

Banquet

and

Catering

Menu

2017 Food and Beverage Management Team

Linda Caine

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**Beverage Service**

***Based on Consumption***

**Wine Service- Priced per Bottle**

**White Wine**

***Line 39***

2014 California Chardonnay $32

***Sonoma-Cutrer***

2013 Sonoma Chardonnay $39

***Caposaldo***

2012 Verona, Italy Pinot Grigio $32

***Joel Gott***

2013 Napa Valley Sauvignon Blanc $35

***Lamberti Prosecco***

Italy $40

***St. Halaire***

French Sparkling $40

**Red Wine**

***Alias***

2012 California Cabernet Sauvignon $32

***Goose Ridge***

2013 Washington Cabernet Sauvignon $39

***La Playa***

2012 Chile Merlot $32

***Castle Rock***

2012 Sonoma Pinot Noir $32

***Belle Glos Meiomi***

2013 Santa Barbara Pinot Noir $48

***Writer’s Block***

2012 Lake County Red Zinfandel $39

**Beer Selections – Priced Per Bottle**

**Domestics $5**

Budweiser

Bud Light

Coors Light

Miller Light

**Imports $6**

Heineken

Amstel Light

Corona

Stella Artois

New Castle

**Craft Beers $8**

Sierra Nevada

Bell’s Two Hearted Ale

Lagunita’s IPA

New Belgium Fat Tire

Victory Prima Pils

**Liquor Tiers – Priced Per Drink**

**Club Selections $7**

Smirnoff Vodka

Jim Beam Bourbon

Dewars Scotch

Beefeater Gin

Bacardi Rum

**Premium Selections $8**

Absolut Vodka

Jack Daniels Bourbon

Johnny Walker Black

Tanqueray Gin

Captain Morgan Rum

**Super Premium Selections $10**

Grey Goose Vodka

Maker’s Mark Bourbon

Basil Hayden

Hendricks Gin

Oronoco Rum

**Hot Hors D’oeuvres**

***price per piece***

**Petite Blue Crab Cake**

citrus remoulade

4

**Crispy Thai Beef Springroll**

siracha aioli

3

**Crawfish fritter**

green onion, cajun remoulade

3

**Salmon en Croute**

lemon, dill, phyllo pastry

4

**Buffalo Chicken Lollipop**

gorgonzola, soffritto

3

**Mini Beef Wellington**

duxelle, puff pastry, hollandaise

4

**Fried Oyster Spoon**

lemon aioli, chow-chow

3

**Bacon Wrapped Fig**

stilton blue cheese, agrodolce

4

**Crispy Pork Dumpling**

wasabi aioli, soy glaze

3

**Mushroom Rockefeller**

spinach, bacon, hollandaise

3

**Sweet & Sour Meatballs**

veal, pork, tomato-honey glaze

4

**Risotto fritter (Arroncini)**

mozzarella, basil, roasted tomato coulis

3

**Petite Country Ham Biscuit**

vidalia onion jam, sage mustard

3

**Spanakopita**

spinach, feta, phyllo pastry

2

**Shrimp Egg Roll**

napa cabbage, carrot, sesame oil

3

**Chicken Bamboo Skewer**

orange soy marinade, citrus zest

2

**Tempura Shrimp**

sweet chili sauce, wasabi aioli

3

**Wild Mushrooms Strudel**

julienne vegetables, thyme, boursin cheese

3

**Beef Tenderloin Teriyaki**

sesame seed, enoki mushroom

4

**Cold Hors D’oeuvres**

***price per piece***

**Smoked Salmon Canapé**

dill cream cheese, pickled shallot, pumpernickel

3

**Prosciutto Melon Ball**

basil, reserved aged balsamic vinegar

3.50

**Pickled Wild Mushrooms**

agave mascarpone, chive, phyllo cup

3.50

**Compressed Watermelon Bamboo Skewer**

lemon basil, feta cheese, tomato

3.25

**Sweet Chili Blue Crab Spoon**

wakame salad, tobikko

4

**Heirloom Tomato Bruschetta**

ricotta salata, extra virgin olive oil, white balsamic syrup, micro basil

2.50

**Smoked Rainbow Trout Canapé**

caper blossoms, red onion, parsley, toasted almonds, sourdough

3.5

**Pickled Shrimp**

cucumber, caramelized shallot mascarpone, chervil

2.50

**Pate of Foie Gras**

brioche, raspberry, citrus gastrique, chive

4

**Pimento and Cheese**

peppadew peppers, chevre, black pepper, thyme, crostini

2.50

**Caprese Bamboo Skewer**

grape tomato, basil, mozzarella, balsamic

reduction, sea salt

2.50

**Spicy Oyster Spoon**

chilled oyster, tomato granita, horseradish, celery leaf, pickled okra

3.50

**Deviled Egg**

classic or many custom flavors are available

2 – 5

**Sushi Roll**

many combinations available

2.5 – 4

**Nigiri Sushi**

price based on type of seafood and market

**Chickpea Hummus**

pita chips, roasted red pepper, preserved lemon, olive

2.50

**Party Platters**

***price per platter***

small (serves 8 to 15) • medium (serves 16 to 30) • large (serves 31 to 50)

**Cheese and Fruit**

four uniquely different cheeses, fresh cut fruits, berries, crackers

90 • 180 • 300

**Vegetable Crudité**

crisp raw vegetables, gorgonzola cheese dip, buttermilk herb dip

60 • 120 • 200

**Smoked Salmon**

dill cream cheese, diced red onion, capers, chopped hardboiled egg, crostini

90 • 180 • 300

**Buffalo Chicken Lollipops**

celery, carrot, buttermilk blue cheese dressing

90 • 180 • 300

**Antipasto Display**

prosciutto, mozzarella, artichoke hearts, olives, salami, peppers, bruschetta

90 • 180 • 300

**Sushi**

assortment of sushi maki (5 different rolls), soy sauce, pickled ginger, wasabi

150 • 300 • 500

**Traditional Style Tea** **Sandwiches**

(up to five appetizing varieties per party platter)

60 • 120 • 200

**Classic Shrimp Cocktail**

traditional cocktail sauce, lemon wedges

180 • 360 • 600

**Charcuterie**

assortment of pates, terrines, cured meats, mustards, pickled vegetables, crostini

140 • 280 • 475

**Roasted Tenderloin Carving Station**

roasted prime-grade beef tenderloin, horseradish crème, dijon and yeast rolls

$275 per tenderloin

MC900441411[1]**BreakfastC:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900441411[1].wmf**

**A la Carte Selections**

***All a la carte selections include choice of bacon or sausage, stone ground grits or hash brown potatoes***

**Eggs Benedict**

canadian bacon, soft poached egg, hollandaise, english muffin

12

**Eggs Benedict “Maryland”**

proscuitto ham, crab cake, soft poached egg, hollandaise, english muffin

16

**Eggs Benedict “Scottish”**

smoked salmon, pickled red onion, soft poached egg, dill hollandaise, capers, english muffin

15

**Eggs Benedict “Texas”**

peppered beef brisket , soft poached egg, BBQ hollandaise, texas toast

19

**Traditional Southern Breakfast**

scrambled eggs, grits, bacon, sausage, buttermilk biscuit, hash brown potatoes, fruit, jam

9

**Steak & Eggs**

grilled new york strip steak, two eggs over easy, fruit

17

**Grand Marnier French Toast**

orange flavored brioche, fresh fruit, powdered sugar, maple syrup

14

**Quiche (Custom Flavors)**

fresh fruit

10

**Blueberry Pancakes**

fresh fruit, maple syrup, whipped butter

11

**Belgian Waffles**

fresh fruit, maple syrup, whipped cream, powdered sugar

12

**Fresh Fruit, Homemade Granola & Egg White Omelet**

10

**MC900441411[1]BreakfastC:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900441411[1].wmf**

* **Buffet Selections**

Description: Q:\140066.enu\MEDIA\CAGCAT10\j0335112.wmf**The Continental** Q:\140066.enu\MEDIA\CAGCAT10\j0335112.wmf

Orange Juice, Coffee, Hot Teas, Fresh Cut Fruit, Pastries

7

Description: C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900330149[1].wmf**Southern Comfort** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900330149[1].wmf

Scrambled Eggs, Applewood Smoked Bacon, Sausage Patties, Cheese Grits, Biscuits & Sausage Gravy, Hash Brown Potatoes, Fresh Fruit, Coffee, Orange Juice, Tea

14

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900411912[1].wmf**The Diner** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900411912[1].wmf

Omelet Station, Scrambled Eggs, Blueberry Pancakes, Sausage Links, Bacon,

Home Style Hash Brown Potatoes, Grits, Toast, Jellies, Fresh Fruit, Coffee, Orange Juice, Tea

17 + action station fee

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900411914[1].wmf**The Café** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900411914[1].wmf

Quiche Lorraine, Bacon, Sausage Links, Potatoes O’Brien, Fresh Fruit, Pastries, Mini Muffins, Coffee, Orange Juice, Tea

18

MC900235143[1]**LunchC:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K3AFPSJF\MC900235143[1].wmf**

***accompanied by yeast rolls & whipped butter***

**SALADS**

***♦ vegetarian***

**Grilled Chicken Caesar**

chopped hearts of romaine, herb oil croutons, parmesan reggiano, house caesar dressing

12

**Olive Oil Poached Scottish Salmon**

local bibb lettuce, capers, grape tomatoes, pickled red onion, buttermilk dill dressing

16

**Duck Leg Confit**

crispy, tender duck, organic mixed greens, sun dried cranberries, candied walnuts, ricotta salata cheese, black pepper blood orange vinaigrette

15

**Grilled Hangar Steak**

chopped romaine, baby spinach, crumbled blue cheese, charred vidalia onions, golden raisins,

creamy tomato horseradish dressing

17

**Roasted Baby Beets & Butternut Squash♦**

endive, watercress, goat cheese, toasted pine nuts, white balsamic reduction, extra virgin olive oil

14

**Sesame Seared Yellowfin Tuna**

baby bok choy, shredded cabbage, mixed greens, edamame beans, carrot, roasted shiitake mushrooms, ginger soy dressing

19

**Egg, Chicken or Tuna Salad**

mixed greens, mandarin orange, toasted pecans, grapes, fresh fruit

12

**Marinated Grilled Wild Shrimp**

baby arugula, feta cheese, cherry tomatoes, artichoke hearts, greek olives,

peppadew pepper vinaigrette

19

**Couscous & Grilled Vegetables♦**

marinated couscous, eggplant, zucchini, squash, red onion, fennel, mushrooms,

baby heirloom tomatoes, roast garlic basil pesto

15

**Lunch ENTREES**

***♦vegetarian***

**Jumbo Lump Crab Cakes**

baby lima bean succotash, sweet corn cream, basil

22

**The Sonny Burger**

house ground beef short rib patty, lettuce, tomato, onion, toasted pretzel bun

choice of french fries, sweet potato fries, house salad or fruit salad

14

**Classic Club Sandwich**

house smoked turkey, ham, swiss cheese, american cheese, bacon, lettuce, tomato, mayonnaise, toasted wheat or white, choice of french fries, sweet potato fries, house salad or fruit salad

12

**Petite Filet Mignon**

chive whipped yukon gold potatoes, baby carrots, haricot vert, cabernet demi glace

28

**Pan Roasted Alaskan Halibut**

tomato parmesan risotto, peppadew pepper peperanata, basil

27

**Chicken Piccata**

sautéed boneless chicken breast, angel hair pasta, asparagus, lemon caper sauce

16

**Grilled Chicken or**

**Grilled Shrimp Alfredo**

fettuccine pasta, reggiano parmesan, alfredo sauce, steamed broccoli

17 or 24

**Pan Roasted Pork Tenderloin**

sweet potato puree, sauteed spinach, golden raisins, apple cider reduction

18

**Steak Frites**

grilled hangar steak, house fries, spicy tomato jam

18

**Salmon Wellington**

phyllo wrapped salmon, shiitake duxelle, salmon caviar, creamed spinach

23

**Crimson Lentil Loaf♦**

sautéed seasonal vegetables, roasted red pepper honey glaze

17

**Blackened Mahi Mahi**

steamed jasmine rice, green onion, fried okra, etouffee sauce

17

**Pickle Fried Chicken**

buttermilk mashed potatoes, cole slaw, corn on the cob, chicken gravy

14

**Lunch ENTREES continued**

**Grilled North Carolina Grouper**

Cheddar cheese grits, pickled mushroom, sherry vinegar

21

**New Orleans Style Shrimp & Grits**

sautéed shrimp, crispy fried grit cake, sherry herb butter sauce

21

**Braised Boneless Beef Short Ribs**

parsnip puree, baby root vegetables, natural jus

20

**Lunch Buffet Selections**

***accompanied by yeast rolls & whipped butter***

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MP910220995[1].jpg**All American Cook Out** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MP910220995[1].jpg

Hamburgers, Hot Dogs, Grilled Chicken Breast, Iceberg Salad, Potato Salad, Baked Beans,

Corn on the Cob, Deep Dish Apple Pie, Chocolate Chip Cookies, Watermelon

17

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K3AFPSJF\MC900217108[1].wmf**Southern Meat & Three** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K3AFPSJF\MC900217108[1].wmf

Crispy Fried Chicken, Tomato Glazed Meatloaf, Chopped Iceberg Salad, Mashed Potatoes & Gravy,

Collard Greens, Butterbeans, Cornbread, Biscuits, Pecan Pie, Banana Pudding

18

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K3AFPSJF\MC900212219[1].wmf**Carolina Coast** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K3AFPSJF\MC900212219[1].wmf

Eastern Carolina Pulled Pork BBQ, Deep Fried NC Flounder, Slaw, Mixed Greens Salad, Brunswick Stew, French Fries, Creamed Corn, BBQ Sauce, Tartar Sauce, Yeast Rolls, Peach Cobbler, Banana Cream Pie

19

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K9L7V9FE\MC900023583[1].wmf**Delicatessen** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\K9L7V9FE\MC900023583[1].wmf

Custom Selection of Deli Meats, Tuna, Egg or Chicken Salad, Marinated Cucumber Salad, Potato Salad, Pasta Salad, Condiment Platter, Variety of Breads & Cheeses, Cheesecake, Lemon Bars, Cookies

17

C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900436696[1].wmf**California Dreaming** C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900436696[1].wmf

Grilled Chicken & Avocado Wraps, Fish Tacos, Marinated Skirt Steak Spring Rolls, Quinoa Vegetable Salad, Fresh Fruit Salad, White Grape Almond Gazpacho, Root Vegetable Chips, Wild Berry Yogurt Parfaits, Dark Chocolate Dipped Strawberries

23

**Dinner**

**Plated Banquet Options**

***accompanied by yeast rolls & whipped butter***

**APPETIZERS**

**Yin Yang Calamari**

sweet & sour sauce, wasabi aioli, asian slaw, black & white sesame seeds

14

**Steamed Prince Edward Island Mussels**

garlic, white wine, herbs, butter, bruschetta

**Smoked Salmon**

red onion, dill cream cheese, capers, eggs mimosa, crostini

14

**Vanilla cured Duck Breast**

sweet potato mousseline, sweet pea tendrils, candied pecans

16

**Jumbo Lump Crab Cake**

pickled english cucumber, lemon buerre blanc, micro basil

16

**Acorn squash & Mascarpone Ravioli**

sage, brown butter, pecorino romano sabayon

13

**Maine Lobster Tortellini**

sweet corn, pancetta, tomato, cream

18

**Yellowfin Tuna Tempura roll**

wakame, pickled ginger, sriracha aioli

17

**Pan Seared Diver Scallop**

beluga lentils, brunoise vegetables, trout caviar, chive butter

18

**Baby Brie en Croute**

mountain apple chutney, water crackers, pickled grapes

14

**Pickled Shrimp Cocktail**

horseradish, preserved meyer lemon, smoked tomato jam

17

**Oysters Rockefeller**

spinach, bacon, parsley, bread crumbs, pernod, hollandaise

16

**Clams Casino**

peppers, bacon, onion, breadcrumbs, lemon

14

**Mussels Fra Diablo**

pei mussels, spicy tomato sauce, bruschetta

14

**Dinner**

**APPETIZERS (continued)**

**Country Pate**

cornichons, grain mustard, crostini

16

**Fried Oysters**

butter lettuce, pear and walnut tartar, pickled shallots

17

**Beef Tartare**

quail egg, dijon, brandy, capers, parsley, parmesan reggiano , crostini

16

**Lobster Spring Roll**

ginger, cabbage, shiitake, sesame oil, lemongrass aioli

16

**Almond Fried Calamari**

smoked onion aioli, sweet chili sauce, chive

14

**Pan seared Foie Gras**

micro beet greens, brioche, blackberry gastrique

19

**Dinner**

**SOUPS**

**Carolina Wild Shrimp Bisque**

puree of shrimp, spices,

vegetables, cream, sherry

8

**Duck confit Gumbo**

andouille sausage, okra, rice

8

**Yukon Gold Potato & Smoked Leek**

sweet onion, garlic, cream

8

**Fire roasted Red Pepper & Goat Cheese**

black pepper crème fraiche, chervil

8

**Puree of Silver Queen Corn**

smoked bay scallops, garlic confit, black trumpet mushrooms

9

**New England Clam Chowder**

potato, celery, onion, carrot, clams, cream

8

**Cream of Roast Fennel & Smoked Oyster**

pernod, leeks, salmon caviar

11

**Heirloom Tomato Gazpacho**

deep fried dill pickle, crema verde

9

**White Gazpacho**

cucumber, grapes, almonds, milk,

sherry vinegar

8

**Vidalia Onion Gratinee**

apple cider, chicken broth, beef broth, tomme cheese, sourdough crouton

8

**Cream of Wild Mushrooms**

seasonal mushrooms, onion, garlic, cream, fresh herbs

8

**Dinner**

**ENTREES**

**NC Flounder**

blue crab mousseline, white wine, grain mustard, risotto verde, baby carrots

26

**Seafood Etouffee**

shrimp, scallops, crawfish, rice, etouffee sauce, green onions

30

**Blue Crab Cakes**

parsnip celeriac puree, arugula, basil oil, creole mustard sauce

28

**Chilean Sea Bass**

mussels, chorizo sausage, garlic, tomato, potato, saffron broth

30

**Pan Seared Filet mignon**

dauphinoise potato, roasted asparagus, mushrooms, demi-glace

36

**beef wellington**

mushroom duxelle, foie gras, pastry, potato leek tart, caberner demi, hollandaise

40

**Grilled New York Strip Steak**

parmesan risotto, baby carrots, roast garlic demi

33

**Cast Iron Seared Ribeye**

twice baked potato, sweet peas, tobacco onions, green peppercorn sauce

29

**Herb crusted Prime Rib**

whipped potatoes, spinach, horseradish sauce, au jus, yorkshire pudding

28

**Steak Frittes**

sliced hangar steak, house fries, broccoli, horseradish demi

26

**DESSERTS**

**Classic Crème Brulee**

7

**Chocolate Torte**

8

**Molten Chocolate Lava Cake**

8.5

**Tiramisu**

8

**Chocolate Mousse Parfait**

8

**Summer Fruit Tarts**

10

**Cheesecake** (custom flavors)

8

**Chocolate Raspberry Tart**

10

**White Chocolate Pears**

10

**Mini Red Velvet Bundt Cake**

9

**Strawberry Ginger Crisp**

8

**Baked Alaska** (custom flavors)

11

**Apple Tarte Tatin**

8

**Bread Pudding** (custom)

7

**Macaroons**

7

**Chocolate Bourbon Pecan Tartlet**

9

**Buffet Selections**

**For Receptions, Rehearsal Dinners, Catered Events or Pool Parties**

***Per person prices vary***

**Luau Pool Party**

Fresh Cut Fruit Salad, Tossed Greens Salad, Kalua Roast Pig, Baked Mahi Mahi, Yellowfin Tuna Poke,

Grilled Chicken Huli Huli, Baked Sweet Potato, Pineapple Steamed Long Grain Rice,

Island Style Macaroni Salad, Macadamia Nuts & Green Beans, Papaya BBQ Sauce, Ginger Soy Sauce,

Guava Cake, Upside Down Pineapple Spice Cake, Chocolate Mousse Kahlua Parfaits

**$55**

Description: C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900053239[1].wmf**The CharlestonC:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\W2Q79D2S\MC900053239[1].wmf**

Hoppin’ John Salad, Butter Lettuce Salad, Low Country Boil (shrimp, potatoes, corn, smoked sausage),

Blue Crab Cakes, Chicken & Charleston Gold Rice Bog, Stone Ground Antebellum Style Grits,

Sweet Potato Casserole, Sea Island Red Peas, Fried Green Tomatoes,

Chess Pie, Sweet Shortcake & Grilled Peaches, Benne Wafers

**$65**

**New England Clam Bake**

Endive, Radicchio & Romaine Salad, Crudités & Cheese, Creamy Clam Chowder

Seaweed Steamed Shellfish (Lobster, Littleneck Clams, Mussels), BBQ Petite Chickens,

Grilled Sausages, Sweet Summer Corn, Roasted Red Bliss Potatoes and Sweet Onions,

Blueberry Crumb Cake, Chilled Watermelon with Sea Salt, Frosted Brownies

**$85**

Description: C:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900101188[1].wmf**Southern ComfortC:\Users\Kristin\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\I9RRPP5O\MC900101188[1].wmf**

Chopped Iceberg Salad, Cole Slaw, Eastern NC Whole Hog BBQ, Crispy Fried Chicken,

Cornmeal Crusted Fried Catfish, Buttermilk Mashed Potatoes, Dirty Rice, Macaroni & Cheese,

Braised Collards Greens, Black Eye Peas, Fried Okra, Hushpuppies, BBQ Sauces, Tartar Sauce,

Banana Pudding, Peach Cobbler, Pecan Pie

**$55**

Guidelines and Policies

When planning your event: keep in mind the event date, start time, number of guests, and the format of your menu. The format of your menu includes, but is not limited to, **1) buffet, 2) seated-plated, or 3) cocktail/ heavy hors d’oeuvres**. The planning stages of a Hound Ears event can include appointments with the management team of Hound Ears Club as well as a tour of your prospective venue space. Please know that we cannot book a space if a member or member group has already reserved. There is to be only one coordinated contact to plan the event. Once the menu has been decided, the main contact person must sign the Banquet Event Order, sign the Hound Ears Catering Contract, and give the final guest count to the HEC management team **72 hours** before the event for guaranteed billing number. Non-members have the opportunity to have a private event at Hound Ears Club by one of two ways: the group is approved by the HEC Board of Members or if the main contact is sponsored by a member. If the main contact of the group is not a member, room fees will apply. Also, if a non-member, a 50% deposit is required when the planning is taking place, and the rest of the sum must be given 2 weeks before the event. Any items on consumption will be calculated and billed following the event. Checks are only accepted; No credit cards are accepted. If there should be a cash bar, cash must be brought by the guests as we will not accept credit cards as a form of payment for cash bar drinks. If the main contact is a member, we will charge the entire event to your account, without room fees, after the event.

**Catering Gratuity and Tax** – All prices of Food, Liquor, Beer, or Wine must have a gratuity charge of 21% plus 6.75% sales tax

**Linens:** Basic linens are included in the event. If specialty linens are requested, additional fees may apply

**Rental Fees:** If any additional catering equipment is needed, it may be necessary to go through a rental company, such as Boone Rent All.

**Audio/Visual Rental Fees:**

LCD Projector - $20

Projection Screen- $10

Microphone and Speakers- $20

All three components= $40

**Miscellaneous Fees:**

* Cake Cutting – If an outside cake is brought to the HEC event, there will be a $2 per person cake cutting fee
* Valet – If a valet is requested, the fee of $75 will be added

Room Fees

|  |  |  |
| --- | --- | --- |
| **Rooms** | **Luncheons** | **Dinners** |
| Main Dining Room | $375 | $750 |
| Hound Ears Room | $500 | $1000 |
| Fireside Area and Main Bar | $125 | $250 |
| Terrace on the Green | $125 | $250 |
| Upper Terrace | $150 | $300 |
| Lower Terrace | $200 | $400 |
| Pool Pavilion | $750 | $1500 |
| Lodge Site | $500 | $500 |

**Outside Vendors:** Outside vendors of Food, Liquor, Beer, and Wine are not permitted, with the exception of specialty cakes or wedding cakes.