

Good Morning

Breakfast Buffets

***breakfast buffets are designed for 60 minutes of service and a minimum of 10 guests*

Daybreak Express

Chilled Orange, Cranberry, Grapefruit, and Tomato Juices

Chefs Selection of Breakfast Bakeries

Preserves, Jams, Sweet Butter

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas...14

Add some sliced fruit and breakfast sandwiches to upgrade your day

Classical Continental

Chilled Fresh Orange, Cranberry, Grapefruit, and Tomato Juices

Seasonal Fresh Fruit Martinis

Classic Oatmeal with Brown Sugar & Raisins

Assortment of Pastries, Muffins, Danish, and Croissants

Preserves, Jams, Sweet Butter

New York Style Bagels with Plain and Flavored Cream Cheeses

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas...18

Healthy Morning

Chilled Fresh Orange, Cranberry, Grapefruit, and Tomato Juices

Seasonal Fresh Fruit Greek Yogurt Parfaits with local honey & crunchy Granola

Classic Oatmeal with Brown Sugar & Raisins

Fresh Baked Bran Muffins

Individual Petite Egg White & Farm Fresh Vegetable Frittatas

Chicken-Apple Sausage

Vegetable Hash

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas...20

A LA CARTE ADDITIONS DESIGNED AS AN ADD ON TO EXISTING MEAL

Assortment of cold cereals, granolas, & chilled milk...3 each

Individual flavored yogurts...3 each

Fresh sliced melon, pineapple, grapes, and berries...4

Classic Oatmeal with brown sugar & raisins...3 per person

Breakfast English Muffin with egg, cheddar, Canadian bacon...5 each

Breakfast Burrito Wrap, scrambled eggs, pepper jack cheese, salsa, sausage...5 each

Ham, Egg, & Cheese Croissants...5 each

Bacon, Egg, & Cheddar stuffed Buttermilk Biscuits...5 each

DESIGN YOUR OWN BREAKFAST BUFFET

Chilled fresh orange, apple, cranberry, grapefruit, and tomato juices
Freshly sliced Hawaiian pineapple, melons, berries, and California grapes
Assortment of Breakfast Bakeries

Select One or Two...

Farm fresh scrambled eggs
Quiche Lorraine...Egg White, Spinach, Mushroom, & gruyere Frittata "Muffins" ...
Cinnamon French Toast...Sweetened Cheese Blintzes with berries & sour cream...Buttermilk Pancakes

Select Two...

Smoked bacon...country sausage links...Grilled Ham Steaks...Chicken Apple Sausage...Corned Beef Hash...Turkey Sausage Patties

Select One...

Traditional Home Fries...Hash Browns...Southern Grits

Freshly brewed 100% Columbian blend coffee, decaffeinated coffee, and herbal teas...26 (29 for 2 entrée selections)

ENHANCE YOUR BUFFET

Enhancements to our Breakfast Buffets/or as a Stand-Alone Station —Minimum of 15 guests

- *Station Attendant Required —fee of \$150 will apply*

Greek Yogurt Smoothie Bar *

\$7.00/person *with Buffet* or **\$13/person Stand Alone Station**

Greek Non-Fat Yogurt, Low Fat Vanilla Yogurt,
Seasonal Fruits, Bananas, Assorted Berries, Cinnamon, Agave Nectar, Protein, Flax, Chia, Kale, Spinach, Juices,
Whole, Skim, & Almond Milk

Omelets & Eggs Made to Order *

\$8.00/person *with Buffet* or **\$15/person Stand Alone Station**

Farm Fresh Eggs, Egg Beaters, and Egg Whites
Cheddar, Swiss, Pepper Jack, Goat Cheese
Country Ham, Smoked Bacon, Smoked Salmon
Roma Tomato, Red Onion, Bell Peppers, Foraged Mushrooms, Baby Spinach

Belgian Waffle Station *

\$7.00/person *with Buffet* or **\$13/person Stand Alone Station**

Fresh Baked Malted Vanilla Belgian Waffles with
Strawberries, Shaved Chocolate, Whipped Cream, Candied Pecans, Whipped Butter, Warm Maple Syrup...9

Breakfast Quesadilla & Tacos*

\$9.00/person *with Buffet* or **\$16/person Stand Alone Station**

Flour tortilla, scrambled eggs, Yukon gold potatoes, chorizo, black beans
Cheddar-jack cheese, pico de gallo, sour cream, cilantro

Smoked Salmon Display

Smoked Maine Salmon with all the classic garnished to include Butter Lettuce, Beefsteak Tomato, Red Onion, Capers, Hard Cooked Egg, Bagels, Cream Cheese...15

PLATED BREAKFAST SELECTIONS

All breakfast choices are served with chilled juice, assorted breakfast pastries, butter and preserves, freshly brewed coffee, decaffeinated coffee, and a selection of fine herbal teas

THE TEE BOX

Served with your choice of apple wood smoked bacon, country sausage links, or grilled Virginia sugar cured ham. Accompanied by our roasted breakfast potatoes...22

VANILLA CINNAMON FRENCH TOAST BREAD PUDDING

Cinnamon spiced dipped brioche, roasted pears, praline sauce, smoked bacon...22

CLASSIC EGGS BENEDICT

Toasted English muffin halves layered with grilled Canadian bacon, shirred farm fresh eggs and buttery hollandaise sauce. Served with home fried potato gratin...26

HOUSE CORNED BEEF HASH

With whole grain mustard cream, broiled roma tomato, and poached eggs...25

BREAKFAST BREAD PUDDING

With strawberry-almond spoon fruit and streusel topping. With seasonal fruit...22

SOUTHWEST MORNING

Breakfast burrito with eggs, Bermuda onion, roasted potatoes, cilantro, cumin black beans, and salsa fresca...25...*Choice of: chorizo sausage or caramelized red peppers*

HEALTHY START

Egg white frittata with roasted vegetables and broiled tomatoes served with grilled asparagus spears and turkey sausage...26

DEEP DISH QUICHE

Herb seasoned potatoes, roasted tomato provencal, seasonal fruit...23
...*Choice of: spinach & goat cheese, or ham & swiss*

MONTE CRISTO BREAKFAST SANDWICH

Thin sliced ham & swiss cheese layered in Texas toast, dipped in egg and cooked golden brown, served with grilled tomatoes and herb seasoned potatoes...25

BRUNCH AT THE CLUB

All brunches include freshly brewed, selection of fine teas, brewed decaffeinated coffee, and chilled juice

***breakfast buffets are designed for 60 minutes of service*

Sliced fresh fruit & berries

Selection of breakfast bakeries

Jams, jellies, honey, & marmalade

Smoked Salmon with New York style bagels

Cream cheese, sliced tomato, capers,

Red onions, capers, & lemons

Assorted Cheeses

Fresh baked bread, nuts, dried fruit, grapes, crackers

Smoked Bacon & Chicken Apple Sausage

Cinnamon Brioche French Toast

Made to Order Egg Station *

Featuring farm fresh eggs, diced ham, onions, tomatoes, mushrooms, spinach, bell peppers, & cheddar cheese

**Action Station Requires Culinary Attendant at \$150*

Sliced Yukon Gold Potatoes with caramelized shallots

Seasonal Vegetable Medley

Choice of one, two, or three entrees...

**Sliced Smoked Pork Loin with apple & onion relish*

**Fennel Dusted Salmon with orange butter sauce*

**Pan Roasted Chicken Breast with herb butter & Chablis jus*

**Red Wine Braised Short Ribs of Angus Beef with button mushrooms & pearl onions*

**Penne Pasta with sweet basil pesto, grape tomato, & Calamata olives*

Dessert Display featuring the best from our Bake Shop

\$36 per person one entrée selection

\$41 per person two entrée selections

\$43 per person three entrée selections

GOOD AFTERNOON

Lunch Buffets

Per person pricing for all buffets is based on a maximum of one hour of service

The Corner Deli

Hand Selected Baby Greens, Market Vegetables, assorted dressings
Grilled Vegetable Salad, Extra Virgin Olive Oil, Sea Salt, Reduced Balsamic Vinaigrette
Orzo Pasta Salad, Feta Cheese, Calamata Olives, Baby Tomatoes, Pesto
Sliced Ham, House Roasted Turkey Breast, Roast Beef
Muenster, Swiss, Cheddar, Provolone
Fresh House Made Potato Chips
Relish Tray of Kosher Dills, Sliced Tomato, Red Onion, Lettuces
Dijon Mustard, Mayonnaise, Creamed Horseradish
Assorted fresh baked sliced breads and rolls
Assortment of Fresh Baked Drop & Bar Cookies
Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas ...28

The Executive Boardroom Luncheon

Cups of Roasted Tomato Bisque with Grilled Cheese Dipper
Baby Wedge Salad, Iceberg, English Cucumber, Tomato, Red Onion, Blue Cheese
Grilled Chicken Caesar, Garlic Crostini, Parmesan
Seared Tuna Nicoise, Egg, Potato, Haricot Vert, Tomato, Lemon, Capers
Classic Rueben, corn beef, swiss, 1000 Island, kraut, rye bread
Petite Turkey Club, Bacon, Tomato, Herb Mayonnaise
Monte Cristo, Ham, Turkey, Swiss, Brioche
Cubano, Shredded Pork, Ham, Pickles, Swiss, Grainy Mustard
Mini French Pastries & Dessert Bars
Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas ...32

Bistro Sandwiches & Wraps

Roasted Fresh Tomato-Basil Soup
Romaine and watercress with Roma tomatoes, gorgonzola, and pine nuts with balsamic vinaigrette and ranch dressings
Grilled vegetable pasta salad
Red bliss potato salad with bacon and thyme vinaigrette
Smoked turkey, baby greens, tomato, onion, and bacon with pesto mayonnaise wrap
Rare roast beef, tomato, caramelized onion, Boursin cheese, and watercress on focaccia
Grilled portabella mushroom, hummus, tomato, baby greens, and roasted garlic herb mayonnaise on ciabatta
Black forest ham and dill Havarti, dijonaise, and arugula on croissant
Grilled Asian chicken wrap with ginger hoisin barbeque, crunchy peanut slaw, and cilantro
House fried Kettle Chips
Fudge nut brownies and butterscotch blondies
Freshly brewed 100% Columbian blend coffee, decaffeinated coffee, and herbal teas...30

PRESERVES LUNCHEON BUFFET

California field green salad with garden vegetables, balsamic vinaigrette, and ranch dressing

Sliced melons and fresh pineapple garnished with berries and grapes

Orzo pasta salad with vegetable confetti

Please select two *or* three of the following:

- Herb roasted turkey breast, sage & onion stuffing, classic gravy
- Pinot noir braised beef short ribs with caramelized pearl onions and roasted root vegetables
- Lemon-thyme roasted chicken, local braised greens, harvest squash puree, shaved reggiano, thyme jus
- Penne pasta with grilled chicken, grape tomato, Calamata olives, and basil pesto
- Maple mustard glazed pork loin with apple rosemary demi-glace
- Tarragon Glazed Filets of Salmon, pearl cous cous, grilled broccolini, champagne butter sauce
- Roasted vegetable ravioli with parmesan fonduta
- Southern Fried Chicken Breast, home style mashed potatoes, collard greens, country gravy
- Pepper seared flank steak with balsamic onions and black pepper cabernet reduction

Chef's selection of seasonal accompaniments

Freshly baked rolls and sweet butter

Array of sweets from the bake shop

Freshly brewed coffee, decaffeinated coffee, and herbal teas

\$ 33 Two entrées per person

\$ 35 Three entrées per person

THEMED LUNCH OPTIONS

SOUTH OF THE BORDER

Chicken Tortilla Soup

Red, white, and blue tortilla chips with house made salsas

Black bean and roasted corn salad with sweet red peppers

Tossed greens with tomato, jicama, carrot, and toasted corn vinaigrette

Spanish rice with peppers, onions, and cilantro

Smoky and spicy chipotle black beans

Spicy ground steak with tomato and ancho chile powder

Tequila-Lime Grilled Chicken Fajitas with charred onions & peppers

Crispy corn taco shells and soft flour tortillas

Shredded romaine, diced tomato, sour cream, guacamole, and jalapenos

Cinnamon Sugar Sopapillas with spiced chocolate dipping sauce

Freshly brewed coffee, decaffeinated coffee, and herbal teas...33

LITTLE ITALY BUFFET

Nonna's Minestrone soup

Caesar salad with parmigiano reggiano and garlic croutons

Sliced vine ripened tomato and fresh mozzarella with torn basil and aged balsamic

Focaccia, ciabatta, and Italian bread sticks with infused olive oil

Eggplant Parmesan

Chicken Marsala

Sweet Italian sausage with peppers and onions

Fettuccini Alfredo

Roasted vegetable oreganato

Tiramisu & mini cannoli

Freshly brewed coffee, decaffeinated coffee, and herbal teas...34

BACKYARD BBQ

Cornbread, biscuits, soft rolls
Sunday Picnic Potato Salad
Grainy Mustard Slaw
Old Fashioned Macaroni Salad
Marinated Broccoli Salad with bacon and cheddar
Carolina style pulled pork shoulder
Grilled Angus Burger & Pure Beef Hotdogs
Beer Can Roasted Chicken
Braised green beans with onions & bacon OR Roasted fresh corn on the cob
Roasted Sweet & Russet Potato Wedges
Fresh warm fruit crisp
Freshly brewed coffee, decaffeinated coffee, and herbal teas...35

BEACH TIME

Black Bean Soup
Hearts of Palm, Avocado, & Fresh Citrus Salad
Fresh Local Heirloom Tomato Salad, sweet onion, torn herbs, arugula leaves, balsamic
Island Seafood Salad
Baby green salad with assortment of dressings
Warm rolls & butter
Herb Grilled Mahi Mahi with tropical fruit salsa
Cuban Style Roasted Stuffed Pork Loin with ham, swiss, pickles, & mustard sauce
Herb Roasted Chicken Breast, grilled vegetables, chimichurri drizzles
Simmer Black Beans & Coconut Rice
Fresh steamed vegetables with lemon-shallot butter
Key Lime Pie, Fresh Fruit, & Banana Fosters
Freshly brewed 100% Columbian blend coffee, decaffeinated coffee, and herbal teas...36

PLATED LUNCHESES

Lunch Entrees are served with your choice of Soup or Salad, Rolls with Sweet Cream Butter, your choice of Dessert, freshly brewed Iced Tea, and Coffee

SOUPS

Classic Chicken Noodle with Garden Vegetables
Roasted Tomato & Basil Soup with grilled cheese dipper
Roasted Mushroom Bisque with Spanish Sherry
Hearty Vegetable Minestrone with pesto toast
Favorite Beef Barley Soup
New England Style Clam Chowder
Creamy Potato Leek with Chive
Carrot Ginger Bisque
Gazpacho with basil crème fraiche

Caesar Salad with Romaine Hearts, Parmesan Cheese, Garlic Crostini, and Classic Caesar Dressing

Bouquet of Sonoma Field Greens with European Cucumber and Carrot Curls drizzled with Balsamic Vinaigrette

Caprese Salad with Sliced Vine Ripened Heirloom Tomato, fresh milk Mozzarella, micro basil, extra virgin olive oil, and aged balsamic reduction with a reggiano cracker

Iceberg Wedge Salad with Tomato, Red Onion, Cucumbers, Crumbled Blue Cheese, with Creamy Blue Cheese Dressing

Baby Spinach Salad with Cinnamon Sugared Pecans, Grilled Apples, Belgium Endive, and Cheddar Crisp in a Maple-Cider Vinaigrette

Baby Kale Salad

Pomegranate, cornbread croutons, pickled red onions, goat cheese, lemon-tahini dressing

Entrées

Pinot Noir Braised Short Ribs of Beef

Natural Pan Sauce, Smoked Onion Mashed Potato, Pearl Onions, Roasted Heirloom Carrots...38

Grilled Chicken Breast

Exotic Mushroom Risotto, Sautéed Broccolini, Warm Sun-Dried Tomato Relish, Sage madeira reduction sauce...28

Fresh Sautéed Trout Amandine

Wild rice pilaf, fresh green beans with toasted almonds, lemon-brown butter sauce...35

Chicken Piccata

Angel hair pasta, asparagus, lemon-caper sauce...28

Herb Baked Black Angus Meatloaf

Forest Mushroom Pan Gravy, Roast Garlic Red Skin Mashers, Buttered English Peas with Caramelized Shallots, Crispy Onion Strings...30

Thyme Roasted French Cut Breast of Chicken

Pan roasted fingerling potatoes, seasonal market vegetables, Dijon jus...30

Grilled Salmon Filet

Fresh asparagus, Mushroom-Farro ragout, persillade tomato, balsamic butter...36

Roasted Petite Beef Tender

Three Cheese Potato Gratin, Seasonal Vegetables, Zinfandel Bordelaise Sauce...40

Desserts

Classic New York Style Cheesecake

Macerated fresh strawberries, Chantilly cream

Apple Crumb Tart

Caramel sauce, cinnamon-cider anglaise

Fresh Fruit Tart

Vanilla pastry cream, berry coulis

Classic Key Lime Pie

Vanilla whipped cream, raspberries, raspberry coulis

Tiramisu

Cappuccino Crema, Whipped Cream and Chocolate Covered Espresso Beans

Old Fashioned Carrot Cake

Toffee Rum Sauce, Cream Cheese Frosting

Chocolate Chip Bread Pudding

Salted Caramel, Chantilly Cream

Classic Double Chocolate Layer Cake

Chocolate Ganache, Vanilla Whipped Cream

LIGHT AND EASY LUNCHEONS

Lunches are complimented with your dessert selection **or** soup section, freshly brewed 100% Colombian Blend Coffee, Decaffeinated Coffee and a Selection of Fine Teas

SALADS...

Grilled Chicken

Hearts of Romaine with Grilled Sliced Chicken Breast, sundried tomato-basil compote, shaved Reggiano, Crostini, and Garlic Caesar Dressing...28

Asian Grilled Shrimp Salad

Served over Spicy Asian Greens, Soba Noodles, water chestnuts, crispy wontons, Spicy Peanut Dressing...32

Grilled Steak Salad

Over Baby Greens and Arugula, Roasted fingerling Potatoes, Smoked Mozzarella, Roma Tomato, Frizzled Onions, Grilled Peppers, and Horseradish Spiked Buttermilk Dressing...32

Mediterranean Marinated Breast of Chicken

Chopped romaine & baby greens, toasted parsley tabbouleh, tomato, cucumber, red onion, Calamata olive, feta cheese, oregano-red wine vinaigrette, stuffed grape leaves, pita crisp...28

Grilled Salmon Filet Salad

Marinated whole grains, dried cranberries, roasted vegetables, goat cheese, balsamic-grainy mustard vinaigrette...30

Grilled Chicken & Goat Cheese Salad

Char grilled breast of chicken, creamy goat cheese served on a bed of greens, with toasted almonds, fresh berries, and honey-balsamic vinaigrette...29

The QW Par Three

Freshly made albacore tuna, chicken, hard-boiled egg salad on seasonal field greens with tomatoes, & cucumbers accompanied by fresh fruit...25

Goat Cheese & Sun-Dried Tomato Quiche

With baby greens salad, carrot curls, and aged balsamic vinaigrette...28

SANDWICHES...

Smoked Turkey and Brie Sandwich

With Cranberry Horseradish Mayonnaise on a butter croissant served with Herbed Vegetable Pasta Salad...24

Shaved Black Forest Ham and Gruyere Cheese Sandwich

Served with Baby Greens, Tomato, sweet Onions, Dijon-Honey Mayonnaise, ciabatta roll and Roasted Mushroom Potato Salad...24

Sliced Angus Sirloin Sandwich

Open faced on ciabatta bread with Caramelized Onion Balsamic Aioli, Roasted Tomato, Pepper Cress, & blue cheese fingerling potato salad...29

Herb Grilled Chicken Club

With Havarti cheese, herbal mayonnaise, lettuce & tomato layered on fresh baked roll with cracked wheat salad...26

LUNCH ON THE RUN

*All Box Lunches include apple, house baked cookie, seasonal salad, and a bag of chips
Soft Drink or Bottled Mineral Water on consumption...25*

Smoked Turkey Breast and Havarti

Cranberry Horseradish Mayonnaise, Baby Greens and Tomato on Ciabatta Roll

Rare Roast Beef and Boursin Cheese

Caramelized Onion, Roasted Tomato, Roasted garlic Aioli, Watercress and Black Pepper on Focaccia

Black Forest Ham and Gruyere Cheese

Honey Dijonaise, Baby Greens and Ripe Tomato on a Crusty Herb Roll

Herb Grilled Chicken Club Wrap

Mixed greens, Tomato, Spicy-Avocado Ranch, Bacon, tomato tortilla wrap

Mediterranean Pita Wrap

Garlicky Hummus, Feta Cheese, Arugula, Marinated Cucumber, Pickled Red Onion and Calamata Olives in a soft pita

Tuna Salad Sandwich Pita

Albacore tuna salad with red onions, celery, and Old Bay with lettuce & tomato stuffed in a pita pocket

PM Munchies

Per person pricing based on a maximum of thirty (30) minutes of service

COMFORT TREATS

Assorted Warm from the Oven Cookies

Chocolate Brownies

Vanilla, Strawberry & Malted Chocolate Milkshake Shooters

Chilled Milk and Chilled Chocolate Milk ...18

MUNCHIES

Potato chips with caramelized onion dip

Tortilla chips and house made salsas

Pretzels with horseradish-bacon dip

Mixed Nuts

Fresh Brewed Iced Tea & Lemonade ...16

THE EL PASO

Tri color tortilla chips

House made salsas & guacamole

Warm chile con queso dip

Ice cold lemonade and fresh brewed iced tea...18

THE ARENA

Warm jumbo pretzels with yellow mustard

Stadium style nachos with tortilla chips, hot cheese sauce & pickled jalapenos

Mini hot dogs and sliders with all the trimmings

Assorted soft drinks ...18

A LA CARTE

Assortment of cookies...36 per dozen

Chocolate Brownies...36 per dozen

GOOD EVENING

Hors D'oeuvres

Chilled

Roasted Tomato Bruschetta, Burrata, Garlic Toast...3
Petite Lobster Roll Slider, Lemon-Chive Aioli, Micro Lettuce ...8
Vietnamese Vegetable Summer Roll, Peanut Sauce ...4
Seared Beef Tenderloin, Garlic Crostini, Onion Marmalade, Gorgonzola ...6
Smoked Salmon, Rye Toast, Chive Crème Fraiche, Salmon Caviar ...7
Local Goat Cheese & roasted Pepper Crostini...3
Dark Chocolate Dipped Bacon, Smoked Sea Salt, Crushed Pistachio...4
Ahi Tuna Cucumber Roll, Carrot, Sriracha Aioli...7
Buffalo Chicken Deviled Egg, Blue Cheese, Crispy Chicken Skin...5
Tuna Poke, sesame, soy, scallion, cucumber ...7

From the Fire

Mascarpone Polenta Cube, Oven Roasted Tomato Conserve, Red Pepper Aioli...4
Glazed Veal & Apple Meatballs...6
Crispy 5 Spice Pork Belly with lemon-ginger aioli...6
Clam Chowder Shooter, Clam Hush Puppy...6
Slow Braised Beef Brisket, Sharp Cheddar Fondue, Red Wine Glazed Pearl Onions...6
Bacon Wrapped Dates Stuffed with Chorizo...3
Crispy Duck Spring Roll, Spicy Plum Sauce ...3
Chicken Sate, Thai peanut sauce...3
Beef & Mushroom Wellington en croute...5
Maryland Crab Cake, Old Bay Remoulade...7
Wild Mushroom & Artisan Cheese Tart ...4
Cheddar Risotto Fritter with Braised Beef...4
Chicken lemongrass Pot Sticker, cilantro-ginger ponzu ...4
General Tso's Chicken Skewers, Sesame, Ginger, Fried Shallots...4
Yukon Gold Potato Croquettes with White Truffle, garlic-truffle aioli...5
Tempura Shrimp...6

RECEPTION STATIONS

***reception stations are designed for 60 minutes of service*

Artisanal Cheese Board

Selection of Hand Crafted and Small Dairy Farmstead Cheeses Paired with Dried Fruits, Nuts, Fig Jam & Fresh Fruit Garnishes, Sliced Baguettes, Water Crackers ...16

Mezze & Tapas Table

Red Pepper Hummus, Tabbouleh, Baba Ganouj, Cured Olives, Marcona Almonds, Sheep's Milk Feta, Stuffed Grape Leaves, Roasted Peppers, Garlic Confit, Glazed Cippolini Onions, Cured Meats, Pita, Lavosh, Flatbread, Crostini...16

Market Harvest Display

Array of Raw, Blanched and Grilled Vegetables
Green Goddess Dip & Red Pepper Hummus ...10

Charcuterie

Selection of dry cured meats, pates, & terrines with pickled vegetables, assorted mustards, and sliced rustic breads...15

Antipasto

Prosciutto, salumi, capicola, mozzarella, provolone, bruschetta relish, roasted tomatoes, grilled peppers, marinated mushrooms, grilled artichokes, olives, grissini, Italian bread...15

Fresh Fruit Display

Sliced seasonal melon and pineapple with ripe grapes and fresh berries...8

Breads and Spreads...Chips and Dips

Delicious array of homemade dips accompanied by freshly baked breads and chips...8

Select three:

- *Salsa roja and salsa verde with guacamole and tri-color tortilla chips*
- *Sesame Hummus & spicy roasted eggplant baba ganouj with pita chips*
- *Caramelized onion dip and bacon horseradish dip with homemade potato chips*
- *Warm Spinach & Artichoke Dip with sliced baguette bread*
- *Chesapeake Crab Dip with Old Bay, crackers, and sliced baguette*

Poached Whole Salmon Chaud Froid

Beautifully Decorated with Dilled Cucumber Crème Fraiche
Finely Diced Onions, Sliced Tomatoes, Chopped Egg, Capers, Parsley,
Horseradish Cream & Swedish Dill Mustard
Toast Points & Black Bread...16

Classic Raw Bar Display

Iced display of poached shrimp cocktail, crab claws, oysters on the half shell, jumbo mussels, fresh lemon, hot sauce, mignonette, spicy cocktail, mustard remoulade...18 *(based on four pieces total per person)*

CARVER STATIONS

** Portions based on 4 ounces per person*

** culinarian required for every 75 guests*

Herb Roasted Tom Turkey*

Cranberry relish, sage pan gravy, petite croissants

Serves up to 40 guests \$450

Salmon en Croute*

Filet of farm raised Atlantic salmon with exotic mushrooms, spinach, and Boursin cheese baked in flaky puff pastry with lemon-chive chardonnay butter

Serves up to 25 guests \$375

Classic Beef Wellington*

Tenderloin of beef wrapped in French pastry with mushroom duxelle and pâté de foie gras. Served with truffled Madeira sauce

Serves up to 15 guests \$500

Cochon du Lait (Whole Suckling Pig) *

Honolulu Kahlua style, soft buns, mango mustard

Serves up to 50 guests \$575

Steamship of Beef*

Served with assorted petite rolls, black pepper merlot jus lié, and creamed horseradish sauce

Serves up to 120 guests \$900

Brown Sugar & Honey Glazed Virginia Ham*

Imported Dijon & Stone-Ground Grain Mustards,
Buttermilk Biscuits

Serves up to 40 guests \$400

Heritage Berkshire Porchetta*

Slow roasted with fennel, sage, lemon, & black pepper, spicy Calabrian chilies, garlic infused olive oil, Italian style salsa verde, ciabatta

Serves up to 50 guests \$600

Moroccan Spiced Leg of Lamb*

Savory spices, warm pita, cous cous with pomegranate and pistachio

Serves up to 25 guests \$400

Garlic Studded Prime Rib of Beef*

Creamy Horseradish Sauce, Red Wine Jus, Cocktail Rolls

Serves up to 25 guests \$600

****Add a little something to your carving station...5 per person**

****Seasonal Vegetables**

****Wild Rice & Grain Pilaf**

****Traditional Mashed Potatoes**

****Roasted Red Bliss Potatoes with herbs & garlic**

INTERACTIVE GRAZING STATIONS

culinarian required for every 75 guests

***grazing stations are designed for 60 minutes of service*

Pasta Station

Rustic Crusty Breads, Extra Virgin Olive Oil, Parmesan, Red Pepper Flake, Black Pepper Mill ...16

Please select two of the following:

Short Rib Bordelaise Ravioli, Truffle Veal Jus

Penne Pasta, Tomato-Basil Marinara Sauce

Lobster & Mascarpone Ravioli, Creamy Vodka Tomato Sauce

Four Cheese Tortellini, Sun-Dried Tomato Pesto, Goat Cheese

Roasted vegetable & Goat Cheese Ravioli, Basil Pesto Alfredo

Orecchiette, Spicy Fennel Sausage, Garlic Broccoli Rabe, Roasted Cherry Tomatoes

Wild Mushroom Risotto, Spinach, Extra Virgin Olive Oil, Parmesan Reggiano

Spanish Paella Valencia

Saffron scented rice sautéed with littleneck clams, black mussels, bay shrimp, calamari, and Spanish chorizo sausage garnished with baby peas, pimientos, and tomato with Spanish olive oil, crispy grissini, and herbed flatbread...16 – 30 people minimum

Mashed Potato Bar*

Fresh duet of hand mashed potatoes: skin-on Red Bliss and maple scented Carolina sweet potatoes presented in a martini glass and topped with...

Sour cream, scallions, mashed roasted garlic, cheddar cheese, jalapeno pico de gallo, caramelized onions, goat cheese, horseradish, smoked bacon, free range chicken, smoked angus beef, and lemon garlic bay shrimp...15

Street Taco Station*

Barbacoa beef, pork carnitas, tequila lime grilled chicken, charred vegetables in cilantro, warm flour tortillas, hand mashed guacamole, jalapeno pico de gallo, sour cream, shredded cheddar and Monterey Jack cheeses, shredded crisp romaine, tri-color tortilla chips and an array of fresh salsas ...16

Stir Fry Wok Experience*

Array of fresh vegetables, baby shrimp, chicken breast, sliced sirloin atir fried to order with steamed jasmine rice, brown rice, or lo mein noodles, soy-ginger sauce, Thai peanut sauce, or spicy Tso sauce, crispy wonton chips, shrimp chips, Thai sweet chili dipping sauce, vegetarian dumplings & spring rolls, fortune cookies...16

Mac & Cheese Bar*

Pasta tossed in a creamy, rich four cheese béchamel sauce and customized with your personal touch...
Roasted garlic, baby shrimp, fresh spinach, exotic mushrooms, chicken breast, sun dried tomatoes, roasted red peppers, thick apple wood smoked bacon chunks, white truffle oil...15

Southern Style Heirloom Grits Station*

Creamy heirloom grits prepared with your guests' section of pulled pork, smoked brisket, baby shrimp with seafood "gravy", assorted cheese, scallions, caramelized onions, chorizo sausage...16

Buttermilk Biscuit Bar

Fresh baked buttermilk biscuits, house made jams, sweet & savory flavored whipped butters, sawmill gravy, shaved country ham, mustards...12

Hand Tossed Salad Bar*

Hand gathered salad greens, baby kale, crisp romaine, array of farm vegetables, selection of dressing, nuts & seeds, and chef created composed salads...10

Viennese Station

Our pastry chef's display of tortes, gateaux, French pastries, friandise, petites fours, chocolate covered strawberries, and assorted creations...12

**Action Station Requires Culinary Attendant at \$150*

PLATED DINNERS

Plated dinners are based on three course selections: a starter (soup or salad), an entrée, and a dessert. Make your meal extra special by adding an appetizer course for a small supplement

Soups

Roasted Tomato-Basil Bisque, Basil Oil, Aged Cheddar Panini
Butternut Squash Soup, Maple Pecans, Cinnamon Crème Fraiche
Creamy Lump Crab Bisque, Chive Oil, mini Old bay Biscuit
Maine Lobster Bisque, Brandy, Puff Pastry twist
Wild mushroom and Spanish Madeira
Creamy Potato-Leek, frizzled leeks, chive oil
Gazpacho with Basil Crème Fraiche
Hearty Beef & Pearl Barley

Salads

Little Gem Romaine Salad
Creamy Lemon-Tahini Vinaigrette, roasted tomato, crushed pistachio, toasted chick peas

Belgian Endive, Watercress, & Radicchio Salad
Roasted Beets, Goat Cheese-Hazelnut Dressing, Hazelnut Oil, Cranberry-Balsamic Gastrique

Caesar Salad with Romaine, Grana Padano, Garlic-Parmesan Croutons, and Classic Caesar Dressing

Bouquet Salad of Field Greens, European Cucumbers, and Carrot Curls drizzled with Cabernet Vinaigrette

Arugula Salad with Crumbled Blue Cheese, Pinot Poached Pear, Sweet and Spicy Walnuts, and Pancetta-Merlot Vinaigrette

Roasted Beet Salad, watercress, curly endive, arugula, toasted Walnuts, gorgonzola toast, and Shallot Vinaigrette

Baby Spinach Salad with Cinnamon Sugared Pecans, Grilled Apples, Belgium Endive, and Cheddar Crisp in a Maple-Cider Vinaigrette

Baby Kale Salad
Lardons, caramelized onion, toasted quinoa, black mission figs, Humboldt Fog aged goat cheese, Stone Ground Mustard-Honey Vinaigrette

Caprese Salad with Sliced Vine Ripened Heirloom Tomatoes, fresh milk Mozzarella, micro basil, extra virgin olive oil, and aged balsamic reduction with a reggiano cracker

Main Courses

*The noted main course price is for a three-course meal, including a choice of soup or salad and dessert
All meals include artisan breads, sweet butter, and coffee service*

From the Sky

Balsamic Glazed Breast of Chicken

French cut Breast of Chicken Stuffed with Creamy Brie & Caramelized Shallots
Herb whipped potato puree, Swiss Chard, Baby Tomatoes, Roasted Chicken Jus ...42

Grilled Marinated Chicken Paillard

Vegetable Barley pilaf, braised leeks, sauce vin rouge...38

Grilled Rosemary Chicken Breast

Vegetable studded wild rice blend, corn puree, roasted heirloom carrots, cherry jus lie...38

Grilled Tuscan Chicken Medallions

Parmesan polenta, grilled zucchini with marsala mushroom sauce and julienne sundried tomatoes...38

From the Land

Wild Mushroom Crusted Black Angus Filet Mignon

Potato gratin, green peppercorn and cabernet sauce, with crispy tobacco onions...58

Sliced New York sirloin

pinot noir sauce, seasonal vegetables, butter braised Yukon gold potato, and five onion marmalade...55

The Steakhouse Flat Iron Angus Steak

twice baked potato au gratin, creamed spinach stuffed roasted tomato, caramelized onions & cremini mushrooms, bordelaise sauce, and passed béarnaise...50

Balsamic Glazed Angus Beef Short Ribs

zinfandel reduction jus, roasted pearl onions, broccolini, and smoked onion mashed potatoes...49

Grilled Medallions of Beef Tenderloin

Twin medallions of filet mignon, creamy horseradish-mashed potatoes, broccolini, glazed shallots, port wine sauce...56

Slow Roasted Prime Rib of Beef

Served medium rare, with its natural juices, creamed horseradish sauce, garlic butter roasted broccoli, butter whipped potatoes, petite Yorkshire pudding...58

From the Sea

Lobster Crusted Chilean Sea Bass

Lobster Mousseline, Fine Herb Brioche Crumb, confit lemon-herb risotto,
Meyer Lemon-Chive Chardonnay Vin Blanc, Artichoke Puree, Asparagus...55

Maple-Mustard Glazed Seared Salmon

Sweet potato silk, roasted vegetables, sautéed spinach...45

Chesapeake Crab Cakes

Fingerling potato succotash, grilled asparagus, stone ground mustard butter sauce...55

Citrus Grilled Grouper Filet

Aromatic coconut steamed basmati rice, julienne vegetables, tropical fruit relish, key lime beurre blanc sauce...54

Sesame Seared Raw Tuna Loin

Lemongrass & ginger steamed jasmine rice, baby bok choy, sweet soy, pickled ginger, pickled carrot salad...48

Grilled Swordfish Marseille

Fresh basil laced ratatouille, parmesan orzo, olive tapenade...48

Pan Seared Salmon

French lentil & vegetable ragout, saffron braised fennel, smoked tomato broth, & crispy leeks...46

Poached Crab Stuffed Roulade of Sole

Nestled on a bed of julienne leeks & spinach, roasted fingerling potatoes, lemon-chive vin blanc sauce...48

Sautéed Red Snapper Filet

coconut rice, baby bok choy, lime-coriander gremolata, citrus beurre blanc...48

Something Different...

Herb Roasted Breast of Turkey Roulade

Onion-sage stuffing, maple glazed sweet potatoes, giblet gravy, cranberry-vanilla relish, roasted brussel sprouts...39

Maple Mustard Glazed Pork Loin

roasted pork jus lie, caramelized apples, root vegetable pave, cauliflower puree...39

Dijon Herb Crusted Petite Lamb Rack

Syrah braised lamb shoulder, boulangere potatoes, seasonal vegetables, rosemary lamb jus...60

Paired Entrees

Petite Filet Mignon & Jumbo Lump Crab Cake

Potato-Celeriac Puree, Tiny Green Beans, Roasted Pepper Relish, Merlot Wine Sauce, Lemon-Shellfish Beurre Blanc...68

Pan Seared Filet Mignon & Scottish Salmon Filet

Over sautéed spinach with a duo of sauces and salt roasted fingerling potatoes...58

Petite Filet Mignon & Grilled Breast of Chicken

Garlic mashed Yukon gold potatoes, broccolini, sliced herbed mushrooms with brandied peppercorn sauce...54

Petite Beef Filet Mignon & Garlic Jumbo Shrimp

Boursin mashed potatoes, lemon roasted asparagus, roasted garlic butter demi-glace...59

Desserts

Classic New York Style Cheesecake

Macerated fresh strawberries, Chantilly cream

Apple Crumb Tart

Caramel sauce, cinnamon-cider anglaise

Fresh Fruit Tart

Vanilla pastry cream, berry coulis

Classic Key Lime Pie

Vanilla whipped cream, raspberries, raspberry coulis

Tiramisu

Cappuccino Crema, Whipped Cream and Chocolate Covered Espresso Beans

Old Fashioned Carrot Cake

Toffee Rum Sauce, Cream Cheese Frosting

Chocolate Chip Bread Pudding

Salted Caramel, Chantilly Cream

Classic Double Chocolate Layer Cake

Chocolate Ganache, Vanilla Whipped Cream

PLATED APPETIZER OPTIONS

***available as an addition to your plated dinner for a small supplement*

COLD SELECTIONS

Chilled Blackened Beef Tenderloin

Served rare with creamy horseradish, watercress, marinated tomatoes...18

Shrimp Cocktail

Four jumbo chilled poached shrimp with classic cocktail sauce and fresh lemon...16

Jumbo Lump Crab & Shrimp Cocktail

With shredded lettuces, cocktail sauce, mustard sauce, & fresh lemon...20

Prosciutto, Tomato, & Burrata Cheese

Arugula, grilled focaccia, extra virgin olive oil, and balsamic syrup...15

Tuna Carpaccio

Shiitake mushroom salad, chilled sesame cucumber noodles, wasabi cream, soy-ginger vinaigrette...20

HOT SELECTIONS

Salmon, Crab, & Shrimp en Croute

With leeks, spinach, Boursin cheese in flaky pastry and fine herb cream...20

Wild Mushroom Truffle Risotto

Creamy arborio rice, wild mushrooms, truffle shavings, parmesan...18

Braised Short Rib Ravioli

Horseradish brown butter, herbed crumbs, parmesan...16

Wild Mushroom Strudel

Ragout of exotic herbed mushrooms, brie, and layers of filo...15

Frutti Di Mare Ravioli

Filled with lobster, shrimp, and scallops over creamed leeks & fennel, lobster sauce, tomato confit...18

THE COUNTRY CLUB PERSONAL DINNER BUFFET

***dinner buffets are designed for 90 minutes of service*

Artisan Bread Basket, lavosh, sweet cream butter

California Field Greens with assorted dressings

Classic Caesar Salad, garlic croutons, reggiano

Please select one additional salad:

*Vine Ripe Tomato & Fresh Mozzarella salad, basil chiffonade, extra virgin olive oil, aged balsamic syrup

*Antipasti Pasta Salad, cured meats, Italian cheeses, marinated vegetable, Sicilian olives, oregano vinaigrette

*roasted beet salad, baby greens, crumbled goat cheese, toasted pistachio, tahini-yogurt dressing

Select your entrees...

Herb Crusted Marinated Flank Steak, caramelized onions, peppercorn sauce, smoked onion mashed red skin potatoes

Grilled Chicken Breast, pan-roasted mushrooms, rosemary sauce, Dijon whipped potatoes

Vermont Turkey Breast, granny smith apple-pancetta brioche stuffing, cranberries relish, sage gravy

Penne Pasta, baby spinach, Calamata olives, grape tomatoes, sweet basil pesto

Apple wood smoked pork loin, crushed rosemary, braised shallots, roasted apples, glazed sweet potatoes, whiskey jus

Braised Beef Short Ribs, pinot noir braising jus, balsamic glazed cippolini onions, button mushrooms, creamy black pepper-spinach polenta

Filet of Salmon, twelve grain crust, stone ground mustard cream, frizzled leek piped potato puree

Blue Cheese crusted Petite Tenders of Beef, cracked pepper-cabernet reduction sauce, scalloped potato gratin

Coq au Vin, local mushrooms, pearl onion, bacon lardons, red wine sauce, egg noodles

Roasted Farm Vegetables Risotto, mascarpone, basil, extra virgin olive oil, parmesan

Chef's selection of seasonal vegetables to compliment your choices

Array Desserts from the Bake Shop

Freshly brewed Columbian and decaffeinated coffees

Variety of traditional and herbal teas

\$ 50 per person (2 entrée selection)

\$ 54 per person (3 entrée selection)

Specialty Dinner Buffets

***dinner buffets are designed for 90 minutes of service*

Allow us to write a custom Themed Dinner menu for your event.

Here are some samples...

ONE NIGHT IN ITALY

Basket of Italian Breads, infused olive oil, whipped butter

Hand tossed Caesar salad

Garlic croutons and parmesan cheese

Caprese salad

Fresh mozzarella, ripe tomatoes, torn basil, and aged balsamico

Marinated mushroom and artichoke salad

Sweet roasted peppers and roasted garlic

Chicken Marsala

Prosciutto, sage, and fontina cheese

Marsala laced Portobello mushroom sauce

Sweet fennel Italian & Peppers in tomato sauce

Beef Meatballs in Sunday Sauce

Eggplant Rollatini

Ricotta cheese, basil pesto, marinara sauce

Penne alla Vodka

Roasted vegetable oreganato

Tiramisu & Cannoli

\$ 48 per person

TEXAS GRILLE BUFFET

Chopped lettuce salad

Hickory smoked bacon, tomato, and green onion with crumbled blue cheese

Hoppin' John salad

Black eyed peas and roasted sweet bell pepper strips with herb infused oil

Roasted sweet potato salad

Texas sweet onions and barbecue vinaigrette

Cornbread and buttermilk biscuits

Dry rubbed brisket of beef

Texas style 'Q sauce

Memphis Style Dry Rubbed Ribs

Smoked Beer can Chicken

Sweet & smoky honey-molasses barbeque sauce

Fire roasted corn on the cob with a trio of flavored butters

Texas Salt Baked Potato Bar

With herbed sour cream, scallions, cheddar cheese, smokehouse bacon, and butter

Fresh seasonal fruit cobbler & Pecan Pie

\$ 58 per person

A MARDI GRAS PARTY

Corn Muffins, Buttermilk Biscuits, & French Baguette Rolls

Chicken & Andouille Okra Gumbo

Cajun Wedge Salad

Tomato, red onion, cucumber, Cajun buttermilk

Muffuletta Salad

Baby greens, tomato, salami, provolone, ham, pickled vegetables, olive relish, red wine vinaigrette

Blackened Catfish with Creole Mustard Cream, orange-scallion compound butter

Chicken Jambalaya with creole sauce

Shrimp Etouffee

Slow Cook Wash Day Red Beans & Tasso Ham

Scallion-Cayenne Rice

Slow Cooked Collard Greens with smoked turkey

Southern Comfort Spiked Bread Pudding

Pecan Pie

Sugared Beignets

\$ 55 per person