



PRIVATE EVENTS & CATERING

A historic and private lake resort hidden in the Blue Ridge Mountains where families and friends have gathered for years to make life-long memories.

LAKETOXAWAYCC.COM



Creating Memorable Events

Our beautiful mountain properties offer impressive venues for all of your events and activities. We have outstanding settings for hosting receptions, luncheons, meetings, and reunions. Our event professionals are dedicated to making it easy, stress free and fun to plan your event at Lake Toxaway Country Club.

Our Chef has designed the Lake Toxaway Group and Event menus to provide you and your guests with an outstanding dining experience. Our menu selections offer light to heavy hors d'oeuvres, bountiful buffet displays, and a wide variety of delicious plated meals. If you wish, our chef can also customize a menu perfectly suited to your taste. We want to welcome you, your family, and your guests to Lake Toxaway Country Club.

Cordially,

Megan L Mills

Megan Mills
Events Manager
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TABLE PRESENTATION HORS D'OEUVRES

Garden Vegetables with Basil-Ranch Dip

\$3.50 per person

Freshly Sliced Seasonal Fruit and Berries

\$3.50 per person

Warm Spinach and Artichoke Dip with French Bread and Toasted Pita Chips

\$4.50 per person

Hot Crab Dip with Gourmet Crackers

\$6.00 per person

Selection of North Carolina Cheeses with Cheddar and Swiss
and Fruit with Crackers

\$5.50 per person

Hummus with Olive Tapenade, Roasted Vegetables, Basil on Pita Bread

\$4.00 per person

Bruschetta Station with Toasted Pita Chips

\$6.00 per person

Warm Brie Cheese in Puff Pastry with Raspberry Sauce

\$4.50 per person

Tapas Platter with Toasted Pita Bread, Marinated Mushrooms,

Hummus, Olive Tapenade, Grilled Artichoke Hearts, Marinated Olives,
and Mini Mozzarella Balls

\$7.50 per person

Smoked Trout and Salmon Display with capers, Chopped Red Onion and
Hard Boiled Egg, Toast Points, and Crackers

\$8.00 per person

Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon

\$10.00 per person

Jumbo Cocktail Shrimp and Gulf Oysters on the Half Shell with
Horseradish, Cocktail Sauce, and Lemon

\$14.00 per person

PASSED HORS D'OEUVRES

Passed hors d'oeuvres are offered for one hour of service; they can also be table presentations

\$2.50 per piece

Grape Tomatoes and Fresh Mozzarella with Balsamic Glaze on a Spear

Curried Chicken Salad in a Cucumber Cup

Seasonal Melon wrapped with Prosciutto Ham and Mint Grand Marnier Sauce

\$3.00 per piece

Gazpacho and Heirloom Tomato	Fried Cheese Lobster Ravioli
Shooter with Peach Passion Fruit	Leek and Goat Cheese Tartlets
Corn and Andouille Chowder Shooter	Mushroom Ragout Bruschetta
Shrimp and Lobster Bisque Shooter	Goat Cheese and Tomato Jam
Arancini Manchego, Ham, Cured Tomato	Bruschetta
Shrimp and Jalapeno Croquettes	Rosemary Pesto Goat Cheese Stuffed
Ginger Pork Potstickers with Ponzu	Peppadew Peppers
Croque Monsieur with Whole Grain Dijon	Bacon Wrapped Pimento Cheese Stuffed
Boursin Stuffed Mushrooms	Jalapeno Pepper

\$4.00 per piece

Smoked Salmon Mousse on Belgian Endive	Oyster Shooter
Beef Carpaccio Roll-Up with Olive Oil and Parmesan Cheese	Shrimp Shooter with Cocktail Sauce
Artichoke and Goat Cheese Mousse on Brioche Toast	Crab and Avocado Shooter
Smoked Trout with Sweet Pepper Relish on a Brioche Toast	Andouille and Crayfish Beignets
Shrimp Salad in a Cucumber Cup	Moroccan Lamb Kofta Skewers with a Cucumber Mint Yogurt
	Shrimp and Grit Cake Skewers with Andouille

PASSED HORS D'OEUVRES

\$4.00 per piece

Sliders:

- | | |
|---|---|
| BBQ Chicken with Apple Slaw | Smoked Beef Brisket with Apple Slaw |
| Jerk with Pineapple | Buffalo Chicken with Bleu Cheese Dressing |
| Fried Chicken with Sliced Pickles | Blackened Catfish Po Boy with Cajun Remoulade |
| Pulled Pork with Jicama Slaw | Beer Battered White Fish with a Roasted Red Pepper Bistro Sauce |
| Benton's Bacon BLT | |
| Country Fried Pork with White Gravy | |
| Benton's Country Ham, Caramelized Onion and Apricot Jam | |

\$5.00

- Mini Jumbo Lump Crabcake
- Bacon Wrapped Scallops
- Shrimp Salad Roll

\$6.00

- Sweet Chili Quail Knots
- Wagyu Beef Slider with Tobacco Onions and Tillamook Cheddar Cheese
- Beef Tenderloin, Gorgonzola Cheese and Horseradish Cream
- Crabcake Slider with Roasted Onion Remoulade
- Shrimp Cake Slider, Caramelized Lemon Aioli

\$7.00

- Garlic Ginger Lamb Lollipops, Cranberry Dijon \$7.00

\$8.00

- Lobster BLT, Lemon Basil Aioli
- Lobster Roll (Cape Cod Style)



PLATED DINNER MENUS



APPETIZERS

Entrée prices include Bread Service, and Non-Alcoholic Beverages.

Add Dessert for \$5.00 per person; please refer to “Sweet Treats” for options.

A traditional plated dinner provides one pre-selected entrée for the entire group

Tomato Basil Torte with Cilantro Cream
\$7.00

Grilled Ancho Quail
Polenta Cake, Roasted Corn Salsa
\$10.00

Beef Carpaccio
with Arugula, Balsamic Reduction, and Parmesan Cheese
\$9.00

Sesame-Seared Tuna
with Citrus Sauce over a Bed of Spring Mix
\$10.00

Parmesan Crusted Scallop
Arborio Rice Cake, Roasted Peppers and Beurre Blanc
\$10.00

Jumbo Lump Crab Cake
Four-Ounce Cake with Dijon Remoulade
\$12.00

SOUPS & SALADS

Soups

\$3.00 per bowl

Gazpacho	Cream of Broccoli and Cheddar
Black Bean	Butternut Squash
Chili	Crab Bisque
Beef Barley	Cream of Wild Mushroom
Cream of Tomato Basil	Manhattan Clam Chowder
Chilled Strawberry and Melon	Homestyle Chicken Noodle

Salads

All served dinners include the Toxaway House Salad with Choice of Dressing

Upgrades \$2.00 per person

Heirloom Tomato, Watermelon, Feta, Kalamata, Arugula, White Balsamic Vinaigrette
Field Greens, Grilled Peaches, Goat Cheese, Walnuts, Elderflower Vinaigrette
Apple, Goat Cheese, Springmix, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette
Spinach, Roasted Mushrooms, Chopped Bacon, Cherry Tomatoes, Hard Boiled Egg,
Bleu Cheese Crumbles, Dijon Balsamic Dressing
Iceberg Wedge Salad, Bleu Cheese, Bacon, Candied Pecans, Tomatoes and
Bleu Cheese Dressing
Asian Green, Macadamia Nut, Mandarin Oranges, Crispy Noodle, Ginger Dressing



ENTRÉES

Chicken Piccata

Parmesan-Crusted Seared Chicken Breast with Lemon Caper Sauce,
served over Angel Hair Pasta with Sautéed Spinach

\$30.00

Maple-Glazed Pork Chop

Served with Bourbon Maple Sauce, Sweet Potato Mash
and Haricots Verts

\$35.00

Oven-Roasted Atlantic Salmon Fillet

Served with Citrus Relish, Basmati Rice and
Steamed Asparagus

\$30.00

Seared Sesame-Crusted Tuna

Served Rare with a Soy Reduction, Basmati Rice, and Julienne Zucchini,
Carrots and Squash

\$37.00

Seared Jumbo Scallops

Served with Herb Buerre Blanc, Sun-Dried Tomato Risotto,
and Sautéed Asparagus

\$38.00

Signature Jumbo Lump Crab Cakes

Served with Dijon Remoulade, Jasmine Rice
and Sautéed Spinach

\$40.00

Pan-Seared Striped Bass

Served with Herb Lemon Butter, Jasmine Rice and Sautéed Zucchini and Squash

\$42.00



ENTRÉES

Beef Tenderloin

Grilled Six-Ounce Cut of Beef Tenderloin cooked Medium Rare,
served with Herb Whipped Potatoes and Grilled Asparagus
Mushroom Red Wine Demi-Glace

\$40.00

Portions and prices when paired with Beef Entrée:

Ashley Farms Airline Chicken Breast - \$52.00

Grilled Shrimp - \$52.00

Marinated Grilled Salmon - \$52.00

Crab Cake - \$54.00

Diver Scallops - \$62.00

Cold Water Grilled Lobster Tail - \$62.00

Grilled Duck Breast

Served with Blackberry Peppercorn Sauce, Polenta Cake and Swiss Chard

\$40.00

Herb-Crusted Rack of Lamb

Served Medium with Mint Jelly and Demi-Glace
Herb Whipped Potatoes, and Broccoli and Carrots

\$40.00

Chicken Oscar

Jumbo Lump Crabmeat with Béarnaise Sauce,
served with Herb Whipped Potatoes and Grilled Asparagus

\$36.00

Veal Oscar

Jumbo Lump Crabmeat with Béarnaise Sauce,
served with Herb Whipped Potatoes and Grilled Asparagus

\$60.00





DINNER BUFFET MENUS



DINNER BUFFET

RAINBOW FALLS BUFFET

\$35.00 per person

Minimum of 30 people

Add Dessert for \$7.00 per person; please refer to "Sweet Treats" for options.

Choose (1) Salad

Tossed Garden Salad with Herb Vinaigrette

Romaine, Olives, Tomatoes, Parmesan with Parmesan Dressing

Iceberg lettuce, Tomatoes, Cucumbers, Bleu Cheese Crumbles

Choose (1) Starch

Herb Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Herbed Rice Pilaf

Penne Pasta with Marinara or Alfredo

Choose (1) Entree

Smoked Beef Brisket with BBQ Sauce

Roasted Turkey Breast with Cranberry Mayo, Dijonnaise

Chicken Marsala

Chicken Piccata

Carved Roast Beef with Au jus, Horseradish Cream

*Served with Garlic Haricot Verts or Steamed Vegetable Medley
Rolls and Butter*



DINNER BUFFET

SCHOOLHOUSE FALLS BUFFET

\$45.00 per person

Minimum of 30 people

Add Dessert for \$7.00 per person; please refer to "Sweet Treats" for options.

Choose (1) Salad

Spring Mix Greens, Strawberries, Goat Cheese, pecans, Honey Tarragon Dressing
Watercress and Romaine, Mandarin Oranges, Almonds, Poppy Seed Dressing
Caesar Salad, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Choose (1) Starch

Herb Roasted Potato Medley
Yukon Mascarpone Mashed Potatoes
Mediterranean Olive and Roasted Tomato Cous Cous
Orzo Pasta with Garlic, Lemon and Herbs

Choose (1) Entrée

Stuffed Chicken, Pesto, Roasted Red Peppers, Fontina, Red Wine Bordelaise
Grilled Balsamic Chicken with Fine Herbs and Rosemary Citrus Jus
Chicken Breast, Feta, Spinach, Red Pepper Cream
Chicken Milan, Spinach, Prosciutto and Provolone

Choose (1) Entrée

Peppered Roast Beef with Au Jus, Horseradish
Grilled Mahi Mahi, Lemon Basil Butter
Baked Ham, Praline Glaze
Roasted Turkey Breast, Cranberry Mayo, Dijonnaise
Herb Roasted Pork Loin, Rosemary Au Jus
Seared Rainbow Trout, Citrus Tarragon Butter

*Served with Garlic Haricot Verts or Steamed Vegetable Medley
Rolls and Butter*

DINNER BUFFET

WHITEWATER FALLS BUFFET

\$60.00 per person

Minimum of 30 people

Add Dessert for \$7.00 per person; please refer to "Sweet Treats" for options.

Choose (1) Salad

Field Greens, Craisins, Natural Feta, Candied Pecans, Balsamic Vinaigrette
Mixed Greens, Pumpkin Seeds, Dried Cherries, Smoked Gouda, Honey Lemon Vinaigrette
Spring Mix, Di Anjou Pears, Maytag Bleu Cheese, Walnuts, Port Wine Vinaigrette

Choose (1) Starch

Mascarpone and Garlic Mashed Yukon Potatoes
Potato Au Gratin
Herb Roasted Potatoes
Israeli Cous Cous, Roasted Tomato, Olives
Roasted Root Vegetable Medley, Herbs and Olive Oil

Choose (1) Entree

Ricotta Chicken with Sundried Tomatoes and Basil	Herb Roasted Pork Loin, Rosemary Jus Baked Ham, Praline Glaze
Chicken Milan, Spinach, Prosciutto and Provolone	Roasted Turkey, Cranberry Mayonnaise, Dijonnaise
Balsamic Grilled Chicken, Fresh Herbs, Rosemary Citrus	Seared Trout, Citrus Tarragon Butter

Choose (1) Entree

Carved Beef Tenderloin, Béarnaise	Grilled Mahi Mahi, Lemon Basil Butter
Roasted Prime Rib, Au Jus, Horseradish	Grilled Salmon, Chervil, Crab Cream
Herb Strip Sirloin, Au Jus, Gremolata	

*Served with Garlic Haricot Verts or Steamed Vegetable Medley
Rolls and Butter*



DINNER STATIONS



CHEF-ATTENDED STATIONS

A popular way to serve dinner is with table station presentations. This style is more casual, conducive to socializing. Seating is generally limited for half to two-thirds of the group.

MENU

Artisan Breads and Spreads

Select two Vegetables

Select two Starch items

Two Presentation Stations:

Select Pork Tenderloin or Top Round of Beef or Beef Brisket

AND Chicken or Fish

\$40.00 per person

Three Presentation Stations:

Select Beef Tenderloin or Shrimp & Grits

AND Chicken, Pork Tenderloin or Fish

\$55.00 per person

Four Presentation Stations:

Beef Tenderloin and Lamb Chops

AND Chicken, Pork Tenderloin or Fish

AND Pasta Station* or Shrimp & Grits

\$70.00 per person

**Pasta Station with Shrimp, Chicken, Sausage, Artichokes, Julienne Zucchini and Squash, Onions, Peppers, Black Olives, Tomatoes, Basil, Shredded Parmesan Alfredo Sauce, Pesto Sauce, Marinara Sauce*

SWEET TREATS

Plated Desserts

Fresh Fruit Torte
Apple Pie or Pumpkin Pie
Florida Key Lime Pie
Coconut Cream Pie
Grilled Peaches with
Chambord Sauce and Ice
Cream

Pineapple Upside
Down Cake
Strawberry Shortcake
Napoleon
Flourless Chocolate Cake
Chocolate Pyramid with
Raspberry Mousse

Chocolate Bread Pudding
with Bourbon Sauce
New York Style Cheesecake
with Fresh Strawberries
Signature Lake Toxaway
Buttermilk Pie with Brown
Sugar Sauce

Buffet Desserts

Fresh Fruit Torte
Apple Pie
Florida Key Lime Pie
Coconut Cream Pie

Strawberry Shortcake
Flourless Chocolate Cake
Chocolate Pyramid with
Raspberry Mousse

New York Style Cheesecake
with Fresh Strawberries
Signature Lake Toxaway
Buttermilk Pie with Brown
Sugar Sauce

Choose three to add to buffet packages for \$7.00 per person

CHEF-ATTENDED DESSERT STATIONS

Minimum of 30 people
\$8.00 per person

Banana Fosters Flambé Station

Sliced Bananas sautéed with Butter and Brown Sugar, flambéed with Myers Dark Rum and served over Vanilla Ice Cream and Pound Cake

Peach Flambé Station

Peaches sautéed in a Simple Syrup with Grand Marnier, served with Vanilla Ice Cream

Cherries Jubilee

Cherries sautéed with butter, sugar and cherry juice,
flambéed with Brandy and served over Vanilla Ice Cream

Each bar manager will take opening and closing inventories for all alcohol prior to and at the conclusion of the event. The host may request a usage count for liquor, champagne, wine and beer after the event.



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