

The 19th Hole &

SANDPIPER ROOM

At the Saints Golf Course

~RESTAURANT ~ PUB ~ BANQUET FACILITY~

~OUR BANQUET ROOM ACCOMMODATES UP TO 120 PEOPLE INSIDE AND THE OPTION OF ADDITIONAL SEATING OUTSIDE!



~BOOK YOUR WEDDINGS AND RECEPTIONS, REHEARSAL DINNERS, ANNIVERSARIES, HOLIDAY PARTIES, COMPANY LUNCH AND DINNERS, BIRTHDAY PARTIES, PROMS, AWARD CEREMONIES, NETWORKING EVENTS, FUNDRAISERS, AND SO MANY OTHER SPECIAL EVENTS!!!!



~WE ALSO HAVE A FULL SERVICE RESTAURANT AND BAR THAT SERVES BREAKFAST, LUNCH, AND DINNER. ALONG WITH DAILY SPECIALS AND WEEKLY ENTERTAINMENT!

FOR MORE INFORMATION CONTACT:

BRITTANY WOOD

EVENT SALES DIRECTOR

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SANDPIPER ROOM

HORS DEVOURS

\$1.00 Per Piece

- Stuffed Mushrooms* with Caponata with a Balsamic Reduction or Olive Tapenade
- Vegetable Wontons* with a Scrumptious Dipping Sauce
- Chicken Wings* accompanied with various sauces
- Deviled Eggs*
- Chicken or Fish Fingers*
- Veggie Spring Rolls or Beggars Purses*
- Fried Raviolis* with pesto or tomato aioli
- Spinach Balls*
- Mini Quiche*
- Crostinis* with various toppings
- Franks* in a Puff Pastry



\$1.50 Per Piece

- Phyllo Cups* with curried chicken salad, spinach and fetta cheese, or cucumber salad
- Stuffed Mushrooms* with Italian Sausage Mozzarella & Marinara, or Spinach & Brie
- Wontons Filled with Meat* served with a dipping sauce
- Brochettes* with Shrimp
- Spring Rolls or Beggars Purses* stuffed with Meat
- Empanadas* with Green Chile Sauce
- Tostada* with Chicken, Beef, or Pork
- Brochettes* your choice of Chicken, Beef, Pork, Sausage, or Cheese
- Anti pasta Brochette*

\$2.00 Per Piece

- Phyllo Cups* with Smoked Salmon Mousse
- Stuffed Mushrooms* with Crab drizzled with a Remoulade Sauce
- Scallops or Shrimp* Wrapped in an AppleWood Smoked Bacon
- Prosciutto* Wrapped Melon
- Prosciutto* Wrapped Asparagus with Mozzarella
- Cucumber Shrimp Wheels*
- Long Tee Shrimp* with Our Special Boom Boom Sauce



Per Person Options

<i>Coconut Shrimp</i> with Mango Rum Sauce	\$1.50 PP
<i>Anti Pasta Pasta Salad</i> pasta in a basil vinaigrette with cold cuts, cheese, peppers, & olives	\$1.00PP
Hummus with Pita Chips	\$1.00 PP
<i>Caponata or Baba Ganoush</i>	\$1.00 PP
<i>Backed Brie</i> with Raspberry	Individual \$1.50 PP 4.5 oz Portion \$12.00 each 2.2 lb Portion \$40
<i>Vegetable Platters</i>	Small 40-50 People \$75 Large 100-125 People \$125
<i>Cheese & Fruit Board</i>	Small 40-50 People \$75 Large 100-125 People \$125

All Per Piece Items have a 50 Piece Minimum and Then increase in 25 Piece Increments. If you have any special requests, please feel free to ask....Prices DO NOT include Sales Tax 6.5% and Gratuity Charge 20%

Sandpiper Room

Hors d'oeuvre



\$12.95pp

Franks in a Blanket
Hand Breaded Chicken Tenderloins
Island Style Meatballs
Eggplant Carbonatta Salad

\$13.95pp

Mini Chicken Quesadillas
Fresh Salsa and Guacamole with Tortilla Chips
Tostada with Chicken, Beef, or Pork
Southwestern Spring Rolls with Chefs Special Sauce



\$14.95pp

Chicken Wings with Blue Cheese
Mini White Fish Taco with Tropical Tartar Sauce
Beef Empanadas with Green Chiles Sauce
Phyllo Cups with Curried Chicken Salad
Fruit Platter

\$17.95pp

Long Tee Shrimp with Boom Boom Sauce
Hummus and Fresh Vegetable Platter
Cucumber Shrimp Salad
Crostinis with Various Toppings
Mini Crab Cakes with a Remoulad Sauce



\$19.95pp

Olive Toppinod
Anti Pasta Pasta Salad
Italian Stuffed Mushrooms
Assorted Olives
Prosciutto Wrapped Asparagus

\$21.95pp

Beef en Brochette
Crab Stuffed Mushrooms
Mini Crab Cakes
Phyllo Cups with Smoked Salmon Mouse
Coconut Shrimp with Mango Rum Sauce

Sandpiper Room

Plated Lunches



\$14.95 PP

Grilled Fish Choice of Mango Salsa, Tzatziki Slaw(Cucumber & Yogurt), Fennel & Oranges, Or Black Bean Salsa

Tilapia with Choice of Francaise, Picatta, Lemon, or Basil Crust

Sauteed Chicken with your choice of Lemon Basil Crust, Marsala, Picata, Francaise, Milanaise, Corn Meal Crust, Hunter Sauce, Creole Sauce, Apple and Brie Sauce, Pear and Port Wine Sauce, Almond crust with coconut curry, Pecan crusted, or Pear Sauce

Wild Mushroom & Chicken Crepes with a creamy supreme sauce

Quiche Lorraine with Ham, Gruyere Cheese, & Onions

Roasted Pork Loin with choice of Apple Bourbon Sauce, Mango Chutney Sauce, or Marsala Sauce

Braised Beef with Aromatic Vegetables

Lasagna (Meat or Vegetable)



\$19.95 PP

Crab Stuffed Shrimp with a White Wine Garlic Sauce

Sesame Crusted Tuna with a Wasabi Ponzu Sauce

Roasted Duckling choice of Orange, Raspberry, Peach Bourbon, Apricot Amaretto, or Port Wine Sauce

Florentine Stuffed Chicken Breast with Fettuccine Alfredo, Mushroom, Sausage or Cordon Blue Sauce

Sauteed Chicken Fricassee En Crouete with aromatic vegetables in a natural sauce baked as a puff pastry

Roasted Pork Loin with an Apple Bourbon Sauce

Hanger Steak

Tenderloin Tips with your choice of Blue Cheese Crust Red Wine Sauce, Bearnaise, Mushroom Ragout, Pepper Crust with Bourbon, Chile Lime, Stroganoff Sauce, Herbed Demi Glace, or Merlot Butter Sauce



*All of the above are served with the "Chefs Choice" of a salad , vegetable, and starch to compliment the dish of your choice.

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Sandpiper Room

Plated Dinners



\$19.95 PP

Grilled Chicken with Pasta choice of Pesto, Marinara, Romesco Ala Vodka, Garlic Basil & Olive Oil, or Carbonara

Chicken & Sage Dumplings

Chicken Osso Bucco

Pork Tenderloin Cutlets with various Crusts and Sauces

Grilled Pork Chop

Grilled Fish with your choice of Hollandaise Sauces (Mango, Lemon, or Orange)

Pecan Crusted Salmon with a Cranberry Beurre Blanc Sauce

Manicotti (Cheese, Florentine, Sausage, or Shrimp)

Skirt Steak



\$24.95 PP

Grilled Chicken with Tzatziki Slaw(cucumber & yogurt), Fennel & Oranges, or Black Bean Salsa

Grilled Chicken Napoleon chicken stacked with Spinach, Goat Cheese, Roasted Pepper, and Portabello

Pork Tenderloin Napoleon

Braised Pork

London Broil

Veal Cutlet with choice of Hunter, Marsala, Piccata, Parmesan, or Francaise Sauce

Sirloin Baseball Cut

Horseradish Crusted Fish with a Tomato Beurre Blanc Sauce

Coconut Crusted Fish with a Mango Rum Sauce



\$29.95 PP

Gingerbread Crusted Salmon with a butter Rum Sauce

Crab Cakes with Fried Green Tomatoes & Remoulade Sauce

Croissant Crumb Crusted Fish with a Cappuccino Cream Sauce

Roasted Duck choice of Orange, Raspberry, Peach Bourbon, Apricot Amaretto, or Port Wine Sauce

Beef Wellington with Madeira Wine Sauce

Herb Crusted Prime Rib Au Jus

Filet Mignon

*All of the above are served with the "Chefs Choice" of a salad , vegetable, and starch to compliment the dish accordingly.

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Sandpiper Room

Additional Plated Options



\$19.99

Pecan Crusted Tilapia with a *cranberry beurre blanc* with saffron rice and vegetable
Roasted Pork Loin with an *apple bourbon sauce* with sweet potato flan and vegetable
Florentine Stuffed Chicken Breast with fettuccine *alfredo*
Crab Stuffed Shrimp with a *white wine garlic sauce* with caramelized onion mashed potatoes and vegetables
Wild Mushroom & Chicken Crepes with a *creamy supreme sauce*
Quiche Lorraine with ham, and gruyere cheese onions
Sauteed Chicken en croute chicken breast with aromatic vegetables in a natural sauce baked as a puff pastry
Ginger Bread Crusted Salmon topped with a *spiced butter rum sauce* with wild rice and sauteed haricotverts



\$25

Pan seared duck breast with a *raspberry bigarade sauce* served with a sweet potato croquette
Brie and Crabmeat Stuff Salmon with a *brandied shellfish* sauce and a sweet pepper and potato croquette
Grilled Pork Chop with a *apple bourbon sauce*, caramelized spiced pecans and creamy polenta
Roasted airline chicken breast with *caramelized onion red wine sauce* and a wild mushroom risotto

\$30

Pan seared grouper filet with fresh fennel and orange slaw with a citrus basil scented rice
Filet Mignon with a wild mushroom ragout, *truffled madeira sauce* and a braised leek and potato gratin
Orange mango scented bouillabaisse with **shrimp, scallops, mussels, fish filet** & topped with sweet potato frits
Herb and whole grain mustard crusted rack of lamb with *red wine demi-glace* & oven roasted bliss potatoes



Prices Include

Room Charge
Water, Coffee, and Iced Tea
Basic White Table Cloths and Napkins
Set up and break down of room and tables
China and Cutlery

Sandpiper Room

Lunch Buffets



Deli Buffet \$15.95PP

Display of Meats & Cheeses including Sliced Roast Beef, Turkey, Ham, & Corned Beef, Swiss, Cheddar, & Provolone Cheese, Lettuce Tomatoes, Onions & Pickles, Wheat Berry, Kaiser Rolls, Hoagie Rolls, Pasta Salad, & Gourmet Chips.

Assorted Dessert Display

South of the Border \$15.99PP

Fresh Chips and Salsa

Seven Layer Dip with Tortilla Chips

Hearts of Romaine Salad with a Creamy Chipolte Dressing

Beef & Chicken Fajita Quesadilla served with Guacamole, Pico De Gallo, & Sour Cream

For Dessert Churros

Sandtrap Special \$17.95PP

Mixed Field Green Salad with Ranch, Blue Cheese, or Balsamic Dressing

Beef Stroganoff & Lemon Basil Sauteed Chicken

Garlic Mashed Potatoes & Fresh Seasonal Vegetable Medley

Assorted Dessert Display

Authentic Italian Spread \$18.95

Tossed Italian Green Salad with Parmesan Cheese, Onions, Olives, and Italian Dressing

Anti Pasta Pasta Salad

Chicken Marsala with a Homemade Marinera

Italian Sausage with Onions and Peppers

Carls Moms Famous Mini Cannolis



Sandpipers Catch \$18.95

Baby Spinach Salad

Crab Stuffed Mushrooms

Wild Mushroom Chicken Crepes

Coconut Crusted White Fish

Fresh Seasonal Vegetable & Rice Pilaf with a hint of Cilantro and Lime



19th Hole's Version of Cajun Style \$19.95

Mixed Greens Salad with the Chef's Special Dressing

Chicken Gumbo

Seafood Etouffee

Creole Eggplant

Assorted Cookie Platter

Prices Include

Room Charge

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$28.95 PP



Salad (Choose 1)

Italian Style Salad with Balsamic or House Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Honey Backed Ham

Herb Roasted Pork Loin

Crab Stuffed White Fish

Sauteed White Fish

Chicken Marsala

Chicken Picatta

Chicken Cordon Blue

Chicken Francaise

Roasted Turkey

Starch (Choose 1)

Potato Gratin

Escallope Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Four Cheese Lasagna

Rice Pilaf

Penne Pasta with Sauce

Bow Tie Pasta with Pesto Sauce

Couscous

Quinoa



Vegetable (Choose 1)

Fresh Sauteed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Prices Include

Room Charge

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$33.95 PP



Salad (Choose 1)

Tomato, Mozzarella, e³ Basil Salad with Oil and Vinaigrette Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Braised Pork

Pork Tenderloin Napoleon

Pecan Crusted Salmon

Horseradish Crusted White Fish

Chicken Marsala

Chicken Picatta

Chicken Parmesan

Chicken Francaise

1/2 Roasted Duck

Starch (Choose 2)

Potato Gratin

Escallope Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Four Cheese Lasagna

Rice Pilaf

Penne Pasta with Sauce

Wild Rice

Couscous

Quinoa



Vegetable (Choose 1)

Fresh Sauteed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Steamed Brussel Sprouts

Prices Include

Room Charge

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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Sandpiper Room

Buffet Dinner \$38.95 PP



Salad (Choose 1)

Tomato, Mozzarella, e Basil Salad with Oil and Vinaigrette Dressing

Classic Cesar Salad with our House Cesar Dressing

Classic Garden Salad with Your Choice of Ranch, Blue Cheese, Raspberry Vinaigrette, or Balsamic

Mixed Field Greens with Dried Cranberries, Feta Cheese, Candied Walnuts



Entrees (Choose 2)

Sliced Roast Beef Au Jus

Braised Pork

Pork Tenderloin Napoleon

Sliced Roast Filet Mignon

Gingerbread Crusted Salmon

Beef Wellington

Chicken Marsala

Chicken Francaise

Coconut Crusted White Fish

Roasted Duck

Herb Crusted Prime Rib Au Jus

Jumbo Lump Crab Cakes

Starch (Choose 2)

Potato Gratin

Escallope Potatoes

Mashed Potatoes

Sweet Potato Flan

Herb Roasted Bliss Potatoes

Potato Croquettes

Potato Cakes

Jumbo Stuffed Shells

Rice Pilaf

Penne Pasta with Sauce

Wild Rice

Couscous

Quinoa

Lasagna (Meat or Meatless)



Vegetable (Choose 1)

Fresh Sauteed Vegetable Medley

Green Beans

Glazed Fresh Steamed Carrots

Asparagus

Corn on the Cobb

Broccoli and Cauliflower

Steamed Brussels Sprouts

Green Peas with Caramelized Onions

Prices Include

Room Charge

Water, Coffee, and Iced Tea

Basic White Table Cloths and Napkins

Set up and break down of room and tables

China and Cutlery

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