



Charlie's
Restaurant at the Windsor Golf Club

BANQUET & SPECIAL EVENTS MENU



Windsor Golf Club 1320 19th Hole Drive, Windsor, CA 95492

For Information, Please Contact:

Liz Glass, 707-837-0019 or email: Events@WindsorGolf.com

www.WindsorGolf.com

Hors D'oeuvres

Risotto Cakes with Our Crisp Panko Crust

Andouille Sausage

*Cajun Spiced Risotto with Andouille Sausage, Peppers, Lime, Jalapeno,
Corn & Pepper Jack Cheese with Sriracha Aioli*

Italian Fennel Sausage

*Red Pepper, Sun Dried Tomato & Basil Risotto with
Fontina & Parmesan Cheeses with Sun Dried Tomato Aioli*

Wild Mushroom

*Wild Mushroom & Garlic Risotto with Fresh Herbs, Lemon Zest
Teleme & Parmesan Cheeses with Lemon-Basil Aioli*

Skewer Selections

Coconut Chicken Skewers

*Crisp Coconut, Curry & Panko Crust
With a Coconut Curry Sauce & Pineapple Salsa*

Grilled Teriyaki Chicken Skewers

*With Pineapple, Peppers & Onion
With a Soy-Ginger Marinade & Teriyaki Glaze*

Antipasti Skewers

*Marinated Mozzarella, Artichoke Hearts, Dry Salami & Kalamata Olives
In a Balsamic-Basil Vinaigrette*

Honey Ginger Grilled Chicken Skewers

With Our Honey Garlic Chili Glaze

Stuffed Mushroom Selections

Goat Cheese

*Sun Dried Tomato, Roasted Peppers, Artichoke,
Basil & Lemon with Seasoned Parmesan Bread Crumbs*

Crab Or Shrimp

Cream Cheese, Red Pepper, Roasted Jalapeno, Lime & Parmesan

Italian Fennel Sausage

Sun Dried Tomato, Basil, Fontina & Parmesan Cheeses

Assorted Finger Sandwiches

Roast Turkey & Brie with Spinach, Tomato & Basil Mayo
Roast Beef & Caramelized Onion, Lettuce & Tomato with Horseradish & Mustard
Honey Baked Ham & Swiss with Lettuce, Tomato, Red Onion, Mustard & Mayo
Fresh mozzarella, Baby Spinach, Roma Tomato & Balsamic Vinaigrette

Stuffed Baby Red Potato Selection

Asiago Potatoes

Baby Red Potatoes stuffed with Asiago Soufflé

Sweet Potato, Bacon & Maple-Pecans

With Gorgonzola Cheese

Chorizo, Cream Cheese & Roasted Peppers

With Scallions, Cilantro, Southwest Spices

Jack & Cheddar Cheese

Grilled Crostini Choices

Traditional Bruschetta

Fresh Tomato, Basil, Garlic, Parmesan, Balsamic Vinegar, Olive Oil

Warm Artichoke & Lemon

With Roasted Garlic, Basil, Parmesan & Romano Cheese

Gorgonzola Cheese

With Pear Chutney & Candied Walnuts

Fresh Herb Goat Cheese

With Wild Arugula, Red Peppers, Capers, Lemon Zest, Basil

Extra Virgin Olive Oil & Caramelized Onion

Smoked Duck Crostini

House Smoked Duck Mixed with Pear Chutney

Vegetable & Olive Tapenade

Caramelized Onion, Roasted Garlic & Peppers, Artichoke, Sun Dried Tomato,

Mixed Olives with Lemon Zest, Extra Virgin Olive Oil & Balsamic Vinegar

Wild Mushroom

With Caramelized Onion, Fresh Herbs, Lemon Zest

Fontina & Parmesan Cheese Extra Virgin Olive Oil, Balsamic Vinegar

Focaccia Pizza Platter

A Medley of Pepperoni, Garlic Chicken, Margherita & Three Sausages

Whole Baked Brie

Layered with Pesto, Sun Dried Tomato & Pine Nuts Wrapped in Flaky Puff Pastry

Chicken or Pork Pot stickers

*With Sweet Soy & Sweet Chile Drizzle & either
Thai Peanut or Asian Style Sesame Sauce*

Buffalo Style Spicy, Thai Red Curry-Peanut or Teriyaki Chicken Wings

Served with Crisp Celery Sticks & Tangy Blue Cheese Dip

Vegetable Spring Rolls

*Served with a Mango, Sweet Chile, Thai Peanut or
Asian Style Sesame Dipping Sauce*

Quesadilla Choices

Chorizo & Shrimp

With Pepper Jack Cheese, Cilantro, Smokey Guacamole & Sriracha Sour Cream

Italian Sausage

With Roasted Tomatoes & Peppers, Basil Fontina & Mozzarella Cheeses with Basil Aioli

Tequila Chicken

With Sauteed Peppers, Onion & Cilantro with Monterey Jack Cheese & Poblano Chili Aioli

BBQ Pulled Pork

With Black Bean Puree, Green Chili, Cilantro & Cheddar Cheeses with Chipotle Aioli

Imported Cheese Platter

Point Reyes Blue, Fontina, Cambozola, French Brie, Aged Cheddar, Gruyere & Gouda

Served with Candied Walnuts, Dried Cranberries & Assorted Crackers

(1.00 pp up charge)

Domestic Cheese Platter

Smoked Cheddar, Gouda, Pepper Jack, Gorgonzola, Havarti, Swiss & Brie

Served with Candied Walnuts, Dried Cranberries & Assorted Crackers

Blue Cheese Chips

House Made Potato Chips with Warm Creamy Garlic-Blue Cheese Sauce

Assorted Fine Sliced Meats

Mortadella, Cappicola, Salami & Ham

Served with Jalapeno Mustard & Assorted Crackers

Assorted Seasonal Fruit Platter

Only the Freshest Fruits of the Season

Assorted Seasonal Vegetable Platter

Served with Bleu Cheese-Bacon Dip or

Choice of Garlic & Herb, Roasted Red Pepper or Lemon Hummus

Grilled Marinated Vegetable Platter

Roasted Garlic, Balsamic Vinegar & Feta Cheese

Priced Per Person

Choose any one item for \$4.95 ++ per person for one hour

(\$1.00 per person for each additional hour)

-Or-

As an addition to any complete meal for \$3.95 ++ per person

Hors D' oeuvres

Seafood

Prawn Choices

Grilled Cajun Prawns

With a Southwest Chipotle Lime Aioli

Coconut Prawns

With an Asian Style Dipping Sauce

Grilled Thai Prawns

With a Spicy Peanut Sauce

Seared Ahi Tuna on Crispy Won Tons

Served with Asian Slaw, Wasabi, Pickled Ginger & Sweet Soy Sauce

MP

Crisp Crab or Shrimp Cakes

With Chipotle Aioli or Smokey Tomato Cream

Smoked Salmon Platter

With Lemon-Caper Cream Cheese, Red Onion,

Mini Bagels & Lemon Wedges

MP

Crab Salad in Endive with Louie Sauce Drizzle

Fresh Crab Meat Celery, Tarragon with Our Traditional Louie Dressing in a Tender Endive Leaf

Rock & Bay Shrimp Ceviche

Rock & Bay Shrimp Marinated in Lime Juice, Jalapeno, Chili Flakes, Red Onion, Tomato & Cilantro

In a Tender Endive Leaf

Fresh Oysters on the Half Shell

Served with

Chipotle Mignonette (Shallot, Red Wine Vinegar, Lime, Chipotle Puree, Cilantro & Honey)

Ginger Lime Relish (Fresh Ginger, Garlic, Lime, Orange & Honey)

-Or-

BBQ with the Chef's Chipotle Orange BBQ Sauce

MP

Priced Per Person

Choose any one item for \$5.95 ++ per person for one hour (unless MP)
(\$1.00 per person for each additional hour)

-Or-

As an addition to any complete meal for 4.95 ++ per person
The cost may vary with the season and your events particular requirements.

Lunch & Dinner

Salads

Priced Per Person

Sonoma Mixed Greens Salad

*Served with House Vinaigrette
5.25 for Buffet 6.25 for Plated*

Caesar Salad

*Hearts of Romaine, Garlic Croutons, Fresh Parmesan
Caesar Dressing*

Wild Spring Mix

*Crumbled Goat Cheese, Fresh Seasonal Berries, Toasted Almonds
Walnut Champagne Vinaigrette*

Asian Influence

*Mixed Organic Greens, Iceberg, Mango, Jicama,
Pineapple, Almonds & Crisp Won Ton Strips
With Our Toasted Sesame Dressing*

Baby Spinach Salad

*Fresh Spinach, Candied Walnuts, Apples, Mandarin Oranges
Warm Bacon-Honey Mustard Dressing*

Greek Salad

*Sonoma Greens, Red Onions, Capers, Kalamata Olives, Tomato, Feta Cheese
Traditional Greek Dressing*

5.50 for Buffet 6.50 for Plated

Chicken Selections

Boneless Tender Chicken Breast with your Choice of Sauce

Lunch \$19.95 ++ Buffet Dinner \$22.95 ++ Buffet

Sauce Choices for Chicken

Wine Country Grape

Seedless Grapes, Caramelized Shallots, Chardonnay, Orange Liquor, Lemon Zest & Cream

Creamy Piccata

Lemon, Butter, Garlic & White Wine with a Touch of Cream

Balsamic Mushroom

Fresh Mushroom, Garlic, Basil, Port Wine, Balsamic Vinegar, Chicken Stock Demi Glaze

Dijon Peppercorn

Shallots, Garlic, Green Peppercorn, Dijon Mustard, Sherry Wine, Chives & Cream

Creamy Roasted Poblano

Southwest Spices, Garlic, Roasted Poblano & Jalapeno Chilies, Lime, Cilantro, Chicken Stock & Cream

Tuscan

Artichoke Hearts, Sun-Dried Tomatoes, Mushrooms, Garlic & Fresh Herbs Served with a Wine Demi Glaze

Zesty Tomato Calabrese

Diced Calabrese Sausage, Onion, Bell Peppers, Mushrooms, Black Olives,

Garlic & Fresh Herbs in Our Zesty Marinara Sauce

Jerusalem

Artichokes, Mushrooms & Black Olives & Shallots Served in a Brandy Cream

Champagne Mushroom

Shallots, Mushrooms, a Hint of Brandy in Champagne Cream

Topped with Crispy Shallots

Seafood Selections

All seafood prices subject to change due to market price fluctuation.

Fish Based on Availability - The cost may vary with the season and your events particular requirements.

Grilled Pacific Salmon or Snapper

Lunch \$ 22.95 ++ Buffet Dinner \$27.95 ++ Buffet

Grilled Swordfish, Halibut, Mahi Mahi, Sea Bass

Lunch \$23.95 ++ Buffet Dinner \$28.95 ++ Buffet

Sauce Choices for Fish

Creamy Picatta

White Wine, Lemon, Capers & Butter with a Touch of Cream

Creamy Lobster Sauce

With Bay Shrimp a Touch of Brandy & Lemon Zest

(Add 1.00)

Smokey Butter Brushed

With Chipotle Lime Beurre Blanc & Pineapple Salsa

Cilantro & Chili Lime Brushed

With Roasted Poblano Chili Sauce & Mango Salsa

Citrus Beurre Blanc

With Fresh Tomato Caper Salsa

Pork-Beef & Lamb Selections

Slow Roasted Pork Loin

Lunch \$19.95 ++ Buffet Dinner \$22.95 ++ Buffet

Marinated Tri-Tip

Lunch \$23.95 ++ Buffet Dinner \$25.95 ++ Buffet

Prime Rib

Au Jus & Horseradish

Lunch \$28.95 ++ Buffet Dinner \$32.95 ++ Buffet

New York Steak Diablo

Lunch \$24.95 ++ Buffet Dinner \$28.95 ++ Buffet

Grilled Filet Mignon

Lunch MP++ Plated only Dinner MP ++ Plated only

Add Small Lobster Tail or Shrimp Scampi MP

Herb Roasted Rack of Lamb

*Served with a Balsamic Vinegar, Zinfandel-Lamb Reduction
Lunch \$34.95 ++ Plated only Dinner \$34.95 ++ Plated only*

Sauce Choices for Pork, Lamb & Beef

Dijon Mustard

With Shallots, Fresh Tarragon, Sherry Wine, Rich Demi Glaze & a Touch of Cream

Calvados

Caramelized Shallot, Apple Brandy, Our Rich Beef Stock & a Touch of Cream

Balsamic-Pinot Noir Sauce

Garlic, Shallots, Fresh Herbs, Aged Balsamic Vinegar & a Rich Demi Glaze with Pinot Noir

Marsala Mushroom

Toasted Garlic, Fresh Herbs, a Hint of Maple, Rich Demi Glaze & Marsala Wine

Brandy Peppercorn

Green Peppercorns, Sage, Shallots & Brandy with a Touch of Cream

Sherry Wine-Mushroom

Fresh Herbs, Garlic, Shallots, Sherry & Our Rich Demi Glaze

Fresh Pomegranate Sauce

Tarragon, Caramelized Shallots, Orange Zest, Port Wine

& Rich Beef Jus

Balsamic Mushroom

Sauteed Mushrooms, Garlic, Fresh Herbs, Balsamic Vinegar & Rich Demi Glaze

All of the above Entrées served with Fresh Seasonal Vegetables

Mashed, Au Gratin Potatoes -Or- Rice Pilaf

Pasta with Pesto or Marinara or Specialty Mashed Potatoes

Can be added for an additional \$1.50 per person

Add 5\$ per for Plated

The cost may vary with the season and your events particular requirements.

Specialty Pasta Selections

*All Pasta Selections are served with Penne or Fusilli,
Fresh Organic Mixed Sonoma Green Salad and Garlic Bread*

Chef Don's Creamy Penne Carbonara

*Mushrooms, Pancetta, Garlic, Fresh Herbs, Tomato
& Chardonnay with a Touch of Cream & Asiago Cheese*

Prosciutto & Mushroom in Sherry Cream

*Prosciutto Ham, Mushrooms, Sun-Dried Tomatoes, Peas, Garlic & Basil
With Parmesan*

Calabrese Sausage Pasta

*Calabrese Sausage, Bell Peppers, Mushrooms, Fresh Tomato & Black Olives
In Our Zesty Tomato Sauce*

Fusilli Michelangelo

*Fusilli Pasta tossed with Arugula, Sundried Tomato, Mixed Wild Mushrooms, Balsamic Vinegar,
Pine Nuts & Garlic in a Fresh Tomato Sauce*

Ratatouille with Penne Pasta

*Fresh Roasted Zucchini, Yellow Squash, Eggplant, Peppers & Tomatoes with Fresh Herbs,
Tossed in a Fresh Tomato Sauce with Black Olives & Asiago Cheese*

Creamy Lemon Chicken Pasta

*Pan Seared Chicken pieces with Artichokes, Mushrooms, Spinach, Fresh Basil &
Lemon Zest in a Chardonnay Cream with Parmesan Cheese*

Tortellini

Available for additional \$1.00 per person

Beef or Vegetarian Lasagna

Available for additional \$1.00 per person

Lunch \$18.95 ++ Buffet Dinner \$20.95 ++ Buffet
The cost may vary with the season and your events particular requirements.

Dessert Selections

Apple-Peach Crisp

With Brown Sugar & Oat Crisp & Whipped Cream

Chocolate Chunk Brownie

Vanilla Bean Ice Cream, Chocolate Sauce & Whipped Cream

Seasonal Fruit Sorbet or Ice Cream

Served with Berries

House made Profiterole

With Cookie Dough Ice Cream, Chocolate Sauce, Toasted Almonds & Whipped Cream

Raspberry Cheesecake

With Fresh Berry Sauce & Whipped Cream

Flaky Apple Strudel

With Whipped Cream

Chocolate Éclair

With Chocolate Sauce & Whipped Cream

\$6.95 ++ per person

Freshly Baked Assorted Cookies & Chocolate Chunk Brownies

(\$3.00++ per person)

Buffet Packages

Windsor Golf Club Silver Buffet

Hors d' oeuvres

Choice of One

Baby Red Potatoes stuffed with Chorizo, Cream Cheese & Roasted Peppers
Scallions, Cilantro, Southwest Spices Jack & Cheddar Cheese
Vegetable & Olive Tapenade Crostini Caramelized Onion, Roasted Garlic & Peppers,
Artichoke, Sun Dried Tomato, Mixed Olives with Lemon Zest, Extra Virgin Olive Oil & Balsamic
Vinegar **Traditional Bruschetta** with Fresh Tomato, a Splash of Balsamic Vinegar & Garlic
BBQ Pulled Pork Quesadilla with Black Bean Puree, Green Chili, Cilantro &
Cheddar Cheese with Chipotle Aioli

Salad

Choice of One

House Mixed Green Salad with Red Wine-Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine, Garlic Croutons & Fresh Parmesan

Entrees

Wine Country Grape Pan Seared Chicken Breast
Seedless Grapes, Caramelized Shallots, Chardonnay, Orange Liquor, Lemon Zest & Cream
And
Prosciutto & Mushroom in Sherry Cream
With Sun-Dried Tomatoes, Peas, Garlic, Basil & Parmesan

Accompaniments

Mashed Potatoes
~ Roasted Red Potatoes with Rosemary & Olive Oil
~ Fresh Seasonal Vegetables
~ Rolls & Butter

\$28.95 ++ per person

Windsor Golf Club Gold Buffet

Hors d' oeuvres

Choice of Two

Baby Red Potatoes stuffed with Asiago Soufflé

Antipasti Skewers *Marinated Mozzarella, Artichoke Hearts, Dry Salami & Kalamata Olives
In a Balsamic-Basil Vinaigrette*

Andouille Sausage Risotto Croquettes with Red Pepper Aioli

Tequila Chicken Quesadilla *with Sautéed Peppers, Onion & Cilantro with Monterey Jack Cheese &
Poblano Chili Aioli*

Salad

Choice of One

Baby Mixed Greens with Jicama, Orange Sections & Avocado, Orange-Five Peppercorn Dressing

Caesar Salad *with Hearts of Romaine, Garlic Croutons & Fresh Parmesan*

Greek Salad *Sonoma Greens, Red Onions, Capers, Kalamata Olives, Tomato, Feta Cheese
& a Traditional Greek Style Dressing*

Entrees

Choice of Two

Creamy Roasted Poblano with Pan Seared Chicken Breast

Southwest Spices, Garlic, Roasted Poblano & Jalapeno Chilies, Lime, Cilantro, Chicken Stock & Cream

Tender-Brined, Slow Roasted Pork Loin *with Brandy Peppercorn Sauce*

Prosciutto & Mushroom in Sherry Cream Pasta *with, Sun-Dried Tomatoes, Peas, Garlic,
Basil & Parmesan*

Ratatouille with Penne Pasta *Fresh Roasted Zucchini, Yellow Squash, Eggplant, Peppers & Tomatoes
with Fresh Herbs, Tossed in a Fresh Tomato Sauce with Black Olives & Asiago Cheese*

Accompaniments

Mashed Potatoes

Potatoes Au Gratin with Parmesan Cheese & Garlic

Fresh Seasonal Vegetables

Rolls & Butter

\$34.95 ++ per person

Windsor Golf Club Platinum Buffet

Hors d' oeuvres

Choice of two

*Wild Mushroom Crostini with Caramelized Onion, Fresh Herbs, Lemon Zest
Fontina & Parmesan Cheese Extra Virgin Olive Oil, Balsamic Vinegar*

Chorizo & Shrimp Quesadilla

With Pepper Jack Cheese, Cilantro, Smokey Guacamole & Sriracha Sour Cream

*Antipasti Skewers Marinated Mozzarella, Artichoke Hearts, Dry Salami & Kalamata Olives
In a Balsamic-Basil Vinaigrette*

Grilled Thai Prawns with a Spicy Thai Peanut Sauce

Crab or Shrimp Cakes Served with Chipotle Aioli

Salads

Choice of two

Caesar Salad with Hearts of Romaine, Garlic Croutons & Fresh Parmesan

*Baby Spinach & Arugula Salad with Mango, Candied Walnuts & Ricotta Salata
with Mango-Raspberry Vinaigrette*

*Asian Influence Mixed Organic Greens, Iceberg, Mango, Jicama,
Pineapple, Almonds & Crisp Won Ton Strips with Our Toasted Sesame Dressing*

Entrees

Choice of two

Smokey Butter Brushed Mahi Mahi

With Chipotle Lime Beurre Blanc & Pineapple Salsa

Roast Tri Tip of Beef with Brandy Peppercorn

Green Peppercorns, Sage, Shallots & Brandy with a Touch of Cream

Grilled Swordfish with a Smokey Chipotle-Caper Butter

*Grilled Chicken Breast with Champagne Mushroom Sauce Shallots, Mushrooms,
a Hint of Brandy in Champagne Cream Topped with Crispy Shallots*

*Fusilli Michelangelo With Arugula, Sundried Tomato, Mixed Wild Mushrooms, Balsamic Vinegar,
Pine Nuts & Garlic in a Fresh Tomato Sauce*

Accompaniments

Choice of two

Roasted Red Potatoes with Olive Oil, Rosemary, Romano & Pecorino Cheeses

Potatoes Au Gratin with Garlic & Parmesan

Fresh Seasonal Vegetables

Rolls & Butter

\$41.95 ++ per person

Windsor Golf Club Emerald Buffet

Hors d' oeuvres

Choice of Three

Smoked Duck Crostini House Smoked Duck Mixed with Pear Chutney
Shrimp Cakes with Chipotle Aioli or Smokey Tomato Cream
Antipasti Skewers Marinated Mozzarella, Artichoke Hearts, Dry Salami & Kalamata Olives in Balsamic-Basil Vinaigrette
Crab or Shrimp Stuffed Mushrooms
with Cream Cheese, Red Pepper, Roasted Jalapeno, Lime & Parmesan
Wild Mushroom & Garlic Risotto Cakes with Fresh Herbs, Lemon Zest
Teleme & Parmesan Cheeses with Lemon-Basil Aioli
Baby Red Potatoes filled with Sweet Potato, Bacon,
Maple-Pecans & Gorgonzola Cheese

Salads

Choice of Two

Caesar Salad with Hearts of Romaine, Garlic Croutons & Fresh Parmesan
Baby Spinach & Arugula Salad with Mango, Candied Walnuts & Ricotta Salata with
Mango-Raspberry Vinaigrette
Wild Spring Mix with Crumbled Goat Cheese, Fresh Seasonal Berries, Toasted Almonds
& Walnut-Champagne Vinaigrette
Greek Salad Mixed Sonoma Greens, Red Onions, Capers, Kalamata Olives, Tomato, Feta Cheese
& Traditional Greek Dressing

Entrees

Choice of Two

Cilantro & Chili Lime Brushed Seabass with Roasted Poblano Chili Sauce & Mango Salsa
Slow Roasted Prime Rib with a Cabernet Mushroom Au Jus
Roast New York Strip, Spice Rubbed & Basted with Dijon Mustard served with a Brandy Peppercorn
Sauce
Grilled Salmon Filet with Citrus Beurre Blanc & Fresh Tomato Caper Salsa
Tuscan Chicken with Artichoke Hearts, Sun-Dried Tomatoes, Mushrooms, Garlic & Fresh Herbs
Fusilli Michelangelo with Arugula, Sundried Tomato, Mixed Wild Mushrooms, Balsamic Vinegar,
Pine Nuts & Garlic in a Fresh Tomato Sauce

Accompaniments

Choice of Two

Roasted Red Potatoes with Olive Oil, Rosemary, Romano & Pecorino Cheeses
Bacon & Cheddar—Garlic & Parmesan-- Mashed Potatoes,
Fresh Seasonal Vegetables

\$48.95 ++ per person

Windsor Golf Club Diamond Buffet

Hors d' oeuvres

Choice of Three

Seared Ahi Tuna on Crispy Won Tons with Asian Slaw, Wasabi, Pickled Ginger & Sweet Soy Sauce

Rock & Bay Shrimp Ceviche Marinated in Lime Juice, Jalapeno, Chili Flakes, Red Onion,
Tomato & Cilantro in a Tender Endive Leaf

Warm Artichoke, Crab & Lemon Crostini with Roasted Garlic, Basil, Parmesan & Romano Cheese

Italian Sausage Quesadilla with Roasted Tomatoes & Peppers, Basil Fontina &
Mozzarella Cheeses with Basil Aioli

Andouille Sausage & Cajun Spiced Risotto Cakes with Andouille Sausage, Peppers, Lime,
Jalapeno,

Corn & Pepper Jack Cheese with Sriracha Aioli

Goat Cheese Stuffed Mushroom Sun Dried Tomato, Roasted Peppers, Artichoke,
Basil & Lemon with Seasoned Parmesan Bread Crumbs

Salads

Choice of Two

Caesar Salad with Hearts of Romaine, Garlic Croutons & Fresh Parmesan

Baby Spinach & Arugula Salad with Mango, Candied Walnuts & Ricotta Salata with
Mango-Raspberry Vinaigrette

Wild Spring Mix with Crumbled Goat Cheese, Fresh Seasonal Berries &
Toasted Almonds with Walnut-Champagne Vinaigrette

Greek Salad Mixed Sonoma Greens, Red Onions, Capers, Kalamata Olives, Tomato, Feta Cheese
& Traditional Greek Dressing

Entrees

Choice of two

Halibut or Seabass with Creamy Lobster Sauce

With Bay Shrimp a Touch of Brandy & Lemon Zest

Peppercorn Crusted Whole Filet Mignon with a Wild Mushroom Brandy Sauce

Herb Roasted Rack of Lamb with Fresh Pomegranate Sauce made with
Tarragon, Caramelized Shallots, Orange Zest, Port Wine & Rich Beef Jus

Slow Roasted Prime Rib with a Cabernet Mushroom Au Jus

Grilled Salmon Filet with a Roasted Red Pepper Cream or a Mango-Cucumber Salsa

Chef's Signature, Chicken Jerusalem Pan Seared with Fresh Artichokes, Mushrooms & Olives in a Brandy
Cream

Accompaniments

Choice of two

Macaroni & Cheese with Three Cheese & Crispy Pancetta

Cheese Tortellini with Wild Mushrooms, Artichokes & Sun-Dried Tomato in a Porcini Cream

~Roasted Red Potatoes with Olive Oil, Rosemary, Romano & Pecorino Cheeses

Fresh Seasonal Vegetables

\$54.95 ++ per person

Event Terms & Conditions

Thank you for considering Charlie's and the Windsor Golf Club for your event. We look forward to creating an exceptional day for you and your guests. After you have reviewed the information provided, please contact the Event Office to schedule an appointment to secure your desired date and coordinate your event plans. Please note that our menus are intended to provide a guideline for you to consider. We would be happy to personalize a menu to suit your needs.

Site Fees:

All site fees are based on five hours of use. Each additional hour will be charged at \$300.00 per hour. All events held outdoors must conclude by 10:00 pm.

Lake View Room	Accommodates up to 50 Guests	\$100	Midday or Weeknight
		\$200	Friday –Sunday

Banquet Room	Accommodates up to 185 Guests Includes Attached Patio	\$1,200	Year-Round
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Outdoor Site	Accommodates up to 300 Guest	\$3,500	Year-Round	F&B Minimum
				Midday
	Weekends/			

Lakeside Patio	Accommodates up to 130 Guests	\$1,500	Full Patio	Weeknights	
				\$1,600	\$3,000
		\$1,000	Half Patio	\$1,200	\$2,000

We allow a limited number of events to be held on our Lakeside Patio each year. Each event is required to reach a Food & Beverage Minimum and events are booked on a first come, first serve basis. Events booked for use of half of the patio will be Semi-Private events only, as Restaurant seating will continue on the other half of the patio.

Seating Capacity:

Charlie's Banquet room will comfortably accommodate up to 185 guests indoors and an additional 75 guests on the adjoining covered and heated patio. The seating capacity may fluctuate depending on the use of buffet tables, cake table, portable bars, punch table, appetizer station and dance floor. Please contact the Event Department in regard to pricing for the use of the restaurant for additional space. The Outdoor Wedding Site will accommodate up to 300 guests. The Lake View room will accommodate up to 50 guests.

Deposit:

All events are required to have a current credit card number on file upon booking. There is a required deposit to reserve a date for all events.

Lake View Room	\$100.00 Deposit
Banquet Room	\$1200.00 Deposit
Half of Banquet Room	\$600.00 Deposit

Outdoor Site

\$3500.00 Deposit

The entire deposit amount will be credited toward the final balance at the conclusion of the function. **If you should have to cancel your deposit, ½ your deposit will be refunded when the date and time are re-booked by another function.** If the date and time are not rebooked, the entire deposit is forfeited. Charlie's and the Windsor Golf Club have the right to deny or cancel services for any reason at any time. Deposits are non-transferable from one date to another. Banquet deposits are waived for Golf Tournaments provided a deposit is made with the golf shop.

Prices:

Barring market fluctuations, prices will be guaranteed for 30 days. Prices quoted are current prices and are subject to change.

Payment:

Final payment is required prior to the event date, excluding the Beverage bill. The remainder of the bill, including corkage and bar charges, will be charged at the conclusion of the event.

Charlie's and the Windsor Golf Club accept the following forms of payment:

Visa, MasterCard & American Express Cash

Check (please note that returned checks are subject to a \$30.00 fee)

All final Banquet charges must be received as one form of payment. Charlie's will not be responsible for collecting separate checks from individuals.

Tax and Gratuity:

All charges subject to current sales tax and 19% Service charge, or \$15.00 per hour per server whichever is higher (1 server for 15 people plated or 1 server for 20 people buffet style).

Confirmed Guest Count:

The final number of guests must be specified **two weeks** in advance of the event. **The final guest count at this time is the minimum amount that you will be charged for on the day of the event.** It is the responsibility of the host of the function to contact the Event Office with this final guest count. If a guaranteed guest count is not received, then the number of guests listed on the original event form will be used as the confirmed guest count.

Catering:

All Food and Beverage must be purchased through Charlie's Restaurant and the Windsor Golf Club. Our Executive Chef will gladly personalize a menu to fit your needs and special requests. Menu selections must be determined no later than three weeks prior to the function.

Cake:

Please feel free to select your favorite baker to prepare a cake that our staff will professionally cut and serve. A cake fee of \$2.00 per person will be applied.

Beverages:

All beverages must be purchased from Charlie's and the Windsor Golf Club.

Bar purchases may be set-up as a Hosted Bar or a No-Host Bar. Hosted Bars may also be limited to certain types of drinks (i.e. beer and wine). All Bars set up in the banquet room or at the wedding site are subject to a \$75.00 set up fee. A Wine Bar is subject to a \$75.00 set up fee.

Beer kegs are available at:

\$325.00 for Domestic Beers

\$400.00 for Import and Microbrew Beers

Champagne is available at \$35.00 per 750 ml bottle. Additionally you are welcome to select from our expanded wine list.

Wine and Champagne may be brought in at a corkage fee of \$10.00 per 750 ml bottle.

Sparkling Apple Cider - \$5.00 per 750 ml bottle Corkage.

We will gladly provide a Non-Alcoholic Beverage Station for \$3.00 per guest. This station includes Soft Drinks, Iced Tea and Coffee.

Linen:

White linen tablecloths and napkins are available at no charge. Other colors and linens may be ordered at an additional charge.

Sound System:

Charlie's indoor Banquet Room has a cordless microphone system for your use at no extra charge. Background music is available for all indoor functions.

Dance Floor:

All events that will include dancing inside Charlie's Banquet Room will be required to rent a dance floor. In lieu of renting the dance floor, guests are welcome to have dancing on our outdoor patio. The Outdoor Wedding Site has a stage that functions as the dance floor.

Decorating:

The following guidelines are provided to ensure that you can appropriately decorate for your function, yet minimize the potential damage that may occur.

- ~ No staples, nails, or hooks are to be used on the walls, beams, or ceiling.
- ~ It is the responsibility of the host to carefully remove all decorations at the conclusion of the function to ensure that no damage is incurred by the facility.
- ~ Please feel free to bring in centerpieces to decorate the tables.
- ~ Confetti and Glitter are not allowed under any circumstances.
- ~ All Candles must be contained within a Hurricane or Votive Holder.

Charlie's and the Windsor Golf Club will not be held responsible for items left after a wedding or event.

