



C H E R O K E E C O U N T R Y C L U B

A History Celebrating Over 100 YEARS

BANQUET & EVENT
M E N U S



CHEROKEE COUNTRY CLUB

A History Celebrating Over 100 YEARS

CATERING POLICIES

BREAKFAST | CONTINENTAL

BREAKFAST | PLATED

BREAKFAST | Buffet

LUNCH | BUFFET

LUNCH | PLATED

BREAKS & DRINKS STATION

LUNCH | PLATED TENNIS & GOLF

LUNCH | BUFFET TENNIS & GOLF

DINNER | PLATED

DINNER | BUFFET

DINNER | ACTION STATION

DINNER | PASSED HORS D'OEUVRES

DINNER | COCKTAIL RECEPTION

DESSERTS

GATHERINGS & CELEBRATIONS

BEVERAGE MENU



CHEROKEE CATERING INFORMATION & POLICIES

Following are event guidelines and answers for many of our most frequently asked questions.

GENERAL INFORMATION

Functions are hosted during normal Clubhouse hours, which are 8:00 a.m. to 12 a.m., Tuesday through Sunday. If your event needs to be scheduled on a Monday the following applies: an opening fee of \$1,500 in addition to regular pricing of food, beverage, and minimum room revenue requirements; excluding Golf tournaments. Certain events require chaperones and/or security at the hosts' expense. Please see your event planner for details. While Cherokee does host many events that eventually benefit the welfare of civic communities, Cherokee is unable to make any pricing exceptions. Cherokee's pricing structure is based on its fiscal responsibilities to its dues paying membership at large.

In order to effectively execute and plan your event, we ask that menus and a firm guest count be provided a minimum of three weeks prior to your event. At minimum, events must be booked 10 days in advance to allow for scheduling and ordering or staff may not be able to accommodate event requests. Three days prior to your event, a final guarantee of the number of guests is required, at which point your count may increase, but not decrease. Additional guests beyond the guaranteed number will be billed an additional 20% per attendee. Within your final guest count, please remember to include vendor meals.

DINING AND BEVERAGE GUIDELINES

- Predetermined menus are required for events with more than 25 people
- Events for 24 people or less may order from a "Mini-Menu", where items can be individually selected on the day of your event.
- For all plated dinners, a pre-selection of up to three (3) entrees may be chosen for parties under 75 people. The same sides must be served with each selection. The host is also required to provide the club with a list of who is at each table along with their entrée selection as well as designate each place setting with place cards that denote the entrée selection. The higher priced entrée will be charged for all meals to cover additional costs incurred by preparing extra meals of each selection.
- Any special dietary requests, such as vegetarian, gluten-free, etc, must be made know three (3) days in advance of the event. One option will be provided as an alternate for all special request.
- All food and beverage must be prepared and served by Cherokee employees with the exception of specialty cakes.
- We ask that food left on buffets and displays not be taken from the Club under any circumstances for liability purposes.

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

CHEROKEE CATERING INFORMATION & POLICIES

DINING AND BEVERAGE GUIDELINES

- All food, liquor, wine and beer must be provided by Cherokee Country Club. Should you have special wine that you would like served at your event, and Cherokee is not able to obtain it, you are welcome to provide up to 3 bottles of wine; however, a corkage fee of \$20 will be applied per 750ml bottle. This includes any donated product.
- Wine Club locker wines can only be used in the Sequoyah Room and Pub.
- Should a "cash bar" be requested, Cherokee will bill based on consumption. Hosts will be required to provide cash and cashiers and Cherokee will provide various drink tickets for the event.
- Cherokee Country Club complies with all applicable laws and regulations with regard to sales and service of alcoholic beverages. No person under the age of 21 will be served an alcoholic beverage. Our staff is trained to request proper identification when necessary and to refuse service to intoxicated guests. Bar service shall terminate no later than midnight.

EVENT PRICING

In addition to food and beverage charges, a 20% house charge will be added to all banquets.

ROOM RENTAL FEES

Applies to all member sponsored events

Ballroom (includes River Room)

River Room

LUNCH

\$1000

\$350

DINNER

\$2000

\$750

FOOD AND BEVERAGE MINIMUMS

Applies to All Private Banquet Events

Ballroom (includes River Room)

River Room

Terrace

Trophy Room

Blount Room

Sevier Room

Old Grill

Cumberland Room

Sun Room

LUNCH

\$1000

\$500

\$500

N/A

\$100

\$100

\$100

\$100

\$100

DINNER

\$2000

\$1000

\$500

\$500

\$200

\$200

\$200

\$200

\$200

The above food minimums apply to all events hosted in private dining rooms. Sequoyah and Pub dining options are available with no applicable minimums. Minimums are in place to cover the higher costs associated with hosting a private party including set up, overhead, and labor. Minimums are applied to total food prices and are exclusive of taxes and other charges. Should the minimum not be met, the difference between the event's food cost will be subtracted from the minimum and that amount will be applied.



CHEROKEE CATERING INFORMATION & POLICIES

MEMBER & SPONSORED EVENT REQUIREMENTS

Weddings are permitted for children, grandchildren, nieces and nephews of Cherokee members only. All private events must be hosted or sponsored by a Club member, who will be directly responsible to the Club for the entire cost of the event. For sponsored events, the sponsoring member is also required to be in attendance. The Club will send an invoice to the non-member host, company, or organization and a copy to the sponsoring member. If full payment is not received within 30 days after the invoice date, the sponsoring member will be responsible for payment. Direct public advertising of any event (through mail or news media) is strictly prohibited. Room charges apply to sponsored events.

DÉCOR AND VENDOR POLICIES

All vendors must use designated service entrances to deliver and retrieve any and all supplies. Entertainers must sign and return our Band Rider Agreement for Musicians and Performers three weeks prior to the event. Decorations should be delivered to the club on the day of the event and removed by the host / vendor upon departure. Any deviance from this policy is subject to availability and must be coordinated in advance. Stringent guidelines govern the use, placement, and removal of decorations. The use of nails, staples, tape (including taping of flip chart paper), thumbtacks and glitter/confetti to decorate is strictly prohibited. A maintenance fee of \$250 will be charged if prohibited items are used. Cherokee will not be liable for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function. Requests to move furniture will be considered, and if approved, subject to an additional charge.

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

CANCELLATION POLICIES

The following cancelation fees apply to all Member Sponsored Events that cancel within 9 months of the event date.

- A cancellation within 30 days of your event will result in payment of 50% of anticipated food and beverage revenue.
- Anticipated revenue is based on the minimum per person times the number of expected guests.
- All fees will be charged to the member's account.



PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

BREAKFAST CONTINENTAL

Priced Per Person • Minimum 10 people

All continental breakfasts are served with freshly brewed coffee.

CONTINENTAL BREAKFAST | \$14

Seasonal fruit and Berries

Yogurt with Granola

Assortment of breakfast breads, pastries and bagels

Served with cream cheese, sweet butter, and jams

ADDITIONAL OFFERINGS | (priced per person)

Upgrade your Continental Breakfast

SOUTHWEST BREAKFAST BURRITO | \$5

Scrambled Eggs, pepper jack cheese, peppers
and crumbled sausage stuffed burrito

Served with salsa and sour cream

TENNESSEE BISCUIT | \$4

Miniature silver dollar country ham biscuits

BREAKFAST SANDWICHES | \$5

Sausage and Egg or Bacon and Cheese on plain English muffins

JUICE STATION | \$2

Chilled Orange Juice, Cranberry Juice, & Grapefruit Juice



BREAKFAST PLATED

Priced Per Person • Minimum 10 people

All plated breakfasts are served with fresh assorted breakfast bread, fruit garnish and freshly brewed coffee.

BREAKFAST ENTRÉE | Select one entrée:

BREAKFAST QUICHE | \$18

Scrambled eggs, bacon, green onions and Swiss cheese

EGG FRITTATA | \$18

Scrambled eggs, garlic, spinach, mushrooms and mozzarella cheese

SCRAMBLED EGGS | \$16

Scrambled eggs with aged cheddar cheese and chives

BREAKFAST BURRITO | \$16

Scrambled eggs, pepper jack cheese, peppers, and crumbled sausage; served with salsa and sour cream

EGGS BENEDICT | \$18

Two halves of an English muffin each of which topped with Canadian bacon, ham, a poached egg and hollandaise sauce

PLATED ACCOMPANIMENTS | Select from each of the following groups

Choose One

Country ham
Chicken apple sausage
Country link sausage
Crisp Bacon

Choose One

Roasted red potatoes
Hash browns
Shelton Farms stone ground grits
Pimento cheese grits

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



BREAKFAST BUFFET

Priced Per Person • Minimum 25 people

All breakfast buffets are served with fresh assorted breakfast breads and pastries, Seasonal fruit display, freshly brewed coffee and an assortment of chilled juices.



BREAKFAST BUFFET | \$22 | Select from each of the following groups

Choose Two:

Hash browns
Shelton Farms Stone
Ground grits
Pimento cheese grits
Roasted red potatoes
Sawmill gravy and biscuits
French Toast with warm maple syrup and powdered sugar
Buttermilk Pancakes with warm maple syrup and whipped butter

Choose Two:

Crisp Bacon
Canadian Bacon
Sausage Patties
Country link sausage
Chicken apple sausage
Country ham

Choose One:

Scrambled eggs
Seasonal vegetable quiche
Classic eggs benedict
Egg frittata



Additional Offerings | Upgrade your Breakfast Buffet | Price Per Person

Grits Bar | \$4

Savory grits with shredded cheddar cheese and whipped butter Sweet grits with brown sugar and honey

Belgian Waffles | \$6

Fruit compote, whipped honey butter, whipped cream and warm maple syrup

Omelet Station | \$8

Whole eggs, egg beater, Ham, mushrooms, peppers, onions, tomatoes, bacon, cheddar, Swish and Jack cheese *Requires an attendant

Steel Cut Oatmeal | \$4

Raisins, brown sugar, dried fruit and walnuts

Smoked Salmon Display | \$8

Bagels, Smoked salmon, diced red onions, capers, crème fraiche, capers, sliced Roma tomatoes, and cream cheese

Yogurt Bar | \$4

Vanilla Yogurt, granola and mixed berries

Gourmet Coffee Flavorings | \$2

Vanilla, Irish Cream, Caramel, Chocolate Shavings, Whipped Cream

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



BREAKFAST BRUNCH BUFFET

Priced Per Person • Minimum 25 people

All brunch buffets are served with fresh assorted breakfast breads and pastries, a seasonal fruit display, mixed green salad, bacon, sausage, egg frittata, freshly brewed coffee and an assortment of chilled juices.



BRUNCH BUFFET | \$30 | Select from each of the following groups

Choose Two:

Cherokee Fried Chicken
Crab Stuffed Flounder
Country Ham
Apple Smoked Pork Loin
with cinnamon apples
Sliced Beef Tenderloin

Choose Two:

Hash Browns
Pimento Cheese Grits
Roasted Red Potatoes
Three-potato gratin
Green Beans
Asparagus
Wild & Long Grain Rice
Whiskey Carrots

Choose Two:

Key Lime Pie
Caramel Cheesecake
Seasonal Cobbler
Peanut Butter Pie
Chocolate Mousse Cups
Lemon Cheesecake Mousse
Mini Pecan Pies



PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH THEMED BUFFET

Priced Per Person • Minimum 25 people

All lunch buffets are served with iced tea and freshly brewed coffee.

GRILLE | \$24

Coleslaw
Macaroni Salad
Mustard Potato Salad
Oven Baked Beans
Potato Chips
Hamburger
Beer Bratwurst
Buns, Condiments and Sliced Cheese
Assorted freshly baked Cookies and
Chocolate Brownies

SOUTHERN COMFORT | \$26

Tossed Salad with tender greens, grape
tomatoes, cucumbers, red onion with
home-made ranch dressing
Coleslaw
Southern Style Green Beans with
Roasted Onions
Cheddar Macaroni and Cheese
Fried Chicken
Pulled BBQ Pork
Cornbread and Biscuits
Seasonal fruit Cobbler *served with
vanilla ice cream*

SOUTH OF THE BORDER | \$26

Tortilla Soup
Southwest Salad Chopped Romaine let-
tuce, bell peppers, red onion, tomatoes, corn,
black beans, cilantro, and lime vinaigrette
Spanish Style Rice
Black Beans
Grilled Vegetables: Peppers,
Onions, Corn
Chicken Fajitas
Ancho Chili Marinated Steak
Flour tortillas, Salsa, Guacamole,
Shredded Cheese, Pico de Gallo,
Sour Cream
Tortilla Chips
Caramel Flan

MEDITERRANEAN | \$28

Antipasti Display
Greek Salad with romaine lettuce, Kala-
mata olives, feta cheese, grape tomatoes,
red onions, and vinaigrette
Grilled and Marinated Zucchini,
Squash, and Red Onion
Roasted Potatoes with Rosemary
Chicken Parmesan
Italian Sausage
Garlic Herbed Focaccia Bread
Tiramisu



LUNCH SOUP & SANDWICH BUFFET

Priced Per Person • Minimum 25 people

All build your own buffets are served with kettle chips, chocolate brownies or assorted cookies and iced tea.



LUNCH BUFFET | \$22 | Select from each of the following groups

Choose One:

Caprese Salad
Brussels Sprout Coleslaw
German Potato Salad
Broccoli Salad
Seasonal Fruit Salad
Gourmet Pasta Salad
Roasted Vegetable Cous Cous

Choose One:

Shrimp & Crab Bisque
French Onion
Tomato Basil
Potato Soup
Beef Vegetable



Choose One:

California Turkey BLT on Ciabatta Bread – Smoked turkey, smoked cheddar, rosemary dijonnaise, apple smoked bacon, avocado

Shrimp Salad on Ciabatta – Shrimp salad with shredded cheese, romaine lettuce and sliced tomatoes

Chicken Salad on Whole Wheat – Chicken salad with romaine lettuce and sliced tomatoes

Italian Sandwich on Hoagie – Ham, salami, pepperoni, provolone cheese, oil, vinegar, shredded lettuce and tomato

New York Rueben on Rye – Sliced corned beef brisket, swiss cheese, sauerkraut and thousand island dressing

Turkey Rachael on Rye – Smoked turkey, swiss cheese, thousand island dressing, coleslaw, and grilled rye bread

Additional Selections \$3 per person

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH SOUP & SALAD BUFFET

Priced Per Person • Minimum 25 people

All build your own buffets are served with kettle chips, chocolate brownies or assorted cookies and iced tea.

LUNCH BUFFET | \$22 | Select from each of the following groups

Choose One:

Caprese Salad
Brussels Sprout Coleslaw
German Potato Salad
Broccoli Salad
Seasonal Fruit Salad
Gourmet Pasta Salad
Roasted Vegetable Cous Cous

Choose One:

Shrimp & Crab Bisque
French Onion
Tomato Basil
Potato Soup
Beef Vegetable

Choose One:

Sequoyah Salad – with Grilled Salmon, Mixed Greens, Cayenne Praline, Strawberries, Blue Cheese Sequoyah Vinaigrette Dressing

Chopped Wedge – with Grilled Chicken, Romaine Lettuce, Diced Tomatoes, Apple Wood Smoked Bacon, Blue Cheese with Blue Cheese Dressing and Balsamic Glaze

Roasted Red Pepper Salad - Mixed Greens, Crasins, Blue Cheese, Roasted Red Peppers, Diced Smoked Turkey, Toasted Almonds, Balsamic Vinaigrette

Caesar Salad – with Grilled Chicken, Romaine Hearts, Three-Cheese Blend, House-Made Croutons in an Olive Oil Caesar Dressing

Southern Cobb Salad – with Buttermilk Chicken Tenders, Romaine Lettuce, Tomatoes, Cucumbers, Eggs, Blue Cheese, Cruze Farms Dressing

Spinach Salad – with Grilled Shrimp, Cherry Tomatoes, Red Onion, Avocado, Vinaigrette

Additional Selections \$3 per person

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH PLATED-TWO COURSE

Priced Per Person

All plated lunches are served with hot rolls, iced tea and freshly brewed coffee.

PLATED ACCOMPANIMENTS | Select one salad option

SEQUOYAH SALAD | Mixed Greens, Cayenne Praline, Strawberries, Blue Cheese Sequoyah Vinaigrette Dressing

CAPRESE SALAD | Baby Spinach, Mozzarella Cheese, Grape Tomatoes and Balsamic Vinaigrette

GREEK SALAD | Romaine Lettuce, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese and Greek Dressing

FUJI SALAD | Mixed Greens, Crisp Apples, Walnuts, Crumbled Feta Cheese, Dried Cranberries and Apple Cider Vinaigrette

CHOPPED WEDGE | Romaine Lettuce, Diced Tomatoes, Apple Wood Smoked Bacon, Blue Cheese with Blue Cheese Dressing and Balsamic Glaze

SELECT ONE ENTRÉE OPTION | Price includes salad

CHEROKEE BOURSIN CHICKEN | \$20

Chicken Breast Stuffed with Boursin Cheese, Topped with Herbed Bread Crumbs, Wild Mushroom Stock Sauce, Served with Long Grain Wild Rice and Haricot Vert

BOWTIE CHICKEN PASTA MILANO | \$20

Diced Chicken, Wild Mushrooms, Roasted Garlic and Sun Dried Tomatoes, tossed in an Asiago Cream Sauce

HICKORY GRILLED SALMON | \$22

Grilled Salmon with Lemon Caper Beurre Blanc with Mixed Rice and Asparagus Spears

PETIT FILET | \$27

Wood Grilled 5 ounce Center Cut Filet with Caramelized Shallot Demi, Yukon Gold Mashed Potatoes and Buttered Asparagus

BEEF TENDERLOIN | \$27

Sliced Beef Tenderloin with Tomato Marmalade, Merlot Reduction, Boursin Mashed Potatoes and Broccolini

CHICKEN FLORENTINE | \$20

Pan Seared, Deglazed with Chardonnay, Mushrooms, Roasted Garlic, Baby Spinach, Dijon Cream, and Broccoli, Served over Yukon Mashed Potatoes

CHEROKEE CREPES | \$20

Chicken & Wild Mushroom with Mornay Sauce Served with Asparagus and Purple Cabbage

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



BREAKS & DRINKS STATIONS

Priced Per Person • Minimum 10 people

All breaks are designed for a thirty-minute timeframe.

ADDITIONAL OFFERINGS

FROSTBITE | \$6

Selection of Frozen Novelties, Freshly Brewed Coffee, Tea & Soft Drinks

LEMONADE STAND | \$5

Flavored lemonades and Iced Teas, Frosted Sugar Cookies and Lemon Bars

BAKESHOP | \$5

Home-made Assorted Cookies, Blondies and Chocolate Brownies
Freshly Brewed Coffee, Tea & Soft Drinks

HIT THE TAIL | \$8

Whole Fruit, Build your “own” trail mix: almonds, peanuts, chocolate covered pretzels, dried fruit, granola, and chocolate chips
Freshly brewed coffee, tea & soft drinks

THE ALL NATURAL | \$8

Pita chips and hummus, celery, cucumbers, carrots, tomatoes, and ranch dipping sauce, seasonal sliced fruit
Freshly Brewed coffee, tea & soft drinks

GOURMET COFFEE FLAVORINGS | \$2

Vanilla, Irish Cream, Caramel, Chocolate Shavings, Whipped Cream
Freshly Brewed Coffee

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

Additional Selections \$3 per person

LUNCH PLATED-TENNIS & GOLF

WIMBLEDON

Grilled Chicken

Spring Strawberry Salad *Romaine Lettuce, Fresh Strawberries, Walnuts, Goat Cheese & Strawberry Vinaigrette*

Chocolate Mousse Cups with a Cream Puff

THE DRIVER

Grilled Shrimp

Caliente Taco Salad *Iceberg and Romaine Lettuces, Corn, Black Beans, Tomatoes, Cheddar Cheese, Salsa, Sour Cream, Guacamole & a Chipotle Ranch Dressing served in a Tortilla Basket*

Flan with Chocolate Dipped Short Bread

THE RACQUET

Soy Marinated Grilled Chicken

Asian Salad *Mixed Greens, Baby Corn, Water Chestnuts, Straw Mushrooms, Bamboo Shoots, Carrots, Crispy Wontons and a Pickled Ginger Dressing*

Lemon Almond Tart with Fresh Raspberries, Berry Sauce

THE EAGLE

Italian Marinated Grilled Chicken

Margarita Pasta *Crushed Tomatoes, Shaved Garlic, Torn Basil, Parmesan Cheese*

White Chocolate Sherbet and Strawberry Sorbet

40 LOVE

Shrimp Scampi *Sautéed Jumbo Shrimp, Toasted Garlic, Capers, Lemon Confit, Linguini Pasta*

Peach Napoleon

THE BIRDIE

Southwest Fish Tacos *Pan Seared Fish with Southwest Slaw in Flour Tortillas, Tortilla Chips & Pico de Gallo*

Key Lime Pie with Fresh Berries

THE PERFECT PAR

Select two items; includes brownies or blondies for dessert

SANDWICHES

BLT On Croissant

With Lemon Aioli

Roast Beef On Ciabatta

With Horseradish & Purple Onions

Ham & Brie On Ciabatta

With Candied Onions

Traditional Club

Peppered Turkey & Swiss

With Roasted Red Pepper Aioli

SOUPS

Tomato Bisque

Chicken Noodle

Cream of Mushroom

Sausage & Potato

New England Clam

Chowder

SALADS

Cobb Salad

Spinach Salad

Caesar Salad

Arugula Radicchio

Gourmet Mixed Baby

Lettuces

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH BUFFET-TENNIS & GOLF

DOUBLE BOGEY | \$16 per person

Salad and Baked Potato Bar | Choose one salad and two proteins

Salad Selections

Southern Spinach Salad

With Spiced Pecans, Goat Cheese, Red Onion And Strawberries with Raspberry Vinaigrette

Greek Salad

With Romaine Lettuce, Kalamatta Olives, Roasted Tomatoes, Pepperoncini, Feta Cheese, Croutons and Sweet Onion Dressing

Southwestern Salad

With Mixed Greens, Black Beans, Corn, Roasted Peppers, Tortilla Strips with Lime-Jalapeno Vinaigrette

Protein Selections

Flat Iron Steak, Grilled Salmon, Grilled Chicken or Shrimp

Potato Bar

Garnished with Bacon, Mushrooms, Chives, Sour Cream and Cheddar Cheese

Assorted Cookies and White Chocolate Blondies

WILLIAMS SISTERS' | \$16 per person

Hearty Soup & Sandwich

One Soup and 3 Gourmet Sandwiches on assorted artisan breads,

Mixed Greens Salad, Fruit Salad and Pasta Salad

Assorted Macaroons

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH BUFFET-TENNIS & GOLF

IN THE TREES | \$16 per person

Flavors Of Italy

Antipasto Display

Ratatouille

Chef's Pasta of the Day with Your Choice of Protein

Eggplant Cannelloni, and Grilled Chicken Panzanella Salad

Tiramisu

OFF THE COURT | \$18 per person

Mexican Fiesta

Nacho Bar

Southwest Cheeses, Lettuce Chopped, Tomatoes, Sour Cream, Guacamole, Jalapenos,

Pico de Gallo

Warm Corn and Black Bean Salad

Mexican Rice

Chicken Enchiladas

Cheese Quesadillas

Beef Fajitas

Tres Leches

Fresh Berry Parfait

GAME SET MATCH | \$20 per person

Asian Fusion

Asian Salad

Mixed Greens, Baby Corn, Chestnuts, Straw Mushrooms, Fried Wontons, Mandarin

Oranges, Carrots and Hoisin Vinaigrette

Steamed White and Fried Rice

Stir Fried Vegetables

Shrimp Lo Mein and Chicken Curry

Vanilla Butter Cream Cake Balls

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER PLATED

SOUP, SALAD & APPETIZERS

All plated dinners are served with hot rolls, iced tea and freshly brewed coffee.

TWO COURSE PLATED DINNER

Price based on Entrée Selection

Choice of One Appetizer, Salad or Soup and an Entrée

THREE COURSE PLATED DINNER

Price based on Entrée Selection

Choice of One Appetizer, One Salad or Soup and an Entrée

SOUPS

Corn Chowder with Cilantro Pesto

Chicken and Sausage Gumbo with Fried Okra

Butternut Squash Shitake Mushroom Bisque with Toasted Pine Nuts and Candied Orange

Cream of Wild Mushroom with Truffle Cream

SALADS

SEQUOYAH SALAD | Mixed Greens, Cayenne Praline, Strawberries, Blue Cheese Sequoyah Vinaigrette Dressing

GREEK SALAD | Romaine Lettuce, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese and Greek Dressing

CHOPPED WEDGE | Romaine Lettuce, Diced Tomatoes, Apple Wood Smoked Bacon, Blue Cheese with Blue Cheese Dressing and Balsamic Glaze

CAPRESE SALAD | Baby Spinach, Mozzarella Cheese, Grape Tomatoes and Balsamic Vinaigrette

FUJI SALAD | Mixed Greens, Crisp Apples, Walnuts, Crumbled Feta Cheese, Dried Cranberries and Apple Cider Vinaigrette

APPETIZERS

CHEROKEE'S CRAB CAKE

SEARED SCALLOP

Cauliflower Puree, Buttered Leeks and Lemon Confit, and Tomato Relish

CRISPY CHICKEN CONFIT

Wild Mushroom Ragout and Fresh Herb Salad

RICOTTA CHEESE RAVIOLI

Roasted Tomato Sauce, Parmesan Cheese, and Fresh Basil

BRAISED BBQ SHORT RIB

Creamed Collard Greens and Sweet Potato Gauffrettes

VEGETABLE CAKE (\$2 up-charge)

Tomato Coulis and Saffron Reduction

SHRIMP COCKTAIL (\$4 up-charge)

Tomato Horseradish Sauce, Shaved Lettuce, and Lemon Wedge

CHILLED LOBSTER MEDALLION (\$6 up-charge)

Wakame Salad, Siracha and Tempura Crisp

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER PLATED ENTRÉES

All plated dinner are served with hot rolls, iced tea and freshly brewed coffee.

ENTRÉE (2 course \$33/3 course \$39)

Eggplant Cannelloni served with Spinach, Ricotta Cheese, Garden Squash Coulis and Roasted Tomatoes

Roasted Breast of Chicken served with Mushroom Risotto Cake, Asparagus and Marsala Reduction

Stuffed Chicken Breast served with Sundried Tomatoes, Mozzarella, Polenta, Wilted Greens and Roasted Red Pepper Salad

ENTRÉE (2 course \$36/3 course \$42)

Seared Atlantic Salmon served with Creamed Leeks, Beurre Rouge and Parsnip Chips

Sliced Pork Loin served with Bacon, Onions, Fried Potatoes and Port Wine Reduction

Almond Crusted Flounder served with Basmati Rice, Vegetable Medley and Lemon Dill Cream Sauce
Crab Cakes served with Zucchini Purée, Roasted Tomatoes and Fried Leeks

Blackened Shrimp served with Penne Pasta, Seasonal Vegetables and Lemon Cream Sauce

ENTRÉE (2 course \$40/3 course \$46)

Grilled New York Strip Steak served with Portabella Mushroom Hash, Green Beans, Rosemary Jus

Grilled Rib-Eye Steak served with Potato, Spinach, Green Bean Salad, Blue Cheese Butter, Fried Onions

ENTRÉE (2 course \$42/3 course \$48)

Seared Filet of Beef Tenderloin served with Garlic Mashed Potatoes, Green Beans and Red Wine Reduction

Herb Roasted Filet of Sea Bass Zucchini Yellow Squash Ragout and Pesto Cream Sauce

ENTRÉE (2 course \$50/3 course \$56)

Grilled Veal Chop served with Garlic Mashed Potatoes, Seasonal Vegetables and Mushroom Herb Ragout

Roasted Rack of Lamb served with Roasted Garlic Dauphinoise, Caramelized Onion Vegetable Medley and Pickled Beet Jus (limit 50 orders)

DUETS (2 course Duet \$48/ 3 Course Duet \$54)

Grilled Filet of Beef
or

Grilled Chicken Breast
Served with Au Gratin Potatoes and Seasonal Vegetables

Pair With:

Atlantic Salmon in Citrus Beurre Blanc
Shrimp Scampi,
Crab Cake with Mango Relish
Poached Lobster Medallion (\$4 per person up-charge)

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER BUFFET

Priced Per Person • Minimum 25 people

All dinner buffets include Sequoyah salad, hot rolls, iced tea and freshly brewed coffee.

DUO BUFFET | \$42

Choice of Two Entrees, Two Composed Seasonal Salads, Two Sides and Two Desserts

TRIO BUFFET | \$50

Choice of Three Entrees, Two Composed Seasonal Salads, Three Sides and Three Desserts

SIDES

Basmati Rice Pilaf
Wild Rice Pilaf
Seasonal Risotto
Seasonal Pasta
Macaroni and Cheese
Au Gratin Potatoes
Herb Roasted Potatoes
Mashed Potatoes
Whipped Sweet Potatoes
Seasonal Vegetable Medley
Asparagus
Baked Ratatouille
Succotash
Glazed Carrots
Corn Soufflé
Wild Sautéed Mushroom & Braised Local Greens
Green Beans, Baby
Tomatoes & Red Onion

COMPOSED SALADS

Caprese Salad (seasonal)
German Potato Salad
Sweet Potato Salad
Wild Rice, Dried Cranberry and Toasted Almond
Gourmet Pasta Salad
Seasonal Fruit Salad
Roasted Vegetable Salad

ENTREES

Grilled Chicken Breasts, Roasted Red Pepper Sauce
Sliced Pork Loin, Caramelized Onion Bourbon Jus
Shrimp or Scallops with Tasso Gravy
Beef Sirloin Steak "Oscar"
Scottish Salmon, Soy Mirin Sauce
Braised BBQ Short Ribs
Grilled Mahi Mahi, Coconut Curry Sauce
Herb Marinated Flat Iron Steak, Roasted Garlic Jus
Lamb Loin, Rosemary, Zinfandel Cherry Reduction
Braised Mushroom Stuffed Veal with Natural Jus
Sautéed Grouper Steaks, Dijon Cream Sauce
Roasted "New York" Strip Steak, Truffled Mushroom Sauce
Seared North Carolina Trout Fillet, Lemon Dill Cream Sauce

DESSERTS

Bittersweet Chocolate Decadence Cake
Tiramisu
Key Lime Pie
Strawberry Napoleon
Berry Chocolate Mousse Torte
Crème Brulee, Pirouette Cookies
Lemon Meringue Pie
Chocolate Coconut Cream Pie
Milky Way Tart
Carrot Walnut Cake with White Chocolate Frosting

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX



DINNER THEMED BUFFET

Priced Per Person • Minimum 25 people

All dinner buffets are served with iced tea and freshly brewed coffee.

SOUTHERN CLASSICS | \$48

Mixed Green Salad
Deviled Eggs
Black-Eyed Pea Salad
Macaroni Salad
Cheddar Biscuits
Cornbread
Succotash
Baked Beans
Sweet Potato Casserole
Pimento Jalapeno Grits
Blackened Shrimp
Pork BBQ
Fried Chicken
Banana Pudding
Pecan Pie

AMERICAN | \$48

Wedge Salad Platters
Potato Salad
Coleslaw
House Made Chips
Fresh Fruit
Tater Tots
Corn on the Cob
Hot Dogs
Corn Dogs
Angus, Turkey & Veggie Burgers
Pulled Pork
BBQ Chicken
Shrimp Cocktail
Caramel Apple Pie
Vanilla Cheesecake with Strawberry Topping

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

MARGARITAVILLE | \$46

Hearts of Palm Salad
Cucumbers, Jalapeno Cilantro Vinaigrette
Carrot-Raisin Slaw
Jerk Chicken
Pineapple Chipotle Salsa,
Tostones (Fried Plantains)
Roast Pork Calypso
Citrus Rum Sauce
Jamaican Beef Pastry
Mango Chutney
Lobster Curry with Rice
Five Spiced Grilled Swordfish
Key Lime Pie
Coconut Cream Pie

MEDITERRANEAN | \$50

Mixed Green Salad
Antipasto
Tomato Basil Display
Pasta Salad
Rigatoni Sausage Broccoli Rabe
Basil Zucchini Squash
Rosemary Roasted Potatoes
Truffled Mushroom & Cheese Risotto
Chicken Parmesan
Veal Saltimbocca
Salmon Filets
Porcini Mushroom Cream Sauce
Tiramisu
Milk Chocolate Hazelnut Truffles



DINNER THEMED BUFFET

Priced Per Person • Minimum 25 people

All dinner buffets are served with iced tea and freshly brewed coffee.

TOUR OF ASIA | \$50

Mixed Green Salad
Crab Spring Rolls
Peanut Dipping Sauce
Asian Vegetable Salad
Egg Rolls with Hot Mustard
Fried Rice
Stir Fry Vegetables
Sushi Display
Pork Lo Mein
Sweet and Sour Chicken
Teriyaki Beef and Broccoli
Fried Coconut Curried Shrimp
Coconut Mango Rice Pudding
Almond Cookies

SOUTH OF THE BORDER | \$50

Mixed Green Salad
Tortilla Chips
Pico de Gallo
Guacamole
Queso Dip
Grilled Flour Tortillas
Jalapeno Butter
Mexican Rice
Black Beans
Scallop Ceviche
Chicken Fajitas
Spiced Shrimp Enchiladas
Fried Fish Tacos
Pork Tamales
Tres Leches Cake
Vanilla Bean Flan

NEW ENGLANDER | \$54

Caesar Salad
Clam Chowder
Parsley Boiled Potatoes
Buttered Corn on the Cob
Smoked Shrimp
Mussel and Clam Salad
Array of Oysters on the Half Shell
Grilled Lobster Tails
Seared Scallops with Brown Butter Lei
Beef Sirloin Steak Oscar
Blueberry Cobbler
Boston Cream Pie

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER ACTION STATIONS

Priced Per Person • Minimum 50 people

These items can be added to any buffet dinner and are not offered individually. All items served appropriate condiments

STATION ATTENDANTS | \$75

CARVED N.Y. STRIP LOIN | 14
with Mushroom Jus

CARVED BEEF TENDERLOIN | 18

PRIME RIB | 14

BBQ SPICED PORK LOIN | 10
with Peach Chutney

CURRY CRUSTED TUNA LOIN | 18
Wasabi Cream

LAMB LOIN MINTED | 12
Apple Chutney

SEARED SCALLOPS | 9
with Garlic and Herb Basted

STEAK DIANE | 14
Mushrooms, Mustard, Brandy, Veal Jus, Cream

SHRIMP AND GRITS | 10
Garnished with Cheddar Cheese, Scallions and Jambalaya Sauce

CAESAR SALAD STATION | 6
Fresh Romaine Lettuce, Garlic Croutons, Parmesan Cheese & Cherokee's Own Caesar Dressing

PASTA STATION | 10

Choose from two sauces, two pastas and three garnishes.

SAUCES | Marinara, Alfredo, Garlic Cream, Pesto, Piccata Sauce

PASTAS | Linguini, Spaghetti, Bow Tie, Penne, Tortellini, Rigatoni

GARNISH | Italian Sausage, Grilled Chicken, Meatballs, Wild Mushrooms, Spinach, Roasted Tomatoes, Onions And Peppers, Arugula, Prosciutto

**Sautéed Shrimp May Be Added For A Surcharge Of \$4 Per Person*

TRADITIONAL MASHED POTATO BAR (Unattended) | 6

Idaho Potatoes Whipped With Butter And Cream, Aged Cheddar Cheese, Chives, Bacon And Butter

GOURMET WHIPPED POTATO BAR (Unattended) | 8

Idaho Potatoes Whipped With Butter and Cream, Sweet Potatoes Whipped With Brown Sugar and Butter. Garnished With An Array Of Ingredients Including Truffles, Bacon, Aged Cheddar Cheese, Sour Cream, Poached Lobster, Duck Confit, Smoked Salmon, Fresh Herbs, Marshmallow, Butterscotch Chips and Candied Orange Zest

MACARONI & CHEESE STATION (Unattended) | 8

Macaroni Noodles Tossed With A Sharp Cheddar Cheese Sauce With A Variety Of Toppings Including Roasted Tomatoes, Bacon, Blackened Shrimp, Chopped Truffles And Fresh Herbs

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER ACTION STATIONS

Priced Per Person • Minimum 50 people

These items can be added to any buffet dinner and are not offered individually. All items served appropriate condiments

STATION ATTENDANTS | \$75

ASIAN STATION | 14

Choose from two Lo Mein and three Dim Sum options.

LO MEIN | Pork, Beef, Chicken or Shrimp

DIM SUM | Pork Gyoza, Crab Rangoon, Vegetable Spring Roll, Shrimp Eggroll

FRIED RICE & WHITE RICE

CARVED PEKING DUCK BREAST

SOUTH OF THE BORDER | 10

Choose three meat options and two tortilla options.

Served with Green Chili Rice, Corn and Black Bean Salad and an array of Salsas, Vegetable Garnish and House Fried Chips.

CARNE | Braised Pork, Beef, Chicken, Shrimp, Fish

TORTILLA | Soft Or Crunchy Flour, Soft Or Crunchy Corn, Tostada

MUSSELS AND CLAMS | 10

SAUTÉED MUSSELS AND CLAMS

With Fresh Tomato, Garlic, Chili Flake and White Wine

Chilled Steamed Mussels And Clams

SMOKED MUSSEL PASTA SALAD

CHOICE OF MANHATTAN OR NEW ENGLAND CLAM CHOWDER

Served With Grilled Breads

CEVICHE STATION | 10

Scallops, Shrimp and White Fish

Spicy Citrus Vinaigrette

Cucumbers, Red Onions, Fennel, Tomatoes, Bell Peppers

Arugula, Orange Segments, Serrano Peppers, Avocado Salad

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER PASSED HOT HORS D'OEUVRES

Passed Hors d'oeuvres can be added to any plated dinner or buffet.
Please choose a minimum of two selections.

HOT HORS D'OEUVRES | \$2.50 Per Piece

Roasted Tomato Flatbread, Mushrooms, Parsley and Parmesan Cheese

HOT HORS D'OEUVRES | \$3 Per Piece

Warm Blue Cheese Tart with Strawberry Compote

Spicy Fried Green Tomato with Boursin Cheese

Barbecue Pork Biscuits with Jalapeno Aioli

Tempura Fried Pork Belly with Sweet Chili

Miniature Rueben Sandwiches on Marbled Rye

Warm Ham and Swiss Cheese Panini with Dijon Mayonnaise

HOT HORS D'OEUVRES | \$3.50 Per Piece

Fried Goat Cheese with Roasted Red Pepper Salad

Buffalo Chicken Crustades

Mini Burgers with Cheddar Cheese

Braised Short Ribs in Puff Pastry

Asian Pork Wontons with Soy Teriyaki Sauce

HOT HORS D'OEUVRES | \$3.50 Per Piece

Grilled Flank Steak with Foie Gras, Truffle Parmesan Aioli

Smoked Salmon Croque-Monsieur

HOT HORS D'OEUVRES | \$4 Per Piece

Rosemary Marinated Baby Lamb Chops

Bacon Wrapped Scallops

Mini Crab Cakes with Ginger Cilantro Remoulade

Tempura Fried Lobster Sushi Roll, Siracha Aioli

Grilled Lobster Burgers with Truffle Mayonnaise

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER PASSED COLD HORS D'OEUVRES

Passed Hors d'oeuvres can be added to any plated dinner or buffet.
Please choose a minimum of two selections.

COLD HORS D'OEUVRES | \$2.50 Per Piece

Tomato, Mozzarella, Basil, Kalamata Olive Crostini
Grilled Portabella Mushroom Skewers with Romesco Sauce
Boursin Cheese Tartlet with Grape Preserves and Pistachios

COLD HORS D'OEUVRES | \$2.75 Per Piece

Pumpkin Muffin Crostini with Roasted Turkey and Cranberry Relish
Fresh Ham Biscuits with Pear Walnut Chutney

COLD HORS D'OEUVRES | \$3 Per Piece

Pumpkin Muffin Crostini with Roasted Turkey and Cranberry Relish
Fresh Ham Biscuits with Pear Walnut Chutney
BBQ Spiced Salmon with Filo and Mango Crème Fraiche

COLD HORS D'OEUVRES | \$3.50 Per Piece

Raclette Cheese and Caramelized Onion Tarts with Smoked Bacon
Smoked Salmon Mousse on Saffron Potato
Smoked Salmon Rillet with Scallion Potato Cake
Tuna Tartare Cones with Wasabi Sour Cream and Sesame Seeds (100 max.)
Shrimp Crostini with Fennel Tomato Salad and Garlic Aioli

COLD HORS D'OEUVRES | \$4 Per Piece

Poached Lobster on Vanilla Rice Cake with Mango Relish
Seared Tuna, Haricot Verts, Frisee, Olive Bread Crisp, Quail Egg
Poached Lobster, Seaweed Salad, Mango Coulis, Sesame Crisp
Jonah Crab Salad in Puff Pastry with Ginger Apricot Chutney

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER COCKTAIL RECEPTION

HORS D'OEUVRES, DISPLAYS, & ACTION STATIONS

FIVE HORS D'OEUVRES | \$18 per person plus a la carte selections

Please choose a selection of five hors d'oeuvres from the list below and a minimum of two selections from our display and action station sections which will be billed based on your choice.

SEVEN HORS D'OEUVRES | \$26 Per Person

Please choose a selection of seven hors d'oeuvres from the list below. A minimum of seven displayed Hors D'oeuvres is offered for all events and provides offerings for you guests. You are welcome to add additional selections for \$3 per item or add any Action and Display stations you choose to this package.

Please select from the following

HOT HORS D'OEUVRES

Roasted Tomato Flatbread, Mushrooms, Parsley and Parmesan Cheese
Fried Goat Cheese with Roasted Red Pepper Salad
Warm Blue Cheese Tart with Strawberry Compote
Spicy Fried Green Tomato with Boursin Cheese
Buffalo Chicken Crustades
Mini Burgers with Cheddar Cheese
Barbecue Pork Biscuits with Jalapeno Aioli
Braised Short Ribs in Puff Pastry
Grilled Flank Steak with Foie Gras, Truffle Parmesan Aioli
Tempura Fried Pork Belly with Sweet Chili
Miniature Rueben Sandwiches on Marbled Rye
Warm Ham and Swiss Cheese Panini with Dijon Mayonnaise
Asian Pork Wontons with Soy Teriyaki Sauce
Rosemary Marinated Baby Lamb Chops
Bacon Wrapped Scallops
Mini Crab Cakes with Ginger Cilantro Remoulade
Tempura Fried Lobster Sushi Roll, Siracha Aioli
Grilled Lobster Burgers with Truffle Mayonnaise
Smoked Salmon Croque-Monsieur
Ratatouille Stuffed Mushrooms with Parmesan Cheese
BBQ Spiced Chicken Skewers with BBQ Sauce
Chicken and Black Bean Taquitos
Chicken Cilantro Meatballs with Soy Ginger Sauce
Cajun Battered Chicken Tenderloins with Roasted Pepper Remoulade
Teriyaki Beef Skewers
Shrimp Kabobs with Coconut Curry Sauce
Shrimp and Andouille Kabobs with Tomato Fondue

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER COCKTAIL RECEPTION

HORS D'OEUVRES, DISPLAYS, & ACTION STATIONS

COLD HORS D'OEUVRES

Tomato, Mozzarella, Basil, Kalamata Olive Crostini
Grilled Portabella Mushroom Skewers with Romesco Sauce
Boursin Cheese Tartlet with Grape Preserves and Pistachios
Phyllo Cup of Grilled Vegetables, Fresh Mozzarella, Balsamic Gelée
Pumpkin Muffin Crostini with Roasted Turkey and Cranberry Relish
Duck Confit Puff Pastry with Fig and Blue Cheese
Raclette Cheese and Caramelized Onion Tarts with Smoked Bacon
Fresh Ham Biscuits with Pear Walnut Chutney
Poached Lobster on Vanilla Rice Cake with Mango Relish
Smoked Salmon Rillet with Scallion Potato Cake
Seared Tuna, Haricot Verts, Frisee, Olive Bread Crisp, Quail Egg
Smoked Salmon Mousse on Saffron Potato
Poached Lobster, Seaweed Salad, Mango Coulis, Sesame Crisp
Tuna Tartare Cones with Wasabi Sour Cream and Sesame Seeds (100 max.
Shrimp Crostini with Fennel Tomato Salad and Garlic Aioli
BBQ Spiced Salmon with Filo and Mango Crème Fraiche
Jonah Crab Salad in Puff Pastry with Ginger Apricot Chutney

CHEROKEE DISPLAYS | *Minimum 25 People*

These items can be added to any hors d'oeuvres package or buffet dinner and are not offered individually.

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

\$5 | Per Person

FRESH SEASONAL FRUIT DISPLAY

BAKED BRIE IN PUFF PASTRY

*With Caramel Sauce, Spiced Pecans,
Baguettes And Fresh Fruit*

GRILLED VEGETABLES

With Several Sauces, Olives, Sweet Peppers And Crostini

\$20 | Per Person

RAW BAR

Includes An Assortment Of Fresh Shellfish, Poached Shrimp, Oysters On The Half Shell, Crab Claws, Steamed Mussels And Clams (12-15 Pieces Per Person) Garnished With Lemon Wedges, Cocktail Sauce, Tabasco And Worcestershire Sauce

\$7 | Per Person

CURED MEAT PLATTER

Includes Salami, Capicola, Prosciutto, Duck Confit and Crispy Pancetta With Assorted Breads

INTERNATIONAL CHEESES

With Fresh Berries, Truffle Honey and a Selection Of Crackers

SMOKED SALMON AND TROUT

With Caviar, Traditional Garnish and Toasted Baguettes

FRESH HAND-ROLLED SUSHI DISPLAY

Includes Crab Roll, Fresh Eel Roll, California Rolls, Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce

**Add Sashimi Or Specialty Rolls At \$2 Per Person*

DINNER COCKTAIL RECEPTION

THEMED HORS D'OEUVRE PACKAGES

Price Per Person

SOUTH CAMPUS | \$ 29

Shrimp and Grits Station
Fried Green Tomatoes
Pork Biscuits
Pimento Cheese Sliders
Cajun Battered Chicken Tenderloins
with Roasted Pepper Remoulade

NORTH CAMPUS | \$33

Carved N.Y. Strip Loin
with a Mushroom Jus
Bacon Wrapped Scallops
Buffalo Chicken Crustades
Warm Ham and Swiss Cheese
Panini *with Dijon Mayonnaise*
Grilled Vegetables, Fresh
Mozzarella and Balsamic Gelée in a
Phyllo Pastry

CLASSIC KNOX | \$36

Carved Tuna Loin
Tomato, Mozzarella, Basil,
Kalamata Olive Crostini
Chicken Cilantro Meatballs
with Soy Ginger Sauce
Rosemary Marinated Baby Lamb
Chops
Boursin Cheese Tartlet
with Assorted Fruit Preserves and Pistachios

NINETEEN ZERO SEVEN | \$41

Carved Filet of Beef Tenderloin
Ratatouille Stuffed Mushrooms
with Parmesan Cheese
Duck Confit Puff Pastry
with Figs and Blue Cheese
Mini Crab Cakes
with Ginger Cilantro Remoulade
Assorted Goat Cheese Truffles
Vanilla Poached Lobster Medallion
with Espresso Coulis

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

CHEROKEE'S COLLECTION | \$44

Lamb Loin *with Minted Apple Chutney*
Warm Blue Cheese Tart *with Pear Compote*
Shrimp and Andouille Kabobs *with Tomato Fondue*
Roasted Tomato Flatbread, Mushrooms, Parsley and Parmesan Cheese
Tempura Fried Lobster Sushi Roll *with a Siracha Aioli*
Grilled Flank Steak *with Foie Gras, Truffle Parmesan Aioli*



DESSERTS PLATED

PLATED | \$6 Priced Per Person

KEY LIME PIE

Graham Cracker Crust, Strawberry Sauce, and Whipped Cream

BANANA PUDDING NAPOLEON

Brown Sugar Banana Pudding, Puff Pastry, Whipped Cream, and Coconut

MACAROON CAKE

Chocolate Cake, Pistachio Macaroon, Orange Butter Cream, and Whipped Cream

STRAWBERRY MOUSSE CAKE

Vanilla Bean Cake, Strawberry Jam and Mousse, White Chocolate Frosting and Strawberry Sauce

VANILLA BEAN CRÈME CARAMEL

Classic Custard, Rolled Wafer Cookies and Caramel Sauce

TURTLE CHEESECAKE

Graham Cracker Crust, Chocolate, Caramel and Candied Pecans

PUMPKIN CHEESECAKE

Ginger Cookie Crust, Crème Anglaise, Caramel Sauce, Spiced Pecans

CHOCOLATE BERRY MOUSSE CAKE

Chocolate Cake, Seasonal Berries, Chocolate Mousse, and Raspberry Marmalade

MILKY WAY TART

Caramel and Cream Cheese Filling, Whipped Cream and Chocolate Ganache

SEASONAL SPRING STRAWBERRY NAPOLEON

Puff Pastry, Vanilla Pudding, Seasonal Fresh Strawberries, Almonds and Berry Sauce

SEASONAL ROASTED SUMMER PEACH OR AUTUMN APPLE NAPOLEON

Puff Pastry, Vanilla Pudding, Whipped Cream, Almonds and Caramel Sauce

CHOCOLATE COCONUT CREAM PIE

Cream Cheese Pie Crust, Chocolate Coconut Cream, Chocolate Sauce and Whipped Cream

PLATED | \$8 Priced Per Person

FRESH FRUIT TARTLET

Sweet Butter Crust, Vanilla Cream, Season Fresh Fruit, and Berry Sauce

CINNAMON TOAST BREAD PUDDING

Vanilla Bean Custard, Caramel Ice Cream, and Bourbon Sauce

CHEROKEE APPLE PIE “A LA MODE”

Maple Pecan Streusel, Toffee Topping, Sweet Apples, Vanilla Ice Cream, and Whipped Cream

SEASONAL COBBLERS “A LA MODE”

Ginger Peach, Mixed Berry, Sweet Cherry or Cinnamon Apple, Puff Pastry, Vanilla Ice Cream, and Whipped Cream

BLUEBERRY PIE “A LA MODE”

Almond Streusel, Local Seasonal Fresh Blueberries, Sweet Butter

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DESSERTS MINIATURES

Lemon Tartlet
Chocolate Hazelnut Macaroon
Cream Puff
Almond Raspberry Petit Fours
Chocolate Grand Marnier Truffle
Chocolate Coconut Quenelles
Almond Florentine Square
Triple Layer Cappuccino Bar
Milk Chocolate Hazelnut Truffle
Mini Key Lime Pie
Mini Cheesecake Tartlets
Chocolate Mousse Cup
Chef's Choice Macaroon
White Chocolate Passion Fruit Truffle
Assorted Mousse Cones
Pecan Praline
Mocha Amoretti
Chocolate Dipped Shortbread

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DESSERTS ACTION STATIONS

ATTENDED DESSERT ACTION STATIONS

Minimum 25 people

“CHEROKEE’S” SUNDAE BAR | \$6 per person

Vanilla Ice Cream, Chocolate Sauce, Strawberry Sauce, Whipped Cream, Cherries, Sprinkles, Oreo Cookies, M&M's, Heath Bar Crunch Topping, Brownies and Bananas

CREPE STATION | \$6 per person

Filled with Cream Cheese and Served with a Choice of Sauces:
Strawberry, Peach, Gran Marnier or Chocolate

NEW YORK CHEESECAKE BAR | \$8 per person

Choice of Vanilla, Chocolate or Strawberry Cheesecake, Graham Cracker Streusel, Seasonal Fruit, Chocolate, Caramel and Nuts

BEIGNET STATION | \$9 per person

Fresh Fried Beignets, Assorted Mini Desserts, Profi teroles, Hazelnut Ice Cream, Café au Lait

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

GATHERINGS & CELEBRATIONS

Priced Per Person • Choose Four

These menus are costumed tailored and work seamlessly for drop in style events and less formal gatherings of short durations. You may find these menus convenient for graduations, casual baby and wedding showers, events before and after golf in addition to other settings. All food is offered for a duration of 2 hours and charged per person / attendee.

CASUAL FAIR | \$20

Chicken Wings

Two Choices: Mild, Hot, BBQ, Teriyaki or Asian

Beef Sliders with Cheese

Chicken Tenders

Pepperoni and Cheese Pizza

Coney Mini Hotdogs with Chili

Loaded Potato Skins

Chicken Taquitos

Antipasto Sliders

Pigs in a Blanket

Jalapeno Poppers

Pulled Pork Sliders with Slaw

Hushpuppies

Waffle Fries

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

CHIPS & DIPS

Tri-Colored Chips & Dips Chile Con Queso Dip, Fresh Guacamole & Home-made Tomato Salsa

SPINACH & ARTICHOKE DIP

With Pita Wedges

HUMMUS AND PITA WEDGES

NACHO STATION

Includes Chicken And Ground Beef (Add \$4 Per Person)

DISPLAYS

Seasonal Fresh Vegetables with Ranch Dip

Assorted Cheese and Crackers Display

Seasonal Fruit Display

BEVERAGE MENU

CONSUMPTION BAR

BEER

Domestic Beer | \$3.75 Per Drink
Bud Light, Coors Light, Michelob Ultra and Miller Lite

Imported Beer | 4.50 Per Drink
Amstel Light, Corona, Heineken And Newcastle

LIQUOR

House | \$95 Per Bottle
Early Times, Famous Grouse, Gordons, Smirnoff, Canadian Club and Bacardi

Call | \$115 Per Bottle
Jack Daniel's, Dewars, Tanqueray, Absolut, Seagrams Vo And Captain Morgan's

Premium \$135 Per Bottle
Grey Goose, Johnny Walker Black, Bombay Sapphire, Crown Royal, Myers And Makers Mark

WINE

House Wines | \$28 Per Bottle

Chardonnay
Cabernet
Merlot
Pinot Noir
Pinot Grigio
Champagne
Prosecco

Tier 2 | \$45 Per Bottle

Line 39 Chardonnay
Line 39 Cabernet
Clos Du Bois Chardonnay
Clos Du Bois Cabernet
Castle Rock Pinot Noir
Ferrari Carano Fume Blanc
Ferrari Carano Cabernet Sauvignon
Francis Coppola Merlot
Francis Coppola Chardonnay

Tier 3 | \$55 Per Bottle

Trefethen Chardonnay
Trefethen Merlot
Duckhorn Decoy Cabernet
Belle Glos Meiomi Pinot Noir
Conundrum White Blend
Sonoma Cutrer Russian River Ranches Chardonnay
La Crema Chardonnay

If you would like to request specific wines for your event, or would like other available options, please ask to speak with our beverage manager.

Other Beverages

Soft Drink	\$2.50 each
Bottled Water	\$2.50 each
Assorted Juices	\$2.50 each

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

BEVERAGE MENU PACKAGES

For your convenience, Cherokee Country Club offers three fixed price packages as an alternative method of purchasing beverages for your event. These packages are priced per person rather than by consumption, enabling you to accurately determine the cost of your event beforehand.

BEER AND WINE PACKAGE

Wine & Champagne | Select White and Red
Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot, Cabernet

Beer | Select Three
Amstel Light, Bud Light, Coors Lite, Heineken, Miller Lite, Michelob Ultra

Two Hours | \$21 Per Person

Three Hours | \$26 Per Person

Four Hours | \$31 Per Person

Five Hours | \$34 Per Person

FULL BAR | HOUSE BRANDS PACKAGE

Liquor
Early Times, Famous Grouse, Gordon's, Smirnoff, Canadian Club and Bacardi

Wine & Champagne | Select White And Red
Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot, Cabernet

Beer | Select Three
Amstel Light, Bud Light, Coors Lite, Heineken, Miller Lite, Michelob Ultra

Two Hour | \$23 Per Person

Three Hour | \$28 Per Person

Four Hour | \$32 Per Person

Five Hour | \$35 Per Person

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

BEVERAGE MENU PACKAGES

FULL BAR | PREMIUM BRANDS PACKAGE

Liquor

Jack Daniel's, Dewars, Tanqueray, Absolut, Seagrams Vo and Captain Morgan's

Wine & Champagne | Select Three

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot, Cabernet

Beer | Select Three

Amstel Light, Bud Light, Coors Lite, Heineken, Miller Lite, Michelob Ultra

Two Hour | \$26 Per Person

Three Hour | \$31 Per Person

Four Hour | \$35 Per Person

Five Hour | \$38 Per Person

FULL BAR | SUPER PREMIUM BRANDS PACKAGE

Liquor

Grey Goose, Johnny Walker Black, Bombay Sapphire, Crown Royal, Myers and Makers Mark

Wine & Champagne | Select Three

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot, Cabernet

Beer | Select Three

Amstel Light, Bud Light, Coors Lite, Heineken, Miller Lite, Michelob Ultra

Premium and micro-brew beer substitutions may be added for \$.50/person

Two Hour | \$28 Per Person

Three Hour | \$33 Per Person

Four Hour | \$37 Per Person

Five Hour | \$40 Per Person

All bars will stock an assortment of Soft Drinks, and Juices. Coffee, Cordials, Champagne Toasts, and Punch are not included in package prices. Wine service with dinner is also not included in the price of the packages.

All prices are subject to change without notice.

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX