



Spacecoast Finest Celebration Venue

777 Country Club Drive | Titusville, FL 32780 | 321.383.2582

www.lacitacc.com



FACILITY ROOM FEES

Terrace \$300

La Cita \$450

Main Dining Room \$800

All Three Rooms \$1500

Veranda \$300

Pool \$700

Conference Room \$50

La Cita Member Fee \$100 per room

La Cita Member Sponsor fee: 50% off room fee

(member must be present at function)

Organization Meeting- \$100 per room

(includes complimentary water & coffee station)

Weekly meeting with food & beverage minimum of \$300
room fee waived

Monthly meeting with food & beverage minimum of \$500
room fee waived

HOA Meetings

\$50 Maximum 25

\$75 Maximum-50

\$100 Maximum-75

\$150 Maximum of 100

ADDITIONAL CHARGES

Carver, Station Attendants, Made to Order or

Butler-Style Servers: \$75 each per

Bartender: \$75 1-per (100) guests

Cake Cutting Fee: \$2 per person

Chair Covers: \$2 per chair

Ceremony Chairs \$2 per chair

Wedding Arch \$100

Dance Floor \$300 12 X 12

FOOD & BEVERAGE

Menu Selections

In addition to our published menu suggestion our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- our menus are subject to change and ingredients may be based on seasonality or availability.
- bread is available upon request.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- All food & beverage, including alcohol, must be purchased through the Club and served by Club staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

ROOM ASSIGNMENT AND SEATING

Functions room are assigned by the Club according to the anticipated guests count and set up requirements. The Club reserves the right to make room changes to a more suitable room should the initial requirement change.

All prices subject to 20% service charge and 7% sales tax (subject to change without notice)



Banquet

Hors D'oeuvres

Cold

- Cocktail Shrimp with citrus cocktail sauce | 70
- Goat cheese tartlet with marinated tomatoes | 70
- Oysters on half shell | 70
- Carpaccio beef with parmesan capers & red peppers | 65
- Crostini with smoked salmon | 65
- Skewers of salami, smoked Gouda & kalamata olives | 60
- Cucumber filled with dill salmon salad | 45
- Blackened chicken bites on melba rounds | 45
- fresh fruit kabobs with minted honey | 45
- Deviled eggs | 35

Hot

- Scallop wrapped in bacon | 65
- Raspberry & almond Brie in pastry | 65
- Coconut shrimp with honey mustard | 65
- Bread shrimp with cocktail sauce | 65
- Beef Wellington | 65
- Meatballs-Italian, Swedish or BBQ | 45
- Chicken strips with honey mustard | 45
- Wings-hot, bbq & sweet & sour | 45
- Stuffed mushrooms with crab | 45
- sesame chicken with a honey glaze | 45
- Spanakopitas | 45
- Assorted mini quiche | 45
- Vegetable spring rolls | 45
- Pork pot stickers with ponzu sauce | 45
- Andouille wheels in puffed pastry with creole mustard | 45

Assorted Platters (feeds approx 25 ppl)

- Domestic cubed cheese tray with assorted crackers and fruit | 60 Artisan cheese | 100
- Variety of colorful vegetables with ranch dip | 45
- Assorted seasonal fruit tray | 55
- Antipasto platter: assorted meats, cheeses and marinated vegetables | 100
- Bruschetta platter with fresh tomatoes and marinated roasted tomatoes, basil, Parmesan & crustinis | 75
- Spinach & artichoke dip served with warm corn tortilla chips | 95
- Salsa & tortilla chips | 40



Breakfast Buffets (minimum 25)

Continental Buffet | \$12.95

Fresh Fruit Salad, Assorted Muffins, Danish, Butter & Assorted Fruit Preserves,
Fresh Orange Juice & Freshly Brewed Coffee

Standard Buffet | \$15.95

Sliced Seasonal Fruit Display, Assorted Muffins, Danish, Fresh Scrambled Eggs,
Breakfast Potatoes, Bacon, Sausage or Ham, Butter & Assorted Fruit Preserves,
Fresh Orange Juice & Freshly Brewed Coffee

Supreme Buffet | \$18.95

Sliced Seasonal Fruit Display, Fresh Bagels with Cream Cheese, Assorted
Muffins, Danish, Chef Attended Omelet Station, Breakfast Potatoes, Crisp
Bacon, Sausage Link, Butter & Assorted Fruit Preserves, Fresh Florida Orange
Juice & Freshly Brewed Coffee

All prices are subject to 20% Service Charge & 7% Sales Tax

All pricing subject to change without notice



Plated Luncheon

Served with House Salad & Balsamic Dressing
Chefs Choice of Starch & Vegetables
Coffee & Tea

Blackened Chicken Alfredo & Julienne Vegetable with Pasta
served with garlic bread | **15.50**

Tilapia Crusted with Almonds with a Citrus Buerre Blanc | **15.50**

Herb Crusted Salmon with a White Wine Sauce | **16.50**

Chicken Marsala with a Rich Wine Sauce with Mushrooms | **15.50**

Chicken Piccata with a Lemon Caper White Sauce | **15.50**

Roast Turkey with Mashed Potatoes & Gravy with Cranberry | **16.50**

Pasta with Meatballs & Garlic Bread | **14.50**

Chicken Parmesan with a Marinara, Provolone & Parmesan | **15.50**

*All prices are subject to 20% Service Charge & 7% Sales Tax
All pricing subject to change without notice*



Luncheon Buffets

(minimum 25 guest)

Soup & Sandwich | \$12.50

soup of the day

variety of ham, turkey, chicken salad wraps

chips, coleslaw & fruit

Soup, Salad & Sandwich | 14.00

soup of the day

tossed greens garnished with vegetables, shredded cheese and croutons served

with ranch & Italian dressings

coffee, tea & water station

Hot Buffet

(minimum 25 guest)

includes salad, two entrees, chef's vegetable & starch | 16.50 | **premium 18.00**

includes salad, three entrees, chef's vegetable & starch | 18.50 | **premium \$21.50**

Rolls & Butter (minimum 30 guest)

tossed greens garnished with vegetables, shredded cheese and croutons

served with ranch & Italian dressings

Entrees

Poultry: Chicken Marsala, Chicken Hunter Sauce, Chicken Picatta,
Turkey & Gravy, Turkey Breast in a whole grain Dijon mustard sauce

Fish: Salmon with white sauce, tilapia encrusted with almonds, Mahi Mahi with mango salsa,

Beef & Pork:

Pork Chop with Apple Chutney, Pork Loin with a Rosemary Cream Sauce,

Premium Selection: Chicken Florentine, Southern Fried Catfish with Tarter Sauce,
Boneless Beef Short Ribs in Demi Glace Sauce, Roast Beef Burgundy, Braised Pot Roast

Chef's Choice of Potato or Rice, Seasonal Vegetables, Freshly Brewed Coffee & Iced Tea

All prices are subject to 20% Service Charge & 7% Sales Tax All pricing subject to change without notice



Dinner Plated

Includes house salad with balsamic dressing and choice of one starch and one vegetable from variety list.

Roasted pork loin with rosemary sauce herb crusted slow roasted boneless pork sliced into medallions
creamy aromatic rosemary sauce | 17

Grilled rib eye medium seasoned beef slow roasted served with au jus and horseradish sauce | 23.50

Filet mignon 8oz & 6oz grilled medium basted with herb butter 28 | 25

Golden roast chicken 1/2 chicken semi boneless brushed with butter until golden brown and natural juices | 19

Roast turkey breast all white meat sliced thin with gravy & stuffing | 18

Chicken and brie puffed pastry pan seared breast meat sandwiches with brie and creamy brie sauce in pastry | 22

Phyllo pastry wrapped chicken brown sugar and pecans with an apricot glaze chicken enveloped
in thin crispy pastry rubbed with brown sugar & pecans | 22

Smothered chicken-mushrooms, onions, and provolone seared breast meat loaded
and carmazlied onions & sauteed mushroom topped with provolone and baked | 18

Pan seared salmon with hollandaise sauce seasoned Atlantic salmon with lemon and white wine butter sauce | 21

Grilled swordfish topped with shrimp and brown butter center cut swordfish and sauteed shrimp nutty brown butter | 23

Mahi Mahi grilled southwest seasoning in a black bean corn relish | 22

4oz fillet and salmon combo | 27

Surf & turf 4oz lobster tail | 38

*All prices are subject to 20% Service Charge & 7% Sales Tax
All pricing subject to change without notice*



Dinner Buffets

Salad, Two Entrees, One Vegetable & One Starch | 20.50

Salad, Three, Entrees, One Vegetable & One Starch | 24.50

Tossed Greens garnished with vegetables, shredded cheese, Ranch & Balsamic Dressing

Poultry & Pork: Golden Roasted Chicken, Chicken & Brie Puffed Pastry, Phyllo Pastry Wrapped Chicken
Brow Sugar & Pecans with an Apricot Glaze, Smothered Chicken with Mushrooms Onions & Provolone,
Chicken Marsala with Mushrooms

Pork: Roasted Pork Loin, Pork Chops with Apricot Apple Chutney

Fish: Pan Seared Salmon with Hollandaise Sauce, Grilled Swordfish topped with Shrimp & Brown Butter,
Mahi Mahi with Lemon Sauce

Beef: Roasted Rib Eye Medium, Turkey & Gravy, Braised Boneless Beef Short Ribs with a Mushroom Demi
Glaze Sauce

Vegetables

Peas & Carrots

Glazed Carrots

Green Beans

Broccoli, Cauliflower & Carrots

Chef's Medley

Broccoli Gratin

Yellow Corn Bacon & Peppers

Roasted Brussels Sprouts with Bacon & Parmesan

Starches

Homestyle Sauteed Potatoes & Onions

Herb Roasted Red Potatoes

Mashed Potatoes with Chives

Twice Baked Potatoes

Rice Pilaf

Pirate Rice with Tomatoes, Bacon, Peas &
Mushrooms

Bowtie Pasta with Choice of Sauce-
Carbonara, Marinara, Alfredo or Pesto

All prices are subject to 20% Service Charge & 7% Sales Tax

All pricing subject to change without notice



Additional Salad Options

House Salad with Balsamic Dressing (included)

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Cheese

Traditional Caesar Salad | 2 per person

Hearts of Romaine tossed in Dressing with shredded Parmesan & Seasoned
Croutons

Beet & Goat Cheese Salad | 4 per person

Baby Spinach served with Goat Cheese Crumbles
Roasted Beets and Candied Walnuts Dressed with
a Greek Vinaigrette

Iceberg Wedge Salad | 4 per person

Topped with Creamy Bleu Cheese Dressing
Marinated Tomatoes, Bacon and Shaved Red Onions, Bleu Cheese
Crumbles & Balsamic Glaze

Caprese Salad | 5 per person

Mixed Greens, Layers of Tomatoes, Fresh Mozzarella and
Fresh Basil with Balsamic Glaze

All prices are subject to 20% Service Charge & 7% Sales Tax

All pricing subject to change without notice



Dessert Options

Flourless Chocolate Cake with Raspberry Coulis | 6.50

NY Cheesecake with Strawberries | 6

Tiramisu | 6

Italian Lemon Mascarpone Cheese Cake with Blueberries | 6.50

Sheet Cake Slice (Orange Cake, Carrot Cake, Red Velvet) | 5

Fruit Pie Slice (Apple, Cherry, Blueberry) | 4.50

Assorted Mini Dessert Display | 6.50

Brownies | 4

Cookies by the Dozen | 24

All prices are subject to 20% Service Charge & 7% Sales Tax

All pricing subject to change without notice



Libation Pricing

Pricing can be structured in one of three ways

- Cash bar-a per drink price paid by each guest at the time of ordering includes service charge and state tax.
- Hosted by the hour- a per guest price based on types of beverages offered and duration of time.
- Hosted on consumption-a drink price, based on actual number of drinks dispensed over a specified duration of time and totaled at event's conclusion.

Open Bar Package Plans

SILVER BAR

\$20 per person for one (1) hour

\$24 per person for two (2) hours

\$7 per person for each additional hour

GOLD BAR

\$22 per person for one (1) hour

\$28 per person for two (2) hours

\$8 per person for each additional hour

PLATINUM BAR

\$26 per person for one (1) hour

\$32 per person for two (2) hours

\$9 per person for each additional hour

Hosted Cash Bar

Silver Cocktails \$6

Gold Cocktails \$7

Platinum Cocktails \$8

House Wines \$6

Domestic Beer \$5

Imported Beer \$6

Cordials \$7-\$9

Prices are subject to a 20% service charge and a 7% sales tax.

\$75 Bartender fee for bars dedicated to your group.

No outside beverage of any kind are permitted on property.