

FORSYTH COUNTRY CLUB

SPECIAL EVENTS GUIDE



FORSYTH COUNTRY CLUB - POINTS OF CONTACT



Welcome,

Since 1913, we have been treating members and their guests like family at Forsyth Country Club. We are honored to be a part of those memorable occasions in the lives of our members and those hosting events at our Club. It is our pleasure to provide impeccable service and attention to detail ensuring your party or event will be enjoyed by everyone. The Club is available year-round with multiple spaces on the main level of the Clubhouse, able to accommodate groups up to 400 guests, for breakfast, lunch, or dinner. An extensive banquet menu is available or a menu may be custom designed to meet individual tastes and themes.

Please keep the Club in mind for your business meetings, pool side birthday parties, ladies' luncheons, retirement dinners, and family gatherings.

Thank you for thinking of Forsyth Country Club. We look forward to hosting your event.

Sincerely,

A handwritten signature in cursive script that reads "Sally R. Anglin".

Sally Anglin
Social Director

EVENT PLANNERS

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We Proudly Serve All Natural Prestige Farms Chicken, Certified Angus Beef, and Carolina Pork with Local Ingredients Based on Seasonality.

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

ROOM FACILITY INFORMATION

THE BALLROOM

The Ballroom is the Club's largest private event space and can seat up to 350 guests without the dance floor and 220 with the dance floor. Two large bay window flank the north end of the room, while two gas log fireplaces greet guests at the entrance off the Loggia. The Ballroom opens onto the Terrace which overlooks the majestic greens of the golf course. The Ballroom has a permanent dance floor that is 23 x 23.



THE CONTINENTAL ROOM

An ideal spot for private dinners and ladies luncheons, the Continental Room can seat up to 64 guests and accommodate as many as 80 guests for a cocktail type reception. This room includes a cozy fireplace and a large bay window that overlooks our beautiful golf course.

THE REYNOLDS ROOM

Named for one of the founding members of the Club, the Reynolds Room is one of the most popular private dining areas available. The two-room space is perfect for cocktails prior to dinner in the ante-room with soft seating and a fireplace. The dining area can seat up to 20 guests.



THE DONALD ROSS ROOM

Named for the Club's golf course architect, the Donald Ross Room boasts views of the golf course and is ideal for business meetings and private functions up to 18 guests.

THE TERRACE ROOM

The Terrace Room is located on the front side of the Clubhouse. It can accommodate up to 16 guests for a seated meal and is a very popular spot for bridge groups.



THE DRAWING ROOM

Adjoining the Terrace Room is the Drawing Room, which also connects to Tommy's Bar. The Terrace and Drawing Rooms combined can seat up to 40 guests. Tommy's Bar is the perfect area for drinks prior to dinner. With soft seating and warm atmosphere, guests are sure to feel at home while dining in this area.

CLUB POLICIES

FOOD

All food items must be supplied and prepared by the Club and may not be removed from the premises. All prices reflect per person charges. No food is allowed to be brought onto Club property with the exception of specialty cakes. Please contact the Social Directors to accommodate any special dietary needs.

Any additional buffet items may not be taken off Club property for later consumption.

MENU PLANNING AND SELECTION

Final menu selections are needed at least two weeks prior to the event. Parties of 12 or less may order a la carte from the Forsyth Grill menu with a fee of \$75. Parties of 13 or more are required to choose a set menu to ensure efficient service.

CHOICE OF ENTRÉE

Seated menu functions requesting a choice of entrée will be limited to a choice of 3 or fewer entrées and a maximum of 75 people. Parties selecting a choice of entrée will be required to provide the Club with the exact number of each entrée 72 hours prior to the event. Additionally, the host must provide place cards with guest name and a distinct code to indicate the entrée selection. All entrées will be served the same salad, entrée accompaniments, and dessert. Menus where the guests are choosing at the time of arrival are limited to 2 entrée selections and the maximum count for this is 20 guests. The first course and dessert must be the same for all guests unless approved by culinary management.

ALCOHOLIC BEVERAGES

The Club complies with all ABC regulations as they relate to the sale of alcohol. The NC drinking age is 21. Please understand that your guests may be asked to show their identification. The Club reserves the right to refuse service at any time. Beer, Wine, or Liquor are not allowed to be brought onto Club property from outside sources, and no products may leave the property. There will be a \$25 per hour per bartender charge for all private parties requesting a bar. All bar charges are based on consumption.

GUARANTEE COUNTS

A final guest head count is due 48 hours prior to the event. The Club will bill for the guaranteed number or actual attendance, whichever is greater. If your function is on a Tuesday, please make your guarantee the previous Friday.

PRICING

Club menus are subject to change without notice until 30 days prior to your event. All food and beverage items are subject to a 22% service charge and 6.75% sales tax. Please note: NC State Law requires the Club to tax the service charge.

DRESS CODE

Dress code on the main level of the Club after 5pm is jacket required, tie optional. The sponsoring member is responsible for communicating the dress code to their guests. (Jeans or denim clothing are not permitted at any time on the main level. Collared shirts are required for gentlemen)

SMOKING

Please note that the Clubhouse is a smoke-free building. There are smoking receptacles at all entrances to the Clubhouse.

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

CLUB POLICES

HOURS OF OPERATION

All banquets, events, and receptions are scheduled for a maximum of 5 hours. Any time over 5 hours is subject to additional labor fees. All events must end by midnight.

LIABILITY

The Club does not assume responsibility for guests' personal property and equipment brought onto Club property. This includes floral arrangements and/or decorations left after an event is over.

PROPERTY DAMAGE OR EXCESSIVE CLEAN UP

The sponsoring member is responsible for all costs to repair any damages incurred to the Club's property by your guests, attendees, independent contractors or any other agents under your control. Fees will be accessed if excessive cleaning is required after an event.

MEDIA

Any event held at the Club must be by invitation only. No publicity or advertisement using the Club's name or logo in any media outlet is allowed. Advertisements or posters of any sort are not permitted on Club property.

CANCELLATION POLICY

A \$1000 cancellation fee will be billed if a Ballroom function is canceled less than 90 days prior to the event unless the function can be rescheduled within 3 months of the original date.

PAYMENTS

All functions are billed to a member's account, including non-member events. The Club welcomes a check as payment for events, made out to Forsyth Country Club. We do accept Visa or Mastercard; however, there is a 4% fee added to the total.

VALET PARKING AND COAT CHECK

Valet Parking and coat check, if requested, can be arranged by the Club. The charge for valet parking will be based on your final guest count and the number of valet attendants needed. We recommend one coat attendant per 200 people. The fee for one attendant is \$75.

AUDIO VISUAL EQUIPMENT

LCD projector: \$50

Flip chart, pad, markers: \$5

The Club's sound system, podium, and screen are available in the Ballroom and Continental Room without charge. If we do not have the necessary equipment that you require in-house, we are glad to rent what you need, and it will be charged to your account. We do request that you book your audio visual needs in advance.

CLUB POLICIES

LINEN/TABLE DECORATIONS/RENTALS

White tablecloths and napkins are included for all events. Should you desire different colors or fabrics, they may be special ordered and charged to your account. Please contact the Social Directors for more details. Votive candles/holders are available free of charge.

ENTERTAINMENT

The Club has worked with many talented entertainment individuals and groups, which offer varied price points to coordinate for your party. If the Club can be of assistance in arranging for entertainment, please contact the Social Directors. All food and incidentals for such entertainment will be the responsibility of the host unless otherwise arranged. Musicians must adhere to the Club's dress code.

SPONSORED WEDDING RECEPTION POLICY

Forsyth Country Club invites Members in good standing to sponsor events for their guests. Any sponsored event is the financial responsibility of the Club Member. Additional details regarding sponsored events and corresponding member responsibilities may be obtained in the Social Director's Office. Please be aware that member functions take precedence over sponsored functions up to six months in advance of the scheduled function date. After the six month period from the scheduled function date, has been reached, the space is formally reserved for the sponsored guest function. Any function that requires any facilities of the Club to be closed the membership must be approved in advance by the Board of Directors.

MEMBERS WHO WOULD LIKE TO SPONSOR AN EVENT FOR GUESTS WILL NEED TO CONTACT THE CLUB'S SOCIAL DIRECTOR TO CONFIRM THE FOLLOWING:

- Sponsorship and book date
- Complete and return a Function Request Form
- Please keep in mind that the function is subject to Board approval
- The non-member rental fee for the Ballroom is \$1500, and there is a \$3500 food minimum

MEMBERS WHO WOULD LIKE TO SPONSOR AN EVENT FOR GUESTS, PLEASE REVIEW THE FOLLOWING GUIDELINES:

- Contact the Club's Social Director to confirm sponsorship and book date.
- Complete and return a Function Request Form
- All Sponsored Wedding Receptions are subject to Board approval.

ROOM RENTAL FEES ARE AS FOLLOWS:

- Ballroom is \$1500
- Continental Room is \$500
- Pool Pavilion \$250
- All other rooms are \$100

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

MENU PLANNING GUIDELINES

In order to successfully execute your event:

- We require menu selections to be confirmed at least two weeks prior to your event with our Event Planning Team
- In order to provide the best service for plated menus, we request that you select one entrée choice for all of your guest. Chefs can work with the Event Planners and the member to help pick a well suited menu.
- If your group does select a choice of two to three entrees, the choices must be pre-approved by the club. With this, the member must understand the following:
 - » The entrée counts for the two to three entrée selections must given 48 hours prior to the date of the function
 - » To help speed up the flow of service, place cards with the guest's name, and the clubs standardized color coded dot are required.
 - » All entrée selections will be served with the same first course and dessert to all guests. Dietary restrictions are an exception to this, and will be handled appropriately to ensure guest satisfaction and safety.
- Menus where the guest are choosing at the time of arrival are limited three entrée selections, and the max guest count for this is 20. The same first course and dessert will be served for all of the guests.

BREAKFAST BUFFETS

All Breakfast Buffets are served with an Assortment of Fresh Juices, Slow Brewed Gourmet Coffee, and Artisanal Hot Tea Selections

*Priced per guest.

THE CONTINENTAL \$12

- Warm Assortment of Fresh Baked Pastries
- Fresh Sliced Seasonal Fruits
- Granola & Berry Yogurt Parfaits
- Preserves

*Available for parties of 10 or more

THE DONALD ROSS \$16

- Fresh Scrambled Free Range Eggs
- Applewood Smoked Bacon
- Roasted Smithfield Link Sausage
- Choice of Crispy Hash Browns or Southern Home Fries
- Guilford Mill Stone Ground Grits
- Fresh Baked Pastries & Biscuits
- Saw Mill Pepper Gravy
- Seasonal Sliced Fresh Fruit Display

*Available for parties of 20 or more

THE HEALTHY FARMERS BREAKFAST \$15

- Fresh Scrambled Free Range Eggs
- Baked Local Cinnamon Apples
- Roasted Turkey Sausage
- Marinated Grape Tomato Salad
- Granola & Berry Yogurt Parfaits
- Mini Oatmeal & Blueberry Pancakes
- Seasonal Sliced Fresh Fruit Display

*Available for parties of 20 or more



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SEASONAL BRUNCH BUFFETS

All Bruch Buffets are served with an Assortment of Fresh Juices, Slow Brewed Gourmet Coffee, and Artisanal Hot Tea Selections
*Priced per guest.

THE SOUTHERN BELL BRUNCH \$18

- Served with Fresh Baked Pastries, Seasonal Sliced Fresh Fruit Display, Granola & Yogurt Parfaits, and Southern Home Fries

*Available for parties of 20 or more

FRESH SEASONAL SALADS

(Please Choose One Option)

- Mixed Greens, Grape Tomatoes, English Cucumbers, Carrots, Red Onion, Housemade Balsamic Vinaigrette
- FCC Romaine or Kale Caesar Salad, Croutons, Fresh Parmesan
- Baby Spinach Salad, Grape Tomatoes, Applewood Smoked Bacon, Shaved Red Onion, Bleu Cheese Crumbles, Buttermilk Chive Dressing
- Asian Kale Salad, Shaved Red Onion, Carrots, Edamame, Mandarin Oranges, Crispy Wontons, Asian Sesame Dressing

HOT OFF THE GRIDDLE

(Please Choose One)

- Cinnamon Custard French Toast
- Petite Blueberry or Cinnamon Apple Pancakes
- Mini Chicken & Waffles (additional \$2 per guest)

FROM THE CHICKEN COOP

(Please Choose One)

- Free Range Scrambled Eggs
- Spinach & Tomato Frittata
- Pimento Cheese & Tomato Quiche (additional \$2 per guest)

CAROLINAS FINEST

(Please Choose One)

- Applewood Smoked Bacon
- Roasted Link Sausage
- Grilled Black Oak Ham Steaks
- Roasted Angus Beef Medallions with Caramelized Onion Demi-Glace (additional \$4.00 per guest)



All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

BREAKFAST & BRUNCH BUFFET ENHANCEMENTS

The selections below are optional additions you can add onto any buffet to enhance your experience.
Priced per guest.

BREAKFAST ENTRÉES:

- Free Range Scrambled Eggs - \$3
- Belgian Waffles with Assorted Toppings - \$4
- Traditional Eggs Benedict - \$4
- Maryland Crab Cake Benedict - \$6
- Malted Pancakes with Assorted Toppings - \$3
- Mini Oatmeal & Blueberry Pancakes - \$4
- Fall Spiced Custard French Toast - \$3
- Flaky Biscuits & Sausage Gravy - \$3
- Southwest Breakfast Casserole - \$4

BREAKFAST MEATS:

- Applewood Smoked Bacon - \$3
- Roasted Pork Sausage or Sausage Patties - \$3
- Turkey Sausage - \$3
- Chicken Apple Sausage Links - \$3
- Blue Label Smoked Salmon Display with Traditional Condiments - \$6

OATS, GRAINS, AND STARCHES:

- Crispy Hash Brown Potatoes - \$2
- Southern Home Fries with Peppers - \$2
- Sautéed Lyonnaise Potatoes - \$2
- Guilford Mills Stone Ground Grits - \$2
- Oatmeal with Assorted Toppings - \$2

FRUITS & BREAKFAST PASTRIES:

- Fresh Fruit & Berry Display - \$3
- Granola & Fruit Yogurt Parfaits - \$2
- Assorted Danishes - \$3
- Assorted Muffins - \$2
- Toasted English Muffins - \$2
- Toasted Assorted Bagels - \$2

CHEF ATTENDED OMELET STATION

- \$8 per guest
- Featuring Free Range Eggs, Assorted Vegetables, Sausage, Smoked Bacon, Assorted Cheeses, and Traditional Accompaniments

To assist with serving your guests at our highest ability, we require one omelet station per 60 guests. An additional cost of \$25 will be charged per chef attendant, per hour.

MIMOSA & BELLINI SPARKLING PROSECCO STATION

- \$8 per Drink
- Fresh Orange and Pineapple Juice
- Sweet Peach Nectar
- Seasonal Fresh Berries
- (An additional cost of \$25 bartender fee per hour)

FCC BLOODY MARY BAR

- \$10 per Beverage
- Smirnoff Vodka
- Locally Made Bloody Mary Mix
- Assorted Hot Sauces and Old Bay Seasoning
- Celery, Olives, Pickled Vegetables
- Peppered Bacon Strips
- Fresh Lemons & Limes
- (An additional cost of \$25 bartender fee, per hour)



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PLATED BREAKFAST ENTRÉE

All Served with Fresh Baked Pastries, Whipped Butter, Preserves, Fresh Assorted Juices, Slow Brewed Gourmet Coffee, and Artisanal Hot Tea Selections.

Priced per guest.

THE CAROLINA SUNRISE \$12

- Free Range Scrambled Eggs with Two Strips of Applewood Smoked Bacon, Two Roasted Sausage Links, Choice of Hash Browns or Guilford Mill Stone Ground Grits, and Fresh Fruit Garnish

MORNING IN THE PARK \$15

Warm Spinach, Sun Dried Tomato, and Goat Cheese Quiche with a Petite FCC House Salad, Balsamic Vinaigrette, and Fresh Fruit Salad

REFRESHING NON-ALCOHOLIC BEVERAGE PACKAGES

- Fresh Brewed Gourmet Coffee, Soft Drinks, and Bottled Water.
 - \$6 per person
- Fresh Brewed Coffee, Sweet & Unsweetened Iced Tea, Lemonade, Soft Drinks, and Bottled Water
 - \$8 per person



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ALL-DAY MEETING PACKAGES

Packages are for a minimum of 10 guest. Priced per guest.

BOARD ROOM MEETING PACKAGE \$45

The Continental Buffet

A Warm Assortment of Fresh Baked Pastries, Fresh Sliced Seasonal Fruits, Granola & Berry Yogurt Parfaits, and an Assortment of Fresh Fruit Juices

Artisanal Market Deli Bar

FCC House Salad with Assorted Vegetables and Seasonal Dressings

Toasted Orzo Pasta Salad and House Kettle Chips

Freshly Shaved Black Forest Ham, Honey Roasted Turkey, and Shaved Roast NY Strip, Assorted Artisanal Deli Cheeses, Sliced Tomatoes, Shaved Red Onion, Local Bibb Lettuce, Housemade Pickles, and Assortment of Condiments

Fresh Bread Basket of Country White, 5-Grain Wheat, Marbled Rye, Brioche Knotted Bun, and Italian Hoagie Roll

Energize Yourself Break

Fresh Whole Fruit

FCC Chewy Protein Granola Bar

All-Day Beverages

Fresh Brewed Gourmet Coffee and Artisanal Hot Teas

Assorted Soft Drinks and Bottled Water

Southern Iced Tea

THE HEALTHY EXECUTIVE PACKAGE \$50

The Charleston Breakfast Display

Granola & Fruit Yogurt Parfaits, Comforting Oatmeal with Assorted Toppings, Fresh Fruit & Berries, and Assorted Fresh Fruit Juices

The Lighter Affair Buffet

Fresh FCC House Salad with Shaved Red Onion, Carrots, Grape Tomatoes, Hearts of Palm, English Cucumbers, and Two Seasonal Vinaigrettes

Fresh Mojito Fruit Salad

Grilled FCC Garden Rosemary Marinated Chicken Breast with Garlic Roasted Red Bliss Potatoes, and Blistered Grape Tomatoes

Pan Seared Atlantic Salmon with Toasted Orzo, Sautéed Bell Peppers, and Sauce Verte

The Light Affair Break

Assorted Seasonal Crudité with Tahini Tzatziki Dip

Housemade Trail Mix Bar

Freshly Prepared Petite Smoothies (Strawberry Banana & Blueberry Honey)

All-Day Beverages

Fresh Brewed Gourmet Coffee and Artisanal Hot Teas

Assorted Soft Drinks and Bottled Water

Southern Iced Tea

ALL-DAY MEETING PACKAGES

THE LOCAL CAROLINA HOSPITALITY PACKAGE \$60

Grandma's Southern Breakfast

Assorted Fresh Baked Pastries, Scrambled Free Range Eggs, Applewood Smoked Bacon, Roasted Link Sausage, Fall Spice Baked Local Apples, Cheddar Cheese Guilford Mill Stone Ground Grits, Petite Malted Pancakes with Maple Syrup, and Fresh Fruit Juices

Flavor of the Carolinas

- Roasted Farmers Market Root Vegetable Salad with Baby Arugula, Candied Pecans, Shaved Red Onion, and a Maple Sherry Vinaigrette
- Herb & Roasted Garlic Grilled Angus Beef Medallions with Roasted Potato Duchess, and Wholegrain Mustard Demi-Glace
- Individual Charleston Shrimp & Grits with Peppers, Onions, Garlic, Shrimp Beurre Fondue, and White Cheddar Grits
- Fresh Sautéed Seasonal Vegetables

Choice of Dessert:

- Creamy Buttermilk Pie with Chantilly Cream and Raspberry Coulis
- Marbled Sour Cream and Chocolate Pound Cake with Callebaut Chocolate Ganache and Vanilla Bean Whipped Chantilly

The Picnic Basket Break

- FCC Pimento Cheese Profiteroles
- Housemade Rosemary Kettle Chips
- Grape & Brie Brochettes

All Day Beverages

- Fresh Brewed Gourmet Coffee and Artisanal Hot Teas
- Assorted Soft Drinks
- FCC Bottled Water

MID-DAY & AFTERNOON SNACK PACKAGES

Priced per guest. Minimum of 12 guests.

THE CAROLINA TEA TIME \$16

Choice of Three Tea Sandwiches:

- FCC Pimento Cheese on Country White
- Tuna Salad or Chicken Salad on Country White
- Shaved Cucumber & Herb Cream Cheese on 5-Grain Wheat
- Honey Baked Turkey & Scallions on Cranberry Walnut
- Smoked Salmon & Dill on 5-Grain Wheat
- Creamy Goat Cheese & Watercress on Country White

All Served with an Assortment of Cookies, Banana Bread, Fresh Sliced Fruit Display, and Two Mini Bite Size Seasonal Desserts. Served with Fresh Brewed Iced Tea, Artisanal Hot Teas, and Gourmet Coffee.

THE SNACK BOX \$12

- Assorted Individual Bagged Chips, Pretzels, and Goldfish
- Roasted Red Pepper & Tahini Hummus with Crispy Pita Chips
- Assorted Vegetable Crudité Display with Greek Tzatziki Yogurt Dip
- FCC Chewy Protein Granola Bars
- Housemade Assorted Cookies

Add a beverage station of Assorted Soft Drinks, and Bottled Water for \$5 per person.

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Menu Prices Could Change Based On Product Availability and Seasonality.

SEASONAL LUNCH BUFFETS

All Lunches are served with Muffins, Assorted Rolls, Fresh Brewed Iced Tea, and Gourmet Coffee.

All Buffets are prepared for a minimum of 20 guests.

A production fee of \$75.00 will be charged for under the required minimum.

Priced per guest.

ARTISANAL MARKET DELI BAR \$18

- FCC House Salad Bar with Assorted Vegetables, Toppings, and Three Seasonal Dressings
- Toasted Orzo Pasta Salad, Fresh Fruit Salad, and House Kettle Chips
- Freshly Shaved Black Forest Ham, Honey Roasted Turkey, and Shaved Roast NY Strip, Assorted Artisanal Deli Cheeses, Sliced Tomatoes, Shaved Red Onion, Local Bibb Lettuce, Housemade Pickles, and a Assortment of Condiments
- Fresh Bread Basket of Country White, 5-Grain Wheat, Marbled Rye, Brioche Knotted Bun, and Italian Hoagie Roll
- Fresh Baked Cookies & Brownies

THE FARMERS MARKET SALAD BAR \$21

A Vast Assortment of Veggies, Nuts, Seeds, Lettuces, Dried Fruits, and Cheeses

Seasonal Fresh Fruit Display

Three Seasonally Inspired Composed Salads Per Chefs

Choose One Item:

- Fried Green Tomatoes with Roasted Tomato Chutney
- Whipped Herb Goat Cheese Toast

Choice of One Protein:

- Herb Grilled Chicken Breast
- Mini Charleston Crab Cakes
- Parmesan Dijon Crusted Petite Salmon
- Marinated & Grilled Angus Bistro Medallions

Choice of Three Dressings:

- Aged Balsamic Vinaigrette
- Steakhouse Bleu Cheese Dressing
- Creamy Herb Ranch Dressing
- Honey Mustard Dressing
- White Balsamic Vinaigrette
- Aged Parmesan Vinaigrette
- Cranberry-Orange Vinaigrette
- Maple Sherry Vinaigrette
- Buttermilk-Chive Dressing
- Mountain Blackberry Vinaigrette
- Meyer Lemon Vinaigrette

Choice of One Dessert:

- Warm Seasonal Fruit Crisp with Vanilla Chantilly Cream
- Fresh Lemon Curd Tart with Raspberry Coulis and Whipped Cream
- Vanilla Bean and Yogurt Panna Cotta with Fresh Berry Compote and Candied Pecans

Add on a Seasonally Inspired Soup Du Jour for an Additional \$3 per guest

Add on Two Chef Inspired Composed Sandwiches for an Additional \$5 per guest

Add an additional protein for \$6 per guest



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SEASONAL LUNCH BUFFETS

All Lunch buffets are served with Muffins, Assorted Rolls, Fresh Brewed Iced Tea, and Gourmet Coffee.

All Buffets are prepared for a minimum of 20 guests.

Priced per guest for each entrée, and all accompaniments chosen below are included in the entrée price.

Add an additional entrée at half price of equal or lesser value.

THE FCC BUILD YOUR OWN BUFFET

CHOOSE ONE ENTRÉE

- Grilled Petite Atlantic Salmon with Lemon-Caper Beurre Blanc - \$25
- Blackened Carolina Trout with Creole Tomato Caponata - \$18
- Rosemary Garlic Roasted Pork Loin with Dijon Mustard Crème - \$20
- Slow Smoked Angus Beef Brisket - \$20
- Slow Smoked FCC Heritage Pulled Pork Shoulder - \$18
- FCC Classic Fried Chicken - \$18
- House Smoked Hickory BBQ Chicken - \$18
- Spinach & Artichoke Stuffed Chicken Breast with Herb Veloute - \$18
- Roasted Carved Turkey Breast with Herb Veloute & Cranberry-Orange Chutney - \$18
- Braised Angus Beef Tips with Caramelized Onions, Mushrooms, and Veal Demi-Glace - \$22
- Grilled Marinated Flank Steak Rosettes with Blue Cheese, Scallions, and Crispy Fried Onions - \$25

CHOOSE TWO STARTERS

- Fresh Mixed Green Salad with Various Toppings & Housemade Dressings
- Classic FCC Caesar Salad
- Seasonal Sliced Fruit & Berry Display
- Roasted Root Vegetable & Arugula Salad with Toasted Pecans
- Marinated Tomato & Cucumber Salad with Feta
- Baby Wedge Style Napoleon Salad
- Hot Seasonal Soup Du Jour

CHOOSE ONE VEGETABLE

(Add another vegetable for \$3)

- Southern Style Green Beans
- Buttered Baby Green Beans with Shaved Red Onion & Tomatoes
- Balsamic Grilled Assorted Vegetables
- Zucchini & Squash Casserole with Herb Veloute
- Sautéed Soyccotash
- Roasted Mélange of Root Vegetables
- Cornbread Stuffing
- Sweet Potato Casserole
- Buttered Zucchini & Squash with Roasted Grape Tomatoes
- Coriander & Honey Roasted Carrots

CHOOSE ONE STARCH

(Add another starch for \$3)

- Creamy Whipped Idaho Potatoes
- Chive & Cheddar Potatoes Au Gratin
- Parmesan & Roasted Garlic Duchess Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Wild Rice Pilaf
- Creamy Parmesan Herb Risotto
- Toasted Orzo Pilaf with Peppers & Onions
- FCC Three Cheese Baked Macaroni & Cheese

CHOOSE TWO DESSERTS

(Add another Dessert for \$4)

- Traditional Chocolate Chess Pie
- Creamy Buttermilk Pie
- Warm Seasonal Fruit Crisp with Whipped Cream
- Sanibel Island Key Lime Pie with Whipped Cream
- Marbled Sour Cream Pound Cake with Chocolate Ganache

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

PLATED TRADITIONAL SALADS

All Lunches are served with Muffins, Assorted Rolls, Fresh Brewed Iced Tea, and Gourmet Coffee. Priced per guest.

Starter Salad \$6 Entrée Salad \$9

FCC CAESAR SALAD

Grana Padano Parmesan, Herbed Croutons, Creamy Caesar Dressing

THE NAPOLEON WEDGE

Layered Iceberg Lettuce, Bleu Cheese Crumbles, Applewood Smoked Bacon, Halved Grape Tomatoes, Fresh Carrots, Scallions, Steakhouse Bleu Cheese Dressing

FCC HOUSE SALAD

House Mixed Green Lettuce, Hearts of Palm, Shaved English Cucumber, Grape Tomatoes, Red Onion, Carrots, Choice of Dressing

BABY SPINACH SALAD

Candied Walnuts, Sliced Free Range Egg, Applewood Smoked Bacon, Shaved Red Onion, Crumbled Goat Cheese, Apple Cider Vinaigrette

LOCAL BIBB & BACON SALAD

Fresh Bibb Lettuce, Roasted Roma Tomatoes, Candied Peppered Bacon, Crispy Shallots, Parmesan Vinaigrette

THE 1913 SALAD

Fresh House Mixed Greens, Compressed Granny Smith Apple, Cranberries, Maple Candied Walnuts, Crumbled Goat Cheese, White Balsamic Vinaigrette

PLATED SPECIALTY SALADS

Starter Salad \$7 Entrée Salad \$10

FCC LAYERED COBB SALAD

House Lettuce Blend, Bacon, Crumbled Blue Cheese, Diced Tomatoes, Diced Cucumber, Avocado, Sliced Egg, Shredded Carrots, Diced Grilled Chicken, Choice of Dressing

TUSCAN WHITE BEAN & GRILLED ARTICHOKE SALAD

White Bean Hummus, Shredded Kale & Baby Arugula, Halved Grape Tomatoes, Grilled Artichokes, Crumbled Goat Cheese, Toasted Sunflower Seeds, White Balsamic Vinaigrette

FCC CHOPPED SALAD

Chopped House Lettuce Blend, Roma Tomatoes, English Cucumbers, Red Onion, Scallion, Smoked Cheddar, Candied Pecans, Buttermilk Chive Dressing

ROASTED ROOT VEGETABLE & BABY ARUGULA SALAD

Shredded Kale & Arugula Blend, Spiced Candied Pecans, Crumbled Goat Cheese, Sea Salt Toasted Pumpkin Seeds, Shaved Red Onion, Maple Sherry Vinaigrette

PROTEIN ADDITIONS:

| | |
|----------------------------------|------|
| Pan Seared Jumbo Shrimp | \$9 |
| Marinated Grilled Chicken Breast | \$6 |
| Roasted Herb Crusted Salmon | \$11 |
| Grilled Bistro Steak Medallions | \$9 |
| Crispy FCC Fried Gulf Oysters | \$9 |
| Pan Seared Sesame Ahi Tuna | \$10 |
| Roasted Airline Chicken Breast | \$7 |

HOUSEMADE DRESSINGS &

VINAIGRETTES:

| |
|---------------------------------|
| Aged Balsamic Vinaigrette |
| Steakhouse Bleu Cheese Dressing |
| Creamy Herb Ranch Dressing |
| Honey Mustard Dressing |
| White Balsamic Vinaigrette |
| Aged Parmesan Vinaigrette |
| Cranberry-Orange Vinaigrette |

| |
|---------------------------------|
| Maple Sherry Vinaigrette |
| Buttermilk-Chive Dressing |
| Mountain Blackberry Vinaigrette |
| Meyer Lemon Vinaigrette |

Forsyth Country Club

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FALL & WINTER COMPOSED ENTRÉE SALADS

All Lunches are served with Muffins, Assorted Rolls, Fresh Brewed Iced Tea, and Gourmet Coffee. Priced per guest.

GRILLED COVINGTON SWEET POTATO & HICKORY SMOKED SALMON SALAD \$18

Shaved Granny Smith Apples, House Spring Mix, Romaine Chiffonade, Crumbled Blue Cheese, Cranberries, Caramelized Onions, Quinoa Croutons, Maple Candied Walnuts, Cranberry-Orange Vinaigrette

CAST IRON SEARED AIRLINE CHICKEN BREAST PAILLARD \$17

Baby Arugula & Spinach, Shaved Grana Padano Parmesan, Sage Roasted Butternut Squash, Grape Tomatoes, Crispy Puffed Barley, Candied Pecans, Parmesan Vinaigrette

PAN ROASTED BISTRO STEAK MEDALLION SALAD \$19

Fresh House Spring Mix, Romaine Chiffonade, Herb Roasted Wild Mushrooms, Crumbled Goat Cheese, Thyme & Butter Roasted Pecans, Pickled Red Onion, and Maple Sherry Vinaigrette

PLATED FALL & WINTER LUNCH ENTRÉES

SPINACH & ARTICHOKE STUFFED FREE RANGE CHICKEN BREAST \$18

Roasted Garlic Whipped Potatoes, Buttered Asparagus, Roasted Tomato Chutney, Herb Roasted Chicken Veloute

HOUSEMADE ROASTED BUTTERNUT SQUASH, MUSHROOM SHAVED BRUSSELS SPROUTS, AND GOAT CHEESE QUICHE \$16

Petite FCC House Salad & Fresh Seasonal Fruit Salad Cup

SAUTÉED WILD MUSHROOM RAVIOLI \$16

Sautéed Rainbow Swiss Chard, Roasted Artichoke Hearts, Herb Buttered Baby Carrots, Wholegrain Mustard Cream Sauce

SLOW ROASTED CHICKEN CREPES \$17

Wild Rice Pilaf, Roasted Mélange of Root Vegetables, Herb Roasted Chicken Veloute

PETITE 6OZ SLOW BRAISED JOYCE FARMS ABERDEEN SHORT RIB \$20

Creamy Parmesan Whipped Potatoes, Sautéed Garlic Spinach, Wild Mushrooms, Asparagus Tips, Rich Short Rib Demi-Glace

PAN SEARED CHICKEN FRANCAISE \$19

Parmesan Battered Chicken Breast, English Pea & Saffron Risotto, Baby Carrots, Lemon-Caper Beurre Blanc

GRILLED MOROCCAN SPICED ATLANTIC SALMON \$18/5OZ \$22/7OZ

Roasted Red Pepper Puree, Goat Cheese Polenta, Sautéed Haricots Verts, Coriander Honey Roasted Carrots

PAN SEARED CHESAPEAKE BAY STYLE LUMP CRAB CAKE \$20

Crispy Parmesan Old Bay Grit Cake, Warm Baby Arugula Salad, Cajun Remoulade, Lemon

Customized Boxed Lunch Menus can be provided upon request by our talented culinary team and event planners.

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

COMPOSED PLATED DESSERTS

Priced per guest.

FCC SIGNATURE COUNTRY CLUB PIE \$7

Graham Cracker Crust, Vanilla Bean Ice Cream, Toasted Meringue, Hot Fudge

CLASSIC NY CHEESECAKE \$7

Cinnamon Graham Cracker Crust, Seasonal Berry Compote

FRENCH TARTE TATIN \$7

Caramelized Apples, Cinnamon Crème Anglaise, Vanilla Bean Chantilly

SOUTHERN DARK CHOCOLATE CHESS TART \$7

Raspberry Coulis, Crème Chantilly, Fresh Berries

TENNESSEE BOURBON PECAN TART \$7

Caramel Sauce, Maple Whipped Cream, Brown Sugar Streusel

WARM CHOCOLATE MOLTEN LAVA CAKE \$7

Chocolate Ganache Sauce, Fresh Berries, Vanilla Bean Chantilly

LOCAL HENDERSONVILLE APPLE BREAD PUDDING \$7

Sautéed Apples, Toasted Pecans, Oaked Whiskey Caramel Sauce

DEATH BY CHOCOLATE CAKE \$7

Fudge Brownie, Milk Chocolate Crèmeux, Dark Chocolate Mousse, Shiny Chocolate Glaze, White Chocolate Whipped Ganache, Local Toasted Black Mountain Cocoa Nibs

MODERN TIRAMISU \$7

Hazelnut Cake, Espresso Mousse, Mascarpone Chantilly

VANILLA BEAN CRÈME BRÛLÉE \$7

Crispy Sugar Crust and Fresh Fruit



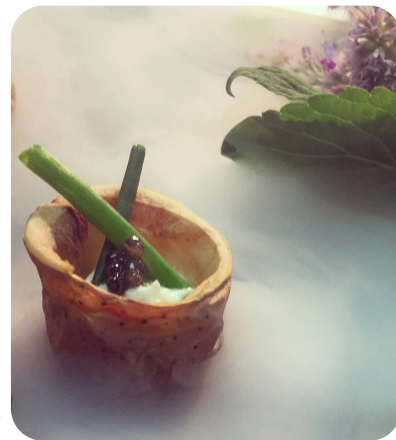
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HAND PASSED HORS D'OEUVRES

Priced Per Piece. Minimum of 25 Pieces Per Selection.

- Shaved Pastrami House Cured Lomo, Saffron Rouille, Roasted Garlic Grilled Crostini - \$3
- Ahi Tuna Poke, Sesame Avocado Mousse, Citrus, Crispy Wonton Taco, Cilantro Microgreen - \$3
- Smoked Salmon Rillettes, "Everything" Potato Chip, Whole Grain Cream, Sweet Pickled Red Onion - \$3
- Stuffed Cherry Tomato, Whipped Herb Goat Cheese, Fresh Parsley - \$2.5
- Masaman Curry Chicken Salad, Beurre Noisette Toasted Pecans, Preserved Raisins, Brioche Roll - \$2.5
- Marinated Grape & Brie Brochettes, Warm Caramel, Fresh Thyme - \$2.5
- Shaved Carolina Country Ham, Caramelized Onion-Poppy Seed Butter, Rosemary Biscuit - \$2.5
- Date & Toasted Walnut "Bruschetta", Whipped Herb Chevre, Microgreens - \$3
- Pepper Candied Bacon, Local Bibb Lettuce, House Tomato-Bacon Jam, Toasted Brioche - \$2.5
- Charleston Shrimp Salad, Local Bibb Lettuce, Housemade Old Bay Profiterole - \$3
- Smoked Paprika Cheddar Cheese Straws - \$2.5
- Smoked Salmon Roulade, Caper Cream Cheese, Toasted Rye, Radish Microgreen - \$3
- Roasted Root Vegetable Cornet, Tahini Hummus, Fresh Chives - \$3
- Chili-Lime Lump Crab, English Cucumber Cup, Cilantro Microgreen - \$3
- Old Bay Poached Jumbo Shrimp, Virgin Bloody Mary Shooter, Horseradish - \$3
- Marinated Jumbo Asparagus, Whipped Boursin, French Crepe, Chive Ribbon - \$3
- Crispy Prosciutto & Sage Puff Pastry Palmier, House Roasted Red Pepper Relish - \$2.5
- Chilled Tandoori Grilled Petite Shrimp Lollipop, Sweet Chili Pineapple Jam, Crispy Tempura - \$3
- Rosemary Roasted Fingerling Potato, Crispy Bacon, Crème Fraiche, Fresh Chive - \$2.5



HOT PASSED HORS D'OEUVRES

- Baked Brie En Croute, Raspberry Preserves, Microgreen - \$2.5
- Miniature Beef Wellington, Wild Mushroom Duxelle, Béarnaise - \$3
- Warm Brie, Cognac Apricot Jam, Crispy Phyllo - \$3
- Crispy Southern Fried Artichoke Heart, Dijonaise, Roasted Red Pepper Relish - \$2.5
- Pan Seared Wild Mushroom Arancini, English Pea Pistou, Pepper Candied Bacon Jam - \$3
- Black Forest Ham Fritter, Spiced Apple, Swiss Cheese, Housemade Smoked Apple Butter - \$2.5
- FCC Crispy Fried Gulf Oysters, Cocktail Sauce, Caper Tartar Sauce - \$3
- Coconut Fried Shrimp, Five-Spice Orange Marmalade, Jerk Seasoning - \$2.5
- House Smoked Heritage Pork Shoulder, Cornbread Soufflé, House Pepper Relish - \$2.5
- Slow Roasted Pulled Turkey, Cranberry Chutney, Scallion Cream Cheese, Toasted Wheat Crostini - \$2.5
- Crispy Fried Vegetable Spring Roll, Chinese Plum Sauce, Thai Sweet Chili - \$2.5
- Grilled Chicken Flatbread, Creamy Alfredo, Basil Pesto, Caramelized Onions, Mozzarella - \$2.5
- Petite Chesapeake Bay Crab Cake, Lemon-Caper Remoulade, Romaine Chiffonade - \$3
- Braised Joyce Farms Chicken & Collard Green Egg Rolls, House BBQ Sauce, Scallions - \$3
- Applewood Smoked Bacon Wrapped Scallop, Lemon-Caper Remoulade, Fresh Parsley - \$3.5
- Oven Roasted Tomato Flatbread, Roasted Tomato Sauce, Mozzarella, Grana Padano, Fresh Oregano - \$2.5
- Hot Smoked Scottish Salmon Flatbread, Dill Chevre, Crispy Capers, Red Onion, Baby Arugula - \$3
- Fried Lobster Claw Hushpuppies, Sweet Chili Sauce, Chives - \$3
- Crispy Fried Chicken Nugget, Maple "Crusted" Belgian Waffle, Texas Pete - \$3
- Mini Angus Beef Sliders, American Cheese, House Pickles, Ketchup, Sesame Brioche - \$3
- Truffle Pomme Frites, Shaved Grana Padano Parmesan, Fresh Parsley - \$2.5
- Housemade Pimento Cheese Gougeres - \$2.5
- Vanilla Bean Milk & Mini Warm Chocolate Chip Cookie - \$2.5
- Crispy Spiced Apple Fritters, Sea Salt, Bourbon Caramel - \$3

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CHILLED DISPLAYED HORS D'OEUVRES

Priced per guest.

FRESH MEDITERRANEAN DIP BAR \$8

Sundried Tomato & Kalamata Olive Tapenade, White Bean & Goat Cheese Hummus, Spinach & Grilled Artichoke Heart Dip, Toasted Herb & Garlic Crostinis, Assorted Crackers, EVOO Grilled Pita Bread

ROSEMARY GRILLED CARVED BEEF TENDERLOIN DISPLAY \$13

Minimum of 20 Guests

Served Medium Rare-Medium, Horseradish Sauce, Dijonaise, Mayonnaise, Seasonal Chutney, Assorted Rolls

ITALIAN RENAISSANCE GRILLED VEGETABLE ANTIPASTO DISPLAY \$6

Aged Balsamic Grilled Vegetables, Pickled Cornichons, Roasted Red Peppers, Grilled Artichokes, Kalamata Olives, Whole Grain Mustard Crème Fraiche, Tahini Chickpea Hummus, EVOO Grilled Pita Bread

ARTISANAL CHARCUTERIE & CHEESE BOARD \$10

Assorted Shaved Salami, Cured Ham, Prosciutto, Pepper Candied Bacon, Whole Grain Mustard, Wildflower Honey, Housemade Fruit Preserves, Pickled Cornichons, Marinated Crimini Mushrooms, Provolone, Sharp Cheddar, Smoked Gouda, Marinated Ciliegine Mozzarella, Grilled Crostinis

ARTISANAL CHEESE DISPLAY \$9

Aged & Fresh Cheese Assortments, Fresh Sliced Fruit, Wildflower Honey, Whole Grain Mustard, Seasonal Housemade Preserves, Smoked Apple Butter, Dried Fruits, Toasted Nuts, Toasted Baguette, Assorted Crackers

FRESH SEASONAL FRUIT & BERRY DISPLAY \$6

ASSORTED FRESH SEASONAL FRUIT & DOMESTIC CHEESE DISPLAY \$7

Assorted Crackers and Seasonal Jam

FARMERS MARKET CRUDITÉ DISPLAY \$6

Fresh Seasonal Vegetables, Green Goddess Dressing, Tahini Chickpea Hummus

OLD BAY POACHED SHRIMP COCKTAIL DISPLAY \$12

Traditional Cocktail Sauce, Meyer Lemon Wedges, Horseradish

ALASKAN SMOKED SALMON OR POACHED SCOTTISH SALMON DISPLAY \$10

Minimum of 20 guests

Whipped Cream Cheese, Capers, Red Onion Brunoise, Boiled Eggs, Shaved English Cucumber, Crackers.

FRESH SHUCKED OYSTER BAR - MARKET PRICING

Minimum of 20 guests

Red Wine Mignonette, Cocktail Sauce, Meyer Lemons, Horseradish, Assorted Hot Sauces

HOUSE SMOKED RAINBOW TROUT SALAD SHOOTERS \$7

Roasted Shallots, Shaved Celery, Citrus Supremes, Baby Arugula, Lemon-Dijon Vinaigrette

CREAMY CHILLED HOUSE SMOKED RAINBOW TROUT DIP \$9

Old Bay House Kettle Chips and Assorted Crackers

HOT DISPLAYED HORS D'OEUVRES

Priced per guest. Minimum 12 guests.

CRISPY SOUTHERN FRIED GREEN TOMATOES \$5

Roasted Tomato-Lemon Compote, Sriracha Aioli

PETITE PAN SEARED CHESAPEAKE STYLE CRAB CAKES \$9

Caper Remoulade, House Horseradish Cocktail Sauce, Meyer Lemons

HOUSE SMOKED CHICKEN & COLLARD GREEN EGG ROLLS \$7

Sweet Chili Brown Mustard Sauce

CRISPY FRIED THAI VEGETABLE SPRING ROLLS \$6

Sweet Chili Sauce, Hoisin, Citrus-Sesame Ponzu

PETITE LOBSTER & VEGETABLE POT PIES \$10

ROASTED MOROCCAN LAMB MEATBALLS \$6

Cumin-Lemon Yogurt Dip

GRILLED ANGUS BEEF SLIDERS \$6

American Cheese, Pickles, Ketchup, Soft Roll

HOUSE SMOKED CAROLINA PORK BBQ SLIDERS \$6

Creamy Cole Slaw, House BBQ Sauce, Soft Roll

CRISPY FRIED OYSTER OR SHRIMP PO BOY SLIDERS \$7

Old Bay Aioli, Shaved Iceberg, Roma Tomato, Soft Roll

LOBSTER & LEEK HUSHPUPPIES \$7

With Lemon Caper Remoulade

HOT & COMFORTING DIP DISPLAYS \$6

Price per dip selection. Add additional selection for \$3

- Baked Parmesan Spinach Artichoke Dip
- Moroccan Sautéed Shrimp Dip
- Game Day Buffalo Chicken Dip
- FCC Roasted Red Pepper Pimento Cheese
- All Served with Crispy Pita Bread and Assorted Crackers

FALL SPICED APPLE & TOASTED PECAN BAKED BRIE \$6

Puff Pastry Wrapped Brie, Vanilla Caramel, Toasted Crushed Pecans, Roasted Spiced Apples, Crackers

FCC ASSORTED FLATBREADS \$10

Choice of Two:

- Roasted Tomato, Mozzarella, Grana Padano Parmesan, Roasted Garlic, and Fresh Basil
- House Smoked Pulled Pork Shoulder, Brown Sugar BBQ Sauce, Crispy Shallots, Cheddar, Scallions
- Pepperoni, Sausage, Roasted Red Peppers, Mozzarella, Fresh Thyme
- Roasted Prestige Farm Chicken, Creamy Alfredo, White Truffle Oil, Arugula, Cremini Mushrooms
- Sundried Tomato, Kalamata Olives, Roasted Garlic, Almond Pesto, Spinach



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TRADITIONAL & THEMED ACTION STATIONS

Priced per guest. Minimum of 25 guests. Chef Attendant Fee of \$50 per attendant for 4 hours. Prices subject to market conditions and availability.

THE BUTCHER BLOCK CARVING

Served with Rolls and the appropriate trio of complimenting sauces.

- Herb & Mustard Marinated Pork Tenderloin - \$12
- Applewood Bacon, Molasses & Sage Wrapped Pork Tenderloin - \$14
- House Pastrami Rubbed Roasted Pork Loin - \$11
- Smoked & Roasted Boston Pork Shoulder - \$11
- Honey Glazed Baked Ham - \$10
- Garden Herb Roasted Angus New York Strip - \$15
- Coffee Rubbed New York Strip Roast - \$15
- Grilled Garlic & Rosemary Tenderloin of Beef - \$18
- Roasted Garlic & Rosemary Crusted Top Round - \$14
- Roasted Prime Rib of Beef - \$15
- Tuscan Prosciutto & Angus Beef Meatloaf - \$11
- Coriander & Fennel Seared Ahi Tuna Loin - \$15
- Meyer Lemon & Wholegrain Mustard Roasted Scottish Salmon - \$15
- Mint & Rosemary Roasted Lamb Racks - \$20
- Slow Roasted Turkey Breast - \$12

**Add an additional carved protein item at equal or lesser value for half price*

MONGOLIAN STIR FRY \$12

House Fried Rice, Sesame Beef and General Tso Chicken, Stir Fried Vegetables, Crispy Fried Egg Rolls, Plum Sauce

ARTISANAL FOOD TRUCK GRILLED CHEESE

Choose one for \$8 or choose two for \$11

- Shaved Country Ham, Swiss Cheese, Onion Poppy Seed Butter
- Caramelized Onions, Roasted Mushrooms, Smoked Bacon, Cheddar
- FCC Pimento Cheese, Smoked Bacon, Roasted Tomato
- Raspberry Preserves, Peanut Butter, and Sea Salt Crushed Peanuts
- French Brie, Cognac-Apricot Preserves, Wildflower Honey
- Grilled Tiger Shrimp, Tarragon, Scallions, Provolone, Old Bay

CANTINA TACO BAR

Warm Grilled Flour Tortillas, Pico De Gallo, Guacamole, Chipotle Crème, Chili-Lime Cabbage Slaw, Pepper Jack Cheddar Blend, Assorted Hot Sauces

Choose one \$10 or choose two \$14

- Cajun Blackened Flounder
- Mojo Marinated Grilled Chicken Breast
- Shaved Cuban Style Angus Beef Medallions
- Crispy Fried Popcorn Shrimp

A LA MINUTE PASTA STATION

Choose one \$10 or choose two \$14

- Stuffed Cheese Tortellini with House Marinara, Fresh Basil, Parmesan
- Fusilli Pasta Carbonara with Spring Peas, Smoked Bacon, Sautéed Onions
- Penne Alfredo with Sautéed Shallots, Fresh Parmesan, Thyme
- Bow Tie Pasta Florentine with Roasted Tomatoes, Spinach, EVOO, Parmesan
- Orecchiette Pasta with Sausage & Beef Bolognese Sauce, Fresh Parmesan, Basil
- Penne Pasta with Fresh Pesto, Crumbled Goat Cheese, Herbs

Add Sautéed Shrimp +\$6, Add Grilled All Natural Chicken +4, Add Caesar Salad and Garlic Bread Sticks +\$5

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TRADITIONAL & THEMED ACTION STATIONS

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SEASONAL PETITE SALAD STATIONS

Choose one \$7 or choose two \$9

Add Sautéed Shrimp +\$6, Add Grilled All Natural Chicken +\$4

FCC House Salad

Tomatoes, Cucumbers, Hearts of Palm, Red Onion, Fresh Carrot

Chopped Wedge Salad

Chopped Iceberg, Crumbled Blue Cheese, Applewood Smoked Bacon, Fresh Carrot, Tomatoes

Chopped Waldorf Salad

Romaine, Red Grapes, Diced Apple, Toasted Walnuts, Celery, Yogurt Waldorf Dressing

Classic Caesar Salad

Romaine, Fresh Parmesan, Herbed Croutons, Creamy Caesar Dressing

Roasted Beet & Butternut Squash Salad

Chopped Kale, Red Onion, Goat Cheese, Candied Pecans, Cranberries, Maple Sherry Vinaigrette

Thai Vegetable Asian Salad

Napa Cabbage, Edamame, Carrots, Grilled Red Onion, Mandarin Oranges, Cucumbers, Crispy Wontons, Coconut Sweet Chili Vinaigrette

GOURMET WHIPPED POTATO BAR \$8

Whipped Russet & NC Covington Sweet Potatoes, Vast Assortment of Toppings, Toasted Marshmallow Meringue

CHARLESTON STYLE SHRIMP & GUILFORD MILL GRITS \$12

Sautéed Blackened Shrimp, Bell Peppers, Shallots, Fresh Garlic, White Wine, Rich Chicken Stock, Assortment of Toppings

Substitute for a Cajun Tasso Gravy upon Request

ITALIAN ARBORIO RISOTTO

Assorted Toppings to Include Poached Asparagus, Caramelized Onions, Sautéed Crimini Mushrooms, Grana Padano Parmesan, and Roasted Red Peppers. Choice of Protein additions below:

Protein Additions

Choice of one \$12 or choice of two \$15

- Grilled Shrimp
- Herb Roasted Chicken
- Crispy Prosciutto
- Slow Braised Short Ribs

FOR THE SWEET TOOTH

“THE DOUGHNUT SHOP” \$7

Choice of either Housemade Beignets, Doughnuts, Fritters, or Churros. Served with Café Du Monde Chocolate Sauce.

“THE FRENCH PASTRY SHOP” \$10

An array of traditional french pastries and custards to include Freshly Filled Eclairs, Profiteroles, Macaroons, and Freshly Caramelized Crème Brûlée torched to order

“FIRE AND ICE” \$9

Choice of Either Bananas Foster, Cherries Jubilee, or Crepes Suzette. All Served A La Mode with Vanilla Bean Ice Cream

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CHEF'S TASTING PLATES

Priced per guest. Minimum of 30 Guests. Chef Attendant Fee of \$25 per action station. Prices subject to market conditions and availability.

Priced per guest, per station

RICH BRAISED ANGUS SHORT RIB \$10

Smoked Cheddar Grits, Sautéed Brussels Sprouts Petals, and Crispy Shallots

PAN SEARED DIVER SCALLOP \$10

Local Maple Butternut Squash Puree, Toasted Pumpkin Seeds, and Sherry Molasses Gastrique

CRISPY BRAISED CAROLINA PORK BELLY \$7

Cauliflower Puree, Cranberry Emulsion, and Baby Celery Leaves

PAN SEARED BABY CRAB CAKE \$10

Pomme Puree, Sautéed Soyccotash, Remoulade

GORGONZOLA CHEESECAKE \$7

Roasted Beet Mélange, Ruby Port Wine Reduction, Microgreens

SLOW BRAISED JOYCE FARMS CHICKEN SPÄTZLE \$8

Wild Mushrooms, Caramelized Onions, Asparagus, White Truffle Herb Veloute

PAN SEARED BLACKBERRY GLAZED DUCK BREAST \$8

Creamy Pumpkin Risotto, Pickled Blackberries, Grilled Scallion Salad



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DINNER BUFFETS

Priced per guest. Minimum of 30 guests. Add an additional entrée of equal or lesser value at half price. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

THE FCC BUILD YOUR OWN BUFFET

SELECT SOUP \$4

Choice of One

- Chicken Gumbo
- Tomato Basil Soup
- Rosemary & Lemon Chicken Soup
- Creamy Potato & Leek Soup
- Lump Crab & Corn Chowder
- Spinach & Tomato Florentine
- Creamy Clam Chowder
- Butternut Squash Bisque

COMPOSED SALADS \$6

Choice of two

- Roasted Red Bliss Potato Salad with Caramelized Shallots, Whole Grain Mustard, Fresh Thyme
- Fresh Tomato Salad, English Cucumbers, Fresh Basil, White Balsamic Vinaigrette
- FCC Tossed House Salad with Fresh Mixed Greens, Carrots, Red Onion, Grape Tomatoes, English Cucumbers, Hearts of Palm
- Fresh Broccoli Salad with Raisins, Red Onion, Sunflower Seeds, Applewood Smoked Bacon, Creamy Coleslaw Dressing
- Grilled Romaine Leaf Salad with Shaved Radishes, Crispy Rye Croutons, Grana Padano Parmesan, Crispy Prosciutto, Green Goddess Dressing
- Classic Caesar Salad with Fresh Romaine Hearts, Grana Padano Parmesan, Herb Croutons
- Fresh Spinach Salad with Toasted Candied Walnuts, Applewood Smoked Bacon, Thyme Caramelized Onion, Roasted Grape Tomatoes, Sherry Vinaigrette
- Fresh Seasonal Fruit Display

MAIN ENTRÉE ITEMS

Choice of One. Additional entrée of equal or lesser value at half price

- Roasted Angus Beef Teres Major, Caramelized Onions, Rosemary Roasted Crimini Mushrooms, Fresh Herbs, Rich Demi-Glace - \$15
- Baked Scottish Salmon, White Wine, Meyer Lemon, Whole Grain Mustard, Roasted Tomatoes, Sautéed Swiss Chard - \$17
- Slow Roasted Carolina Herbed Pork Loin, Maple Roasted Sweet Potato Hash, Whole Grain Mustard Cream - \$12
- Pesto Grilled Scottish Salmon, Wilted Arugula, Blistered Tomatoes, Meyer Lemon Beurre Blanc - \$15
- Charleston Style Crab Cakes, Warm Roasted Corn Salad, Bruleed Lemons, Remoulade Sauce - \$18
- Pan-Roasted All Natural Chicken Breast, Sautéed Spinach, Sundried Tomatoes, Feta, Kalamata Olives, Rosemary Veloute - \$12
- Thyme & Garlic Roasted All Natural Chicken Breast, Wild Mushroom Cream Sauce, Crispy Prosciutto, Fresh Herbs - \$14
- Gulf Shrimp & Grits, Sautéed Bell Peppers, Caramelized Onions, Tasso Gravy, Crispy Guilford Mill Grit Cakes - \$17
- Guinness Braised Angus Short Ribs, Warm Grilled Vegetables, Israeli Couscous - \$16

STARCHES \$7

Choice of two

- Roasted Garlic Duchess Potatoes
- Horseradish & Chive Whipped Potatoes
- Wild Mushroom Risotto
- Toasted Orzo Pilaf with Bell Peppers
- Maple Roasted Sweet Potatoes
- Crispy Charleston Perlo Polenta Cakes

FRESH VEGETABLES \$7

Choice of two

- Creamed Spinach Stuffed Tomatoes
- Haricots Verts, Sautéed Balsamic Red Onions, Roasted Tomatoes
- Warm Balsamic Marinated Grilled Vegetables
- Herb Buttered Vegetable Mélange
- Wildflower Honey & Orange Roasted Carrots
- Roasted Squash Provencal, Sun Dried Tomatoes, Fresh Herbs

DESSERTS \$3

Choice of two

- Traditional Chocolate Chess Pie
- Creamy Buttermilk Pie
- Warm Seasonal Fruit Crisp with Whipped Cream
- Sanibel Island Key Lime Pie with Whipped Cream
- Marbled Sour Cream Pound Cake with Chocolate Ganache

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DINNER BUFFETS

Priced per guest. Minimum of 30 guests. Add an additional entrée of equal or lesser value at half price. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

CAROLINA SOUTHERN BARBEQUE \$40

- Fresh Seasonal Fruit Display
- Chilled Soyccotash Salad
- Creamy Red Bliss Potato Salad
- Creamy Cabbage & Carrot Coleslaw

Accompaniments:

- Creamy Traditional Mac & Cheese
- Buttered Green Beans, Roasted Grape Tomatoes, Shaved Red Onion
- Honey & Orange Roasted Carrots
- Sweet Honey Cornbread

Choice of Two Main Entrées:

- House Hickory Smoked Carolina Pulled Pork Shoulder
- Crispy Southern Fried All Natural Prestige Farm Chicken
- Jim Beam Bourbon Glazed Grilled Salmon
- Slow Hickory Smoked Barbeque Angus Beef Brisket
- Applewood Smoked Bacon & Vermont Maple Baked Beans



Desserts

- Moist Banana Cake with Fresh Bananas and Vanilla Whipped Cream
- Traditional Peach Cobbler

AUTUMN & WINTER HARVEST \$40

Composed Salads:

- Fresh Seasonal Fruit Display
- Chilled Salad of Roasted Root Vegetables, Mixed Greens, Toasted Pecans, Crumbled Goat Cheese, Maple Sherry Vinaigrette
- Toasted Barley Salad, Cranberries, Grilled Red Onions, Spice Roasted Apples, Baby Arugula, White Balsamic Vinaigrette

Accompaniments:

- Roasted Garlic Herb Duchess Potatoes
- Charleston Perlou Style Wild Rice Pilaf
- Maple Roasted Brussels Sprouts, Applewood Smoked Bacon, Caramelized Red Onions
- Sautéed Baby Green Beans & Roasted Cumin Carrot Mélange

Entrées:

- Rosemary Roasted Free Range Chicken Breast, Herb Veloute, Crispy Leeks
- Pan Seared Angus Beef Teres Major Au Poivre, Roasted Crimini Mushrooms, Cognac Cream Sauce

Desserts

- Marbled Pumpkin Spiced Pound Cake, Cream Cheese Chantilly Cream
- Sautéed Apple Bread Pudding, Bourbon Caramel Sauce, Candied Pecans

DINNER BUFFETS

Priced per guest. Minimum of 30 guests. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

ITALIAN RENAISSANCE \$40

Traditional FCC Caesar Salad Display

Caprese Salad

Baby Grape Tomato Caprese, Fresh Ciliegine Mozzarella, Basil Pesto, Cracked Black Pepper

Accompaniments:

- Creamy Grana Padano Parmesan & Herb Risotto
- Fresh Sage & Kalamata Olive Roasted Fingerling Potatoes

Choice of Two Main Entrées:

- Roasted Garlic Heritage Pork Loin Marsala with Crimini Mushrooms, Caramelized Onions, Marsala Sauce
- Pan Seared Flounder Piccata, Lemon Beurre Blanc, Crispy Capers, Fresh Parsley
- Braised Joyce Farms Chicken, Arrabiata Sauce, Roasted Tomatoes, Crispy Sage
- Slow Braised Beef Short Rib Ragù, Rich Tomato Demi-Glace, Fusilli Pasta

Desserts

- Classic Tiramisu, Kahlúa Soaked Lady Fingers, Mascarpone Cream Filling, Dutch Cocoa Powder
- Ricotta Cheesecake, Toasted Walnut Crust, Sweet Balsamic Glazes



CUISINE OF ASIA \$35

Starters

Choice of three

- Thai Shaved Cucumber & Carrot Salad, Toasted Peanuts, Sweet Chili Dressing
- Singapore Style Pancit Sesame Noodle Salad
- Fresh Lacinato Kale Salad, Edamame, Shaved Carrots, Red Onion, Mandarin Oranges, Crispy Wontons, Sesame Ginger Dressing
- Housemade Local Free Range Egg Drop Soup or Hot & Sour Soup with Crispy Wontons

Main Entrées:

- Stir Fried Mongolian Pepper Steak
- Crispy Sesame Orange Chicken with Scallions

Accompaniments:

- Traditional Vegetable House Fried Rice
- Szechuan Honey Green Beans

Desserts

- Orange-Infused Black Mountain Chocolate Ganache Tart with Peanut Sablé Breton, Toasted Coconut
- Green Tea Lemon Chiffon Cake with Ginger Cream Cheese Frosting

All Prices are Subject to a 22% Service Charge & 6.75% NC State Sales Tax.
Menu Prices Could Change Based On Product Availability and Seasonality.

DINNER BUFFETS

Priced per guest. Minimum of 30 guests. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

LATIN FIESTA FUSION \$35

Fresh Fried Tortilla Chips with Guacamole, Pico De Gallo, Hot Sauces

- Grilled Romaine Salad with Shaved Radishes, Cucumbers, Roasted Sweet Potatoes, Chipotle Vinaigrette
- Chunky Mango Fruit Salad with Coriander, Honey, Shaved Red Onion, Chili Powder

Accompaniments:

- Cilantro-Lime Black Beans & Rice Pilaf
- Mexican Street Style Grilled Corn Cobbettes with Queso Fresco, Fresh Lime, Spiced Crème

Main Entrées:

- Yucatan Roasted Free Range Chicken with Toasted Cumin Orange Glaze, Cilantro
- House Smoked Pulled Pork Enchiladas with Cumin Tomato Sauce

Dessert:

- Pastel Impossible with Rich Chocolate Cake, Creamy Flan, Spiced Caramel Sauce
- Pineapple Upside-Down Cake, Tender Pound Cake, Butter-Brown Sugar Sauce, Hawaiian Pineapple



THE TAILGATE BURGER BAR \$25

- Angus Beef & Bean Chili, Scallions, Cheddar, Sour Cream
- Roasted Red Bliss Potato Salad, Whole Grain Mustard, Caramelized Onions
- Creamy Southern Apple Coleslaw
- FCC Traditional Deviled Eggs
- Warm FCC Buffalo Grilled Chicken Dip or Spinach Artichoke Dip
- House Fried Kettle Chips Three Ways, Blackened, Zesty Ranch, Chesapeake Old Bay
- Freshly Grilled All Natural Angus Beef Burgers
- Crispy Smoked Bacon, Caramelized Onions, Roasted Rosemary Crimini Mushrooms
- Fresh Toppings, Condiments, Sauces, and Neomonde Brioche Buns

Desserts:

- Double Chocolate Sea Salt Caramel Cookies
- Fried Bread Pudding Bites with Warm Caramel Sauce



PLATED DINNERS - FIRST COURSE SALADS

Priced per guest. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

DELICATE BABY ICEBERG LETTUCE WEDGE SALAD \$6

Crumbled Blue Cheese, Applewood Smoked Bacon, Grape Tomatoes, Shaved Red Onion

FCC TRADITIONAL CAESAR SALAD \$5

Shaved Romaine, Herb Croutons, Grana Padano Parmesan, Creamy Caesar Dressing

THE DONALD ROSS SALAD \$6

Mixed Greens, Herb Butter Toasted Pecans, Dried Cherries, Crumbled Blue Cheese, Grape Tomatoes, English Cucumbers, Shaved Red Onion, White Balsamic Vinaigrette

ROASTED HARVEST ROOT VEGETABLE SALAD \$6

Baby Arugula, Butternut Squash, Chioggia Beets, Golden Beets, Shaved Brussels Sprouts, Crumbled Goat Cheese, Toasted Sunflower Seeds, Mandarin Oranges, Maple Sherry Vinaigrette

FCC BABY GREEN HOUSE SALAD \$5

Grape Tomatoes, Julienne Carrots, Shaved Red Onion, English Cucumbers, Choice of Two Dressings

THE DAVIS FAMILY BIBB LETTUCE SALAD \$6

Roasted Roma Tomatoes, Cracked Pepper Candied Bacon, Crispy Fried Shallots, Grana Padano Vinaigrette

COMFORTING WINTER KALE SALAD \$6

Shaved Lacinato Kale, Compressed Pear, Cranberries, Toasted Cashews, Crispy Prosciutto, Shaved Parmesan, Red Onion, Roasted Shallot Dressing

*** If you do not see an option above that is satisfactory, please let our Event Planners know and we will customize a selection towards your preference*



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SEASONAL ENTRÉES

Priced per guest. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

FROM THE SEA

Herb Pan Seared Scottish Salmon Fillet \$25

Saffron Risotto Alla Milanese, Moroccan Grilled Vegetables, Roasted Lemon Beurre Blanc

Chesapeake Bay Style Crab Cake \$34

Chive Whipped Potatoes, Sautéed Haricots Verts, Roasted Grape Tomatoes, Creole Beurre Blanc, Meyer Lemon

Pan Roasted Barramundi Fillet or Seasonal NC Market Fish \$35

Butternut Squash Puree, Baked Zucchini Parmesan Pave, Puttanesca Relish, Creamed Spinach Tomato

Blackened Carolina Trout Oscar \$34

Buttered Asparagus, Charleston Dirty Rice Pilaf, Sautéed Lump Crab, Sauce Béarnaise Tableside

Teriyaki Grilled Scottish Salmon \$28

Ginger Scented Jasmine Rice, Stir Fried Sesame Sugar Snap Peas, Charred Bell Peppers, Bamboo Steamed Baby Bok Choy, Teriyaki-Honey Glaze

Cast Iron Pan Seared Sea Bass \$38

Roasted Butternut Squash Risotto, Sautéed Brussels Sprouts & Crimini Mushroom Hash, Sage Orange Beurre Blanc

FROM THE BUTCHER BLOCK

Cast Iron Roasted Angus Beef Medallions \$30

Parmesan & Rosemary Roasted Fingerling Potatoes, Balsamic Oven Dried Roma Tomatoes, Grilled Broccolini, Steak Diane Sauce

Slow Braised Angus Beef Short Rib \$33

Creamy Truffle Whipped Potatoes, Buttered Asparagus, Balsamic Glazed Pearl Onions, Fire Roasted Baby Carrots, Rich Braising Glace

Rosemary & Garlic Crusted Angus Filet Mignon \$40

Grilled Six Ounce Filet Mignon, Crispy Blue Cheese Potato Pave, Buttered Asparagus, Veal Demi-Glace, Ruby Port Gastrique
Substitute Eight Ounce Filet Mignon for an Additional \$5

Traditional Grilled Six Ounce Center Cut Filet Mignon \$38

Creamy Whipped Potatoes, Sautéed Vegetable Bundle, Cabernet Mushroom Demi-Glace
Substitute Eight Ounce Filet Mignon for an Additional \$5

Autumn Harvest Grilled Six Ounce Center Cut Filet Mignon \$38

Cold Smoked & Roasted Fingerling Potatoes, Sautéed Thyme Harvest Vegetables, Bordelaise Sauce
Substitute Eight Ounce Filet Mignon for an Additional \$5

Applewood Smoked Bacon Wrapped Pork Tenderloin \$32

5-Spice Maple Whipped Sweet Potato Duchess, Wild Mushroom Ragout, Sautéed Haricot Vert Bundle, Wholegrain Mustard Cream

Rosemary Slow Roasted Duroc Heritage Pork Loin \$28

Roasted Root Vegetable Hash, Smoked Granny Smith Apple Marmalade, Sage Sausage Bread Pudding

SEASONAL ENTRÉES

Priced per guest. All Entrées are served with Fresh Baked Assorted Rolls, Iced Tea, and Gourmet Coffee.

FROM THE PASTURE

Slow Braised Chicken Coq Au Vin \$28

Toasted Barley Pilaf, Sautéed Rainbow Chard, Roasted Crimini Mushrooms, Crispy Leeks, Rich Cabernet Braising Jus

Cranberry & Brie Stuffed Airline Chicken Breast \$38

Roasted Garlic Duchess Potato, Crispy Brussels Sprouts Petals, Baby Carrots, Rosemary Veloute

Prosciutto & Mozzarella Stuffed Chicken Breast \$30

Roasted Garlic Mashed Red Bliss Potatoes, Grilled Broccolini, Oven Roasted Tomatoes, Rosemary Chicken Glace

Pan Seared Chicken Piccata \$26

Roasted Garlic Angel Hair Pasta Nest, Sautéed Crimini Mushrooms, Sun Dried Tomatoes, Asparagus Tips, Lemon Caper Beurre Blanc

FROM THE GARDEN

Piedmont Style White Truffle Risotto \$26

Mélange of Baby Vegetable, Shaved Grana Padano, Fresh Herbs

Butternut Squash Ravioli \$24

Roasted Root Vegetables, Crispy Brussels Sprouts Petals, Maple Beurre Blanc

Grilled Portobello Mushroom "Steak" \$24

Crispy Chickpea Cake, Curry Roasted Root Vegetables, Sautéed Spinach, Roasted Red Pepper Muhammara Sauce

DUET ENTRÉES

Priced per guest.

Grilled Petite Five Ounce Angus Filet paired with your choice from below:

- Herb & Dijon Crusted Scottish Salmon - \$42
- Sesame Seared Scottish Salmon, Citrus Ginger Beurre Blanc - \$44
- Petite Chesapeake Bay Lump Crab Cake, Sauce Remoulade - \$46
- Grilled Rosemary & Garlic Chicken Breast, Rich Chicken Veloute - \$42
- Four Sautéed Jumbo Shrimp, Scampi Beurre Blanc - \$46

Entrées served with Creamy Whipped Idaho Potatoes, Buttered Vegetable Bundle, Parmesan Stuffed Roma Tomato, and Appropriate Accompanying Sauces

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COMPOSED PLATED DESSERTS

PÂTISSERIE DESSERT DISPLAY

FCC Signature Country Club Pie \$7

Graham Cracker Crust, Vanilla Bean Ice Cream, Toasted Meringue, Hot Fudge

Classic NY Cheesecake \$7

Cinnamon Graham Cracker Crust, Seasonal Berry Compote

French Tarte Tatin \$7

Caramelized Apples, Cinnamon Crème Anglaise, Vanilla Bean Chantilly

Southern Dark Chocolate Chess Tart \$7

Raspberry Coulis, Crème Chantilly, Fresh Berries

Tennessee Bourbon Pecan Tart \$7

Caramel Sauce, Maple Whipped Cream, Brown Sugar Streusel

Warm Chocolate Molten Lava Cake \$7

Chocolate Ganache Sauce, Fresh Berries, Vanilla Bean Chantilly

Local Hendersonville Apple Bread Pudding \$7

Sautéed Apples, Toasted Pecans, Oaked Whiskey Caramel Sauce

Death by Chocolate Cake \$7

Fudge Brownie, Milk Chocolate Crèmeux, Dark Chocolate Mousse, Shiny Chocolate Glaze, White Chocolate Whipped Ganache, Local Toasted Black Mountain Cocoa Nibs

Modern Tiramisu \$7

Hazelnut Cake, Espresso Mousse, Mascarpone Chantilly

Vanilla Bean Crème Brûlée \$7

Crispy Sugar Crust and Fresh Fruit



Forsyth Country Club

3101 Country Club Road :: Winston-Salem, NC 27104 :: 336.768.0220 :: www.forsythcc.org

CHEF'S TABLE EXPERIENCE

Our Chef's Table will provide you and your guests with a truly memorable event!

Parties of 12 or less can enjoy dinner Tuesday - Saturday evenings. Our Executive Chef, Blair Cannon, will personally collaborate with you to customize a five-course menu. Upon request, our staff can offer suggestions on wines to pair with your meal.

To learn more and to make reservations for our Chef's Table Experience, please contact Sally Anglin, Social Director, at 336.768.0220 or via email at s.anglin@forsythcc.com. Reservations must be made 1 week in advance.



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ALCOHOLIC DRINKS

All bar charges based on consumption.

SPIRITS

House Brands \$7 per drink:

Evans Williams, Dewar's, Smirnoff, Gordon's, Captain Morgan

Call Brands \$8 per drink:

Jack Daniels, Crown Royal, Mt. Gay, Johnny Walker Red, Tito's, Tanqueray

Premium Brands \$9 per drink:

Makers Mark, Johnny Walker Black, Grey Goose, Bombay Sapphire, Appleton VXC

Spirits may be mixed between house, call, and premium brands as requested.

BEER

Domestic Beer \$4.00

Budweiser, Bud Light, Miller Light, Yuengling, Michelob Ultra

Premium Beer \$5.00

Blue Moon, Heineken, Amstel Light, Corona Light, Newcastle, Stella Artois, Sierra Nevada, Sam Adams

Craft Beer

Rotating selection. Please inquire.

Keg Beer

Available upon request

HOUSE WINES

Tier 1 \$26

Proverb Wines

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

Tier 2 \$38

Hahn Pinot Noir, 75 Cab, Kendall Jackson Chardonnay, Four Graces Pinot Gris, Hall Sauv Blanc

Tier 3 \$46

Boen Pinot Noir, Bonanza Cab, Gerard Bertrand Sauv Blanc, Andre Dupuis Chard, Erath Pinot Gris

**An extended wine list is available upon request

ADDITIONAL DRINK OPTIONS

CASH BAR

Prices below include service charge and sales tax

Cashier Ticket
\$50/per attendant

House Brands \$9, Call Brands \$10, Premium Brands - \$11

Domestic Beer \$5

Premium Beer- \$6

House Wines - \$9

Sodas - \$3

Champagne Mimosa
\$7.00/per drink

Warm Apple Cider
\$25/gallon

Sparkling Grape Juice
Red or White
\$15/bottle (non-alcoholic)

Assorted Juices
(orange, tomato, cranberry)
\$2.50/glass

Bloody Mary
\$7.50/per drink

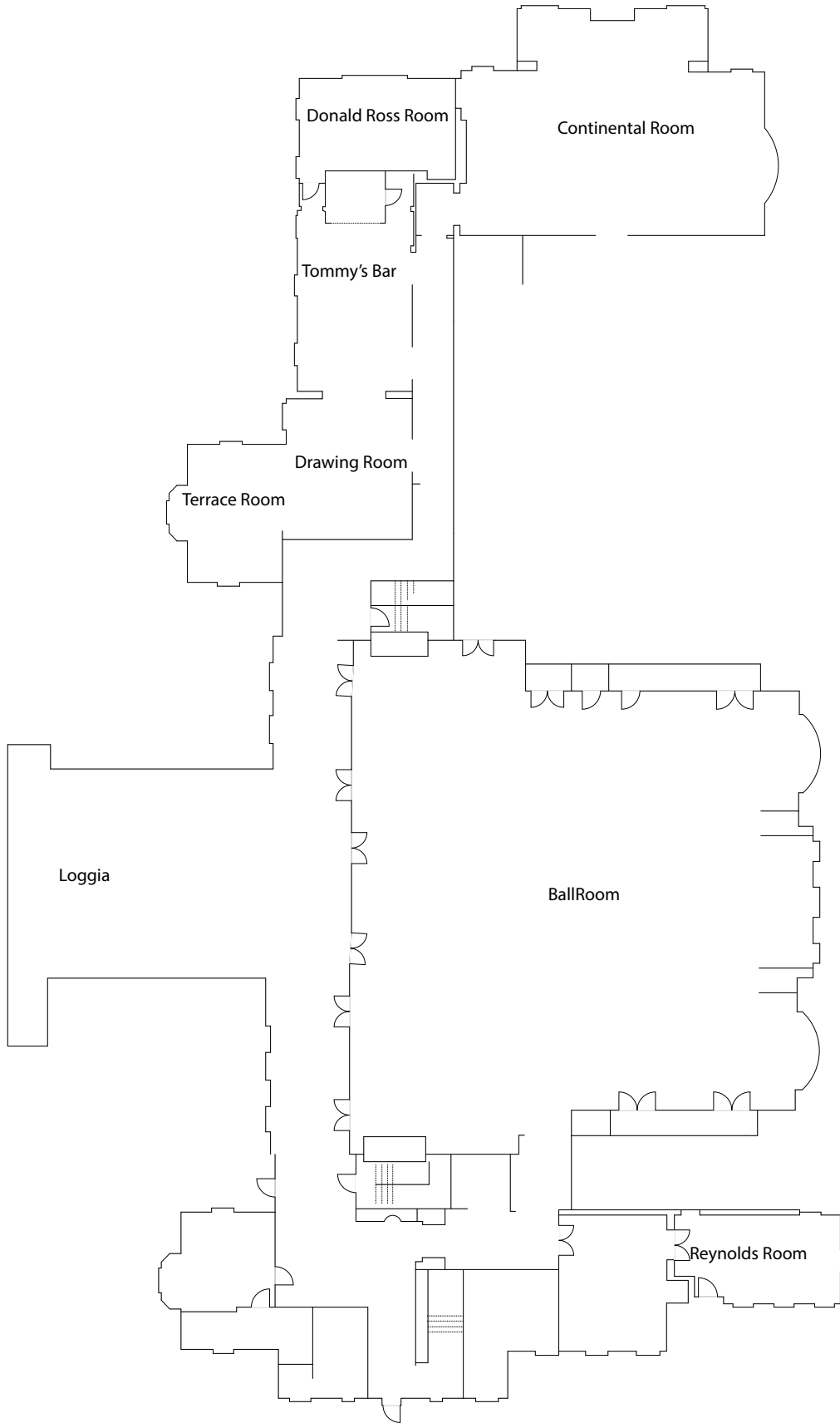
Assorted Soft Drinks/ Perrier
\$2.50/can

Coffee Station – Fresh brewed coffee and decaffeinated coffee,
assorted sweeteners, cream - \$2.50/per person

Forsyth Country Club

3101 Country Club Road :: Winston-Salem, NC 27104 :: 336.768.0220 :: www.forsythcc.org

CLUBHOUSE MAP



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FORSYTH COUNTRY CLUB
3101 Country Club Road
Winston-Salem, NC 27104

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