SALMON*  
Served with Capers, Chopped Red Onions, Cream Cheese and Diced Egg  
\$235.00 Single / \$345.00 Double
- *ANTIPASTO*  
Italian Cheeses, Salami, Prosciutto, Capicola, Olives, Artichoke Bottoms, Caper Berries and Pepperoncinis. \$250 Small / \$475 Large

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# Buffet Packages

*ALL BUFFET DINNERS* include Freshly Brewed Coffee, St. Thomas International Teas, Lemonade and Iced Tea

## TROPICAL BREEZE \$53 per person

- *SANIBEL GARDEN SALAD STATION* with Citrus Vinaigrette
- *TROPICAL FRUIT DISPLAY*
- *ASSORTED ROLLS WITH BUTTER*
- *GRILLED MAHI MAHI* with Polynesian Fruit Salsa
- *HERB ENCRUSTED CHICKEN BREAST*
- *CARIBBEAN JERK PORK LOIN*
- *SAFFRON RICE WITH BEANS*
- *SEASONAL VEGETABLE MEDLEY*
- *KEY LIME PIE*

## ISLANDER BARBEQUE \$45 per person

- *MIXED GREEN SALAD STATION* with Assorted Toppings and Dressings
- *SLICED TROPICAL FRUIT DISPLAY*
- *CORNBREAD WITH HONEY BUTTER*
- *BARBECUE BABY BACK RIBS*
- *ROASTED CHICKEN WITH FRESH HERBS*
- *COUNTRY BAKED BEANS*
- *BAKED POTATO BAR*
- *CORN ON THE COB*
- *PECAN PIE WITH CHOCOLATE BOURBON SAUCE*

## CLASSIC BUFFET \$55 per person

- *MIXED GREEN SALAD STATION* with Assorted Toppings and Dressings (*Served with Bread & Butter*)
- Fresh Broccoli and Carrot Salad with Raisins
- Roma Tomato and Bermuda Onion Salad
- Tri Color Gemeli with Garden Pesto
- *VEGETABLE MEDLEY*

### ENTREES (choice of 2)

- *SEAFOOD TORTELLINI AU GRATIN*
- *PAN SEARED MARINATED AIRLINE CHICKEN*
- *BAKED GROUPER* with Avocado Relish
- *JERK PORK MEDALLIONS* with Roasted Leek & Mushroom Sauce
- *VEAL SALTIMBOCCA* with Artichokes, Tomatoes & Mushrooms
- *SLICED ROAST TOP ROUND*

### ACCOMPANIMENTS (choice of 1)

- *SANIBEL RICE PILAF*
- *ROSEMARY ROASTED POTATO MEDLEY*
- *ROASTED GARLIC MASHED POTATOES*
- *MUSHROOM RISOTTO*
- *WILD MUSHROOM ORZO*

### DESSERTS (choice of 1)

- *CARROT CAKE* • *KEY LIME PIE* • *CHOCOLATE MOUSSE WITH BERRIES* • *NEW YORK CHEESECAKE* • *DOUBLE CHOCOLATE TORTE* • *TROPICAL FRUIT CHEESE CAKE*

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# Plated Dinners

ALL PLATED DINNERS Include Choice of Salad, Freshly Baked Rolls & Butter, Chef's Choice Accompaniments, Freshly Brewed Coffee, St. Thomas Lipton International Tea, Lemonade, Iced Tea, Choice of Salad, Entrée and Dessert.

DINNER

## SALADS (Choose 1)

- *THE DUNES CAESAR SALAD* - Crisp Hearts of Romaine, Herbed Housemade Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing Finished with a Parmesan Crisp
- *THE WEDGE* - Wedge of Iceberg Lettuce with Crumbled Bacon, Bleu Cheese Diced Tomatoes, Shaved Red Onion Drizzled with a Bleu Cheese Dressing
- *BEBE SPINACA* - Baby Spinach with Sliced Egg, Strawberries, Candied Walnuts and Balsamic Vinaigrette
- *FLORIDIAN SALAD* - Mixed Greens with Feta Cheese, Orange Segments and Shaved Onion Finished with a Citrus Blossom Vinaigrette
- *CAPRESE* - Fresh Mozzarella with Slice Tomato, and Basil Finished with a Balsamic Syrup Reduction

## ENTREES (Choose up to 3)

- *CHICKEN PICATTA* - Sautéed with White Wine, Lemon and Capers. \$38 per person
- *CHICKEN OSCAR* - With Asparagus Spears, Crab Meat and Hollandaise Sauce. \$43 per person
- *PAN SEARED SALMON* - With Tomato Buerre Blanc & Wild Mushroom Risotto. \$40 per person
- *SKILLET ROASTED SWORDFISH* - With Leek Bourbon Sauce and Island Rice. \$52 per person
- *ROSEMARY VEAL SCALOPPINI* - Served with Wild Mushroom Ragout and Risotto. \$56 per person
- *HERB CRUSTED PRIME RIB* - Served with Au Jus, Caramelized Onions, Gorgonzola Fondue and Garlic Mashed Potatoes. \$50 per person
- *ROASTED SLICED NEW YORK STRIP* - With Roasted Onion Demi Glace and Garlic Mashed Potatoes. \$48 per person
- *CHARRED FILET OF BEEF TENDERLOIN* - Served with Caramelized Cipolini Demi and Potato Pancake. \$65 per person
- *GRILLED FLAT IRON STEAK* - Finished with Cajun Bearnaise Sauce and a Yukon Gold Potato. \$59 per person
- *PORK TENDERLOIN* - Roasted with Bordelaise Sauce and Rosemary Potatoes. \$35 per person
- *EGGPLANT PARMESAN* - Thinly Sliced and Pan Fried with Fresh Pomodoro. \$35 per person

## DESSERTS (Choose 1)

- *TIRAMISU* • *CARROT CAKE* • *KEY LIME PIE* • *SOUTHERN PECAN BOURBON PIE*
- *DOUBLE CHOCOLATE LAYER CAKE* • *CHOCOLATE MOUSE WITH FRESH STRAWBERRIES*
- *ORANGE SUNRISE CAKE* • *RASPBERRY CHEESECAKE* • *COCONUT SORBET*

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## *Chef Attended Stations*

### **Oven Roasted Tenderloin of Beef**

*Complimented with Demi de Viand*

*- \$25 per person*

### **Herb Seasoned Roasted Top Round**

*Served with Au Jus, Creamy Horseradish Sauce and Mini Rolls*

*- \$18 per person*

### **Honey Glazed Smoked Ham**

*Finished with Mustard Sauce*

*- \$15 per person*

### **Succulent Oven Roasted Turkey Breast**

*With Cranberry Sauce and Turkey Gravy*

*- \$12 per person*

### **Whole Suckling Pig**

*With Jerk Barbecue Sauce*

*- \$Market Price*

*All Chef Attended Stations – \$100.00 Chef Fee.*

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# Cash or Hosted Bar

## HOUSE BRANDS

*SMIRNOFF VODKA*

*GORDON'S GIN*

*CRUZAN LIGHT RUM*

*GRANT'S SCOTCH*

*CANADIAN CLUB WHISKEY*

*SAUZA GOLD TEQUILA*

*Cash Bar: \$8 per drink  
3-hour Hosted Bar: \$34 per person*

## CALL BRANDS

*TITO'S VODKA*

*TANQUERAY GIN*

*BACARDI SILVER RUM*

*WILD TURKEY BOURBON*

*JACK DANIELS WHISKEY*

*DEWAR'S SCOTCH*

*JOSE CUERVO GOLD TEQUILA*

*Cash Bar: \$10 per drink  
3-Hour Hosted Bar: \$40 per person*

## PREMIUM BRANDS

*KETEL ONE VODKA*

*BOMBAY SAPPHIRE GIN*

*MOUNT GAY RUM*

*MAKER'S MARK BOURBON*

*JOHNNY WALKER BLACK SCOTCH*

*CROWN ROYAL WHISKEY*

*PATRON SILVER TEQUILA*

*Cash Bar: \$12 per drink  
3-Hour Hosted Bar: \$44 per person*

## HOSTED BARS INCLUDE:

*Canyon Road Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Domestic and Imported Beer, Soft Drinks, Water and Juices. One Bartender required per 100 people at \$100 per Bartender.*

## CASH BARS INCLUDE:

*Domestic Beer \$5, Imported/Craft Beer \$6, House Wine \$7, Water, Soft Drinks and Juices \$2.50. One Bartender required per 100 people at \$100 per Bartender. \* Cash bar pricing includes Service charges & Tax.*



# Wine Upgrades & Champagne

## RED WINE

*LOUIS M. MARTINI  
CABERNET SAUVIGNON  
Sonoma Coast, California,  
Additional \$1*

*PASO CREEK CABERNET  
SAUVIGNON  
Paso Robles, California,  
Additional \$2*

*CHARLES & CHARLES MERLOT  
Columbia Valley, Washington,  
Additional \$1*

*CHATEAU ST. JEAN MERLOT  
California, Additional \$2*

*MARK WEST PINOT NOIR  
California, Additional \$1*

*RODNEY STRONG PINOT NOIR  
Sonoma, California,  
Additional \$2*

## WHITE WINE

*CHATEAU ST. MICHELLE  
CHARDONNAY  
Columbia Valley, Washington  
Additional \$1*

*RODNEY STRONG ESTATE  
VINEYARDS CHARDONNAY  
Sonoma, California,  
Additional \$2*

*STELLINA DI NOTTE PINOT  
GRIGIO Delle Venezie, Italy  
Additional \$1*

*BARONE FINI PINOT GRIGIO  
Italy, Additional \$2*

*RODNEY STRONG SAUVIGNON  
BLANC Sonoma, California  
Additional \$1*

*WHITE HAVEN SAUVIGNON  
BLANC Marlborough, New  
Zealand, Additional \$2*

## SPARKLING

*MICHELLE BRUT  
Colombia Valley, Washington Toast,  
Additional \$4 (Also Available at a  
Per Bottle Price)*

*CHANDON BRUT CLASSIC  
California Toast, Additional \$5  
(Also Available at a Per Bottle  
Price)*

**Pricing per person, per hour**

*All Prices Subject to 22% Service Charge and 6% Sales Tax*