



CATERING MENUS

Banquet Information and Services

The catering staff of Rutherfords 465 is dedicated to working with you, as a team, toward the complete success of your event. Our Director of Catering is available to answer any questions you may have regarding any of our services or the information below.

Banquet Service Terms

All reservations and agreements are made upon, and are subject to the guidelines of Rutherfords 465 Catering, and the following conditions:

Tax

All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Rutherfords 465 to be paid separately by the customer in addition to the prices herein agreed upon.

Catering Fees

There is a 20% charge and a 6% sales tax added to all food & beverage charges. The 20% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, Buffet Pricing is based on 90 minutes or less. Additional charges may incur for extending hours of service. A \$100.00 service charge will apply to all buffets of less than 50 guests. Cooking stations and Carving Stations are subject to a \$75.00 Chef's Fee per Station. Cashiers are required for all cash bars and cash concessions.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, Rutherfords 465 requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time Rutherfords receives the guaranteed number of guests. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12:00 p.m. (noon), three (3) business days prior to the date of the function. If the number of guests is not received by the cut off date/time, Rutherfords will use the "expected" number of guests submitted to Catering ten (10) working days prior to the event as the correct number. The number becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated Food and beverage functions, Rutherfords will set seating for up to five percent (5%) over the number guaranteed for said event. Food will be prepared for five percent (5%) over the number.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to Rutherfords to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Rutherfords 465 Catering has been sent.

Deposits

A \$500 deposit is required in order to guarantee the reservation. Should someone else inquire about a non-deposit date the first person will be notified of his or her options. If after a reasonable attempt to contact the non-deposit reservation, the second party will be afforded the opportunity to make a deposit and guarantee reservation. Deposits will be processed at date of submission. All deposits will be applied to the balance of the event. Deposits can be made in the form of check, credit card or money order. Deposit minus a \$100 administration fee will be refunded with 120 days notice. Deposit will be forfeited with less than 120 days of cancellation.

Banquet Information and Services (continued)

Billing

100% payment for every event is due 7 days prior to the day of the event. No exceptions. In the event the representative cannot be found; the credit card on file will be billed. Billing for services secured from an outside contractor, on the clients behalf, may be billed directly to your account. All outside services billed through Rutherfords will be subject to a twenty percent (20%) handling charge.

Weather Guideline for Outdoor Functions

For evening functions, Rutherfords 465 will decide by 1:00 p.m. on the day of your function whether the function will be held inside or outside. For daytime functions, Rutherfords will decide by 5:00 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, Rutherfords reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests.

Off-Premise Catering

Off-Premise Catering is available in private homes, clubs or any venue that accepts outside caterers. There is a \$1,000.00 minimum, exclusive of all tax and service charge is required for Off-Premise Catering. A \$75.00 fee will apply to off premise deliveries (set-up not included). A \$350.00 remote service charge will apply to service for Off-Premise Catering. Service labor will be charged at the rate of \$125.00 per server and \$150.00 per bartender. Labor past 8 hours will be charged hourly at rate \$12.00 per server and \$15.00 per bartender.

Buffet Luncheons

Minimum of 50 guests. All Buffet Lunches include choice of Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ The Birdie

House Soup
Tossed Salad and Choice of Dressing
Fresh Sliced Fruit, Yogurt Dipping Sauce
Bacon and Sour Cream Potato Salad
Sliced Roast Beef, Roasted Turkey Breast, Smoked
Ham and Sliced Assortment of Cheeses
Variety of Breads and Rolls with Condiments
Lettuce, Tomatoes, Pickles and Sliced Red Onions
Deep Dish Warm Cherry Pie with Cinnamon Sugar

\$20.95 per person

■ BBQ Buffet

Poppy Seed Cole Slaw
Southern Style Mustard Potato Salad
Fruit Salad with Honey Yogurt
BBQ Chicken
Pulled Lean Smoked Pork with Buns
Baked Beans
Corn on The Cob
Key Lime Pie with Whipped Cream

\$21.95 per person

■ The 19th Hole

Rutherfords 465 Salad
Served with Three Dressings on the Side
Imported and Domestic Cheese Display with Grapes
and French Bread
Fresh Cut Crudités with Parmesan Peppercorn and
Roasted Garlic Dipping Sauces
Roasted New York Sirloin of Beef with Green
Peppercorn Sauce and Sautéed Mushrooms
Yukon Gold Au Gratin Potatoes with Bleu Cheese
Crumbs
Cauliflower and Broccoli Polonaise
Assorted French Pastry Table

\$24.95 per person

■ The Par 4

Spinach Salad with Feta Cheese and Bacon
Mediterranean Pasta Salad
Fresh Fruit Salad with Honey Yogurt Dressing
Choice of Two Entrées:
London Broil with a Marsala Wine Sauce
Grilled Breast of Chicken with Fresh Basil Butter
Sauce
Roasted and Sliced Pork Loin with Port Wine and
Fig Sauce
Chicken Cutlets Francaise with Lemon Parsley Wine
Sauce
Seafood Arcadiana, Crab, Shrimp, Scallops,
Mushrooms and Scallions in a Smoked Gouda
Mornay Sauce
Sliced Roast Beef in Bordelaise Sauce with
Carmelized Onions

Choice of One:

Chive and Brie Cheese Mashed Potatoes
Savory Rice Pilaf with Peas
Red Bliss Roasted Potatoes
Potatoes Pave with Bleu Cheese
Three Cheese Scalloped Potatoes
Herb and Onion Couscous

Choice of One:

Broccoli with Hollandaise Sauce
Cauliflower with Mornay Sauce
Ginger Glazed Baby Carrots
Medley of Fresh Steamed Vegetables
Ratatouille
Peas with Mushrooms and Onions

Dessert:

N.Y. Style Cheesecake with Mango and
Raspberry Coulis

\$26.95 per person

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

Plated Luncheons

All Plated Lunches include choice of Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Soup or Salad

Choice of Either a Soup or Salad:

Soups

Chilled Gazpacho
New England Clam Chowder
Three Mushroom Bisque
Crab and Corn Chowder
Roasted Tomato and Saffron
Lobster Bisque

Salads

House Salad R465
Greek Salad with Kalamata Olives and Feta Cheese
Fresh Roma Tomato with Mozzarella and Pesto
Iceberg Wedge with Bleu Cheese and Bacon
Spinach Salad with Mango and Maytag Bleu Cheese
Caesar Salad with Croutons and Parmesan Cheese

■ Entrées

Choice Of One:

Chicken Breast R465 - Stuffed Breast of Chicken with Spinach, Prosciutto Ham and Mozzarella Cheese. Parmesan Crusted Oven Browned, Served Over Herbed Cous Cous with Sun Dried Tomato Sauce and Asparagus
\$19.95 per person

Chicken Breast Forestiere – Sautéed Breast of Chicken with Wild Mushrooms, Shallots, Sherry Wine Cream Sauce, Creamy Risotto and Broccoli Hollandaise
\$19.95 per person

Marinated and Grilled London Broil - Served with Chive Mashed Potatoes, Chefs Fresh Vegetable and Shiitake Mushroom Sauce
\$21.95 per person

Shrimp Arcadiana – Jumbo Sautéed Shrimp in a Smoked Gouda Cheese Sauce with Mushrooms and Scallions Served in a Pastry Shell with Steamed Broccoli, Cauliflower and Carrots
\$22.95 per person

Trigger Del Sol - Gulf Fresh Trigger Fish Pan-Fried in a Sun Flower Seed Crust with Blackened Shrimp, Grilled Pineapple and Pineapple Sauce. Served with Savory Rice Pilaf and Fresh Vegetables
\$22.95 per person

Grilled Gulf Fresh Fish Filet – Grouper or Red Snapper. Grilled and Served Over Linguini with Tomato Basil Butter Sauce and Fresh Vegetables
\$24.95 per person

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

Plated Luncheons (continued)

All Plated Lunches include choice of Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Entrées (continued)

Grilled Filet of Fresh Salmon – Grilled Salmon served with Roasted Red Bliss Potatoes, Wilted Spinach and Dijon Cream Sauce
\$22.95 per person

Petite Filet Mignon – Grilled Center Cut Filet Mignon Served with Potatoes Pave, Steamed Asparagus and Béarnaise Sauce
\$24.95 per person

■ Dessert

Choice Of One:

Individual Key Lime Tart – Served with Whipped Cream and Berries

Kentucky Bourbon Pecan Pie – Jack Daniels Sauce

N.Y. Cheesecake – Served with Raspberry Coulis

Empire State Chocolate Cake – Raspberry Coulis and Whipped Cream

Fudge Brownies – Warm Caramel Sauce and Chocolate Shavings

Lighter Side Plated Luncheons

All lighter side plated lunches include choice of Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Trio Salad

Raspberry Almond Chicken Salad in Bibb Lettuce

Dijon Tuna Salad and Artichoke Bottom

Shrimp Salad in a Tomato Cup

\$18.95 per person

■ Deli Plate

Roasted Turkey Breast, Smoked Ham, Roast Beef, Swiss and Cheddar Cheeses Served with Lettuce, Tomato, Pickles, Bacon and Sour Cream Potato Salad and Assorted Breads and Rolls

\$18.95 per person

■ Grilled Chicken Raspberry Spinach Salad

Marinated and Grilled Breast of Chicken, Sliced with Fresh Leaf Spinach, Fresh Raspberries, Mushrooms, Artichokes, Toasted Almonds, Feta Cheese, Cucumbers and House Raspberry Vinaigrette

\$17.95 per person

■ Soup of The Day and Chicken Salad Croissant

House Soup, Toasted Croissant Filled with All White Meat Chicken Salad, Lettuce, Ripe Tomato and Fresh Fruit

\$17.95 per person

■ Dessert (Choice Of One:)

Fresh Fruit Sorbet

Mango Key Lime Tartlet

Warm Toffee Apple Tart

Beverage Arrangements

■ Open Bar (per person)

First Hour, Domestic & Import Beer, House Wine & Soda \$8.00 per person
 Each Additional Hour..... \$6.00 per person

First Hour, Call Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$13.00 per person
 Each Additional Hour..... \$10.00 per person

First Hour, Premium Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$15.00 per person
 Each Additional Hour..... \$12.00 per person

■ Cash Bar or Open Bar (per drink)

Non-Alcoholic Beverages \$2.50 each
 Domestic Beer \$3.50 each
 Imported Beer \$4.00 each
 House Wine..... \$5.50 each
 Premium Wine \$6.50 each
 Call Brand Cocktails \$5.50 each
 Premium Brand Cocktails \$6.50 each
 Super Premium Brand Cocktails \$10.00 each

■ Additional Selections (1 gallon serves 20 people)

Non-Alcoholic Punch \$30.00 per gallon
 Bloody Marys \$60.00 per gallon
 Mimosas..... \$100.00 per gallon
 Rum Punch \$150.00 per gallon
 Traditional Cosmopolitan..... \$150.00 per gallon
 Margaritas \$150.00 per gallon
 Keg of Beer (Domestic)..... \$225.00 per keg

All prices subject to 20% service charge and 6% state sales tax.
 All prices subject to change.

* Directions to Rutherford's 465 Restaurant at Regatta Bay • 465 Regatta Bay Boulevard, Destin, Florida 32541

From I-65, (Nashville):

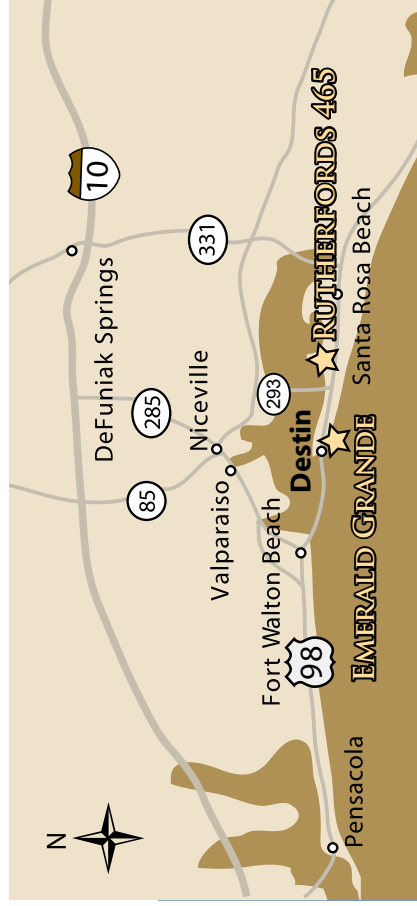
Travel I-65 South.
Take US-84 exit, (exit number 93), toward Evergreen/ Monroeville, (0.25 miles).
Turn sharp left onto US-84/ AL-12, (0.70 miles).
Turn right onto US-31/ AL-3, (23.70 miles).
Turn left onto US-29/Mildred Street/ AL-15.
Continue to follow US-29/ AL-15, (1.28 miles).
US-29/ AL-15 becomes AL-41, (6.51 miles).
AL-41 becomes FL-87 S, (27.43 miles).
Turn left onto Caroline Street/ US-90 E/ FL-10 E.
Continue to follow US-90 E, (4.58 miles).
Turn right onto FL-87 S, (19.78 miles).
Turn right onto FL-87 N/ CR-399 N, (0.02 miles).
Turn left onto NAVARRE PKWY/ FL-30 E/ US-98 E.
Continue to follow US-98 E, 27.74 miles.
Turn left into Regatta Bay on Regatta Bay Blvd. and continue through the guard gate.

From I-85 (Atlanta):

Travel I-85 South.
Merge onto I-185 S/ GA-411 S via exit number 21 toward Columbus, (40 miles).
Merge onto US-80 W via exit number 10 toward Phenix City, AL, (6.5 miles).
Merge onto US-280 E/ US-431 S, (3.01 miles).
Take the US-431 S ramp, (0.11 miles).
Take the ramp toward Eufala/Dothan, (0.03 miles).
Merge onto US-431 S/ AL-1 S, (93.72 miles).
Turn slight right onto AL-210 N/ ROSS CLARK CIR.
Continue to follow ROSS CLARK CIR., (7.07 miles).
Turn slight right onto US-231 S/ AL-1 S/ S OATES ST.
Continue to follow US-231 S, (31.73 miles).
Merge onto I-10 W via the ramp, on the left, toward Pensacola, (45.18 miles).
Take the US-331 exit- exit number 85- toward Freeport, (0.34 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30/ FL-83.
Continue to follow US-98 W/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.

From I-10 (East or West):

Travel on I-10 until the US-331 exit- exit number 85- toward Freeport.
Turn onto US-331 S/ FL-83 S, (14.13 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.



* All directions are to be used as a suggested guide. Mileage is only approximate. Please refer to another source for more accurate driving directions.



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