

# Porch Party Menu

## TAPAS STYLE

**\$35++ PER PERSON**

### PAN CON TOMATE

Chopped tomato, roasted garlic,  
olive oil, herbs, shaved cheese

### GAMBAS AL AJILLO

Sautéed jumbo shrimp,  
garlic sauce, toasted bread

### FRIED CALAMARI

Patatas bravas  
with spicy aioli

### PETITE COBB SALAD

Chiffonade of romaine, bacon, egg,  
tomato, blue cheese, fried chicken

*Wine Pairing: One White & One Red Sangria*



# Picnic Menu

**\$40++ PER PERSON**

**SELECT ONE ENTRÉE**

## **TEXAS STYLE BRISKET**

Slow oven-roasted,  
dry-rubbed beef brisket

## **CHIMICHURRI CRUSTED SALMON FILET**

Pan-roasted Atlantic salmon filet  
crusted with acidulated herbs

## **MOJO ROASTED CHICKEN**

Herb and citrus  
marinated half chicken

## **ALL ENTREES SERVED WITH**

**House Salad**  
**Dinner Roll & Butter**  
**Roasted Steak Potato**  
**Baked Beans**  
**Coleslaw**  
**Cowboy Cookie**

*Wine Pairing: Minuty Rose & Chatham Hill Cabernet Franc*



# Mediterranean Menu

**\$60++ PER PERSON**

**SELECT ONE ENTRÉE**

## **OSSOBUCCO**

Braised veal ossobuco in barolo sauce,  
risotto Milanese, broccolini

## **LAMB TAGINE**

Lamb shank cooked in lamb jus, ginger, dates,  
cherries, apricots, herbs with steamed cous cous

## **MARSEILLE BOUILLABAISSE**

Halibut, mussels, shrimp, fennel,  
leeks, potato, saffron broth

## **ALL ENTRÉES SERVED WITH**

### **Chopped Salad**

Roma tomatoes, cucumber,  
pepper, onion, feta cheese, olives,  
whole grain mustard, herb dressing

**Dinner Roll & Butter**  
**Vanilla Crème Brûlée**

*Wine Pairing: LAN Gran Reserva & Messa Vermentino*



# Steakhouse Menu

**\$90++ PER PERSON**

## **CHILLED SHRIMP COCKTAIL**

Lemon, cocktail sauce

**&**

## **CAESAR SALAD**

Chopped Romaine lettuce, brioche croutons, parmesan cheese, anchovies, Caesar dressing

**OR**

## **WEDGE SALAD**

Iceberg lettuce, candied bacon, Maytag blue cheese, blue cheese dressing

## **SELECT ONE ENTRÉE**

### **CHÂTEAUBRIAND**

Prime center cut beef tenderloin, tournée potatoes, asparagus, broccoli spears, tomato, tournée mushroom, béarnaise sauce, demi-glace

### **18OZ COWBOY STEAK**

Baked potato, creamed spinach, béarnaise sauce, au jus, truffle butter

### **10OZ SEABASS STEAK**

Potato dauphinoise, sautéed baby carrots, green beans, white wine sauce

## **ALL ENTRÉES SERVED WITH**

**Dinner Roll & Butter**

**Apple Tart A La Mode**

*Wine Pairing: Beringer Knights Valley & Jack House Chardonnay*



## Included:

- Party packs will be delivered to your home with GC House linen napkins and table linen, china, silverware, and glassware.
- Our Party to-go Packs include paired wines and flowers.

## How to Order:

- Please email Lisa Johnson directly with your order at [lisa@governorsclubnc.com](mailto:lisa@governorsclubnc.com) or call 919-918-7216 and leave a voicemail.
- Parties will need to be reserved at least 5 days in advance with a 72-hour cancellation fee.
- Minimum of 2 people per order.
- Please no substitutions. We will make accommodations for any food allergies.
- The number of Party to-go Packs available per day is limited.

