

LOST LAKE GOLF CLUB

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www.lostlakegolfclub.com



LUNCHEON PACKAGE 2016/2017 SEASON

Thank you for your interest in Lost Lake. We are committed to providing you with quality food, excellent service and creative menus in a casual yet elegant atmosphere. Please browse through our luncheon package, keeping in mind that if you don't see what you are looking for, we will happily provide you with a customized menu to the best of our ability. Please call Lisa or Carolyn at 772-220-3515 with questions or to schedule an appointment. We will work hard to earn your business.

ENTRÉE SALADS

All entrees salads include fresh baked dinner rolls, coffee, tea, lemonade and dessert. Complete entrée salad meals are priced at \$19.00 except where indicated. 6% sales tax and 20% gratuity are not included.

Soup or appetizer may be added for an additional \$2.00

COBB SALAD

Chicken breast, bacon, hard cooked eggs, avocado, tomato, gorgonzola cheese and ripe olives arranged on mixed greens, served with your choice of one of our house dressings.

CHOPPED WALDORF SALAD

Crisp romaine and iceberg lettuce, celery, apples, grapes and toasted walnuts tossed in a creamy lemon vinaigrette, topped with grilled chicken breast.

MEDITERRANEAN SALAD

Mixed greens, cucumbers, artichoke hearts, sun dried tomatoes and kalamata olive tossed with lemon herb vinaigrette, topped with grilled chicken breast and crumbled goat cheese.

CHICKEN CAPRESE SALAD

A bed of mixed greens drizzled with a light balsamic dressing, topped with a marinated baked chicken breast, fresh tomato and mozzarella cheese.

DIXIE CHICKEN SALAD

This salad features mixed greens, broccoli, shredded carrots and grapes tossed with honey Dijon vinaigrette, topped with breaded chicken and honey roasted almonds.

Substitute shrimp for chicken - Add 2.00

PECAN CRUSTED CHICKEN SALAD

Romaine lettuce, fresh seasonal fruit and sundried cranberries tossed in our creamy key lime vinaigrette, topped with warm pecan crusted chicken breast.

ASIAN FLANK STEAK - 21.00

Tired of chicken? Try our marinated grilled flank steak topped with a crunchy salad featuring bell peppers, red cabbage, tomatoes, scallions, snow peas, carrots and cashews tossed in our ginger vinaigrette.

TRIO SALAD PLATE - 20.00

Not sure what to serve? You can build your own menu by choosing three of our popular salads. Tuna, chicken, egg, couscous, shrimp, roasted vegetable, fruit, potato, broccoli and more are all possibilities. We'll be happy to assist you in your choices.

HOLIDAY CHICKEN SALAD PLATE

It doesn't have to be a holiday but this plate is rather festive. This chicken salad includes dried cranberries, pecans and a colorful dressing accompanied by our asparagus, feta cheese and couscous salad for an attractive preparation.

LIME GRILLED CHICKEN CAESAR

Romaine, bell peppers, tomato and scallions tossed with a southwest style Caesar dressing, topped with lime marinated grilled chicken and a garlic baguette.

LUNCHEON ENTREES

All entrees include choice of Caesar salad, garden salad or soup, fresh baked dinner rolls, coffee, tea, lemonade and dessert.

FLANK STEAK MARSALA - 22.00

Grilled flank steak topped with marsala mushroom sauce, accompanied by roasted garlic mashed potatoes.
22.00

CHICKEN MILANESE - 20.00

Breaded chicken breast sauteed in olive oil, topped with arugula and cherry tomato salad tossed in lemon vinaigrette, accompanied by parmesan mashed potatoes.

HERB CRUSTED CHICKEN AND EGGPLANT STACK - 21.00

Boneless breast of chicken coated with fresh herbs and parmesan cheese, stacked with egg battered eggplant and mozzarella cheese, drizzled with a creamy marinara sauce, served with orzo pilaf.

PINOT GRIGIO CHICKEN - 21.00

Fresh asparagus and a salsa of roasted tomatoes served on a parmesan crusted chicken breast, drizzled with a light pinot grigio sauce, served with orzo pilaf.

CHICKEN FRANCAIS - 20.00

Egg battered chicken breast sauteed in lemon butter with scallions, mushrooms and capers, a touch of white wine and orzo pilaf on the side.

CHICKEN MARSALA - 20.00

Boneless chicken breast sauteed with scallions and fresh mushrooms in marsala wine, served with mashed potatoes.

CHICKEN ALA MODE - 21.00

Boneless breast of chicken marinated, seared, finished in the oven and topped with fresh spinach, artichoke hearts and a lemon basil sauce, served with jasmine rice.

CHICKEN PAILLARD WITH ASPARAGUS AND COUSCOUS - 21.00

Marinated roasted chicken breast served with fresh asparagus drizzled with citrus vinaigrette

SAVORY GRILLED PORK TENDERLOIN - 21.00

Pork tenderloin grilled with a savory rub, topped with a light balsamic demi glace, served with roasted Yukon gold potatoes.

HOMEMADE QUICHE - 19.00

We still think quiche is a good choice for a ladies luncheon. We can make a variety of flavors to suit your palate and serve it with seasonal fresh fruit. If you start with a cup of soup you have the perfect luncheon for a cool afternoon.

OLD FASHIONED MEATLOAF - 18.00

Our meatloaf is made the old fashioned way with choice ground beef and plenty of seasoning, served with mashed potatoes and natural gravy.

SALMON ALA RITZ - 22.00

Fresh salmon crusted with cracker crumbs, baked with lemon butter, served on a pool of creamy dill sauce with jasmine rice pilaf and fresh asparagus.

LASAGNA CREPE STACK - 18.00

This is no ordinary lasagna. We stack these light airy crepes with ricotta cheese, fresh spinach and a touch of mozzarella cheese, topped with our own marinara sauce and garnished with parmesan cheese.

HOMEMADE CREPES - 18.00

You may choose from any of our crepe fillings. We have listed below some of our more unique offerings. Since we serve two crepes per order, you can combine two flavors for variety.

Mushroom, caramelized onion, spinach and roasted pepper

Chicken and asparagus mornay

Spinach, artichoke and brie cheese

Ricotta, spinach and bacon with hollandaise sauce

Ham, swiss and asparagus

Creamy chicken, bacon and mushrooms

Just to name a few

Please see our dessert menu below for included dessert choices

GOLF TOURNAMENT LUNCHEON BUFFETS

These luncheons are only available when connected to a golf tournament at Lost Lake Golf club. They are served immediately following the end of the tournament. Bar service will be available. Prices do not include tax and gratuity.

BAR-B-QUE - 15.00

Hot dogs and hamburgers cooked on the verandah. Included are two salads, baked beans and appropriate condiments. Homebaked cookies will be served family style for dessert. Coffee, tea, and lemonade are also included. Service will be on paper plates.

COLD CUT BUFFET - 17.00

Buffet includes 3 varieties of sliced meats, two cheeses, choice of two salads, individual bags of assorted chips, appropriate condiments and fresh bread. Home baked cookies served family style, coffee, tea and lemonade are also included.

CONTINENTAL BREAKFAST - 6.00

This may be served in the main dining room, grille room or verandah. Included are bagels and cream cheese, fresh baked scones, coffee, tea and orange juice and fresh fruit

FULL SERVICE BREAKFAST - 11.00

Served in the main dining room.
Includes everything on the continental breakfast menu plus scrambled eggs, bacon or sausage, potatoes, pancakes or French toast.

DESSERTS

The following desserts are included with the above luncheon items.
Specialty desserts may come with an extra charge.

Banana cream pie
Chocolate cream pie
Ice cream with homemade cookies
Assorted Cupcakes
Peanut butter pie
Individual carrot cakes
Cookies and cream cake
Cranberry layer cake
Crepes - Please ask about the variety of crepes we offer.
Key lime pie
Fruit Pies ala Mode - Choose from apple, blueberry, or fruits of the forest
Apple, berry, peach or mixed fruit crisp, served ala mode.
Black and white cake stack with vanilla crème and hot fudge.
Assorted ice cream pies.
Hot fudge brownie sundae

Our dessert choices change frequently as we discover new recipes in our kitchen.
Ask us for a special request and we will do what we can to accommodate you.