

# *Colonial Country Club Banquet Menu*



## **Breakfast Buffets**

(Minimum 50 people)

### **Colonial Breakfast Buffet**

Bacon, Sausage, Ham, Scrambled Eggs, Hash Browns, Grits,  
Sawmill Sausage Gravy, Biscuits and Fruit  
Assorted Juices, Tea and Coffee service  
(add Belgian Waffle Station \$2)  
(Chef Attended Station add \$25)  
\$14 per person

### **Continental Breakfast**

Muffins, Croissants, Danishes and Seasonal Fruit  
Assorted Juices, Tea and Coffee service  
\$9 per person

## **Meetings and Breaks**

*Prices are per person*

Assorted Muffins and Miniature Bagels with Cream Cheese \$3  
Whole Fruit (Apples and Bananas) \$3  
Seasonal Cut Fruit \$4  
Assorted Danishes \$4  
Granola Bars (Oatmeal Raisin and Chocolate Chip) \$4  
Assorted Cookies \$2  
Mixed Nut Trail Mix \$2.5  
Peanuts \$2  
Chips (Individual Bags) \$2  
Coffee and Tea \$2  
Soft Drinks \$2.50

## **Lunch Specialties**

Served Between 11am-3pm

### **Chicken Salad Plate**

Served in Tomato Claw with Fresh Fruit  
and Tricolor Rotini Pasta Salad  
\$9 per person

### **Club Croissant**

Ham, Turkey, Bacon, Cheddar Cheese,  
Lettuce and Tomato  
on Toasted Croissant with Marinated  
Broccoli Salad and Fresh Fruit  
\$9 per person

### **Trio Salad**

Pasta, Tuna and Chicken Salad  
with Seasonal Fruit  
\$10 per person

### **Chicken Caesar Salad**

Grilled Chicken Breast Sliced and  
served over Romaine with Croutons,  
Tomatoes, Parmesan Cheese and  
Classic Caesar Dressing  
\$10 per person

### **Turkey Divan**

Fresh Steamed Broccoli, Roasted  
Turkey, topped with Mornay Sauce and  
served with Seasoned Rice  
and Fresh Fruit  
\$10 per person

### **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  
\$11 per person

### **Chicken and Mushroom Crepes**

Pulled Chicken, Mushroom and Garlic  
Stuffed Crepes with Parmesan Cream,  
Rice Pilaf and Steamed Green Beans  
and House Salad  
\$11 per person

### **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  
\$13 per person

## **Picnic Style Buffets**

Served between 11am-3pm Only

### **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  
\$14 per person

(add Grilled Chicken Breast \$3.00 per person)

### **Pulled Pork**

Served with Baked Beans, Choice of BBQ Slaw or Cole Slaw, Rolls,  
Chips, Choice of Cookies or Brownies,  
Coffee and Tea service  
\$14 per person

### **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  
\$14 per person

## **Boxed Lunches**

### **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  
\$10 per person

## **Buffets**

(Minimum 50 People)

### **Two Entrée Buffet**

Garden Salad Bar  
Two Entrée Selections,  
Four Side Selections,  
Rolls and Butter  
Tea and Coffee service  
\$21 per person

### **Three Entrée Buffet**

Garden Salad Bar  
Three Entrée Selections,  
Four Side Selections,  
Rolls and Butter  
Tea and Coffee service  
\$24 per person

## **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 (add \$6 per person)(Chef Attended Station add \$25 per hour)
- 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 (add \$6 per person) (Chef Attended Station add \$25 per hour)
- Home-style Meatloaf with Mushroom and Onion Brown Sauce
- Southern Fried Chicken (bone in)

## Entrée Selections Continued

- Lemon Rosemary Grilled Chicken Breast (boneless)
- Hand-carved Rotisserie Turkey (Chef Attended Station add \$25 per hour)
- Old Fashioned Chicken and Dumpling's
- Cornbread Stuffed Chicken Breast with Pan Gravy
- BBQ Grilled Chicken Breast with Roasted Pineapple Salsa
- 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 add \$25 per hour)
- Hand-carved Hardwood Smoked Pit Ham (Chef Attended Station add \$25 per hour)
- 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)
- Broiled Salmon with Spinach and Garlic Cream, Pineapple Teriyaki or Blackened with Roasted Corn Salsa (add \$3 per person)

## **Buffet Side Items**

(Choice of four)

Braised Cabbage

Steamed Squash and Zucchini

Sugar Snap Peas

Seasonal Stir-fry Medley

Green Beans (Home-style or Almandine)

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)

\$6.00++ 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**

### **Feast of Italy**

Classic Tomato Basil Soup  
Garden Salad Bar  
House made 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

\$23 per person

### **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

\$21 Per Person Two Entree

\$24 Per Person Three Entree



## Plated Entrée Selections

*All Plated Dinners have the same two side items  
Served with House Salad, Rolls and Butter  
Tea and Coffee service*

- Pecan Crusted Chicken Breast with Bourbon Sauce \$18
- Chicken Marsala with Mushroom Wine Reduction Sauce \$18
- Cornbread Stuffed Chicken Breast with Pan Gravy \$18
- BBQ Grilled Chicken Breast with Pineapple Salsa \$18
- Smoked Ham and Swiss Stuffed Chicken Breast with Sauce Supreme \$18
- Chargrilled Filet Mignon with Red Wine Demi'  
Served Medium-rare/Medium (unless otherwise specified)  
5oz- \$21      8oz- \$24
- Slow Roasted Prime Rib with Au 'Jus 10oz \$25  
Served Medium-rare/Medium (unless otherwise specified)  
Minimum of 20 guests
- Chargrilled Rib Eye with Red Wine Demi' 10oz \$23  
Served Medium-rare/Medium (unless otherwise specified)
- 8 oz French Cut Pork Chop with Balsamic BBQ Sauce (bone in) \$20
- Chargrilled Salmon with choice of Topping:  
Teriyaki Glaze, Roasted Corn Salsa, Lemon Dill, Cream or Pineapple Relish \$22
- Lobster Ravioli with Roasted Red Pepper Pesto, Fresh Basil and Sherry  
Parmesan Cream \$22

## 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)

Priced Per Person

Chocolate Mousse \$4

Fruit Cup \$4

Bananas Foster \$5

Strawberries Grand Marnier \$5

Pineapple Foster \$5

Apple Pie \$5  
(a la mode \$1.25)

Pecan Pie \$5  
(a la mode \$1.25)

Oreo Crème Pie \$5

Carrot Cake \$5

Cheesecake \$6

Mini Shooters (Choice three flavors) \$6

Triple Chocolate Confusion \$7

## **Specialty Packages**

### **Colonial Package**

- Choice of 3 Hors d'oeuvres (1 Hot and 2 Cold)
- Choice of one Carved Item: Black Oak Pit Ham, Roasted Turkey, or Certified Angus New York Strip (Chef Attended Station add \$25 per hour)  
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

\$25 per person

### **Silver Package**

- Choice of 4 Hors d'oeuvres (2 Hot and 2 Cold)
- Choice of one Carved Item: Black Oak Pit Ham, Roasted Turkey, or Certified Angus New York Strip (Chef Attended Station add \$25 per hour) Served with Soft Yeast Rolls and Condiments
  - Pasta Station: Cheese Filled Tortellini with Homemade Marinara and Creamy Alfredo (Chef Attended Station add \$25 per hour)
- Display featuring: Fresh Seasonal Fruit, Assorted Domestic Cheese, Crackers, Crisp Vegetables and Ranch Dip
  - Coffee and Tea service

\$29 per person

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 \$50
- Cheese and Cracker Tray \$75
- Seasonal Fruit Tray \$65
- Vegetable, Fruit and Cheese Display with condiments \$175
- Assorted Mixed Nuts \$50
- Stuffed Roma Tomatoes with Chicken Salad \$75
- Deviled Eggs with Sweet Pickle, Roasted Red Pepper and Black Olive \$50
- Finger Sandwiches \$50 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 \$100
- Lavish Pinwheel with Pesto Ranch, Turkey and Provolone \$90  
(Can also be personalized)
- Tricolor Rotini Pasta Salad \$60
- Prosciutto Wrapped Asparagus Spears \$90
- Tomato and Balsamic Bruschetta \$60
- Ranch Style Potato Salad \$60
- Broccoli, Bacon and Cheddar Salad \$60
- House made Pickled Cucumber Sticks \$60
- \*\*Oysters on the Half Shell (market price)
- \*\*Chilled and Peeled Jumbo Tiger Shrimp (market price)
- \*\*Thinly sliced Smoked Salmon Display (market price)  
(with Capers, Red Onion, Diced Tomatoes, Boiled Eggs and Dill Cream Cheese)  
\*\*not included with Specialty Packages

## Hot Appetizers

*Prices are per 25 people, unless otherwise noted*

- Hand-breaded Chicken Tenders \$140
- Chicken Wings tossed with Choice of Sauce: Buffalo, BBQ, Polynesian or Roasted Garlic Parmesan \$160
- Ham Biscuit: Smoked or Country Ham \$75
- Stuffed Mushroom Caps with Choice of Sausage and Swiss Cheese or Spinach and Feta Cheese \$115
- Assorted Mini Quiches: Spinach and Feta Florentine, 3-cheese, Onion and Bacon Lorraine, Shrimp and Cream Cheese \$200 per 100 pieces
- Meatballs Choice of: Swedish, BBQ, Parmesan Marinara, or Polynesian \$140
- Bacon Wrapped Scallops \$225
- Flank Steak Sate': Teriyaki, Buffalo-n-Bleu Cheese or Pepper Garlic \$155
- Baked Brie en Croute' with Apple Compote and Crackers \$45 per wheel (Served at room temperature)
- Pecan Crusted Chicken Strips with Sweet Orange BBQ sauce \$160
- Three Cheese Spinach and Artichoke Dip with Pita Chips \$100
- Miniature Crab Cakes with Cajun Remoulade' \$125
- Crab Dip with Toasted Crostini (hot or cold) \$150
- Fried Stuffed Jalapenos with Cucumber Ranch \$100
- Southern Fried Pickle Chips with Cajun Cream Dip \$85
- Tempura Fried Broccoli and Cheese Bites with Ranch Dressing \$100
- 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 \$175

## **Chef Attended Stations**

*(Chef Attended Station add \$25 per hour)*

*Prices are per 25 people*

Beef Tenderloin with Creamed Horseradish, Dijon and Soft Yeast Rolls \$225

Roasted Turkey Breast with Maple Whole Grain Mustard, Fresh Herb  
Mayonnaise and Soft Yeast Rolls \$85

Pork Loin with Balsamic BBQ sauce, Pickled Red Onion Relish and  
Soft Yeast Rolls \$95

New York Strip with Creamed Horseradish, Dijon and Soft Yeast Rolls \$145

Italian Pasta Station with Penne, Tortellini,  
House made Marinara, Creamy Alfredo and Pesto Sauces

\$75

(Chicken add \$40) (Shrimp add \$60)

Asian Stir-fry Station with Assorted Vegetables Finished with Ginger Teriyaki  
White Rice and Sesame Noodles

\$75

(Chicken add \$40) (Shrimp add \$60)

## **Sweet Indulgences**

*Prices are per 25 people*

Chocolate Fondue Station  
with Seasonal Fresh Fruit, Cookies, Marshmallows  
\$100

Plus, rental of Chocolate Fountain

Homemade Fudge Brownies \$50

Ice Cream Sundae Bar with Toppings \$150

Homemade Cookies \$50

Mini Cupcakes \$50

Mini Shooters (choice of 3 customize flavors) \$150

Brown Sugar and Maple Bread Pudding \$50

*We can customize desserts flavors*