

Forsyth Country Club Catering Guide



Welcome,

At Forsyth Country Club, our goal is to provide outstanding service and genuine hospitality to all of our members and guests at all times in every aspect of our operation. We are here to ensure an exceptional experience while also catering to your specific desires and needs for your special event. The main level of our Clubhouse accommodates guests year round with space for up to 400 people and the option to create food and beverage menus that are unique to you. We frequently work with outside vendors to accommodate any special requirements such as lighting, audio-visual capabilities, flowers, linen, tenting and more. 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, baby showers, family gatherings and more.

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

Sincerely,

Forsyth Country Club Food and Beverage Team

Event Coordinator

Savannah Shafit
336.760.8193
s.shafit@forsythcc.com

Clubhouse Receptionist Desk

336.768.0220

3101 Country Club Road
Winston-Salem, NC 27104

www.forsythcc.org

Clubhouse Management

Lee Smith, Chief Operating Officer, CCM, CCE
l.smith@forsythcc.com

Rebecca Ross, Assistant General Manager
r.ross@forsythcc.com

Zachary Crum, Clubhouse Manager
z.crum@forsythcc.com

Executive Chef, Blair Cannon, CEC, CFE
b.cannon@forsythcc.com

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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 Ballroom Terrace

Connected to the Ballroom with a stunning view of our golf course is the Ballroom Terrace, which is ideal for casual affairs, birthday parties, and formal dining events. The Terrace can seat up to 60 for a formal dinner and can cocktail up to 80.

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-style 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.

Tommy's Bar

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.

Outdoor Event Lawn

Adjacent to the fire-pit just beyond the restaurant patio, our outdoor event lawn is perfect for outdoor receptions, graduation events, and more. This space can accommodate up to 150 for a seated event, and up to 200 for a cocktail reception or wedding ceremony.

Detailed event diagrams and custom room layouts are available upon request.



Food

All food items must be supplied and prepared by the Club and may not be removed from the premises. Please contact the Club to accommodate any dietary requests. All prices reflect per person charges. Specialty dessert items that are not prepared by the Forsyth Country Club culinary team are subject to additional rates starting at \$2.50 per person. Any additional food and beverage 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.

Choice of Entrée

Seated menu functions requesting a choice of entrée will be limited to a choice of 3 or fewer entrées. Parties selecting a choice of entrée will be required to provide the Club with the exact number of each entrée 3 business days 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. Specialty beverages are subject to additional fees dependent on ingredients and availability, including beverages from external vendors or those that are specially ordered from outside of Forsyth Country Club. 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 3 business days 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 Thursday.

Pricing

Club menus are subject to change without notice until 60 days prior to your event. All food and beverage items are subject to a 22% service charge and current NC sales tax. Please note: NC State Law requires the Club to tax the service charge. Specialty equipment rentals, external vendors and additional staffing may be subject to additional labor fees.

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.

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 assessed 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. Certain fees are in effect depending on the date of cancellation. Within 72 hours, events are subject to 50% charge of food and beverage and cancellation within 24 hours are subject to 100% charge of food and beverage.

Payments

All functions are billed to the sponsoring members' 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 an additional 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

FCC MacBook Air: \$75

LCD projector: \$50

Wireless Bluetooth Speaker with Wireless Microphones: \$50

Flip chart, pad, markers: Subject to Additional Pricing

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.

Linen/Table Decorations/Rentals

White tablecloths and napkins are included for all events at no additional cost. Standard silverware, glassware, tables and seating are included in the total cost of the event. Should you desire different colors or fabrics, they may be special ordered and charged to your account. Please contact the Event Coordinator for more details. Votive candles/holders are available free of charge. Additional fees may apply to rentals from external vendors such as tents, linens, lighting, staging, etc. Any fees incurred from external vendors and rentals will be applied to the final invoice for the event.

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 your Event Coordinators. All food and incidentals for such entertainment will be the responsibility of the host unless otherwise arranged in accordance to the musicians' contract. 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. 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 Event Coordinator 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 or Event Lawn 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 Event Coordinator 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

Outdoor Event Lawn is \$1500

Continental Room is \$500

Pool Pavilion \$250

All other rooms are \$100

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 recommend that you select one entrée choice for all of your guests. The FCC Culinary team can work with the Event Planners to curate 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 or host must understand the following:
 - The entrée counts for the two to three entrée selections must given 3 business days prior to the date of the function.
 - To ensure efficient service, place cards denoting entrée selections with each guests' name 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 guests 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 French Roast Coffee, and Artisanal Hot Tea Selections

*Priced per guest

The Continental \$12

Warm Assortment of Fresh Baked Pastries

Fresh Sliced Fruit Display

Honey Toasted Granola & Berry Greek Yogurt Parfaits

Seasonal Preserves & Jams

The Donald Ross \$16

Fresh Scrambled Eggs

Applewood Smoked Bacon

Roasted Serry Link Sausages

Choice of Southern Hashbrown Casserole or Crispy Southern Home Fries

Creamy Guilford Mill's Stone Ground Grits

Fresh Baked Pastries & Buttermilk Biscuits

Creamy Saw Mill Pepper Gravy

Fresh Sliced Fruit Display

*Available for parties of 20 or more

The Healthy Farmers Breakfast \$17

Fresh Scrambled Egg Whites

Cinnamon & Brown Sugar Spiced Carolina Apples

Baked Polenta Cakes with Sage Turkey Sausage & Roasted Peppers

Marinated Grape Tomato & Chickpea Salad

Honey Toasted Granola & Berry Greek Yogurt Parfaits

Vanilla Sweet Potato Protein Waffle Bites with Maple Syrup

Fresh Sliced Fruit Display

*Available for parties of 20 or more

Themed Late Morning Brunch Buffets

All Brunch Buffets are served with an Assortment of Fresh Juices, Slow Brewed French Roast Coffee, and Artisanal Hot Tea Selections

*Priced per guest

The Southern Homestyle Country Brunch \$19

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

*Available for parties of 20 or more

Fresh Seasonal Salads

(Please Choose One)

Mixed Greens, Grape Tomatoes, English Cucumbers, Carrots, Red Onion, Housemade Balsamic Vinaigrette
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 Spiced Crème Brûlée French Toast
Choice of Blueberry, Banana, Chocolate Chip, or Cinnamon Apple Silver Dollar Pancakes
Individual Crispy Texas Pete Chicken Tender & Vanilla Waffle Quarters

From The Chicken Coop

(Please Choose One)

Free Range Scrambled Eggs
Southwest Bell Pepper & Cheddar Frittata
Pimento Cheese & Sundried Tomato Quiche
Crispy Fried Prestige Farms Chicken +\$3pp

From The Carolina Pasture

(Please Choose One)

Applewood Smoked Bacon
Roasted Surry Link Sausage
Smoked Turkey Sausage Patties +\$1pp

Our comforting Southern Homestyle Country Brunch is also great for Baby Showers and Special Family Celebrations!

A La Carte Buffet Enhancements & The Sunrise Build Your Own Buffet

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

Build Your Own Buffets Require a Minimum Per Person Charge of \$19pp+ and a Minimum 20 Guests

Breakfast Entrées:

- Fresh Scrambled Eggs - \$3
- Belgian Vanilla Waffles with Assorted Toppings - \$4
- Traditional Poached Eggs Benedict with Hollandaise- \$5
- Maryland Crab Cake Benedict - \$7
- Malted Pancakes with Assorted Toppings - \$3
- Choice of Blueberry, Banana, Chocolate Chip, or Cinnamon Apple Silver Dollar Pancakes - \$4
- Cinnamon Spiced Crème Brûlée French Toast - \$3
- Flaky Buttermilk Biscuits & Sausage Gravy - \$3
- Southwest Breakfast Frittata- \$4

Breakfast Meats:

- Applewood Smoked Bacon - \$3
- Roasted Pork Sausage or Sausage Patties - \$3
- Smoked Turkey Sausage - \$4
- Alaskan Smoked Salmon Display with Traditional Condiments - \$6

Oats, Grains, and Starches:

- Southern Baked Hashbrown Casserole - \$2
- Crispy Home Fries with Peppers - \$2
- Sautéed Lyonnaise Potatoes - \$2
- Creamy Guilford Mill's Stone Ground Grits - \$2
- Oatmeal with Assorted Toppings - \$2

Fruits & Breakfast Pastries:

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

Chef Attended Omelet Station

\$8 per guest

Featuring Local Farm Fresh 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.

Gourmet Plated Breakfast Entrees

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

Priced per guest

A minimum of 20 Guests is Required

The Carolina Sunrise \$12

Free Range Scrambled Eggs with Two Strips of Applewood Smoked Bacon, Two Roasted Sausage Links, Choice of Crispy Home Fries with Roasted Peppers or Creamy Guilford Mill's Stone Ground Grits, and a Fresh Fruit Salad Martini

Morning in the Park \$15

Baked Baby Spinach, Sun Dried Tomato, Caramelized Onion, and Cheddar Quiche with a Petite FCC House Salad, Balsamic Vinaigrette, and Fresh Fruit Salad

Refreshing Non-Alcoholic Beverage Packages

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

Baby Shower & Bridal Shower Menu

Packages are for a minimum of 20 guests. Priced per guest.
*Below is an example menu and we encourage a customized menu
with Chef Cannon and the Event Planning Team*

Assorted High Tea Sandwich Display

Chicken Salad on Soft Wheat
Pimento Cheese BLT on Toasted White
Shaved English Cucumber & Whipped Herb Cream Cheese on Soft Marbled Rye

Mojito Lime & Honey Marinated Melon Salad Martinis

Traditional Southern Deviled Eggs

Decorated to Look like a Baby Chicken with Black Olive Eyes & Carrot Beak

Baked "Margarita Pizza" Stuffed Cremini Mushrooms

Baked Brie Tartlets with Raspberry Preserves & Micro Basil

Petite Alaskan Smoked Salmon Rilette Phyllo Cups

Red Onion Brunoise, Whipped Herb Cream Cheese, Radish Microgreens

Baby Blue Pastel Colored White Chocolate Dipped Pretzel Sticks

Pale Pastel Yellow White Chocolate & Confetti Sprinkle Cake Pops

Assorted Spring Colored Macarons with Lavender-Blueberry Buttercream Filling

Example Menu Above is Priced at \$30++ Per Guest

Afternoon Snacks & Business Meeting Packages

Priced per guest. Minimum of 10 guests.

The Carolina Tea Time \$18

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 5-Grain Wheat
- Smoked Salmon & Dill on 5-Grain Wheat
- Creamy Goat Cheese & Watercress on Country White

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

The Snack Box \$16

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 Housemade Chewy Protein Granola Bars

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

Seasonal Lunch Buffets

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 \$22

- A Vast Assortment of Veggies, Nuts, Seeds, Lettuces, Dried Fruits, and Cheeses
- Seasonal Fresh Sliced Fruit Display
- Two Seasonally Inspired Composed Salads

Choose One Item:

- Fried Green Tomatoes with Roasted Tomato Chutney
- Baked Herbed Cream Cheese Toast Points
- Cheddar Cheese Wafers

Choice of One Protein:

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

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-Honey Vinaigrette

Choice of One Dessert:

- Bourbon Chocolate Pecan Tarts with Crème Chantilly
- Seasonal Fruit Crumble Bars and Lemon Shortbread Bars
- Key Lime Pie with Toasted Meringue

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

Add on Two Chef Inspired Composed Sandwiches for an Additional \$6 per guest

Add an additional protein for \$6 per guest

All Lunches are served with 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.

The FCC Build Your Own Lunch Buffet

Priced Per Guest

Choose One Entrée

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

- Grilled Atlantic Salmon with Lemon-Caper Beurre Blanc - \$24
- Blackened Carolina Trout with Creole Tomato Caponata - \$20
- Rosemary Garlic Roasted Pork Loin with Dijon Mustard Crème - \$20
- Slow In House Hickory Smoked Angus Beef Brisket with Sweet Kentucky BBQ Glaze - \$20
- Slow In House Applewood Smoked Heritage Pulled Pork - \$19
- FCC Classic Fried Chicken - \$20
- House Smoked Hickory BBQ Chicken - \$20
- Herb Marinated Grilled Chicken Breast with Mushroom Marsala Sauce - \$19
- Roasted Carved Turkey Breast with Herb Veloute & Cranberry-Orange Chutney - \$19
- Braised Angus Beef Tips with Caramelized Onions, Mushrooms, and Burgundy Demi-Glace \$22
- Grilled Marinated Flank Steak Rosettes with Blue Cheese, Scallions, and Crispy Fried Onions - \$22

Choose One Starter Salad or Soup

(Add another salad or soup for \$3)

- Fresh Mixed Green Salad with Various Toppings & Housemade Dressings
- Classic FCC Caesar Salad
- Seasonal Sliced Fruit & Berry Display
- 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 Braised Green Beans with Smoked Ham Hock
- Buttered Green Beans with Shaved Red Onion & Tomatoes
- Balsamic Grilled Assorted Seasonal Vegetable Mélange
- Zucchini & Squash Casserole with Herb Veloute
- Sautéed Soyccotash with Pearl Onions & Edamame
- Buttered Zucchini & Squash with Roasted Tomatoes
- Coriander & Honey Roasted Baby Carrots

Choose One Starch

(Add another starch for \$3)

- Parmesan & Roasted Garlic Duchess Potatoes
- Classic Whipped Idaho Potatoes
- Rosemary & Cheddar Scalloped Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Wild Rice Pilaf with Peas & Carrots
- Creamy Parmesan Herb Risotto
- Toasted Orzo Pilaf with Peppers & Onions
- FCC Three Cheese Baked Macaroni & Cheese
- Cornbread Stuffing or Dressing with Roasted Mirepoix
- Baked Sweet Potato Casserole with Spiced Oatmeal & Brown Sugar Streusel

Choose Two Desserts

(Add another Dessert for \$4)

- Traditional Chocolate Chess Pie , Key Lime Pie, Buttermilk, or Pecan Pie
- Dark Chocolate Mousse Cake with Italian Buttercream
- NY Cheesecake with Fresh Berries and Crème Chantilly
- Baked Seasonal Fruit Crisp or Cobbler with Whipped Cream
- Assorted Fresh Baked Cookie Display
- Passion Fruit Cream Fruit Tartlets
- Chocolate Fudge Brownies and White Chocolate Toffee Blondies
- Ice Cream Sundae Bar with Hot Fudge and Assorted Fun Toppings
Requires a Staff Attendant for +\$50 per Hour

Plated Traditional & Specialty Salads

All Lunches are served with Assorted Rolls, Fresh Brewed Iced Tea, and Gourmet French Roast Coffee. Priced per guest. The Chef's Seasonal Salads Offerings Available Upon Request.

Starter Salad \$7 | Entrée Salad \$12

FCC Romaine Caesar Salad

Grana Padano Parmesan, Herbed Croutons, Fresh Romaine, Creamy Caesar Dressing

The Steakhouse Classic Wedge Salad

Iceberg Lettuce, Bleu Cheese Crumbles, Applewood Smoked Bacon, 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 Aged Balsamic Vinaigrette, Creamy Ranch, and Steakhouse Bleu Cheese Dressing

Baby Spinach Salad

Candied Walnuts, Sliced Free Range Egg, Grape Tomatoes, Applewood Smoked Bacon, Shaved Red Onion, Crumbled Bleu Cheese, Apple Cider & Bacon Vinaigrette

Local Boston Bibb & Candied Bacon Salad

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

The 1913 Salad

Fresh House Mixed Greens, Bourbon Compressed Granny Smith Apple, Cranberries, Toasted Pecans, Crumbled Goat Cheese, Maple-Sherry Vinaigrette

The Donald Ross Salad

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

Asian Harvest Salad

Fresh Spring Greens, Romaine, Shaved Red Onion, Carrots, Edamame, Mandarin Oranges, Crispy Wontons, Grape Tomatoes, Asian Sesame Dressing

Tuscan White Bean & Grilled Artichoke Salad

White Bean Hummus Spread, Shredded Kale & Baby Arugula, Halved Grape Tomatoes, Grilled Marinated Artichoke Hearts, Feta Crumbles, Toasted Sunflower Seeds, English Cucumber, Wildflower Honey & Lemon Vinaigrette

Roasted Root Vegetable & Baby Arugula Salad

Fresh Lettuce Blend, Spiced Candied Pecans, Crumbled Goat Cheese, Sea Salt Toasted Pumpkin Seeds, Shaved Red Onion, Maple Sherry Vinaigrette *+\$2 for Entrée Size*

FCC Layered Garden Cobb Salad

House Lettuce Blend, Romaine, Chopped Bacon, Crumbled Bleu Cheese, Grape Tomatoes, English Cucumber, Avocado, Sliced Egg, Shredded Carrots, Choice of Dressing *+\$2 For Entrée Size*

Comforting Winter Kale Salad

Shaved Lacinato Kale, Compressed Pear, Cranberries, Toasted Cashews, Crispy Prosciutto, Shaved Parmesan, Red Onion, Roasted Shallot Dressing *+\$2 For Entrée Size*

Entrée Salad Protein Additions:

Pan Seared Shrimp \$9
 Marinated Grilled Boneless Chicken Breast \$7
 Grilled Herb Marinated Salmon \$10
 Asian Teriyaki Roasted Salmon \$10
 Creole Style Lump Crab Cake \$12
 Pan Seared Sesame Crusted Ahi Tuna \$10
 FCC Chicken or Tuna Salad \$6

Housemade Dressings & Vinaigrettes:

Aged Balsamic Vinaigrette
 Steakhouse Bleu Cheese Dressing
 Red Wine Vinaigrette
 Creamy Herb Ranch Dressing
 Strawberry-Thyme Vinaigrette
 Blueberry White Balsamic Vinaigrette
 Cilantro-Lime Dressing
 White Balsamic Vinaigrette
 Maple Sherry Vinaigrette
 Buttermilk-Chive Dressing
 Italian Raspberry Vinaigrette
 Wildflower Honey & Lemon Vinaigrette

Plated Lunch Entrees**Rosemary Roasted Angus Beef Medallions \$20**

Creamy Whipped Potatoes, Buttered Asparagus, Roasted Cremini Mushrooms, Pearl Onions, Sundried Tomato Chasseur Sauce

Fresh Baked Seasonal Quiche Du Jour \$17

Petite FCC House Salad with Balsamic Vinaigrette, Roasted Red Bliss Potatoes, Petite Fresh Seasonal Fruit Salad Cup

Sautéed Wild Mushroom Ravioli \$19

Sautéed Baby Spinach, Roasted Pearl Onions, Blistered Grape Tomatoes, Cremini Mushrooms, Grana Padano Parmesan Crisp, Wholegrain Mustard Cream Sauce

French Brasserie Braised Chicken Crepes \$18

Wild Rice Pilaf, Herb Buttered Asparagus, Creamed Spinach Stuffed Roma Tomato, Rosemary Roasted Chicken Veloute

Petite 6oz Slow Braised Joyce Farms Aberdeen Short Rib \$26

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

Herb Grilled Boneless Chicken Breast Piccata \$19

Parmesan Risotto, Sautéed Cremini Mushrooms, Sun Dried Tomatoes, Asparagus Tips, Lemon Caper Beurre Blanc

Grilled Moroccan Spiced Atlantic Salmon \$18/5oz \$22/7oz

Red Bliss Potato Lyonnaise, Sautéed Haricots Verts, Coriander Honey Roasted Carrots, Roasted Red Pepper Coulis

Pan Seared Louisiana Creole Flounder Paillard \$22

Roasted Garlic Whipped Potatoes, Warm Wilted Baby Spinach Salad, Sautéed Bell Peppers, Pearl Onions -Cajun Remoulade & Fresh Lemon Purse on the Side

Classic Southern BBQ Glazed Meatloaf \$19

Creamy Cheddar-Chive Whipped Potatoes, Sautéed Corn & Green Beans, Caramelized Vidalia Onions, Sweet Kentucky BBQ Glaze

Crispy Chicken Schnitzel \$19

Creamy Whipped Potatoes, Grilled Asparagus, Blistered Tomatoes, Wholegrain Mustard Double Cream Sauce, Microgreen & Herb Gremolata Salad Garnish

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

Plated Dinner Entrees

The Chef's Seasonal Entrée Offerings and Dietary Suggestions are Available Upon Requests

“From The Pasture”

Rosemary Roasted Angus Beef Chuck Tender Medallions \$28

Creamy Cheddar-Chive Whipped Potatoes, Roasted Grape Tomatoes, Buttered Asparagus, Cremini Mushrooms,
Steak Diane Sauce

Slow Braised Eight Ounce Angus Beef Short Rib \$33

Creamy White Truffle Whipped Potatoes, Buttered Asparagus, Balsamic Glazed Pearl Onions,
Roasted Tri Colored Heirloom Baby Carrots, Rich Braising Glace

Char Grilled Six Ounce Rosemary & Garlic Crusted Black Angus Filet Mignon \$42

Creamy Whipped Potatoes, Buttered Asparagus, Tarragon Roasted Baby Carrots, Blistered Tomatoes, Bordeaux
Demi-Glace

Substitute Eight Ounce Filet Mignon for an Additional \$5

Pan Seared French Brasserie Steak Au Poivre \$28

Eight Ounces of Hand Carved Peppercorn Crusted Sirloin Steak, Truffle Parmesan Roasted New Potatoes,
Grilled Broccolini,

Smoked Roasted Red Pepper Coulis, Sauce Au Poivre

“From The Sea”

Herb Pan Roasted Verlasso Salmon Fillet \$26

English Pea & Saffron Risotto, Moroccan Grilled Vegetables, Lemon-Caper Beurre Blanc

Grilled Basil Pesto Marinated Verlasso Salmon Fillet \$26

Creamy Whipped Potatoes, Buttered Asparagus, Baked Creamed Spinach Stuffed Roma Tomato, Lemon Gremolata Beurre Blanc

Pan Seared Louisiana Creole Flounder Paillard \$25

Roasted Garlic Whipped Potatoes, Warm Wilted Baby Spinach Salad, Sautéed Bell Peppers, Blistered Tomatoes, Pearl Onions

-Cajun Remoulade & Fresh Lemon Purse on the Side

Roasted Garden Herb & Dijon Crusted Alaskan Cod Fillet \$25

Roasted Garlic Whipped Potatoes, Buttered Asparagus, Baked Creamed Spinach Stuffed Tomato, Baby Carrots, Lemon Beurre Blanc

Carolina Grilled Cilantro-Lime Marinated Grouper Fillet \$32

Shaved Local Celery Root-Apple Slaw, Cauliflower Potato Puree, Blistered Haricot Vert, Cumin Roasted Heirloom Baby Carrots

Teriyaki Grilled Scottish Salmon \$26

Ginger Scented Jasmine Rice, Stir Fried Sesame Sugar Snap Peas, Shiitake Mushrooms, Charred Bell Peppers, Teriyaki-Honey Glaze

Sautéed Charleston Shrimp & Grits \$26

Six Sautéed Jumbo Shrimp, Creamy Guilford Mill's Cheddar Grits, Smoked Bacon, Scallions, Sautéed Bell Peppers, Caramelized Onions, Old Bay Roasted Tomato Beurre Blanc

Caribbean Grilled Mahi Mahi Fillet \$28

Ginger Scented Jasmine Rice, Grilled Jamaican Jerk Marinated Vegetable Mélange, Coconut Milk Yellow Curry Sauce



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

“From The Farm”

Pan Roasted Hunter Style Airline Chicken Breast \$26

Toasted Barley Risotto, Sautéed Ruby Chard, Roasted Beech Mushrooms, Smoked Bacon Lardons, Baby Carrots, Sauce Chasseur

Crispy Chicken Schnitzel \$25

Tender Boneless Chicken Breast Breaded and Pan Fried, Creamy Whipped Potatoes, Grilled Asparagus, Blistered Tomatoes, Wholegrain Mustard Double Cream Sauce, Microgreen & Herb Gremolata Salad Garnish

Classic Pan Roasted Airline Chicken Breast Marsala \$26

Toasted Barley Risotto, Sautéed Broccolini, Caramelized Onions, Roasted Baby Carrots, Mushroom Marsala Sauce

Crispy Chicken Cordon Bleu \$26

Boneless Chicken Breast Roulade, Creamy Whipped Potatoes, Seasonal Vegetable Mélange, Oven Roasted Tomatoes,
Parmesan-Swiss Mornay Sauce

Basil Pesto Grilled Boneless Chicken Breast Piccata \$25

Parmesan Risotto, Sautéed Cremini Mushrooms, Sun Dried Tomatoes, Asparagus Tips, Lemon Capers Beurre Blanc

“From the Garden“

Piedmont Style White Truffle Risotto \$19

Rich Vegetable Broth, Mélange of Baby Vegetable, Shaved Grana Padano, Fresh Herbs

Sautéed Wild Mushroom Ravioli \$20

Sautéed Baby Spinach, Roasted Pearl Onions, Blistered Grape Tomatoes, Cremini Mushrooms, Grana Padano Parmesan Crisp, Wholegrain Mustard Cream Sauce
-Butternut Squash Ravioli Available in the Fall & Winter

Classic Penne Pasta Primavera \$19

Extra Virgin Olive Oil, Sautéed Seasonal Vegetables, Fresh Garden Herbs, Basil Pesto, Parmesan

Mediterranean Chickpea Panisse \$22

Crispy Baked Chickpea Cake, Fire Roasted Baby Heirloom Carrots, English Peas, Roasted Mushrooms, Smoked Paprika, Roasted Red Pepper Puree, Local Microgreens

Duet Entrées

Priced per guest at \$49

Grilled Five Ounce Angus Beef Tenderloin Filet or Braised Beef Short Rib paired with your choice from below:

- Herb & Dijon Crusted Verlasso Salmon, Dijon Cream Sauce
- Teriyaki Grilled Verlasso Salmon, Citrus Ginger Beurre Blanc
- Petite Chesapeake Bay Lump Crab Cake, Sauce Remoulade
- Grilled Rosemary & Garlic Chicken Breast, Rich Chicken Veloute
- Four Sautéed Jumbo Shrimp, Scampi Beurre Blanc

Entrées served with Creamy Whipped Potatoes, Buttered Asparagus, Tarragon Roasted Baby Carrots, and Bordeaux Demi-Glace.

The FCC Culinary Team of Chefs can also pair the sides to be more appropriate with each protein choice to better suit your desires.



Chef Chrissy's Plated Lunch & Dinner Desserts

FCC Signature Country Club Pie \$7

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

Southern Pecan Pie Cheesecake \$7

Toasted Bourbon Brown Sugar Pecans,
Crème Fraiche Cheesecake, Caramel Sauce

Italian Butterscotch Budino \$7

Hazelnut Crumble, Hazelnut Brittle, Apple Compote

Vanilla Bean Panna Cotta \$7

Spiced Passion Fruit Salad, Crisp Sugar Tuile

Layered Marjolaine Cake \$7

Almond Dacquoise, Praline Buttercream, Rich Chocolate Crèmeux

Upside-Down Pineapple Bread Pudding \$7

Roasted Pineapple, Dark Caramel,
Sweetened Condensed Milk Ice Cream

Dark Chocolate Mousse Dome \$7

Chocolate Coconut Macaroon, Espresso Anglaise,
Cocoa Nib Tuile, Chocolate Glacage

Chocolate Pecan Tart \$7

Callebaut Dark Chocolate, Toasted Caramel Pecans,
Crème Chantilly, Pecan Tuile

Chocolate Crème Brûlée \$7

Grand Marnier Macerated Berries, Lace Tuile

Local Hendersonville Apple Bread Pudding \$7

Sautéed Apples, Toasted Pecans, Oaked Whiskey Caramel

Pistachio Mousse Bombe \$7

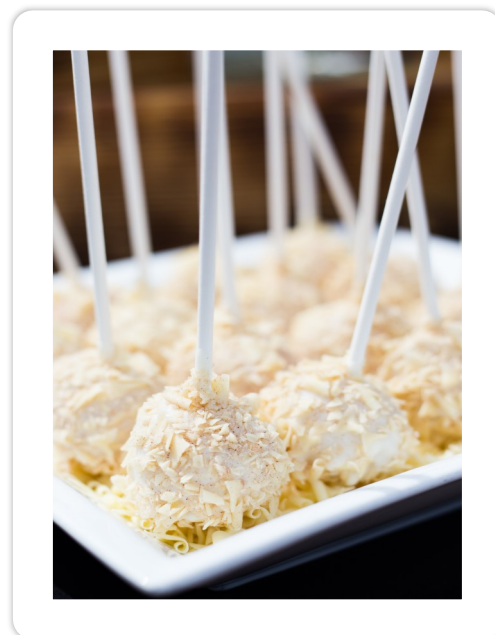
Pistachio Dacquoise, Dark Cherry Gelee, Bittersweet Chocolate
Sorbet

Coconut Crème Mousse \$7

Breton Shortbread, Macerated Strawberries, Lemon Yuzu Gel, Crème
Chantilly

French Vanilla Bean Crème Brûlée \$7

Shortbread Cookie, Fresh Berries



Hand Passed Hors d'oeuvres

All Passed Hors d'oeuvres are Priced Per Guest

\$5 Per Guest for a Half Hour to One Hour Passed Cocktail Reception

\$7 Per Guest for a Two Hour Passed Cocktail Reception

\$8 Per Guest for a Two Hour Displayed Hors d'oeuvre from the Menu Below

Chilled Passed Hors d'oeuvres

- Ahi Tuna Poke, Sesame Avocado Mousse, Citrus, Crispy Wonton Taco, Cilantro Microgreen
- Smoked Salmon Rillettes, "Everything" Potato Chip, Whole Grain Cream, Sweet Pickled Red Onion
- Stuffed Cherry Tomato, Whipped Herb Goat Cheese, Fresh Parsley
- Yellow Curried Chicken Salad, Toasted Pecans, Microgreens, Crispy Phyllo Tartlet
- Marinated Grape & Brie Brochettes, Warm Caramel, Fresh Thyme
- Shaved Carolina Country Ham, Caramelized Onion-Poppy Seed Butter, Rosemary Biscuit
- Cherry Tomatoes, Local Bibb Lettuce, House Tomato-Bacon Jam, Roasted Garlic Aioli, Toasted Brioche
- Charleston Shrimp Salad, Local Bibb Lettuce, Housemade Old Bay Profiterole
- Pastrami Spice Seared Beef Carpaccio, Cajun Kettle Chip, Smoked Horseradish Mousse, Bleu Cheese
- Smoked Paprika Cheddar Cheese Wafers, Roasted Red Pepper Jam, Fresh Parsley
- Classic Southern Deviled Egg, Crispy Onion Curl, Fresh Parsley
- Prosciutto Ham, Sweet Pickled Melon, Whipped Boursin, Grilled Focaccia Crostini, Microgreens
- Smoked Salmon Roulade, Caper Cream Cheese, Toasted Rye, Radish Microgreen
- Grilled Artichoke & Tomato Bruschetta, Tahini Hummus, Mini Waffle Cone, Microgreens
- Chili-Lime Lump Crab Salad, English Cucumber Cup, Avocado Mousse, Cilantro Microgreen
- Old Bay Poached Jumbo Shrimp, Virgin Bloody Mary Shooter, Fresh Parsley
- Creamy Cajun Shrimp Salad, Bell Peppers, Celery, Red Onion, Cucumber Cup, Radish Microgreens
- Chilled Tandoori Grilled Petite Shrimp Lollipop, Sweet Chili Pineapple Jam, Crispy Tempura
- Smoked Chicken, Cajun Black Bean & Corn Salsa, Avocado Mousse, Crispy Tortilla Cup, Cilantro

Hot Passed Hors d'oeuvres

- Baked Brie En Croute, Raspberry Preserves, Microgreen
- Miniature Beef Wellington, Wild Mushroom Duxelle, Prosciutto, Béarnaise
- Petite Shepard's Pie Tartlets, Whipped Potatoes, Local Microgreens
- Warm Brie, Cognac Apricot Jam, Crispy Phyllo Tartlet
- Crispy Southern Fried Artichoke Heart, Dijon Aioli, Roasted Red Pepper Relish
- Crispy Wild Mushroom Arancini, Tarragon English Pea Pistou, Parmesan Crisp
- FCC Crispy Fried Gulf Oysters, Cocktail Sauce, Caper Tartar Sauce
- Greek Spinach & Feta Spanakopita, Tzatziki Greek Yogurt Dip
- Italian Sausage & Cheddar Stuffed Cremini Mushroom
- Baked Cranberry, Brie, and Toasted Pecan Phyllo Cup
- Coconut Fried Shrimp Skewer, Asian Five-Spice Orange Marmalade, Radish Microgreen
- Roasted Turkey Breast, Cranberry Chutney, Whipped Boursin, Toasted Wheat Crostini
- Crispy Fried Vegetable Spring Roll, Chinese Plum Sauce, Thai Sweet Chili
- Petite Chesapeake Bay Crab Cake, Lemon-Caper Remoulade, Romaine Chiffonade
- Applewood Smoked Bacon Wrapped Scallop, Lemon-Caper Remoulade, Fresh Parsley
- Mini Fried Chicken Fillet Biscuit, Texas Pete Spiced Maple Glaze, Cheddar Cheese
- Mini Angus Beef Sliders, American Cheese, House Pickles, Ketchup, Soft Roll
- Truffle Shoestring Fries, Shaved Grana Padano Parmesan, Fresh Parsley, Bamboo Cone
- Crispy Fried Pimento Cheese Profiterole Puffs with Roasted Red Pepper Relish Core

Our Chef can suggest per piece quantities and pricing based on the Event Timeline and Menu Compositions Upon Request

Chilled Displayed Hors d'oeuvres

Priced per guest.

Fresh Mediterranean Dip Bar \$9

Chilled Sundried Tomato & Kalamata Olive Tapenade, Chilled Italian Vine Ripe Tomato & Basil Bruschetta, Tahini Lemon Hummus, Herb Toasted Crostini, Assorted Crackers, Grilled Pita Chips

Rosemary Char Grilled & Carved Beef Tenderloin Slider Display \$13

Minimum of 20 Guests

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

Italian Renaissance Grilled Vegetable Antipasto Display \$8

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

Artisanal Charcuterie & Domestic Cheese Display \$10

Assorted Shaved Salami, Cured Ham, Prosciutto, Pepper Candied Bacon, Whole Grain Mustard, Wildflower Honey, Housemade Fruit Preserves, Pickled Cornichons, Marinated Cremini Mushrooms, Provolone, Sharp Cheddar, Smoked Gouda, Marinated Ciliegine Mozzarella, Herb Toasted Crostini, Assorted Crackers

Artisanal & International Cheese Display \$10

Aged & Fresh Cheese Assortments, Fresh Grapes, Wildflower Honey, Whole Grain Mustard, Seasonal Housemade Preserves, Smoked Apple Butter, Dried Fruits, Toasted Nuts, Herb Toasted Crostini, Assorted Crackers

Fresh Seasonal Fruit & Berry Display \$6

Assorted Fresh Seasonal Fruit & Domestic Cheese Display \$9

Assorted Crackers and Seasonal Jam

Farmers Market Crudité Display \$6

Fresh Seasonal Vegetables, Green Goddess Ranch Dressing, Roasted Red Pepper Chickpea Hummus Dip

Old Bay Poached Shrimp Cocktail Display \$12

Traditional Cocktail Sauce, Meyer Lemon Wedges, Horseradish

Alaskan Blue Label Applewood Smoked Salmon Display \$10

Minimum of 20 guests

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

Fresh Shucked Oyster Bar - Market Pricing

Minimum of 30 guests

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

Hot Displayed Hors d'oeuvres

Priced per guest.

Crispy Southern Fried Green Tomatoes \$6

Roasted Tomato-Lemon Compote, Sriracha Aioli

Petite Pan Seared Chesapeake Style Crab Cakes \$12

Caper Remoulade, House Horseradish Cocktail Sauce, Meyer Lemons

House Smoked Chicken & Collard Green Egg Rolls \$8

Carolina Sweet Chili BBQ Sauce

Crispy Fried Thai Vegetable Spring Rolls \$8

Sweet Chili Sauce, Hoisin, Citrus-Sesame Ponzu

Glazed Angus Beef Meatballs with Smokey Apricot Barbeque Glaze \$6

Roasted Moroccan Spiced Lamb Cocktail Meatballs \$8

Toasted Cumin & Lemon Greek Yogurt Dip

Grilled All American Angus Beef Sliders \$8

American Cheese, Housemade Pickles, Ketchup, Soft Roll

House Smoked Carolina Pulled Pork BBQ Sliders \$7

Creamy Cole Slaw, House BBQ Sauce, Cheddar Cheese, Soft Roll

Hot & Comforting Dip Displays \$6

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

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

Spiced Hendersonville Baked Apple & Toasted Pecan Baked Brie \$8

Puff Pastry Wrapped Brie, Vanilla Caramel, Toasted Pecans, Spice Baked Apples, Assorted Crackers

FCC Assorted Flatbreads \$9

Choice of Two:

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



Traditional & Themed Action Stations

Priced per guest. Minimum of 25 guests. Chef Attendant Fee of \$100 per attendant for Two hours. Prices subject to market conditions and availability.

The Butcher Block Carving

Served with Rolls and the appropriate trio of complimenting sauces.

- Applewood Bacon, Molasses & Sage Wrapped Pork Tenderloin - \$13
- Roasted Garlic & Rosemary Roasted Pork Loin - \$12
- Wildflower Honey & Orange Glazed Baked Black Forest Ham - \$11
- Garden Herb Roasted Angus Beef New York Strip Loin - \$16
- Grilled Garlic & Rosemary Crusted Beef Tenderloin - \$19
- Roasted Garlic & Rosemary Crusted Angus Beef Top Round - \$13
- Roasted Black Angus Prime Rib of Beef - \$16
- Rosemary & Wholegrain Mustard Crusted Lamb Racks - \$18
- Slow Roasted Sage & Citrus 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 \$7 or choose two for \$10

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

Cantina Taco Bar

Warm Flour & White Corn Tortillas, Pico De Gallo, Guacamole, Chipotle Crème, Chili-Lime Cabbage Slaw, Jack Cheddar Blend, Queso Fresco, Assorted Hot Sauces

Choose one \$12 or choose two \$16

- Cajun Seared Atlantic Flounder
- Chili-Lime Grilled Chicken Breast
- Stir Fried Mojo Citrus Marinated Shrimp
- Traditional Fajita Seasoned Angus Ground Beef
- Crispy Fried Popcorn Shrimp

A La Minute Pasta Station

Choose one \$9 or choose two \$12

- 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, Shaved Parmesan, Fresh Herbs

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

Seasonal Petite Salad Stations

Choose one \$7 or choose two \$10

Add Sautéed Shrimp +\$5, Add Grilled All Natural Chicken +\$4

FCC House Salad

Grape Tomatoes, English Cucumbers, Hearts of Palm, Red Onion, Fresh Carrots

Dressings included are Creamy Ranch, Steakhouse Bleu Cheese, and our Seasonal Vinaigrette

Chopped Wedge Salad

Chopped Iceberg, Crumbled Bleu Cheese, Applewood Smoked Bacon, Fresh Carrot, Grape Tomatoes, Scallions

Chopped Waldorf Salad

Romaine, Red Grapes, Spiced Bourbon Compressed Apples, Toasted Walnuts, Shaved Celery

Creamy Apple Cider Waldorf Dressing

Classic Caesar Salad

Romaine, Fresh Parmesan, Herbed Croutons, Creamy Caesar Dressing

Roasted Beet & Root Vegetable Salad

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

Thai Vegetable Crunch Salad

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

Gourmet Whipped Potato Bar \$9

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

Charleston Style Shrimp & Guilford Mill Grits Bar \$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 Bar \$12

Assorted Toppings to Include Crispy Smoked Bacon, Caramelized Onions, Sautéed Cremini Mushrooms, Grana Padano Parmesan, and Roasted Red Peppers

Choice of One Protein:

- Sautéed Shrimp Scampi
- Garden Herb & Garlic Grilled Chicken
- Braised Angus Beef Short Rib +\$4



From the Pastry Shop

Grand Dessert Bar Displays

Minimum of 25 Guests & Pricing is Per Guest

The Petite French Pâtisserie Dessert Bar \$15

Vanilla Bean Cream Puffs
Petite Chocolate Crème Brûlée
Seasonal Fruit Tartlets with Vanilla Pastry Cream
Chocolate Mousse Trio

All American Classics Dessert Bar \$14

Decadent Chocolate & Toasted Pecan Tartlets with Chantilly Cream
Spiced Apple Pie Cake Truffles
Red Velvet Whoopie Pies with Whipped Cream Cheese Filling

Modern Fusion Dessert Bar \$14

Mexican Flan & Cinnamon Sugar Churros with Spiced Chocolate Sauce
Tropical Coconut & Mango Mousse with Sesame Cookies
Italian Tiramisu with Almond Biscotti

Decadent Dessert Display \$13

Petit Cakes, Tarts, Dessert Shots, and Assorted Mini Cupcakes

A La Carte Displayed Desserts

Bittersweet Chocolate Decadence Cake \$7
Tropical Coconut Fruit Tart \$5
Vanilla Buttermilk, Sanibel Key Lime, or Southern Chocolate Chess Pie \$7
Chocolate Marble Pound Cake with Whipped Vanilla Chantilly Cream \$7

Chef Attended Dessert Action Stations & Tasting Plates

Bananas Foster Flambé \$10

Fresh Sliced Bananas Sautéed with Butter, Brown Sugar and Rum Served over Vanilla Ice Cream

Create Your Own Cupcake Bar \$10

Choice of Two Cupcake Flavors

Banana, Red Velvet, Chocolate, or Vanilla Cupcakes all Served with Assorted Frostings and Garnishes

French Brasserie Dessert Crepes \$10

Assorted Fresh Fruit & Sweet Fillings

Classic Ice Cream Sandwiches \$10

Assorted Cookies & Graham Crackers with Fun Toppings
to Include Nuts, Sprinkles, Chocolate Chips, and Oreo Crumbles

The Forsyth Ice Cream Sundae Parlor \$9

Choice of Vanilla, Chocolate, or Strawberry Ice Cream
Bananas, Cherries, Chopped Nuts, Sprinkles, Marshmallows Brownie Bites, Oreo Crumbles,
Wafer Cookie Bits, Chocolate Sauce, Caramel Sauce, Whipped Cream



Chef's Tasting Plate Action Stations

Priced per Guest. Minimum of 50 Guests. Chef Attendant Fee of \$50 per action station. Prices subject to market conditions and availability. Please ask your Event Planner for Chef's Seasonally Inspired Menu Options. Priced Per Guest at \$12

Autumn & Winter Harvest Seasonal Tasting Plate Examples

Rich Braised Angus Short Rib

Creamy Whipped Potatoes, Sautéed Brussels Sprouts Petals, Pearl Onions, and Local Microgreens

Jumbo Pan Seared Diver Scallop

Local Maple Butternut Squash Puree, Toasted 5-Spice Pumpkin Seeds, Sautéed Rainbow Chard, Sherry Molasses Gastrique

Crispy Hickory Smoked & Braised Carolina Pork Belly

Smoked Cheddar & Rosemary Grit Cake, Sweet Pickled Cranberries, Baby Celery Leaves, Crispy Shallot Rings

Pan Seared Charleston Style Crab Cake

Creamy Potato Puree, Sautéed Soyccotash, Lemon Vinaigrette, Local Microgreens

Slow Braised "Chicken & Dumplings"

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

Pan Seared Blackberry Glazed Peking Duck Breast

Creamy Pumpkin Risotto, Pickled Blackberries, Scallion Curls, Local Microgreen Salad



The FCC Build Your Own Dinner Buffet

*Please ask your Event Planner for Chef's Seasonally Inspired Menu Options.
Minimum of 25 Guests*

Composed Salads \$7

Choice of Two

Roasted Red Bliss Potato Salad with Caramelized Shallots, Whole Grain Mustard, Fresh Thyme
Fresh Marinated Tomato Salad, English Cucumbers, Feta, Kalamata Olives, 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
Steakhouse Wedge Salad with Bacon, Bleu Cheese, Scallions, Crispy Onions, Carrots, Grape Tomatoes, Bleu Cheese 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. Add an Additional Entrée of Equal or Lesser Value at Half Price

Roasted Angus Beef Medallions, Caramelized Onions, Roasted Cremini 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, Whole Grain Mustard Cream Sauce, Fresh Herbs - \$12
Pesto Grilled Scottish Salmon, Charred Red Onion, Blistered Tomatoes, Baby Spinach, Lemon Caper Beurre Blanc - \$15
Charleston Style Crab Cakes, Warm Roasted Corn Salad, Brûléed Lemons, Cajun Remoulade Sauce on Side - \$18
Grilled Chicken Breast Marsala, Sautéed Cremini Mushrooms, Blistered Tomatoes, Italian Marsala Pan Sauce - \$12
Thyme & Garlic Roasted 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
Bordeaux Braised Angus Short Ribs, Braised Root Vegetables, Toasted Parmesan Breadcrumbs, Fresh Herbs - \$17

Starches \$5 Choice of One

- Classic Whipped Potatoes
- Horseradish & Chive Whipped Potatoes
- Creamy Italian Risotto
- Toasted Orzo Pilaf with Bell Peppers
- Parmesan Garlic Duchess Potatoes
- Maple Roasted Sweet Potatoes with Oatmeal & Pecan Streusel
- Crispy Charleston Cheddar Grit Cakes
- Wild Rice Pilaf with Roasted Mirepoix

Add an Additional Side for +\$4

Fresh Vegetables \$5 Choice of One

- Creamed Spinach Stuffed Tomatoes
- Haricots Verts, Sautéed Balsamic Red Onions, Roasted Tomatoes
- Herb Buttered Steamed Asparagus
- Warm Balsamic Marinated Grilled Vegetables
- Herb Buttered Vegetable Mélange
- Wildflower Honey & Orange Roasted Carrots
- Southern Squash Casserole with Creamy Veloute & Toasted Breadcrumbs
- Sautéed Edamame Soyccotash

Desserts \$6 Choice of Two

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

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 Wednesday - Saturday evenings. Our Executive Chef 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 the Event Coordinator at 336.768.0220. Reservations must be made 1 week in advance.



Spirits

Standard \$8

Smirnoff, Gordons, Cutty Sark, Evan Williams, Captain Morgan, Montezuma Gold

Premium \$9

Tito's, Tanqueray, Dewars, Makers Mark, Jack Daniels, Mt. Gay, Jose Silver

Ultra Premium \$11

Grey Goose, Bombay Sapphire, Johnnie Walker Black, Woodford Reserve, Crown Royal, Captain Morgan (Private Stock), Casamigos

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

Wine

Standard \$30

Proverb Wines

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Nior, Burlwood Sparkling

Premium \$48

Hess "Shirrtail Ranches" Collection Napa Valley, CA

Rose, Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

Our Food and Beverage team will work with you on selecting wines that work best for you and your event needs. An extended seasonal wine list is available upon request.

Extras

Champagne Mimosa

\$6.00/per drink

Bloody Mary

\$9.00 per drink

Assorted Soft Drinks

\$2.50/can

Coffee Station

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

Cash Bar

\$50/per attendant

Standard - \$10

Premium - \$12

Ultra Premum - \$15

Domestic Beer \$5

Premium Beer- \$7

House Wines - \$10

Sodas - \$3

*Prices above include service charge and sales tax
Additional fees may apply for bartending staff and specialty ingredients*

Mimosa & Bellini Sparkling Prosecco Station

\$8 per Beverage

Fresh Orange and Pineapple Juice

Sweet Peach Nectar

Seasonal Fresh Berries

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)



CLUBHOUSE MAP

