

PENSACOLA, FLORIDA

# Scenic Hills Catering Menu 2024

## Dear Guest,

From that very important meeting to a special occasion, we here at Scenic Hills are aware how important they are to you. We are experts in knowing how to create and execute each one, making them memorable and rewarding. Here you will find a variety of culinary choices, complemented by our knowledgeable and attentive hospitality professionals who are committed to creating a successful event for you and your guests. We will be here from beginning to end! Should you have any questions or just want some direction, please do not hesitate to call us anytime. Thank you for making us part of your next event. Welcome to Scenic Hills. We have been waiting for you.

THE SCENIC HILLS TEAM

## **BREAKFAST**

All breakfast packages are served with water, tea, coffee & orange juice. Listed prices are per person.

CONTINENTAL BREAKFAST	\$10.00
Fresh-sliced seasonal fruit, assorted muffins, pastries & croissants complemented with butter, honey & jelly	
HOLE IN ONE BREAKFAST	\$12.00
Breakfast sandwiches and/or wraps, fresh-sliced seasonal fruit skewassorted pastries, to-go boxes available upon request	vers,
THE SUNRISE BREAKFAST	
Scrambled eggs, apple-smoked bacon or hearty sausage, seasoned	
breakfast potatoes with peppers and onions or stone ground grits biscuits complemented with butter, honey & jelly	α
CLUBHOUSE BREAKFAST	\$20.00
Scrambled eggs, apple-smoked bacon, hearty sausage, seasoned	
breakfast potatoes with peppers and onions, stone ground grits, fresh-sliced seasonal fruit, country style sausage gravy & biscuits	
complemented with butter, honey & jelly	
BREAKFAST ENHANCEMENTS	
Listed prices are per person.	

8891 Burning Tree Rd. Pensacola, FL 32514 850-476-0380 scenichills.com

Thick-Cut French Toast.......\$3.00
Fluffy Buttermilk Pancakes.......\$3.00
Fresh-Sliced Seasonal Fruit Platter.....\$4.00
Muffins, Pastries & Croissants.....\$4.00
Create Your Yogurt Station.....\$5.00
Eggs Benedict.....\$5.00

# **BREAKS**

All break packages are served with water, tea & coffee. Listed prices are per person.

SAY CHEESE	\$4.00
Assorted domestic cheese board (cheddar, swiss & pepper Jack) with assorted crackers and grapes	
GOURMET CHEESE	\$6.00
AFTERNOON SNACK	
ON THE GREENFresh-sliced seasonal fruit & garden-fresh vegetables with assorted d	
QUICK BITES Grilled hot dogs complemented with assorted toppings & assorted bo of chips	
RDEAK ENIHANICEMENITS	

## **BREAK ENHANCEMENTS**

Listed prices are per person.

Assorted Candy Bars	\$2.00
Assorted Chips	
Fresh-Baked Cookies	
Fudge Brownies	
Fresh-Sliced Seasonal Fruit Platter	

# LUNCH & DINNER BUFFETS

All buffet packages are served with water, tea & coffee. Listed prices are per person.

BOXED LUNCH (includes bag of chips, cookie & water bottle)
DELI BOARD\$14.00
Basket of fresh rolls and assorted breads, platters of assorted deli meats
and cheeses, lettuce, sliced tomato, red onion and dill pickle chips, complemented with assorted condiments & red bliss potato or pasta salad
BACKYARD COOKOUT\$16.00
Grilled hotdogs & hamburgers, assorted cheeses, lettuce, sliced tomato, red onion and dill pickle chips, fresh buns, kettle potato chips, complemented with assorted condiments & red bliss potato salad or pasta salad
SOUTH OF THE BORDER\$18.00
Build your own taco bar, seasoned beef & shredded chicken, soft & hard tortillas, spanish rice with cilantro, refried or black beans, tortilla chips, salsa and guacamole, onions, diced tomatoes, shredded cheese, sour
cream, jalapeno peppers
SOUTHERN BBQ\$18.00
Slow roasted pulled pork, smoked sausage, fresh buns, texas toast, coleslaw or red bliss potato salad & savory baked beans

# LUNCH & DINNER BUFFETS (CONT.)

All buffet packages are served with water, tea & coffee. Listed prices are per person.

TOUR OF ITALY\$2 Grilled chicken alfredo, italian sausage baked ziti, garden or caesar s garlic breadsticks	
FISH FRY\$2 Cornmeal battered fish, stone ground cheese grits, coleslaw, hushpupp cocktail & tartare sauce & lemons	
LOW COUNTRY BOIL \$2.52 Peel & eat gulf shrimp, cajun spiced red potatoes & corn, andouille sausage, cocktail sauce, tartar sauce & lemons.	24.00
BUTCHER BLOCK\$3 Roasted pork loin with orange glaze, steak tips with peppercorn crear garlic mashed potatoes, sauteed zucchini & squash, garden or caesar salad, dinner rolls & butter	m,
SICILIAN TOUR\$3 Shrimp scampi, chicken marsala, rice pilaf, grilled asparagus, garden caesar salad, dinner rolls & butter	

# LUNCH & DINNER BUFFETS (CONT.)

All buffet packages are served with water, tea & coffee. Listed prices are per person.

ISLAND TIME......\$34.00 Grilled mahi with pineapple salsa, grilled shrimp skewers, cilantro-lime rice, honey & garlic glazed carrots, garden or caesar salad, dinner rolls & butter

SURF AND TURF......\$36.00 Petite filets with demi glace, grilled salmon with citrus beurre blanc, herb roasted red bliss potatoes, green beans with caramelized onions & baby heirloom tomatoes, garden or caesar salad, dinner rolls & butter

## **BUFFET ENHANCEMENTS**

Listed prices are per person.

Additional Salad	\$4.00
Additional Side	· ·
Additional Entree	· ·
Domestic Cheese & Fresh-Sliced Seasonal Fruit Platter	· · · · · · · · · · · · · · · · · · ·

## ASK US TO CREATE A MENU FOR YOU

Our culinary team can create a menu specifically designed for your event. Don't be afraid to ask us to create something extraordinary just for you.

# PLATED LUNCH & DINNER

Listed prices are per person.

ALL PLATED LUNCH & DINNER OPTIONS INCLUDE: Choice of garden or caesar salad & Chef's selection of vegetable and starch	
HERB ROASTED CHICKEN\$26. Slow roasted chicken breast with parmesan cream sauce	.00
CHICKEN MARSALA\$28. Lightly battered with mushrooms and shallots in a marsala wine sauce	00
CHICKEN PARMESAN\$28.0 Boneless breast of chicken with parmesan cheese and tomato basil saud	
ROASTED PORK LOIN\$28. Slow roasted pork loin with orange glaze	00
BONE-IN PORK CHOP\$30.0 Boneless breast of chicken with parmesan cheese and tomato basil saud	
GRILLED SHRIMP\$30.0 Grilled shrimp skewer with scampi sauce	)0
SEARED SALMON\$32.0 Pan-seared salmon with citrus beurre blanc	00
GRILLED MAHI\$32.0 Grilled mahi with pineapple salsa	00

# PLATED LUNCH & DINNER (CONT.)

Listed prices are per person.

LONDON BROIL	.\$34.00
The classic cut roasted and served with peppercorn cream sauce	
FILET MIGNON	.\$36.00
Tender 60z filet mignon grilled to perfection with choice of garlic & herb	
butter or demi glace	

## PLATED LUNCH & DINNER ENHANCEMENTS

Listed prices are per person.

Additional Salad	\$4.00
Additional Side	\$4.00
Domestic Cheese & Fresh-Sliced Seasonal Fruit Platter	\$8.00
Additional Entree	MARKET PRICE

## ASK US TO CREATE A MENU FOR YOU

Our culinary team can create a menu specifically designed for your event. Don't be afraid to ask us to create something extraordinary just for you.

# **COLD APPETIZERS**

Listed prices are per dozen.

TEA SANDWICHESChicken, egg & pimento cheese sandwiches on assorted breads	\$18.00
GREEK PHYLLO CUPSLight and crispy phyllo cup filled with a blend of spinach, artichokes & cream	\$20.00
TOMATO BRUSCHETTAToasted crostini topped with a blend of fresh tomato, basil, olive oil & garlic gar with shaved parmesan cheese	
CAPRESE SKEWERSBaby heirloom tomatoes, fresh mozzarella, basil & balsamic reduction	\$24.00
ASSORTED FRUIT SKEWERSFresh-cut pineapple, cantaloupe & honeydew	\$24.00
PROSCIUTTO WRAPPED ASPARAGUSLightly seasoned grilled asparagus wrapped in fresh prosciutto	\$24.00
ANTIPASTO SKEWERSFresh mozzarella, sun dried tomatoes, kalamata olives & artichokes marinated in delicious olive oil and fresh basil	
GULF SHRIMP CEVICHEShrimp marinated with fresh lime juice, jalapeno, cucumber & tomato served cristortilla chips	
SMOKED SALMON CANAPESSmoked salmon with sliced cucumber and dill cream cheese	\$26.00
GULF SHRIMP COCKTAILServed with cocktail sauce	\$26.00
SMOKED TUNA DIPServed with assorted crackers	\$28.00

# **HOT APPETIZERS**

Listed prices are per dozen.

ASSORTED QUICHE	\$18.00
Assorted mini quiche served plain, bacon and cheese & vegetable	
FRIED RAVIOLI	\$18.00
Served with marinara dipping sauce	
VEGETABLE SPRING ROLLS	\$18.00
Served with sweet chili dipping sauce	
SPANAKOPITA	\$18.00
Mini spanakopita with sautéed spinach and ricotta cheese wrapped in phyll	
SAUSAGE STUFFED MUSHROOM	\$20.00
Italian sausage stuffed mushroom cap	
GRILLED CHICKEN SKEWER	\$20.00
Grilled chicken with white bbq sauce	
TERIYAKI MEATBALLS	\$22.00
Angus beef meatballs in a sweet and salty teriyaki glaze	
BUFFALO WINGS	\$22.00
Our specialty, bone-in chicken wings	
COCONUT SHRIMP	
Shrimp encrusted with toasted coconut & served with spiced orange marma	ılade
SHRIMP AND BACON	\$26.00
Gulf shrimp wrapped in bacon	
CRAB BEIGNETS	\$28.00
Mini crab cake served with remoulade & hot pepper jelly	
FILET MIGNON CROSTINI	
Filet mignon cooked to perfection with medallion of French bread and horse cream sauce	eradish

## CHEF-INSPIRED ADDITIONS

Listed prices are per person.

## **CARVING STATION**

All carved items served with butter and rolls, au jus, and horseradish sauce.

ROAST TURKEY BREAST	\$6.00
SMOKED VIRGINIA HAM	
ROAST PORK LOIN	
LONDON BROIL	\$10.00
ROASTED PRIME RIB	\$15.00
BEEF TENDERLOIN	

# MASHED POTATO BAR \$10.00

Mashed red bliss potatoes served with your choice of toppings and gravy

## STONE GROUND GRITS BAR \$15.00

Locally sourced stone ground grits served with your choice of toppings and gravy

## PASTA STATION \$20.00

All pasta items served with shredded parmesan cheese & garlic bread

PENNE PASTA & CHEESE-FILLED TORTELLINI

ALFREDO SAUCE & TOMATO-BASIL SAUCE

TOMATOES, MUSHROOMS, SPINACH, PEPPERS, OLIVES, ARTICHOKES, BROCCOLI AND ONION

**GRILLED CHICKEN & ITALIAN SAUSAGE** 

# **DESSERTS**

Listed prices are per person.

BROWNIE ALA MODEFudge brownie with vanilla ice cream	\$7.00
OLD FASHIONED BANANA PUDDINGFresh bananas & vanilla wafers layered with creamy pudding	\$7.00
COCONUT CREAM PIEToasted coconut & cream with meringue	\$7.00
PECAN PIEPecans & caramel custard	\$7.00
CHOCOLATE CAKEDecadent layers of chocolate	\$8.00
STRAWBERRY SHORTCAKEFresh strawberries, whipped cream & shortcake	\$8.00
KEY LIME PIETart & sweet key lime custard	\$8.00
BLACKBERRY BREADPUDDINGFresh blackberries baked in toasted bread with white chocolate	\$9.00
PEACH COBBLERBaked fresh peaches served with vanilla ice cream	\$9.00
NY STYLE CHEESECAKEClassic, decadent & creamy	\$9.00
CHOCOLATE & PEANUT BUTTER PIELayers of chocolate & peanut butter	\$10.00

## GENERAL INFORMATION

### LOCATION

Conveniently and centrally located in the Pensacola area, Scenic Hills is just 15 minutes from downtown Pensacola and 30 minutes from Pensacola Beach.

### **ACCOMODATIONS**

There's much to enjoy at Scenic Hills beyond our 18 hole golf course & driving range! The restaurant offers fantastic meals all day and the patio with a firepit is a great area for cocktails and conversation. Whether visiting Pensacola for business or pleasure, our amazing facility offers you a fun and relaxing environment for any occasion.

#### **AMENITIES INCLUDE:**

- 18-Hole Golf Course
- Driving Range
- Bar & Restaurant
- Event Venue

### **GUARANTEED GUEST ATTENDANCE**

It is requested that the Catering Sales Office be notified of the exact number of guests attending at least seven (7) business days prior to the function date with the number of guests attending. This will be considered a guarantee for which you will be charged. Once given, this guarantee may not be reduced and charges will be made accordingly. The facility cannot be responsible for service greater than the guaranteed number of guests plus 10%. If no guarantee is received at the required time, your Catering Sales Manager will assume the "Estimated Count" to be your guarantee.

### AUDIOVISUAL EQUIPMENT

Audiovisual can be arranged through our Catering Sales Manager. Available equipment includes: wireless mic, speaker system, audio mixer & projector & screen.

# GENERAL INFORMATION (CONT.)

### **SHIPPING**

Any packages sent to the facility must be previously approved by Scenic Hills. Shipments should be addressed to the attention of your Catering Sales Manager and include company name, date(s) of program, Event Manager, and number of boxes. Shipments should arrive no earlier than three (3) business days prior to the event.

#### **SECURITY**

Scenic Hills will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the facility prior to, during, or following your event. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event.

### **RECOMMENDED VENDORS**

Your Catering Sales Manager will be pleased to assist with the arrangements for these services or we can refer you to recommended vendors.

#### **DECORATIONS**

Scenic Hills will not permit the affixing of anything to the walls, floors or ceilings of the facility with nails, staples, tape, sticky tack, or any other substance unless the event office gives approval. Decorations or displays brought into the facility must be approved prior to arrival. A fee of at least \$500 will be imposed on any damages or excessive cleanup required after your event.

### PROPERTY DAMAGE

As a client, you are responsible for any damages done to the premises or any part of the facility during the period of time your invited guests, employees, independent contractors, or other agents either under your control or that of any independent contractor hired by you, are on property. A certificate of insurance is required for any outside vendor hired by you.

# GENERAL INFORMATION (CONT.)

### 24-HOUR CHANGE POLICY

Scenic Hills will attempt to accommodate any last minute changes that your event requires. Any significant changes to setup, audiovisual, menu, or head-count revisions within 24 hours of your event will incur a minimum \$150 fee to offset labor and schedule changes.

#### **PAYMENT**

Payment is due in full a minimum of 72 hours prior to the event. Payment can be made by cash, check or credit card. All payments made via credit card will include a 3% non-cash transaction fee. All food, beverage & venue fees are subject to a 22% service charge.

#### **ALCOHOLIC BEVERAGES**

All beverage functions are arranged through the Catering Sales Office. We have a complete selection of beverages to complement your functions. As a licensee, the Scenic Hills Country Club is responsible to abide by regulations enforced by the State of Florida.

THEREFORE, IT IS THE FACILITIES POLICY THAT ALCOHOL CANNOT BE BROUGHT INTO THE FACILITY FROM OUTSIDE SOURCES.

If alcoholic beverages are to be served during the event (or elsewhere under the facilities alcoholic beverage license), the facilities alcoholic beverage license requires the client to:

- Have the beverages be dispensed by employed staff
- Request proper identification (photo ID) from any person of questionable age and refuse alcoholic beverage service if the person is either under age or if identification cannot be produced
- Refuse to serve alcohol to anyone who, in the facilities judgment, appears intoxicated
- Report any and all underage drinking to local authorities
- Reserve the rights to stop the sale of alcohol at anytime due to the safety and security of our employees, attendees, guests, vendors, and/or any persons or property