

Dublin Country Club

2017 Banquet Menus

689 Country Club Rd.

Dublin Georgia 31021

(478)272-1469

Free Consultation!

We invite you to come visit our venue. We will show you around and we take the time to sit down with you and create a custom wedding plan with you, complete with menu suggestions, beverage choices, wedding ceremony & reception details.. And most importantly, a price guarantee and a payment plan. Even if you do not use our venue, you will find it an educational experience, totally free of charge.

Step One - Free Consultation, call Marcie @478-272-1469 ext. 201 for an appointment

Step Two - Lock in the date, \$500 deposit required. No choices other than the date have to be made at this time.

Step Three - 14 Days before the event we would like for you to come in and give us the headcount, food and beverage details, and linen details. We also ask for 50% of the balance at this time. Final payment is made the day before the event.

Step Four - Show up for the happiest day of your life!

Premium Wedding Package.

An elegant yet relaxed reception afterwards in our beautiful ballroom, complete with fabulous food and refreshing beverages.

Come as early as you like, a private bridesmaids room will be available all day and all night.

Dance floor, tables, chairs, china, silver white table cloths and napkins, skirted banquet tables, everything is included!

Hors D' Oeuvres' package to include ; Seasonal Fresh Fruit, Vegetable Crudités, Domestic & Imported Cheeses, Premium Carving Station, Three Premium Choices & Three House Choices.

Complimentary Bottle of Champagne for the bride & groom toast.

Family Room Included with a personal waiter & chef to accommodate all of your needs.

Bride & Groom Included at no charge with a Complimentary Picnic Basket To-Go.

Drinks Included: Fountain drinks, Coffee, Iced Tea & Water.

Fully stocked bar and bartender available for your guests, (no outside alcohol & charges are based on consumption) open bar & cash bar options are available.

Setup, Breakdown and Cleanup included.

We are equipped to host sit down dining receptions of up to 220 guests or mingle type cocktail receptions up to 450 guests. Overflow space available.

Not Enough? See our optional items below. The sky is our limit!

House Reception Package.

An elegant yet relaxed reception afterwards in our beautiful ballroom, complete with fabulous food and refreshing beverages.

Dance floor, tables, chairs, china, silver white table cloths and napkins, skirted banquet tables, everything is included!

Hors D' Oeuvres' package to include ; Seasonal Fresh Fruit, Vegetable Crudités, House Carving Station, One Premium Choices & Five House Choices.

Drinks Included: Iced Tea & Water.

Fully stocked bar and bartender available for your guests, (no outside alcohol & charges are based on consumption) open bar & cash bar options are avail.

Setup, Breakdown and Cleanup included.

We are equipped to host sit down dining receptions of up to 220 guests or mingle type cocktail receptions up to 450 guests. Overflow space available.

Not Enough? See our optional items below. The sky is our limit!

2015 Wedding Package Pricing:

Premium Reception Package @ \$35++ per person.

House Reception Package @ \$28++ per person.

Itemize your own package appropriate to your needs. Cost based on your choices.

Optional Items:

Sound System, wedding music \$75

Video Presentation Equipment \$100

Additional Action Station \$75

Champagne Toast for your guests \$3 pp

Wedding Coordinator: You will need someone to say who walks when and who sits where. Most brides have a wedding planner or a family member who coordinates the details. If not, we can do this for you, the rate is \$300

Itemized Charges:

Ballroom \$500

Buena Vista Room \$100

Commerce Room \$100

Terrace Room \$200

Georgian Room \$75

Bridesmaid Room \$50

Dance Floor \$175

Sound System, wedding music \$75

Video Presentation Equipment \$100

Additional Action Station \$75

Cash Bar \$50

Champagne Toast for your guests \$3 pp

Wedding Coordinator: You will need someone to say who walks when and who sits where. Most brides have a wedding planner or a family member who coordinates the details. If not, we can do this for you, the rate is \$300

All Members Receive a Discount on Pricing & Room Fees

Banquet Breakfast Menu

Breakfast Buffets

Continental 8.5

Assorted Breakfast Breads, Seasonally Fresh Fruits, Fresh Brewed Coffee and Assorted Juices!

Traditional 11

Assorted Breakfast Breads, Seasonally Fresh Fruits, Light and Fluffy Scrambled Eggs, Applewood Smoked Bacon & Country Sausage Links, Lyonnaise Potatoes or Cheese Grits, Fresh Brewed Coffee and Assorted Juices!

Brunch 16

Assorted Breakfast Breads, Seasonally Fresh Fruits, Light and Fluffy Scrambled Eggs, Applewood Smoked Bacon & Country Sausage Links, Lyonnaise Potatoes or Cheese Grits, Omelets & Waffles Made to Order, Your Choice of Vegetable, Entree & Dessert, Fresh Brewed Coffee and Assorted Juices!

Plated Breakfasts

Eggs Benedict 8.5

Toasted English Muffin, Canadian Bacon, Poached Egg, Sauce Hollandaise, Fresh Avocado & Seasonally Fresh Fruit!

Breakfast Sandwich 8.5

Smoked Ham, Applewood Bacon or Country Sausage, Light and Fluffy Scrambled Egg & Cheese on a Warm Croissant or Tortilla! Seasonally Fresh Fruit!

CYO Omelet 8.5

Choice of Ham, Bacon, Bell Peppers, Onions, Mushrooms, Spinach, Feta, Broccoli, & Cheddar Cheese! Homemade Breakfast Potatoes and Fresh Fruit!

All American 10

Light & Fluffy Scrambled Eggs, Applewood Smoked Bacon or Country Sausage Links, Homemade Breakfast Potatoes or Cheese Grits & a Buttermilk Biscuit!

Banquet Lunch Buffet Menu

Lunch Buffets

All buffets include iced tea and water!

Substitutions are Available

Down Home Country Buffet 15.5

Homemade Brunswick Stew, Fresh Salad Bar with Assorted Accompaniments, Homemade Cornbread with Cinnamon Butter, Garlic Whipped Potatoes with Country Gravy, Slow Cooked Collards, Honey Glazed Carrots, Down Home Fried Chicken, Fried Catfish & Bourbon Bread Pudding!

Grande Italiano 15.5

Homemade Minestrone Soup, Italian Salad Bar with Assorted Accompaniments, Fresh Garlic Bread Sticks, Tortellini Alfredo, Green Beans Moroccho, Roasted Italian Vegetables, Chicken Florentine, Tilapia Italiano & Tira Misu!

All American Cookout 14

Homemade Potato Salad, Cole Slaw, Baked Beans, Hamburgers, Hot Dogs, Chicken Breasts, Buns, Kaiser Rolls, Assorted Accompaniments & Fresh Baked Cookies!

Home Style BBQ Buffet 16

Homemade Potato Salad, Cole Slaw, Mac & Cheese, Baked Beans, Sweet Cob Corn, Chicken & Ribs in out Signature BBQ Sauce, Fresh Baked Cookies & Brownies!

Deli Buffet 14

Cole Slaw, Potato Salad, Tuna Salad, Smoked Ham, Turkey, Pastrami, Assorted Cheeses, Garde Trey, Fresh Baked Cookies & Assorted Accompaniments!

Classic Buffet 15.5

Homemade Corn Chowder, Fresh Salad Bar with Assorted Accompaniments, Fresh Baked Rolls with Flavored Butters, Oven Roasted New Potatoes, Southern Style Green Beans, California Vegetable Medley, Grilled Chicken Marsala, Herb Rubbed Pork Loin with a Golden Rum Honey Glaze & Chefs Choice of Dessert!

Banquet Lunch Plated Menus

Plated Lunch Menus

All meals include iced tea, water, soup or salad, entrée & dessert!

Homemade Soups

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, New England Clam Chowder, Lobster Bisque, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, Manhattan Clam Chowder or Corn Chowder!

Salads

Georgia Garden Salad

Mixed Greens, Tomato, Cucumber, Cheddar Cheese & Georgia Pecans! Served with Raspberry Vinaigrette Dressing!

Caprese Salad 3

Fresh Tomatoes, Mozzarella and Basil with Balsamic Glaze!

Caesar Salad 3

Crisp Romaine, Homemade Croutons, Shredded Romano & Creamy Caesar Dressing In a Parmesan Cheese Basket!

Grilled Romaine Salad 3

Grilled Heart of Romaine, Stilton Blue Cheese Crumbles, Fresh Tomatoes, Crisp Pancetta & Sliced Almonds with White Balsamic Dressing!

Chilled Entrees

Blackened Chicken Salad 12.5

Lightly Blackened Chicken atop a Bed of Mixed Greens, Tomatoes, Cashews, Cucumbers, Fresh Fruit, Shredded Cheddar Cheese & Sesame Dressing!

Georgia Cobb Salad 12.5

Crisp Lettuce, Bacon Bits, Avocado, Tomato, Egg, Blue Cheese Crumbles & Fried Chicken With Your Choice of Homemade Dressing!

Chicken Caesar Wrap 11

Grilled Chicken, Tossed with Romaine Lettuce, Romano Cheese and Creamy Caesar Dressing, wrapped in an Warm Tortilla!

Cuban Naan Bread Sandwich 11

Signature Smoked Pork, Ham, Salami, Swiss, Mayo Mustard Blend & Sliced Pickle Pressed on Warm Naan Bread!

Trio Salad 12.5

Chicken Pecan Salad, Crab Salad & Fresh Fruit on a Bed of Mixed Greens!

Hot Entrees

New York Grille 26

Center Cut Strip Steak, Served with a Maitre d' Butter, Baked Potato & Herb Roasted Vegetables!

Bistro Tenderloin 24

Pan Seared with Creamy Marsala & Goat Cheese! Served with Roasted Garlic Whipped Potatoes & Julienne Mixed Vegetables!

Fried Shrimp 20

Large Gulf Shrimp, Fried Golden! Served with Homemade Potato Crisps, Cole Slaw, Hush Puppies & Accompaniments!

Herb Crusted Grouper 28

Fresh Florida Grouper, Lightly Basted, Coated With Panko & Finished with Fresh Salsa! Served with Orzo Rice Pilaf & Grilled Asparagus!

Bourbon Salmon 20

Pan Seared Atlantic Salmon, Finished with Bourbon Glaze & Citrus Chutney! Served with Roasted Tomato Risotto & Sautéed Spinach!

Creamy Chicken Pasta 20

Boneless Breast of Chicken, Dredged, Served over Exotic Mushrooms, Red Bells, Penne Pasta & Herbed Cream Sauce with Romano Cheese!

Chicken Fromaggio 20

Lightly Blackened Chicken Breast, Shitake Mushrooms & Fontana Cheese! Topped with Veal Glaze & Served with Savory Vegetable Risotto!

Luncheon Desserts

Key Lime Pie, French Cream Cheesecake, Bourbon Bread Pudding, Creme Brule, Italian Cream Cake, Peanut Butter Creme Pie

Banquet Dinner Buffet Menus

Dinner Buffets



*All buffets include fresh baked rolls with flavored butter, iced tea and water!
*Substitutions are Available**

Classic Country Kitchen 20

Homemade Corn Chowder, Fresh Salad Bar with Assorted Accompaniments, Fresh Baked Rolls with Flavored Butters, Sweet Potato Soufflé, Mac & Cheese, Country Style Green Beans, Squash Casserole, Sage Rubbed Roasted Chicken, Hickory Smoked Pork Loin with Signature BBQ Sauce, Peach Cobbler & Pecan Pie!

Italian Buffet 24

Homemade Chicken Cacciatore Soup, Italian Salad Bar with Assorted Accompaniments, Fresh Garlic Bread Sticks, Fresh Tomato Basil Risotto, Pan Roasted Italian Potatoes, Homemade Lasagna, Chicken Penne Alfredo, Italian Creme Cake & Amaretto Cheesecake!

Taste of Cuba 22

Cod Soup with Spinach & Barley, Chick Peas & Parsley. Spanish Salad Bar & Bread Service, Cilantro, Cuban Red Beans, Yellow Saffron Rice, Fresh Vegetables Simmered with Garlic & Cilantro, Spicy Mojo Chicken with Mango Avocado Salsa, Slow Cooked Pork Roast, Guava Bread Pudding & Flan Cubano!

Off The Grill 32

(Attendant Required)

Chilled Watermelon and Cucumber Soup, American Macaroni Salad, Fresh Baked Rolls with Whipped Butter, BBQ Yukon Gold Potatoes, Baked Beans with Kielbasa, Grilled Mixed Vegetables, Smoked Green Beans, Grilled Ribeye Steaks, Bone in BBQ Chicken, Homemade Apple Pie & Fresh Baked Cookies!

Caribbean 22

Beef & Barley Soup, Caribbean Salad Bar, Fresh Baked Rolls with Whipped Butter, Arborio Rice with Saffron Essence, Mojito Mashed Sweet Potatoes, Honey Grilled Vegetables, Jerk Chicken with Cilantro, Island Pork Roast, Sweet Potato Pudding & Coconut Rum Cake!

The Bulldawg 20

Homemade White Bean Chicken Chili, Dog House Salad Bar, Fresh Baked Rolls & Butter, Roasted Garlic Whipped Potatoes, Homemade Mac & Cheese, Country Green Beans, Roasted Vegetable Medley, Slow Smoked Riblets, Boneless Breast of Chicken with Onion Gravy, Georgia Peach Cobbler & Classic Pecan Pie.

Create Your Own Buffet

All Buffets Start at 20 Per Person Based on Menu Selection, Including Soup, Salad, Two Starch, Two Vegetables, Two Entrees & House Dessert.

Soups

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, New England Clam Chowder, Lobster Bisque, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, Potato Leek Soup, Chicken Noodle Soup, Manhattan Clam Chowder or Corn Chowder!

Poultry

*Herb Roasted Chicken
Down Home Fried Chicken
Bourbon Glazed Chicken Breast
Guiltless Grilled Chicken Breast*

Premium 2

*Sicilian Chicken Breast
Chicken Picatta
Chicken Marsala
Caramel Seared Chicken Breast
Pecan Crusted Chicken Breast*

Beef & Pork

*Roast Beef with Mushroom Gravy
Burgundy Braised Beef Tips
Pork Loin Marsala
Smoked BBQ Pork Loin
Apple Jack Pork Loin
Peach Glazed Pork Loin
Loaded pork Loin
Fried Pork Chops with Chipotle Aoli
Grilled Pork Chops with Bourbon Glaze
Sweet & Sour Pork
Beef & Broccoli*

Premium 8

*Grilled NY Strip
Baseball Sirloin
Marinated London Broil with Bordelaise, Feta & Candied Pecans
Bistro Tenderloin with Garlic Cream Sauce*

Petite Tenderloin with Cabernet Demi, Goat Cheese & Walnuts

Seafood

Fried Catfish

Fried Alaskan Haddock

Broiled Haddock with Bell Pepper Cream

Crab Topped Haddock

Guiltless Haddock with Fresh Tomatoes & Lemon

Premium 6

Ginger Teriyaki Glazed Salmon

Smoked Salmon with Lemon & Dill

Bourbon Glazed Salmon

Sicilian Salmon

Sesame Salmon

Szechuan Shrimp

Fried Shrimp

Firecracker Shrimp

Side Dishes

Whipped Potatoes

Rice Pilaf

Homemade Mac & Cheese

Sweet Potato Soufflé

Candied Yams

Potato Salad

Baked Potato

Baked Potato Bar

Roasted New Potatoes

Creamy Risotto

Yellow Stone Ground Grits

Yellow Rice

Blackeyed Peas

Butter Beans

Red Beans

Seasonal Vegetable Medley

Steamed Broccoli

Broccoli Casserole

Southern Style Green Beans

Grilled Green Beans

Honey Glazed Carrots

Green Bean Casserole

Squash Casserole

Cole Slaw

Fried Ocras

Southern Collards

Creamed Collards

Creamed Spinach

California Vegetable Medley

Sweet Corn Cobb

Grilled Corn

Roasted Asparagus

House Desserts

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium 2

Key Lime Pie, Creme Brulee, Italian Cream Cake.

Banquet Dinner Entree Menus

Plated Dinner Menus

Dinner includes your choice of Soup or Salad, Fresh Baked Rolls with Butter, Dessert, Water & Iced Tea!

Twin Entrees

Why make your guests choose "chicken or beef?" Our twin entrees make all the guests happy by serving each guest two portions of meat. You really can please everybody!

Surf & Turf 36

4oz Filet Mignon Paired with a 4oz Lobster Tail with a Champagne Burre Blanc, Served with Roasted Garlic Whipped Potatoes & Grilled Asparagus.

Asiago Steak & Shrimp 30

Flame Grilled New York Strip, Topped with Garlic Shrimp & Asiago Cheese. Served with Baked Potato & Roasted Vegetables.

Steak & Chicken Wellington 25

Seared Bistro Tenderloin with Creamy Exotic Mushroom Marsala & Goat Cheese, Boneless Breast Of Chicken Wrapped In Puff Pastry with Boursin Cheese & Wild Mushrooms, Served With Roasted Garlic Whipped Potatoes & Julienne Mixed Vegetables.

Grilled Chicken & Szechuan Shrimp 25

Boneless Chicken Breast Topped with Sautéed Shrimp in Szechuan Sauce. Served Over Orzo Rice Pilaf with Grilled Green Beans.

Blackened Chops & Chicken 20

Center Cut Pork Chop & Boneless Chicken, Both Blackened & Finished with Fresh Tomato Garnish. Served with Au Gratin Potatoes & Fresh Spinach.

Seafood Lovers 34

Pan Seared Florida Grouper Topped with Diver Sea Scallops & Saffron Sauce. Served with Garlic Parmesan Risotto & Grilled Vegetables.

Homemade Desserts

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium 2

Key Lime Pie, Creme Brulee, Italian Cream Cake.

Create Your Own Plate

Homemade Soups 3

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, or Corn Chowder!

Premium 5

New England Clam Chowder, Lobster Bisque or Manhattan Clam Chowder

Salads

Georgia Garden Salad

Mixed Greens, Tomato, Cucumber, Cheddar Cheese & Georgia Pecans! Served with Raspberry Vinaigrette Dressing!

Caprese Salad 3

Fresh Tomatoes, Mozzarella and Basil with Balsamic Glaze!

Caesar Salad 3

Crisp Romaine, Homemade Croutons, Shredded Romano & Creamy Caesar Dressing In a Parmesan Cheese Basket!

Grilled Romaine Salad

Grilled Heart of Romaine, Stilton Blue Cheese Crumbles, Fresh Tomatoes, Crisp Pancetta & Sliced Almonds with White Balsamic Dressing!

Homemade Starches

Baked Potato, Roasted Garlic Whipped Potatoes, Au Gratin Potatoes, Roasted New Potatoes, Orzo Rice Pilaf, Macaroni & Cheese, Scalloped Potatoes, Loaded Mashed Potatoes & Flavored Risotto.

Garden Fresh Vegetables

Roasted Vegetables, Grilled Green Beans Almandine, Grilled Asparagus, Broccoli Casserole, Green Bean Casserole, Southern Style Green Beans, Fresh Collards, Grilled Vegetables & California Vegetable Medley.

Chicken Entrees

Chicken Picatta 22

Dredged & Finished with Lemon Butter Burre Blanc.

Chicken Wellington 24

Wrapped in Puff Pastry with Bourisin & Mushrooms.

Chicken Cordon Bleu 24

Stuffed with Smoked Ham & Swiss, Dijon Creme Sauce.

Chicken Saltimbocca 22

Topped with Prosciutto, Smoked Provolone & Brown Sauce

Stilton Chicken & Pancetta 22

Seared with Crispy Pancetta & Stilton Blue Cheese Sauce.

Beef Entrees

Raspberry Filet Mignon 32

Grilled with a Raspberry Veal Demi Glaze

Bistro Tenderloin 25

Topped with Creamy Exotic Mushroom Marsala & Goat Cheese.

Prime Rib 32

Cooked Medium Rare, Topped With Au Jus & Creamy Horseradish.

Beef Wellington 32

Filet Wrapped in Puff Pastry with Bourisin & Mushrooms.

Braised Short Ribs 28

Finished with Blue Cheese Crumbles & Beef Vegetable Jus Lie.

Charbroiled New York Strip 28

Finished with Cabernet Matire D Bitter.

Baseball Cut Sirloin 24

Finished with Chef Chris's Steak Sauce.

Seafood Entrees

Cedar Plank Salmon 24

On Black Cherry Wood with Fresh Lemon.

Chesapeake Bay Crab Cakes 32

Jumbo Lump Crab with Sriracha Aoli & Cucumber Remoulade.

Broiled Lobster Tail 32

Topped with Champagne Burre Blanc.

Garlic Herb Grouper 30

Seared & Finished with a Lobster Cream Sauce.

Baked Haddock 22

Baked until Flakey with a Saffron Caper Cream Sauce.

French Grilled Shrimp 25

Lightly Basted & Chargrilled.

Homemade Desserts 2

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium 4

Key Lime Pie, Creme Brule, Italian Cream Cake.

2015 Hot Hors D' Oeuvres

*Pricing Starts at \$22++ Per Person Based on Eight House Items.
Members Will Receive Price & Room Discounts.*

Beef and Pork House 2

*Italian Sausage & Mozzarella Stuffed Mushrooms
Pork Pot Stickers with Oriental Dressing
Meatballs & Marinara
Pork Eggrolls
Pulled Pork Sliders
Irish Beef Sliders
Italian Style Pinwheels
Cheeseburger Sliders
Swedish Style Meatballs*

Premium 3

*Beef Kabobs
Teriyaki Beef Satay
Roast Beef & Cheddar Pockets
Mini Beef Wellington
Hibachi Beef Bites*

Poultry House 2

*Bacon Wrapped Jalapeno Chicken Bites
Chicken Kabobs
Teriyaki Chicken Satay
Chicken & Broccoli Stir Fry
Chicken Wellington
Chicken Quesadilla
Szechuan Chicken
Chicken Fingers
Marinated Chicken and Vegetable Kabobs
Spicy Buffalo Chicken Wings*

Premium 3

*Buffalo Quail Breast
Seared Bacon Wrapped Duck Breast
Bacon & Jalapeno Wrapped Quail Legs*

Seafood

House 2

Warm Crab Dip with Tri Color Tortilla Chips
Lightly Battered Haddock Bites
Seafood Quesadillas
Seared Salmon Cakes
Seafood Stuffed Mushrooms

Premium 3

Szechuan Shrimp
Grilled Oysters Rockefeller
Mini Crab Cakes
Bacon Wrapped Shrimp with Thai Chili Sauce
Bacon Wrapped Scallops
Firecracker Shrimp
Thai Shrimp with Crisp Tortilla Strips

Vegetarian

House 2

Spinach & Artichoke Dip With Tri Color Tortilla Chips
Broccoli Tortellini Alfredo
Garlic, Zucchini & Parmesan Stuffed Baby Portabellas
Cheese Quesadilla
Golden Fried Mushrooms
Jalapeno Cream Poppers
Vegetable Spring Roll
Deep Fried Zucchini
Battered Fried Green Beans
Deep Fried Broccoli
Boursin & Vegetable Stuffed Mushroom

2015 Cold Hors D Oeuvres

Pork & Beef

House 2

*Smoked Pork Loin on a Toasted Baguette with a Golden Sauce
Italian Style Pinwheels
Cuban Pinwheels*

Premium 3

*Roulades of Prosciutto & Asparagus
Roast Beef Arugula Crostini with Goat Cheese & Red Pepper
Roast Beef & Fried Onion Rolls with Creamy Horsey Sauce
Beef Tartar Crostini
Carpachio On Crisp Won Tons*

Poultry

House 2

*Roma Tomatoes Stuffed with Chicken Pecan Salad
Pulled Chicken with Toasted Almonds on Mini Croissants
Thin Shaved Cajun Turkey on a Toasted Baguette with Chipotle Sauce*

Premium 3

Duck Con Fiet with Chives & Goat Cheese on Toasted Brioche

Seafood

House 2

*Cold Shrimp Salad in a Cucumber Boat
Smoked Salmon & Cream Cheese Chips
Cold Smoked Salmon Bruschetta*

Premium 3

*Seared Ahi Tuna Won Tons with Wasabi Cream
Crab Salad & Asparagus Spears Wrapped in Roast Beef
Hand Made Sushi & Sashimi
Tuna Tartar
Shrimp Cocktail
Crab Cocktail
Lobster Cocktail
Oysters Half Shell*

Vegetarian

House 2

*Bocconcino Caprese Flat Bread
Fresh Melon Salad in a Roma Tomato Boat
Garlic Herb Crostini with Goat Cheese
Tomato Basil Bruschetta with Balsamic Glaze*

Patisserie

House 1.5

*Club Baked Cookies
Homemade Brownies
Cheesecake Bites
Banana Pudding Tarts
Bread Pudding Muffins*

Premium 2

*Chocolate Dipped Strawberries
Pecan Diamonds
Key Lime Tarts*

2015 Action Stations & Displays

Chef Attended Action Stations

Basic Pasta Station 2

Sauces

Pesto, Homemade Marinara & Alfredo

Pastas

Penne & Tri Color Farfalle

Toppings

Mushrooms, Onions, Tomatoes, Bell Peppers, Garlic, Broccoli & Parmesan Cheese

Premium Pasta Station 3

Sauces

Light Clam Sauce, Pesto, Homemade Marinara & Alfredo

Pastas

Penne & Tri Color Farfalle

Toppings

*Mushrooms, Onions, Tomatoes, Fresh Basil, Bell Peppers, Garlic, Broccoli, Fresh Spinach, Shredded
Mozzarella & Parmesan Cheese*

Meats

Ground Italian Sausage, Beef, Grilled Chicken, Shrimp & Scallops

Fajita Station 3

*Flour Tortillas, Beef Chicken & Shrimp.
Bells, Onions, Assorted Toppings & Accompaniments*

Mashed Potato Martini Bar 2

*Whipped Potatoes, Bacon, Cheddar, Sour Cream, Butter & Chives
Cabernet Reduction, Volute & Brandy Cream Sauce*

Premium Shrimp & Grits Station 3

*Yellow Stone Ground Grits & Jumbo Gulf Shrimp
Paired with Your Favorite Style of Creole, Southern or Signature*

Items From the Board

House

*\$3 per person (Minimum 25 People) or
\$75 each*

*Cajun Deep Fried Turkey Breast, Honey Glazed Ham, Slow Smoked BBQ Pork Loin, Shallot Garlic Roasted
Tom Turkey or Suckling Pig*

Premium

*\$6 per person (Minimum 60 People) or
\$360 Per Loin*

Slow Roasted Free Range New York Strip, Prime Rib of Beef.

All carved items include appropriate accompaniments

Displays

House 2

*Seasonally Fresh Fruits with Yogurt Dip
Vegetable Crudités with Herb Dipping Sauce
Domestic & Imported Cheeses with Cracker Assortment*

Premium 5

Minimum 50 people

*Whole Smoked King Salmon Display with Cream Cheese & Mini Bagels
Hand Made Sushi & Sashimi Assortment*