



# *Banquet Menus*



*Overlooking the Historic Fort Myers Country Club*

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*Welcome to...*



On behalf of the owners, management and team members, we would like to thank you for choosing The Edison Restaurant as the venue for your special event; we are passionate about providing an exceptional dining experience and we understand you want your event to be a reflection of your personality.

Our wide and tempting selection of menu options gives you the opportunity to customize your event menu to suite your own tastes. Spend your day creating memories and leave all the details to us.

Upon stepping across the threshold of The Edison Restaurant, Bar and Banquet Center, visitors are taken to a simpler era with memorabilia and decor complimented by our beautiful outdoor porch and Terrace Bar overlooking the famous Fort Myers Country Club. Our spacious, yet private dining facilities are perfect for weddings, banquets and private parties. Each of our dining areas offer elegance with a touch of warmth from a time gone by.

Here's to a Great Event!

***The Edison Team***

## **BANQUET ROOM DESCRIPTIONS**

**The Library** – Casual atmosphere, located directly off the Chandelier Bar. Ideal for company get togethers, birthdays and other informal meetings. Large comfortable booths, plasma TVs and our famous Edison VIP Table make this an ideal location for a festive celebration. Please note, we have live entertainment Wednesday thru Saturday from 9PM until closing. (Seats 40 to 50 guests) *Set Up Fee: \$150 - two hour max. \$100 per hour thereafter.*



**The Porch** – What a view! Overlooking the historic Fort Myers Country Club golf course. The Porch features a cozy bar, high top tables, flat screens and projection TVs and plenty of ambiance. Ideal for a casual get together for you and up to 50 of your closest friends. *Set Up Fee: \$275 includes Bar Set-Up - two hour max. \$100 per hour thereafter. November - May and Friday/Saturday Minimum \$500.*

**The Terrace** – The Edison's Newest Invention! An ideal setting for a casual or informal cocktail party, or a prelude to an enchanting dinner party inside one of our many banquet rooms. *Set Up Fee: \$275 includes Bar Set-Up - two hour max. \$100 per hour thereafter. November - May and Friday/Saturday Minimum \$500.*

**The Ford Room** – Quiet meeting space, ideal for business presentation, company meetings and other events requiring a more private setting. Handsomely appointed with wood trim, lush carpeting and French doors leading out to a private porch overlooking the golf course. (Seats up to 40 guests.) *Set Up Fee: \$200 - three hour max. \$100 per hour thereafter.*

**The Banyan Room** – Fantastic golf course views in a warm, comfortable setting, featuring artwork of the famous Edison Banyan Tree. Ideal for business luncheons, family celebrations, and nearly any other mid sized event. (Seats up to 50 guests) *Set Up Fee: \$250 - three hour max. \$100 per hour thereafter.*



**The Tower** – Exclusively located on our second floor. Featuring a private bar and bathrooms, vaulted ceilings and 10 foot video screen. Ideal for parties of up to 100 who would like to enjoy a private setting for their event. Can be divided for smaller events. *Set Up Fee: \$250 - four hour max. \$100 per hour thereafter.*

**The Edison Room** – The Crème de la Crème. Dramatic golf course views, hardwood floors and crown molding throughout, vaulted ceilings, full private bar. The Edison Ball Room has it all. Ideal for private bands, DJs and other entertainment for your event. Seats up to 180 guests, but can be combined with the Banyan and Ford Rooms to service up to 300. *Set Up Fee: \$300 to \$500 - four hour max. \$100 per hour thereafter.*

*\*\*Please Note: The room prices may vary according to the month, day and hours of the event.*

## PLATED COLD LUNCH ENTREES

*Includes Mixed Greens, Seasonal Fruit or  
Pasta Salad, Fresh Baked Cookie, Freshly  
Brewed Coffee and Iced Tea*

**\$12.95 Per Guest**

### **THE MULTIGRAIN CLUB**

Smoked Turkey Breast, Country Ham, Crisp Bacon  
Strips, Swiss Cheese, Sliced Tomatoes and Fresh  
Leaf Lettuce with Mayonnaise

### **CAPRESE SANDWICH**

Vine Ripe Tomatoes, Fresh Mozzarella,  
Basil and a Balsamic Reduction on  
Fresh French Bread

### **CHICKEN SALAD**

**or**

### **TUNA SALAD CROISSANT**

Chicken Breast Salad or Albacore Tuna Salad,  
Sliced Tomatoes and Fresh Leaf  
Lettuce served on a Croissant

### **GRILLED CHICKEN CAESAR WRAP**

Grilled Chicken with Romaine  
Lettuce, Shredded Parmesan and  
Creamy Caesar Dressing

## **PLATED HOT LUNCH ENTREES**

*All Entrees Served with: Mixed Greens, Rolls with Butter,  
Chef's Choice Dessert and Freshly Brewed  
Coffee and Iced Tea*

### **CHICKEN ALFREDO**

Grilled Chicken Served over Penne with  
Creamy Alfredo Sauce and Shaved Parmesan  
Cheese, Seasonal Vegetable

**\$16.95 Per Guest**

### **GRILLED FLANK STEAK**

Grilled Flank Steak Topped with Chimmichuri  
Sauce, Served with Red Bliss Potatoes  
and Seasonal Vegetables

**\$18.95 Per Guest**

### **PAN SEARED TILAPIA**

Pan Seared in Lemon Butter, Served Over  
Jasmine Rice with Seasonal Vegetable

**\$17.95 Per Guest**

### **HOMESTYLE MEATLOAF**

Best You've Ever Had! Served with  
Mashed Potatoes, Peas and Carrots

**\$17.95 Per Guest**

### **CHICKEN BELLA BOCA**

Pan Seared Chicken Breast served with  
Panchetta, Spinach and Mushroom with a  
Wine Cream Sauce Over Penne Pasta

**\$18.95 Per Guest**

### **APPLE GLAZED PORK LOIN**

Served with a Fuji Apple Gravy,  
Garlic Mashed Potatoes and  
Seasonal Vegetable

**\$17.95 Per Guest**

### **CHICKEN MARSALA**

Tender Breast of Chicken Sautéed in Wine  
and Mushroom Sauce, Garlic Mashed  
Potatoes, Seasonal Vegetable

**\$16.95 Per Guest**

### **YANKEE POT ROAST**

Slowly Braised Beef, Served with  
Roasted Vegetable and Potatoes

**\$17.95 Per Guest**

## **THE EDISON DELUXE LUNCHEON BUFFET**

*Served with Garlic Mashed Potatoes, Red Bliss Potatoes  
or Jasmine Rice, Fresh Seasonal Vegetables, Baked  
Rolls with Butter, Freshly Brewed Coffee and Iced Tea*

**\$19.95 Select Any Two Main Course Items**

**\$22.95 Select Any Three Main Course Items**

### **SALAD**

Mixed Greens with Grape  
Tomatoes, Cucumbers and Carrots

### **MAIN COURSE**

#### **Grilled Sirloin**

Served with Wild Mushroom Demi-Glaze

#### **Grilled Mahi**

Grilled and Served with a Fresh Basil Cream Sauce

#### **Roasted Pork Loin**

Roasted Pork Loin Served with Fuji Apple Gravy

#### **Margherita Chicken**

Grilled Chicken Breast Topped with Tomatoe Basil Relish

#### **Meatloaf**

Best You've Ever Had! Served with Our Homemade Gravy

### **DESSERT**

**Chef's Choice Dessert**

## RECEPTION SELECTIONS

### DISPLAYS

#### Antipasta

Fresh Mozzarella, Provolone, Imported Olives, Artichoke Hearts, Mushrooms, Pepperocini, Cherry Peppers, Prosciutto, Pepperoni, Salami

**\$100** (20 Guests)

#### Chilled Fresh Shrimp

Fresh Shrimp Served on Ice with Cocktail Sauce and Lemon

**\$150** (20 Guests)

#### Vegetable Crudités

Garden Vegetables with Assorted Dips

**\$80** (20 Guests)

#### Smoked Salmon

Norwegian Smoked Cured Salmon Topped with Capers, Red Onion, Borsini Cheese, and Olive Oil

**\$150** (30 Guests)

#### Cheese and Crackers

Assortment of Cheeses and Crackers with Fruit Garnish

**\$80** (20 Guests)

#### Fresh Seasonal Fruit

Fresh Seasonal Fruit Served with Dipping Sauce

**\$100** (20 Guests)

### HORS D'OEUVRES

(50 Pieces Each Selection)

#### COLD

Bruschetta.....	\$90
Tomato Basil Crostini.....	\$90
Pear Gorgonzola Crostini.....	\$100
Sliced Tenderloin Crostini.....	\$100

Smoked Salmon Spread.....	\$100
Prosciutto Wrapped Melon.....	\$125
Prosciutto Wrapped Asparagus.....	\$100
Seared Ahi Endive.....	\$150

#### HOT

Spring Rolls.....	\$100
Mini Quiche.....	\$125
Sweet and Sour Meatballs.....	\$125
Bacon Wrapped Shrimp.....	\$150
Teriyaki Steak Skewers.....	\$125

Spinach Stuffed Mushrooms.....	\$125
Chicken Satay.....	\$125
Mini Beef Wellington.....	\$125
Pot Stickers.....	\$125
Bacon Wrapped Scallops.....	\$150

### HORS D'OEUVRES DESCRIPTIONS

**Bruschetta** – Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

**Tomato Basil Crostini** – Crispy bread topped with pesto, fresh mozzarella, sliced tomato and balsamic glaze.

**Beef Wellington** – Beef tenderloin fillet, coated with mustard, mushroom duxelles, ham, wrapped in puff pastry and baked.

**Sliced Tenderloin Crostini** – Crispy bread topped with thinly sliced beef tenderloin and herb cream cheese.

**Smoked Salmon Spread** – Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned flatbread.

**Prosciutto Wrapped Asparagus** – Fresh steamed asparagus wrapped in prosciutto

**Sweet and Sour Meatballs** – Miniature meatballs served in our sweet and sour sauce.

**Bacon Wrapped Shrimp** – Fresh gulf shrimp wrapped in bacon.

**Teriyaki Steak Skewers** – Sirloin marinated in teriyaki glaze, grilled and served on skewers.

**Spinach Stuffed Mushrooms** – Mushrooms stuffed with spinach, cheese and topped in Italian bread crumbs.

**Chicken Satay** – Chicken tenderloin marinated in a delicious blend of fresh peanuts and Thai spices served on skewers

**Seared Ahi Endive** – Spicy Tuna Tartare Served Over Crispy Belgian Endive

**Pot Stickers** – Pan seared pork pot stickers served with a soy dipping sauce.

## **HOT RECEPTION STATIONS**

### **ITALIAN PASTA STATIONS**

#### **EDISON'S PASTA STATION**

*(Unattended)*

Penne Pasta, Tortellini or Linguini  
with Marinara and Alfredo Sauces

**\$9.95 Per Guest**

#### **EDISON DELUXE PASTA STATION**

*One Attended Station is Recommended for Every 40 Guests.  
A \$75 Attendant Fee will Apply for Each Station, Which will  
Be Served and Replenished for Up to Two Hours*

**\$12.95 Per Guest**

#### **CHOICE OF TWO PASTA SELECTIONS**

Penne Pasta, Tortellini or Linguini

#### **CHOICE OF TWO SAUCES**

Marinara, Alfredo, Pesto, Garlic & White Wine or Vodka

#### **TOPPINGS**

Sausage, Chicken, Mushrooms, Spinach, Tomatoes

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### **CARVING STATIONS**

*One Attended Station is Recommended for Every 40 Guests.  
A \$75 Attendant Fee will Apply for Each Station, Which will  
Be Served and Replenished for Up to Two Hours.*

#### **ROAST TURKEY BREAST**

Served with Gravy and Cranberry Relish

**\$100 (20 Guests)**

#### **GLAZED BAKED HAM**

Served with a Whole Grain Mustard

**\$125 (25 Guests)**

#### **ROASTED SIRLOIN**

Served with a Red Onion and Tomato Relish

**\$175 (25 Guests)**

#### **HERB ROASTED PORK LOIN**

Served with Fuji Apple Gravy

**\$175 (30 Guests)**

**Each Carving Station is Accompanied by Freshly Baked Bread**

*(Carving Stations are Meant to Serve as Reception Enhancement and are Not Based on Dinner Size Portions)*

## 🦋 PLATED DINNER ENTREES 🦋

*All Entrees Served with: Mixed Greens, Rolls with Butter,  
Chef's Choice Dessert and Freshly Brewed  
Coffee and Iced Tea*

### **Chicken Alfredo**

Grilled Chicken Served over Penne with  
Creamy Alfredo Sauce and Shaved Parmesan  
Cheese, Seasonal Vegetable

**\$17.95 Per Guest**

### **Grilled Sirloin**

Sirloin Steak Seasoned and  
Grilled to Perfection, Served with Garlic  
Mashed Potatoes and Seasonal Vegetable

**\$26.95 Per Guest**

### **Pan Seared Haddock**

Pan Seared in Lemon Butter, Served Over  
Jasmine Rice with Seasonal Vegetable

**\$19.95 Per Guest**

### **Pan Roasted Grouper**

Served Over Jasmine Rice  
with Seasonal Vegetable

**Market Price Per Guest**

### **Chicken Bella Boca**

Pan Seared Chicken Breast Served with  
Panchetta, Spinach and Mushroom with  
a Wine Cream Sauce Over Penne Pasta

**\$19.95 Per Guest**

### **Roasted Pork Loin**

Served with Fuji Apple Gravy,  
Garlic Mashed Potatoes and  
Seasonal Vegetables

**\$19.95 Per Guest**

### **Chicken Marsala**

Tender Breast of Chicken Sautéed in Wine  
and Mushroom Sauce, Garlic Mashed  
Potatoes, Seasonal Vegetable

**\$19.95 Per Guest**

### **Grilled Filet Mignon**

Filet Mignon Grilled to Perfection,  
Served with Bernaise Sauce Garlic Mashed  
Potatoes and Seasonal Vegetable

**\$32.95 Per Guest**

### **Seared Salmon**

Pan Seared Salmon Topped with Grape  
Tomatoes, Capers, Basil, Balsamic Reduction  
on Jasmine Rice with Seasonal Vegetable

**\$24.95 Per Guest**

### **Seafood Ravioli**

Seafood Stuffed Ravioli with  
Oven Roasted Tomatoes and  
Sherry Cream Sauce

**\$24.95 Per Guest**

## **THE EDISON DINNER BUFFET**

*Served with Mixed Greens with Grape Tomatoes,  
Choice of Garlic Mashed Potatoes, Red Bliss Potatoes  
or Jasmine Rice, Fresh Seasonal Vegetables, Baked Rolls  
with Butter, Freshly Brewed Coffee and Iced Tea  
(Minimum 25 Guests)*

**\$24.95 Select Any Two Main Course Items**

**\$27.95 Select Any Three Main Course Items**

### **MAIN COURSE**

#### **Grilled Sirloin**

Sliced and Topped with a Mushroom Demi Sauce

#### **Baked Haddock**

Baked Haddock Served with a Lemon Butter Sauce

#### **Chicken Marsala**

Tender Breast of Chicken Sauteed  
in Wine and Mushroom Sauce

#### **Sausage Penne**

Roasted Italian Sausage, Tomatoes, Mushrooms  
and Spinach Served in a Wine Cream Sauce

#### **Roasted Pork Loin**

Served with a Fuji Apple Gravy

#### **Homestyle Meat Loaf**

Best You've Ever Had! Served with  
Our Homemade Gravy

#### **Chicken Parmesan**

Breaded Chicken Breast, Served with Pomodoro Sauce  
and Topped with Mozzarella and Parmesan Cheeses

### **DESSERT**

**Chef's Choice**

## **THE EDISON DELUXE DINNER BUFFET**

*Served with Mixed Greens with Grape Tomatoes,  
Choice of Garlic Mashed Potatoes, Red Bliss Potatoes  
or Jasmine Rice, Fresh Seasonal Vegetables, Baked Rolls  
with Butter, Freshly Brewed Coffee and Iced Tea  
(Minimum 25 Guests)*

**\$26.95 Select Any Two Main Course Items**

**\$29.95 Select Any Three Main Course Items**

### **MAIN COURSE**

#### **Pan Seared Grouper**

Seasoned and Grilled

*(Additional \$2.00 Per Guest)*

#### **Slow Roasted Prime Rib**

Served Au jus with Creamy Horseradish Sauce

#### **Seared Salmon**

Pan Seared Salmon Topped with Grape  
Tomatoes, Capers, Basil and Balsamic Vinegar

#### **Shrimp and Scallop Bake**

Shrimp and Scallops Baked with Garlic,  
Tomatoes, and Basil in a White Wine  
Sauce over Penne Pasta

#### **Chicken Bella Boca**

Pan Seared Chicken Breast Served with  
Panchetta, Spinach and Mushroom with  
a Wine Cream Sauce Over Penne Pasta

### **DESSERT**

**Chef's Choice**

## **CLASSIC WEDDING BUFFET**

*All Courses are Served Buffet Style*

**\$65.95 Per Guest – Ages 13-20 \$39.95 Guest - Ages 5-12 \$22.95 Per Guest**

### **TWO HOUR PREMIUM BAR PACKAGE**

Featuring Premium Liquors, Imported and Domestic Beers,  
House Wines, Sodas, Juices and Bottled Waters

### **SPARKLING WINE TOAST**

*Premium Champagne is available for an additional charge*

#### **APPETIZERS**

*(Choose Two)*

Stuffed Mushrooms

Bruschetta

Meatballs

Vegetable Crudite

Tropical Fruit Platter

Chicken Satay

Pot Stickers

#### **SALADS**

*(Choose One)*

House Salad or Classic Caesar Salad

#### **ENTREES**

*(Choose Two)*

Chicken Marsala

Mahi Mahi

Sliced Grilled Sirloin

Homestyle Meatloaf

Yankee Pot Roast

Chicken Parmesan

Roasted Pork Loin

Seared Salmon

#### **DESSERT**

*(Choose One)*

Chocolate Cake

Oreo Cheese Cake

# EDISON'S GRAND WEDDING

\$79.95 Per Guest – Ages 13-20 \$45.95 Guest - Ages 5-12 \$28.95 Per Guest

## TWO HOUR PREMIUM BAR PACKAGE

Featuring Premium Liquors, Imported and Domestic Beers,  
House Wines, Sodas, Juices and Bottled Waters

## SPARKLING WINE TOAST

*Premium Champagne is available for an additional charge*

## FIRST COURSE - Passed Hors D'Oeuvres

*(Butlered Hors D'Oeuvres, Choose Three)*

Bacon Wrapped Scallops	Sausage Stuffed Mushrooms
Bacon Wrapped Shrimp	Seared Ahi Endive
Teriaki Steak Skewers	Smoked Salmon Crustini
Spring Rolls	Chicken Satay

## SECOND COURSE

*(Choose One)*

House Salad or Classic Caesar Salad

## THIRD COURSE

*(Plated Entrées, Choose Two)*

Grilled Filet Mignon with Bernaise Sauce  
Stuffed Cornish Hen  
Slow Roasted Prime Rib Au Jus  
Yellow Tail Snapper  
Mesquite Grilled Grouper  
Petite Filet with Sauteed Shrimp

## DESSERT

*(Choose One)*

Chocolate Cake  
Oreo Cheese Cake  
Key Lime Pie

## **BEVERAGE PACKAGES**

### **CALL BEVERAGE PACKAGE**

Open Bar Featuring Call Liquor, Imported and Domestic Beer, House Wines, Sodas, Juices and Bottled Water.

**\$26.00 Per Guest / 2 Hours**

*(An Additional Hour for \$9.95 Per Guest)*

### **PREMIUM BEVERAGE PACKAGE**

Open Bar Featuring Premium Liquor, Imported and Domestic Beer, House Wines, Sodas, Juices and Bottled Water.

**\$32.00 Per Guest / 2 Hours**

*(An Additional Hour for \$12.95 Per Guest)*

### **BEER & WINE PACKAGE**

Open Bar Featuring Imported and Domestic Beers, House Wines, Sodas, Juices and Bottled Water.

**\$23.25 Per Guest / 2 Hours**

*(An Additional Hour for \$9.95 Per Guest)*

### **NON-ALCOHOLIC PACKAGE**

Featuring Assorted Sodas, Freshly Brewed Decaffeinated and Regular Coffee, and Ice Tea

**\$2.50 Per Guest**

*(Bottled Water and Fresh Juices add \$2.00 Per Guest)*

### **HOSTED CONSUMPTION BAR**

Featuring Premium and Call Liquors, Imported and Domestic Beers, House Wines, Sodas, Juices and Bottled Water.

**Minimum of \$15.00 Per Guest Plus \$75.00 Set Up Fee  
Maximum 75 Guest**

*(Extra Guests will Require an Additional Bartender  
with an Additional \$75.00 Set-up Fee)*

### **CHAMPAGNE TOAST**

**\$6.00 Per Guest**

👁️ **NOTES** 👁️



*Thank you for the Opportunity to Serve You...*  
The Management and Staff of  
The Edison Restaurant, Bar and Banquet Center  
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