**Member Guest 2019**

**September 12-14th**

**Thursday Fieldhouse Special Touches**

Featured Golf Course Cocktail

Crispy Smoked & Fried Chicken Sliders with Alabama White BBQ Sauce,

 Local Bibb Lettuce, House Cucumber Quick Pickles

**Beverage Cart Snacks**

Southern Pimento Cheese & Benne Seed Crackers

New Orleans Muffuletta Pin Wheel Wraps

Assorted Gourmet Chips

FCC Protein Granola Bars

**Thursday Night Cocktail Party**

**“The Coastal Carolinas”**

**Passed Appetizers**

Bay Scallop & Shrimp Ceviche, English Cucumber, Micro Cilantro

**Action Stations**

**Baja Al Fresco Style Food Truck Street Taco Station**

**Old Bay Poached Peel & Eat Shrimp**

Traditional Cocktail Sauce, Cajun Remoulade, Fresh Lemons, Drawn Butter

**Displayed Appetizers**

**Southern Charcuterie & Farmers Market Grilled Vegetable Antipasto Display**

Speck Ham, Honey Comb, Local San Giuseppe Salami, Capicola Ham, Local Artisanal Cheeses,

Housemade Summer Berry Preserves, House Smoked Hendersonville Apple Butter

**Local Chilly Water Farms Beef Sliders**

 “Everything Spiced” Yeast Roll, Applewood Smoked Cheddar, Caramelized Onion Marmalade,

Fair Share Farm Butter Lettuce, Roasted Garlic Aioli

**Fresh Shucked Oyster Raw Bar**

Mignonette, House Pickle Relishes, Butter Fried Saltines

**House Smoked Angus Beef Brisket**

Jalapeno & Cheddar Cornbread, Assorted BBQ Sauces, Pickled Onion, Crispy Fried Shallots,

Creamy Rainbow Root Vegetable Slaw

**Gourmet Three Cheese Macaroni & Cheese**

Herb Butter Bread Crumbs, Gruyere, White Cheddar, Smoked Gouda

**Desserts**

Black Mountain Chocolate Crème Brûlée

Cardamom Spiced Apple Profiteroles

**Friday Breakfast**

Assorted Fresh Whole Fruits

Mojito Compressed Watermelon Salad

Vanilla Bean Yogurt, Fresh Berries, and Granola Parfaits

Harmony Ridge Farm Scrambled Eggs

Chef Attended Omelet Station with a Vast Array of Ingredients

House Maple Cured & Hickory Smoked Harmony Ridge Farm Bacon

Roasted Surry Link Sausage

Assorted Freshly Baked Breakfast Pastries

Cajun Home Fries with Sautéed Peppers & Caramelized Onions

Chef Jessica’s Fresh Fried Beignets with Café Du Monde Coffee Chocolate Sauce

Freshly Baked Buttermilk Biscuits with Surry Sausage & Black Pepper Gravy

FCC Housemade Protein Bars

Ice Cold Juice Bar Featuring Mango Nectar, Florida Orange, Ruby Grapefruit,

Concord Grape, Cranberry, and Peach Nectar

Robert’s Famous Bloody Mary Bar with a Vast Assortment of Accompaniments

(Located in Bay Window)

**Friday Buffet Lunch on Patio**

**Grand Display of Assorted Composed Salads**

FCC Broccoli Salad

Toasted Greek Orzo Pasta Salad

Roasted Potato Salad with Caramelized Onions & Wholegrain Mustard

Creamy Southern Coleslaw

**Steakhouse Petite Wedge Salad**

 House Smoked Bacon Crumbles, Pickled Red Onions, Gorgonzola, Shaved Carrots,

Jalapeno Blue Cheese Dressings

**FCC Famous Cold Smoked & Fried Prestige Farm Chicken**

**Giant FCC Club Sandwich Display**

**Mexican Street Corn with Chili Crème, Queso Fresco, Fresh Cilantro**

**Crispy Sweet Potato Waffle Fry Bar**

**Toasted Pecan Pie Bars**

**Spiced Moravian Cookies**

**Saturday Breakfast**

Assorted Fresh Whole Fruits and Fresh Fruit Salad Display

Coconut Yogurt, Tropical Fruit, and Housemade Granola Parfaits

Harmony Ridge Farm Scrambled Eggs

Chef Attended Omelet Station with a Vast Array of Ingredients

House Maple Cured & Hickory Smoked Harmony Ridge Farm Bacon

Roasted Surry Link Sausage

Assorted Freshly Baked Breakfast Pastries

Housemade Sourdough Bagels with Whipped Cream Cheese

House Smoked Alaskan Salmon with Traditional Accompaniments

Guilford Mills Grits Bar with an Assortment of Accompaniments

Pan Seared Crab Cake Benedict with Tarragon Béarnaise

FCC Housemade Granola Bars

Ice Cold Juice Bar Featuring Mango Nectar, Florida Orange, Ruby Grapefruit,

Concord Grape, Cranberry, and Peach Nectar

Robert’s Famous Bloody Mary Bar with a Vast Assortment of Accompaniments

(Located in Bay Window)

**Saturday Lunch on the Course**

**FCC House Smoked & Cured Pastrami Reubens**

**House Smoked Turkey Reubens**

Greek Orzo Pasta Salad with Tomatoes, Cucumber, Shaved Red Onion, and Feta

Seasonal Fresh Fruit Salad

Assorted Gourmet Bagged Chips

**Chef Blair’s Featured FCC Brewed Beer**

 Hazy & Juicy Lemongrass Citra IPA

**Housemade Cookies**

Coconut Chocolate Chip, Creamy Peanut Butter, and Oatmeal Ginger Cookies

**Saturday Evening Awards Party**

**“Flavors of Autumn”**

**Passed Appetizers**

**Housemade Smoked Blackstrap Molasses Country Ham**

Covington Sweet Potato Chip, Cranberry-Thyme Chutney, Purple Radish Microgreen

**FCC Signature Fried Gulf Oysters**

Cocktail Sauce & Remoulade

**Ballroom Displayed Hors d’ oeuvres**

**Petite Carolina Coast Shrimp Pot Pies**

Cauliflower & Yukon Gold Potato Duchess, Roasted Mirepoix, Buttered Leeks, Fresh Tarragon

**Old Bay Poached Shrimp Cocktail Shooters**

Bloody Mary Cocktail Sauce

**House Smoked Carolina Trout**

Celery Root Sabayon, Pear Marmalade, Local Beet Chip, Smoked Trout Roe, Egg Shell Cup

**Crispy Fried Harmony Ridge Farm Brussels Sprouts**

Pickled FCC Husk Cherries, Maple & House Bacon Marmalade, Orange Infused Cranberries

**Braised Joyce Farms Chicken Flat Bread**

Bleu Cheese Mornay, Caramelized Onions, Baby Arugula, Garden Radishes,

Roasted Tomatoes, Shaved Italian Cheeses

 **Displayed Small Plates**

**Grilled Green Tomato & Compressed Watermelon Salad**

Crumbled Cold Smoked Feta, Fresh Avocado Mousse, Crispy Chili & Coriander Spiced Chickpeas,

 FCC Basil “Caviar”

**Action Station**

**Juniper Crusted Joyce Farms New York Strip**

Soft Rolls, Horseradish Mousse, Caramelized Onion Jam, Dijonaise, FCC Garden Chermoula

**Covington Sweet Potato Spätzle**

FCC Blackstrap Molasses Smoked Country Ham, Crispy Sage,

Fall Spiced Beurre Noisette, Toasted Pecans

**Autumn Farmers Market Terrace**

**Southern Charcuterie & Farmers Market Grilled Vegetable Display**

Speck Ham, Honey Comb, Local San Giuseppe Salami, Capicola Ham, Local Artisanal Cheeses,

Housemade Summer Berry Preserves, House Smoked Hendersonville Apple Butter, FCC Honey,

FCC Pickle Bar

**Autumn Baked Brie En Croute**

Spiced Baked Hendersonville Apples, Vanilla Bean Caramel, Toasted Hickory Tree Nuts

**Fire Roasted Heirloom Baby Carrots**

Toasted Pistachio Dust, Blood Orange Vinaigrette, Local Beets, Buttermilk Crème, Chive Oil

**Action Stations/Small Plates**

**Roasted Glazed Maple Leaf Farms Duck Breast**

Spruce Tree Molasses, Roasted Local Red Kuri Squash Puree, Brussels Sprout Greens,

Heirloom Cranberry Bean & Duck Confit Cassoulet

**Late Night Passed**

Grilled Angus Beef Sliders with Truffle Parmesan Shoe String Fries

**Pastry Chef Jessica Shelton’s Dessert & Cocktail Bar**

**Petite Displayed Desserts**

Chocolate Cheesecake, Hazelnut, and Cocoa Nib Mousse Verrine

Macarons (Butterscotch Miso, Spiced Apple & Pumpkin)

Black Mountain Chocolate & Ginger Tartlets

Marjolaine Cake, Espresso Buttercream, and Hazelnut Sponge

White Chocolate & Citrus Madeleines

**Action Station**

**Liquid Nitrogen Housemade Vanilla Bean Ice Cream Floats**

Not Your Fathers Spiked Root Beer & Pirouline Cookie