

Dublin Country Club

2015 Banquet Menus

689 Country Club Rd.

Dublin Georgia 31021

(478)272-1469

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 Morocco, 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 25

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

Bistro Tenderloin 22

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

Fried Shrimp 18

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

Herb Crusted Grouper 25

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

Bourbon Salmon 18

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

Creamy Chicken Pasta 17

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

Chicken Fromaggio 17

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 22

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 30 (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 & 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
Sicilian Chicken Breast
Chicken Picatta
Guiltless Grilled Chicken Breast
Chicken Marsala
Caramel Seared Chicken Breast
Pecan Crusted Chicken Breast*

Beef & Pork

*Roast Beef with Mushroom Gravy
Burgundy Braised Beef Tips
Marinated London Broil with Bordelaise, Feta & Candied Pecans
Bistro Tenderloin with Garlic Cream Sauce
Petite Tenderloin with Cabernet Demi, Goat Cheese & Walnuts
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
Grilled NY Strip
Baseball Sirloin*

Seafood

Ginger Teriyaki Glazed Salmon
Smoked Salmon with Lemon & Dill
Bourbon Glazed Salmon
Sicilian Salmon
Sesame Salmon
Fried Catfish
Fried Alaskan Haddock
Broiled Haddock with Bell Pepper Cream
Crab Topped Haddock
Guiltless Haddock with Fresh Tomatoes & Lemon
Szechuan Shrimp
Fried Shrimp
Firecracker Shrimp

Side Dishes

<i>Whipped Potatoes</i>	<i>Steamed Broccoli</i>
<i>Rice Pilaf</i>	<i>Broccoli Casserole</i>
<i>Homemade Mac & Cheese</i>	<i>Southern Style Green Beans</i>
<i>Sweet Potato Soufflé</i>	<i>Grilled Green Beans</i>
<i>Candied Yams</i>	<i>Honey Glazed Carrots</i>
<i>Potato Salad</i>	<i>Green Bean Casserole</i>
<i>Baked Potato</i>	<i>Squash Casserole</i>
<i>Baked Potato Bar</i>	<i>Cole Slaw</i>
<i>Roasted New Potatoes</i>	<i>Fried Oca</i>
<i>Creamy Risotto</i>	<i>Southern Collards</i>
<i>Yellow Stone Ground Grits</i>	<i>Creamed Collards</i>
<i>Yellow Rice</i>	<i>Creamed Spinach</i>
<i>Blackeyed Peas</i>	<i>California Vegetable Medley</i>
<i>Butter Beans</i>	<i>Sweet Corn Cobb</i>
<i>Red Beans</i>	<i>Grilled Corn</i>
<i>Seasonal Vegetable Medley</i>	<i>Roasted Asparagus</i>

Homemade Desserts

Key Lime Pie, French Cream Cheesecake, Bourbon Bread Pudding,
Crème Brûlée, Italian Cream Cake, Peanut Butter Crème Pie, Homemade Banana Pudding

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 32

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 24

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 22

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 30

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

Create Your Own Plate

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

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 20

Dredged & Finished with Lemon Butter Burre Blanc.

Chicken Wellington 22

Wrapped in Puff Pastry with Bourisin & Mushrooms.

Chicken Cordon Bleu 22

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 30

Grilled with a Raspberry Veal Demi Glaze

Bistro Tenderloin 22

Topped with Creamy Exotic Mushroom Marsala & Goat Cheese.

Prime Rib 30

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

Beef Wellington 30

Filet Wrapped in Puff Pastry with Bourisin & Mushrooms.

Braised Short Ribs 24

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 22

On Black Cherry Wood with Fresh Lemon.

Chesapeake Bay Crab Cakes 28

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

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

2015 Hot Hors D' Oeuvres

*Pricing Starts at \$22.00 Per Person Based on Selection.
Members Will Receive Price & Room Discounts.*

Hot Hors D Oeuvres

Beef and Pork

Italian Sausage & Mozzarella Stuffed Mushrooms

Pork Pot Stickers with Oriental Dressing

Meatballs & Marinara

Pork Eggrolls

Pulled Pork Sliders

Irish Beef Sliders

Beef Kabobs

Teriyaki Beef Satay

Roast Beef & Cheddar Pockets

Italian Style Pinwheels

Pulled Pork Sliders

Cheeseburger Sliders

Swedish Style Meatballs

Mini Beef Wellington

Hibachi Beef Bites

Poultry

Bacon & Jalapeno Wrapped Quail Legs

Bacon Wrapped Jalapeno Chicken Bites

Chicken Kabobs

Teriyaki Chicken Satay

Buffalo Quail Breast

Seared Bacon Wrapped Duck Breast

Chicken & Broccoli Stir Fry

Chicken Wellington

Chicken Quesadilla

Szechuan Chicken

Chicken Fingers

Marinated Chicken and Vegetable Kabobs

Spicy Buffalo Chicken Wings

Seafood

Thai Shrimp with Crisp Tortilla Strips
Warm Crab Dip with Tri Color Tortilla Chips
Lightly Battered Haddock Bites
Grilled Oysters Rockefeller
Mini Crab Cakes
Bacon Wrapped Shrimp with Thai Chili Sauce
Bacon Wrapped Scallops
Firecracker Shrimp
Sfd Quesadillas
Szechuan Shrimp
Seared Salmon Cakes
Seafood Stuffed Mushrooms

Vegetarian

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 Mushrooms

2015 Cold Hors D Oeuvres

Cold Hors D Ouevers

Pork & Beef

Roulades of Prosciutto & Asparagus
Roast Beef & Fried Onion Rolls with Creamy Horsey Sauce
Roast Beef Arugula Crostini with Goat Cheese & Red Pepper
Smoked Pork Loin on a Toasted Baguette with a Golden Sauce
Beef Tartar Crostini
Carpachio On Crisp Won Tons
Italian Style Pinwheels
Cuban Pinwheels

Poultry

Roma Tomatoes Stuffed with Chicken Pecan Salad
Pulled Chicken with Toasted Almonds on Mini Croissants
Duck Con Fiet with Chives & Goat Cheese on Toasted Brioche
Thin Shaved Cajun Turkey on a Toasted Baguette with Chipotle Sauce

Seafood

Cold Shrimp Salad in a Cucumber Boat
Smoked Salmon & Cream Cheese Chips
Seared Ahi Tuna Won Tons with Wasabi Cream
Crab Salad & Asparagus Spears Wrapped in Roast Beef
Hand Made Sushi & Sashimi
Cold Smoked Salmon Bruschetta
Tuna Tartar
Shrimp Cocktail
Crab Cocktail
Lobster Cocktail
Oysters Half Shell

Vegetarian

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

Chocolate Dipped Strawberries
Club Baked Cookies
Homemade Brownies
Pecan Diamonds

Key Lime Tarts
Cheesecake Bites
Banana Pudding Tarts
Bread Pudding Muffins

2015 Action Stations & Displays

Chef Attended Action Stations

Basic Pasta Station

Sauces

Pesto, Homemade Marinara & Alfredo

Pastas

Penne & Tri Color Farfalle

Toppings

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

Enhanced Pasta Station

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

Flour Tortillas, Beef Chicken & Shrimp.

Bells, Onions, Assorted Toppings & Accompaniments

Mashed Potato Martini Bar

Whipped Potatoes, Bacon, Cheddar, Sour Cream, Butter & Chives

Cabernet Reduction, Volute & Brandy Cream Sauce

Shrimp & Grits Station

Yellow Stone Ground Grits & Jumbo Gulf Shrimp

Paired with Your Favorite Style of Creole, Southern or Signature

Items From the Board

*Prime Rib of Beef, Cajun Deep Fried Turkey Breast, Honey Glazed Ham, Slow Smoked BBQ Pork Loin,
Slow Roasted Free Range New York Strip, Shallot Garlic Roasted Tom Turkey or Suckling Pig*

All carved items include appropriate accompaniments

Displays

Seasonally Fresh Fruits with Yogurt Dip

Hand Made Sushi & Sashimi Assortment

Vegetable Crudités with Herb Dipping Sauce

Domestic & Imported Cheeses with Cracker Assortment

Whole Smoked King Salmon Display with Cream Cheese & Mini Bagels