

*Colonial Country Club
Banquet Menu*



Breakfast Buffets

Minimum 50 people. Prices are per person.

Colonial Breakfast Buffet

Bacon, Sausage, Ham, Scrambled Eggs, Hash Browns, Grits,
Sawmill Sausage Gravy, Biscuits and Fruit
Assorted Juices, Tea and Coffee service
Belgian Waffle Station (Additional Charge)
Chef Attended Station (Additional Charge)

Continental Breakfast

Muffins, Croissants, Danishes and Seasonal Fruit
Assorted Juices, Tea and Coffee service

Meetings and Breaks

Prices are per person.

Assorted Muffins and Miniature Bagels with Cream Cheese
Whole Fruit (Apples and Bananas)
Seasonal Cut Fruit
Assorted Danishes
Granola Bars (Oatmeal Raisin and Chocolate Chip)
Assorted Cookies
Mixed Nut Trail Mix
Peanuts
Chips (Individual Bags)
Coffee and Tea
Soft Drinks

Lunch Specialties

Prices are per person.

Chicken Salad Plate

Served in Tomato Claw with Fresh Fruit and Tricolor Rotini Pasta Salad

Club Croissant

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce and Tomato on Toasted Croissant with Marinated Broccoli Salad and Fresh Fruit

Trio Salad

Pasta, Tuna and Chicken Salad with Seasonal Fruit

Chicken Caesar Salad

Grilled Chicken Breast Sliced and served over Romaine with Croutons, Tomatoes, Parmesan Cheese and Classic Caesar Dressing

Turkey Divan

Fresh Steamed Broccoli and Roasted Turkey, topped with Mornay Sauce served with Seasoned Rice and Fresh Fruit

Chicken a la King

French Puffed Pastry stuffed with Pulled Chicken, Peppers, Mushrooms and Garden Peas simmered in a Creamy Chicken Stock with Steamed Green Beans and House Salad

Chicken and Mushroom Crepes

Pulled Chicken, Mushroom and Garlic Stuffed Crepes with Parmesan Cream, Rice Pilaf, Steamed Green Beans and House Salad

Grilled Oriental Salad

Lemon Pepper Grilled Salmon Filet over Spinach Mixed Greens with Sesame Seeds, Tomato, Egg, Onions, Crisp Rice Noodles and Citrus Soy Vinaigrette

Picnic Style Buffets

Prices are per person.

Hamburger and Hot Dog

Served with Baked Beans, Choice of Potato Salad or Pasta Salad,
Chips, Choice of Cookies or Brownies,
and all the fixings
Coffee and Tea service
Grilled Chicken Breast (Additional Charge)

Pulled Pork

Served with Baked Beans, Choice of BBQ Slaw or Cole Slaw, Rolls,
Chips, Choice of Cookies or Brownies,
Coffee and Tea service

Deli Sandwich

Sliced Ham, Turkey, Roast Beef, Tuna Salad and Pimento Cheese,
White and Wheat Bread,
Chips, Choice of Pasta Salad or Potato Salad,
Choice of Cookies or Brownies
with condiments
Coffee and Tea service

Boxed Lunch

Price is per person.

Deli Sandwich

Ham and Cheddar Cheese or Turkey and Swiss Cheese
on sliced White or Wheat Bread,
Pasta Salad, Chips,
Chocolate Chip Cookie
with condiments

Buffets

Minimum 50 people. Prices are per person.

Two Entrée Buffet

Garden Salad Bar
Two Entrée Selections,
Four Side Selections,
Rolls and Butter
Tea and Coffee service

Three Entrée Buffet

Garden Salad Bar
Three Entrée Selections,
Four Side Selections,
Rolls and Butter
Tea and Coffee service

Entrée Selections (choose 1,2)

- Burgundy Braised Beef Tips with Mushrooms and White Rice (counts as side)
- Hand-carved Garlic Roasted Beef Tenderloin with Creamed Horseradish and pan jus (Additional Charge) (Chef Attended Station - Additional Charge)
- Peppered Beef Flank Steak sautéed with Onions, Bell Peppers, Sesame Seeds, Teriyaki, served alongside Fried Rice (counts as a side)
- Sliced Roasted Top Round of Beef with Red Wine Demi-Glace
- Hand-carved Prime Rib - Additional charge. (Chef Attended Station - Additional Charge)
- Home-style Meatloaf with Mushroom and Onion Brown Sauce
- Southern Fried Chicken (bone in)
- Lemon Rosemary Grilled Chicken Breast (boneless)
- Hand-carved Rotisserie Turkey (Chef Attended Station - Additional Charge)
- Old Fashioned Chicken and Dumplin's
- Cornbread Stuffed Chicken Breast with Pan Gravy
- BBQ Grilled Chicken Breast with Roasted Pineapple Salsa

Entrée Selections (continued)

- Smoked Ham and Swiss Chicken Pinwheels with Sauce Supreme
- Pulled Pork with Cider Vinegar BBQ Sauce
- Sliced Stuffed Pork Loin with Cranberries, Pecans, Cornbread and Pan Gravy
- Honey Pepper Glazed Sliced Pit Ham
- Hand-carved Lemon Rosemary Brined Pork Loin (Chef Attended Station - Additional Charge)
- Hand-carved Hardwood Smoked Pit Ham (Chef Attended Station - Additional Charge)
- Cajun Shrimp Penne Alfredo tossed with Andouille, Bell Peppers and Roasted Shoe Peg Corn, simmered in Parmesan Cream and Baked with Buttered Panko
- Garlic and Pepper Broiled Catfish with Roasted Corn Salsa
- Calabash Style Flounder with Tartar Sauce and Cole Slaw (counts as side)
- Lobster and Shrimp Newburgh Dry Sherry Simmered Maine Lobster and Tiger Shrimp in Flaky Puff Pastry Shell (Additional Charge)
- Broiled Salmon with Spinach and Garlic Cream, Pineapple Teriyaki or Blackened with Roasted Corn Salsa (Additional Charge)

Buffet Side Items

Choice of four.

Braised Cabbage
Steamed Squash and Zucchini
Sugar Snap Peas
Seasonal Stir-fry Medley
Green Beans (Home-style or Almondine)
Broccoli with Cheese Sauce
Corn (on the Cob or Creamed)
Scalloped Potatoes
Garlic Mashed Potatoes
Roasted Redskin Potatoes
Candied Sweet Potatoes
Pesto Fettuccine
Honey Glazed Carrots
Creamed Spinach
Garden Peas-n-Shrooms
Macaroni and Cheese
Wild Rice
Southern Style Collard Greens
Rice Pilaf
Garlic Herb Orzo

Assorted Desserts

Choice of two. Price is per person.

Mixed Fruit Bowl
Strawberry Short Cake
Chocolate Cake
Peanut Butter Silk Pie
Key Lime Pie
Pumpkin Pie
Assorted Mini Cupcakes
Heath Bar Cream Pie
Banana Pudding
Pecan Pie
Carrot Cake
Oreo Pie
Apple Pie

Themed Buffets

Prices are per person.

Feast of Italy

Classic Tomato Basil Soup
Garden Salad Bar
Housemade Meatballs with Marinara
Chicken Marsala with Mushroom Wine Reduction Sauce
Rosemary Roasted Redskin Potatoes
Lemon Garlic Green Beans
Herb Fettuccine
Broiled Garlic and Parmesan Roma Tomatoes
Fresh Garlic Bread and Parmesan Puffs
Coffee and Tea service

Seaside Seafare

Sherried She Crab Soup
Garden Salad Bar
Delaware Style Crab Cakes with Old Bay Remoulade
Cajun Spiced Salmon with Roasted Corn and Tomato Salsa
Southern Green Beans with Bacon
Corn on the Cob
Low Country Bliss Potatoes stewed with Butter and Parsley
Cornmeal Battered Okra
Roasted Garlic Drop Biscuits and Hush Puppies
Coffee and Tea service

The Carolina Classic

Garden Salad Bar
Slow Roasted Pulled Pork
BBQ Chicken or Southern Fried Chicken
Macaroni and Cheese
BBQ Baked Beans
BBQ Style or Creamy Cole Slaw
Potato or Pasta Salad
Yeast Rolls and Buttermilk Biscuits
Coffee and Tea service

All three entrees price is per person.

Plated Entrée Selections

All Plated Dinners have the same two side items
and are served with House Salad, Rolls and Butter, and Tea and Coffee service.
Prices are per person.

Pecan Crusted Chicken Breast with Bourbon Sauce

Chicken Marsala with Mushroom Wine Reduction Sauce

Cornbread Stuffed Chicken Breast with Pan Gravy

BBQ Grilled Chicken Breast with Pineapple Salsa

Smoked Ham and Swiss Stuffed Chicken Breast with Sauce Supreme

Chargrilled Filet Mignon with Red Wine Demi'
Served Medium-rare/Medium (unless otherwise specified)
Available in 5oz and 8oz Portions

Slow Roasted Prime Rib with Au 'Jus 10oz
Served Medium-rare/Medium (unless otherwise specified)
Minimum of 20 guests

Chargrilled Rib Eye with Red Wine Demi' 10oz
Served Medium-rare/Medium (unless otherwise specified)

8 oz French Cut Pork Chop with Balsamic BBQ Sauce (bone in)

Chargrilled Salmon with choice of Topping:
Teriyaki Glaze, Roasted Corn Salsa, Lemon Dill, Cream or Pineapple Relish

Lobster Ravioli with Roasted Red Pepper Pesto, Fresh Basil and Sherry Parmesan Cream

Side Selections

Choice of two.

Broiled Garlic and Parmesan Roma Tomatoes

Mixed Seasonal Stir-fry

Snow Peas and Mushrooms

Steamed Asparagus

Green Beans

Garden Peas-n-Shrooms

Sugar Snap Peas

Corn on the Cob

Honey Glazed Carrots

Roasted New Potatoes

Baked Potato

Whipped Sweet Potatoes

Saffron Rice

Rice Pilaf

Pesto Fettuccine

Garlic and Herb Orzo

Roasted Garlic Mashed Potatoes

Desserts

For Plated Lunches and Dinners. Prices are per person.

Chocolate Mousse

Fruit Cup

Bananas Foster

Strawberries Grand Marnier

Pineapple Foster

Cherries Jubilee

Apple Pie (a la mode - Additional Charge)

Pecan Pie (a la mode - Additional Charge)

Oreo Crème Pie

Carrot Cake

Cheesecake

Snickers Pie

Bailey's Irish Cream Cheesecake

Triple Chocolate Confusion

Specialty Packages

Prices are per person.

Colonial Package

Choice of Three Hors d'Oeuvres (One Hot and Two Cold)

Choice of One Carved Item

Black Oak Pit Ham, Roasted Turkey, or Certified Angus New York Strip
(Chef Attended Station - Additional Charge)
Served with Soft Yeast Rolls and Condiments

Display featuring Fresh Seasonal Fruit, Assorted Domestic Cheese,
Crackers, Crisp Vegetables and Ranch Dip

Coffee and Tea service

Silver Package

Choice of Four Hors d'Oeuvres (Two Hot and Two Cold)

Choice of one Carved Item

Black Oak Pit Ham, Roasted Turkey, or Certified Angus New York Strip
(Chef Attended Station - Additional Charge)
Served with Soft Yeast Rolls and Condiments

Pasta Station

Cheese Filled Tortellini
with Housemade Marinara and Creamy Alfredo
(Chef Attended Station - Additional Charge)

Display featuring Fresh Seasonal Fruit, Assorted Domestic Cheese,
Crackers, Crisp Vegetables and Ranch Dip

Coffee and Tea service

We can customize a package to fit your needs.

Cold Appetizers

Prices are per 25 people, unless otherwise noted.

Crudité Vegetable Tray with Fresh Herb Ranch

Cheese and Cracker Tray

Seasonal Fruit Tray

Vegetable, Fruit and Cheese Display with condiments

Assorted Mixed Nuts

Stuffed Roma Tomatoes with Chicken Salad

Deviled Eggs with Sweet Pickle, Roasted Red Pepper and Black Olive

Finger Sandwiches

Choice of two: Chicken Salad, Tuna Salad, Ham Salad, Dill Cucumber, Curried Chicken Salad

Cold Sliced Roast Beef Sliders

on French Bread with Horseradish Cream, Caramelized Onions and Swiss Cheese

Lahvosh Pinwheel with Pesto Ranch, Turkey and Provolone (Can be personalized.)

Tricolor Rotini Pasta Salad

Prosciutto Wrapped Asparagus Spears

Tomato and Balsamic Bruschetta

Ranch Style Potato Salad

Broccoli, Bacon and Cheddar Salad

Housemade Pickled Cucumber Sticks

Oysters on the Half Shell (market price)***

Chilled and Peeled Jumbo Tiger Shrimp (market price)***

Thinly sliced Smoked Salmon with Capers, Red Onion, Diced Tomatoes,
Boiled Eggs and Dill Cream Cheese (market price)***

**Not included with Specialty Packages.

Hot Appetizers

Prices are per 25 people, unless otherwise noted.

Hand-breaded Chicken Tenders

Chicken Wings tossed with Choice of Sauce:
Buffalo, BBQ, Polynesian or Roasted Garlic Parmesan

Ham Biscuit: Smoked or Country Ham

Stuffed Mushroom Caps with Choice of Sausage and Swiss Cheese or Spinach and Feta Cheese

Assorted Mini Quiches:
Spinach and Feta Florentine, 3-Cheese, Onion and Bacon Lorraine, Shrimp and Cream Cheese
(Priced per 100 pieces.)

Meatballs Choice of: Swedish, BBQ, Parmesan Marinara, or Polynesian

Bacon Wrapped Scallops

Flank Steak Sate': Teriyaki, Buffalo-n-Bleu Cheese or Pepper Garlic

Baked Brie en Croute' with Apple Compote and CrackersA
(Priced per wheel. Served at room temperature.)

Pecan Crusted Chicken Strips (with Sweet Orange BBQ sauce)

Three Cheese Spinach and Artichoke Dip with Pita Chips

Miniature Crab Cakes with Cajun Remoulade

Crab Dip with Toasted Crostini (hot or cold)

Fried Stuffed Jalapenos with Cucumber Ranch

Southern Fried Pickle Chips with Cajun Cream Dip

Tempura Fried Broccoli and Cheese Bites with Ranch Dressing

Thin Crust Pizza

Choice of Sauce: Traditional, Garlic Cream or Pesto Oil
Choice of Cheese: Provolone, Mozzarella, Parmesan or Cheddar
Choice of two toppings: Extra Cheese, Pepperoni, Bacon, Black or
Green Olives, Peppers, Mushrooms, Onions, Extra Garlic, Pesto, Tomatoes,
Pineapple, Ham, Spinach, Sausage

Chef Attended Stations

Prices are per 25 people. Chef Attended Station - Additional Charge.

Beef Tenderloin with Creamed Horseradish, Dijon and Soft Yeast Rolls

Roasted Turkey Breast
with Maple Whole Grain Mustard, Fresh Herb Mayonnaise and Soft Yeast Rolls

Pork Loin with Balsamic BBQ sauce, Pickled Red Onion Relish and Soft Yeast Rolls

New York Strip with Creamed Horseradish, Dijon and Soft Yeast Rolls

Italian Pasta Station with Penne, Tortellini,
Housemade Marinara, Creamy Alfredo and Pesto Sauces
(Chicken or Shrimp - Additional Charge)

Asian Stir-fry Station with Assorted Vegetables Finished with Ginger Teriyaki
White Rice and Sesame Noodles
(Chicken or Shrimp - Additional Charge)

Sweet Indulgences

Prices are per 25 people. Desserts flavors can be customized.

Chocolate Fondue Station
with Seasonal Fresh Fruit, Cookies, Marshmallows

Homemade Fudge Brownies

Ice Cream Sundae Bar with Toppings

Homemade Cookies

Mini Cupcakes

Brown Sugar and Maple Bread Pudding