

BALD HEAD ISLAND CLUB

Weddings and Special Events

Buffet Receptions

Plated Receptions

Desserts

Late Night Snacks

Bar Packages

At The Bald Head Island Club, we offer personalized experience for any type of celebration.

The included menu packages are available for private events, allowing you to celebrate any occasion at The Bald Head Island Club. All of our packages can be motified and customized to fit your needs.

We look forward to celebrating with you!

PASSED HORS D'OEUVRES

Bacon Jam Fried Oyster

Pink Peppercorn

\$125

Cauliflower Fritter

Salmon Caviar, Dill Crème Fraiche

\$125

Citrus Crab Cake

Remoulade

\$125

Crab Cocktail

Poblano Aioli, Smoked Tomato, Lemon

GF \$125

Crab Summer Roll

Cucumber, Mango, Togarashi, Ginger,

Jalapeno Chutney

\$125

Miniature Lobster Taco

Tomatillo Sweet Corn Relish

GF \$125

Smoked Salmon Rilette

Cucumber Relish, Pumpernickel Toast

\$125

Snapper Ceviche

Guava, Passion Fruit, Crispy Red Quinoa

GF \$125

Spiced Lamb Lollipop

Cilantro Mint Dressing

\$125

Spicy Tuna Tartare

Sesame Miso Cone

\$125

Tuna Tartare

Diced Apples, Blue Cheese Tuile,

Yuzu, Cucumber, Ponzu

\$125

The Particulars

Every Hors D'oeuvres is sold in a set of 25 pieces.



PASSED HORS D'OEUVRES

Chicken & Waffles

Maple Pepper Glaze, Cheddar Waffle

\$100

Compressed Summer Melon

Sunflower Seed Granola,
Parma Ham

GF \$100

Confit Chicken & Mushroom Samosa

Green Tomato, Coriander Chutney

\$100

Duck Confit Croquette

Black Truffle, Fontina, Braised Cabbage,
Plum Glaze

\$100

Duck Pastrami on Pumpkin Bread

Brussels Sprout Kraut

\$100

Duck Prosciutto Wrapped Fig

Tempura, Soy Sauce-Balsamic Reduction

\$100

Honey Roasted Flatbread

Figs, Clemson Blue Cheese, Serrano Ham,
Shaved Parmesan, Arugula

\$100

Korean BBQ Short Rib Skewer

Gochujang Chili,
Kimchi Relish

GF \$100

Mini Chipotle Chicken Taco

Butternut Squash Salsa

\$100

Potato Cannoli

Duck Confit, Braised Apple

\$100

Prosciutto Apricot Chip

Ricotta Puree, Chive,
Everything Bagel Chip

\$100

Soy Glazed Pork Belly

Turnip,
Apple Mostarda

\$100

Spicy Coconut Chicken

&

Butternut Skewer

GF \$100

PASSED HORS D'OEUVRES

Beet & Apple Tartar on Lavash

V \$75

Blue Corn Bellini

Apple Avocado Salsa, Jalapeño Honey,
Crispy Radish

V \$75

Butternut Squash & Lentil Samosa

Vanilla Bean Crème Fraiche

V \$75

Goat Cheese Stuffed Figs

Toasted Pistachio, Wisteria Vinegar,
Sorghum

V/GF \$75

Katafi Goat Cheese Fritter

Heirloom Tomato Coulis

V \$75

Mushroom Duxelle

Shaved Truffle, Chive Oil, Toasted Brioche

V \$75

Mousseline Sourdough Toast

Parsnip, Caviar

V \$75

Pinot Noir Poached Fig with Brie

V/GF \$75

Red Wine Poached Pear Flatbread

Burrata, Fried Parsley, Lemon Zest

V/GF \$75

Ricotta & Grape Crostini

Pinenuts, Rosemary Honey

V \$75

Roasted Butternut Squash Tart

Crème Fraiche, Microgreens,

Cracked Black Pepper

V \$75

Sherry Fig Crostini

Goat Cheese, Orange Blossom Honey,

Cracked Pepper

V \$75

Sundried Tomato & Basil Madeline

Feta, Lemon, Dill

V \$75

Sweet Corn Hushpuppy

Blood Orange Butter

V \$75

Tempura Baby Corn

Habanero Cilantro Salsa Verde

V \$75

Watermelon Gazpacho

Cucumber, Tomato, Basil, Feta

V \$75

Displayed Appetizer Stations

Charcuterie Board \$12

House Crackers, Beer Cheese,
Gorgonzola, Bacon Jam, Local Salami, Figs

Cheese Board \$10

Local Cheeses, Marinated Vegetables,
Jalapeno Peach Jam, Green Goddess

Crab Dip \$15

Lump Crab, Raw Vegetables, House Crackers,
Bread Sticks, Chips

Raw Bar \$28

Clams, Shrimp Cocktail,
Oysters on the Half Shell,
(add Lobster Tails \$10 Upcharge)
Roasted Poblano Aioli, Cocktail Sauce,
Pickled Shallot, Shaved Radish,
Smoked Salt, Chive Oil

Skewer Table \$18

- Grit Crusted Shrimp Skewer
Pineapple Pepper Relish
- Espresso Rubbed Flank Steak,
Collard Green Pesto GF
- Antipasto Skewer, Cheese Tortellini
- Miso Chicken, Caramelized Lime

Smoked Salmon Display \$15

Pickled Onion, Egg, Capers, Red Onion
Crème Fraiche, Chips, Pumpernickel
Dill, Lemon Oil

Buffet Stations

Dip Station \$15

- Spinach & Artichoke
- Black Bean Cotija
- Fava Bean Hummus
 - Pico De Gallo
 - Baba Ghanoush

Pita Chips, Fried Tortillas, Assorted Breads

Flatbread Station \$18

- Fig, Salami, Vanilla Bean Goat Cheese
 - Caramelized Onion, Mushroom,
Pecorino, Pistachio Pesto
- Heirloom Tomato, Garlic, Mozzarella

Fritter Bar \$18

- Goat Cheese Fritter with Heirloom Tomato
Coulis V
- Cauliflower Fritter with Salmon Caviar,
Dill Crème Fraiche
- Basmati with Coconut & Chili Mango Sauce V
 - Chicken, Caramelized Onion, Swiss

Slider Bar \$18

- Prosciutto, Pimento Cheese, Bibb Lettuce,
Tomato, Pretzel Bun
- Chicken & Waffle Slider
Maple Peppercorn Glaze
- Smoked Salmon, Dill Crème Fraiche
Pickled Onion, Everything Bagel

Wing Bar \$18

Honey Ginger Garlic, Nashville Hot, General Tso
Dipping Sauces: Dill Ranch
Green Goddess, Buttermilk Blue Cheese

SALADS

PLATED OR BUFFET

Arugula Salad

Roasted Squash, Herb Croutons,
Shaved Brussels Sprouts, Toasted Pepitas,
Maple Vinaigrette
V \$14

Fall Apple Salad

Honeycrisp Apples, Kohlrabi, Torn Mint,
Wild Arugula, Burnt Chile Chimichurri
GF/V \$14

Fall Caprese

Burrata, Fried Brussels Sprouts,
Asian Pear, Cipollini Onion,
Meyer Lemon Vinaigrette
GF/V \$16

Fall Panzanella

Haricot Vert, Frisee, Ricotta, Pine Nuts, Olives,
Heirloom Tomato, Green Goddess
V* \$14

FGT Caprese

Heirloom Tomatoes, Fried Green Tomatoes,
Burrata, Aged Balsamic, Olive Oil, Basil
V \$16

Harvest Salad

Arugula and Fig Salad with Salt,
Baked Beets, Pecorino Tuile,
Orange Rosemary Vinaigrette
GF/V \$14

Melon Carpaccio

Shaved Melon, Heirloom Tomato,
Baby Lettuce, Radish, Parmesan,
Lemon Verbena Vierge
GF/V \$14

Mesclun Salad

Compressed Quince Salad, Carolina Bleu,
Parma Ham, Pecan Vinaigrette
GF* \$16

Spinach Salad

Figs, Seasoned Mascarpone, Aged Balsamic,
Chervil, Petite Greens, Radicchio
GF/V \$14

Waldorf Salad

Bibb, Apples, Celery, Grapes,
Candied Walnuts, Dijon Vinaigrette
GF/V* \$14

Watermelon Salad

Tomatoes, Red Onion, Feta,
Bloody Mary Vinaigrette
GF/V \$14

Winter Greens Salad

Maple Roasted Squash, Baby Kale, Cashews,
Piri Piri Sauce, 25-Year-Old Sherry Vinegar
GF/V* \$14

SALADS

PLATED OR BUFFET

Asian Pear Salad

Shaved Carrot, Blood Orange Vinaigrette,
Candied Walnut, Red Endive,
Frisee, Mizuna
GF/V* \$14

Beet Caprese

Candy Cane Beets, White Pumpkin Puree,
Dates, Goat Cheese, Watercress,
Caramel Lime Miso Vinaigrette
GF/V \$16

Beet Carpaccio

Blood Oranges, Caramelized Sesame Seeds,
Arugula, Scallion, Sesame Citrus Vinaigrette
GF/V \$16

Butter Lettuce Salad

Baby Radish, Shaved Cucumber,
Haricot Vert, Crispy Chickpea,
Tahini Herb Ranch
GF/V \$14

Compressed Pineapple Salad

Watercress, Charred Avocado,
Sweet Onion, Toasted Almond,
Lemon Olive Oil Vinaigrette
GF/V* \$14

Heirloom Tomato Carpaccio

Black Pepper Cherries,
Burrata, Tarragon Vinegar, Olive Oil
GF/V \$16

Kale Caesar

Baby Greens with Pomegranate,
Pignoli Crostini, White Anchovy, Parmesan
*\$14

Melon Salad

Cantaloupe, Honeydew, Queso Blanco,
Puffed Quinoa, Green Chili Vinaigrette
GF/V \$14

Microgreen Salad

Charred Romanesco,
Ash Goat Cheese, Parsnip Chips,
Red Beet Gastrique, Olive Oil
GF/V \$14

Peach Salad

Grilled Peach, Arugula, Endive, Granola,
Manchego, Citrus Vinaigrette
V* \$14

Stone Fruit Salad

Baby Spinach, Nectarines,
Toasted Walnuts, Bacon,
White Balsamic Vinaigrette
GF* \$16

BUFFET PROTEIN

PROTEIN

Beef Tenderloin

Carved GF \$48

Braised Short Ribs

Rosemary Demi

\$40

Fresh Catch

GF \$ Market Price

Ginger Poached Salmon

GF \$42

Porchetta, Sausage & Sage Stuffed Pork Loin

\$36

Prime Rib

Carved GF \$46

Roasted Airline Chicken

GF \$36

Shaved Lamb Leg

Jalapeno Mint Jam

GF \$44

Sweet Potato Gnocchi

Braised Winter Greens, Crispy Sage,

Leek, Fondue, Walnuts

V* \$34

SAUCES

Beurre Blanc

GF/V \$4

Bordelaise

\$6

Brandy Peppercorn

\$6

Charred Corn & Pepper Relish

GF/V \$4

Chimichurri

GF/V \$4

Grain Mustard

GF/V \$4

Horseradish Crema

GF/V \$4

Jalapeno Mint Jam

GF/V \$4

Maitre D'hôtel Butter

GF/V \$4

Mushroom Fondue

V \$6

Poblano Relish

GF/V \$4

Roquefort Butter

GF/V \$4

Rosemary Demi

\$6

BUFFET SIDES

CHILLED

\$10

Brussels Sprouts

Haricot Verts, Preserved Tomato,
Herbed Goat Cheese
GF/V

Cucumber & Tomato Salad

Watermelon, Red Onion, Mint
GF/V

Grilled Summer Squash

Dill, Feta, Charred Peppers
GF/V

Potato Confit

Lemon Aioli, Crispy Parma
GF

Stone Fruit Salad

Yogurt, Smoked Salt
GF/V

Wild Rice Salad

Endive, Apples, Cashews,
Roasted Pumpkin
GF/V*

WARM

\$10

Ale & Cheddar Grits

GF/V

Crispy Brussel Sprouts

Green Apples, Walnuts
GF/V*

Garlic Mashed Potatoes

GF/V

Honey Glazed Heirloom Carrots

Orange, Thyme
GF/V

House Cut Fries

Malt Vinegar Aioli
GF/V

Roasted Turnips

Fig Truffle
GF/V

Root Vegetable Ratatouille

GF/V

Spiced Cauliflower

Golden Raisin, Coriander
GF/V

Sweet Potato Gratin

GF/V

Sweet Potato Mash

Maple, Nutmeg
GF/V

COMPOSED ENTREES

Cedar Plank Salmon

Baby Arugula, Pickled Radish,
Beet & Honey Puree,
Roasted Root Vegetables,
Fingerling Potatoes
GF \$42

Charred Swordfish

Spiced Broccolini, Toasted Pinenut
Blood Orange & Fennel Slaw,
Brown Butter Vinaigrette
GF \$44

Cider Brined Pork Chop

7oz Chop, Fennel Slaw, Fried Capers,
Sweet Red Chimichurri
GF \$38

Duck Breast

Fig & Truffle Gratin, Blood Orange,
Sautéed Spinach
GF \$42

Grilled Cauliflower 'Steak'

Sous Vide Cauliflower,
Curry Roasted Heirloom Carrots,
Herbs De Provence,
Truffle Oil, Microgreens
V \$32

Grilled Beef Tenderloin

8oz Filet, Carrot Puree, Heirloom Carrots,
Purple Potatoes, Rainbow Chard,
Smoked Butter Sauce
GF \$56

Pan-Seared Grouper

Cherry Tomato, Buttered Blue Crab,
Radish, Horseradish,
Crème Fraiche
GF \$44

Pan-Seared Mahi

Squash Latke, Zucchini Flowers,
Fava Beans, Gremolata
\$42

Ricotta Gnudi

Beech Mushrooms, Sage Beurre Fondue
V \$32

Stuffed Chicken

Roasted Airline Chicken,
Apple Walnut Stuffing, Braised Kale,
Pan Jus
\$36

Strip Steak

Grilled NY Strip, Pomme Puree,
Crispy Brussel Sprouts, Fried Onions
\$48

Late Night Snacks

Avocado Toast

Grilled Focaccia, Whipped Avocado,
Crispy Bacon

\$8

Caramel Corn Cones

Toffee Covered Popcorn

V \$8

Chick-fil-a Sliders

Hawaiian Rolls, Pickle Brined Chicken,
Chick-Fil-A Sauce

\$8

Grilled Cheese Sandwiches

Miniature Pimento Cheese,
Cheddar & Goat Cheese

V \$8

In-&-Out Sliders

Beef Patties, Soft Bun, Shredded Lettuce,
American Cheese, Shaved Onion, Sauce

\$8

Mini Corn Dogs

Beef Franks, Ketchup, Mustard, Relish

\$8

Miniature Tacos

Pulled Chicken, Ground Beef, or Shrimp with
Shredded Lettuce, Pico & Avocado Crema

\$10

Pizza Bites

Miniature House Made Bagel Bites,
Tomato Sauce, Pepperoni, Mozzarella

\$10

Pretzel Bar

Miniature Pretzels, Beer Cheese,
Nacho Cheese, Mustard, Jam

V \$8

Dessert Stations

Beignet Bar

Fried Sweet Dough, Miniature Churros,
Strawberry, White Chocolate,
Dark Chocolate Sauces

V \$15

Brownie Bar

Fudge Brownies,
Chocolate Sauce, Chopped Peanuts,
Whipped Topping, Sprinkles,
Chocolate Chips, Maraschino Cherries

V* \$12

Cupcake Bar

Double Chocolate,
Coconut Cream, Cream Cheese,
Key Lime, Lemon and Strawberry

V* \$14

Grown Up Smores Bar

Whisky Marshmallows,
Cinnamon Graham Crackers,
Dark Chocolate, Smoked Caramel Sauce

V \$18

Malted Milkshake Bar

Vanilla Bean Ice Cream,
Assorted Candy Bars, Sprinkles,
Chocolate Chips, Whipped Topping,
Cherries, Peanuts

V* \$18

BREAKFAST BUFFET

Continental 1 V \$14

Toast, Bagels, Muffins
Jams, Assorted Cream Cheese
Hard Boiled Eggs, Fresh Fruit
Assorted Cereals
Coffee & Orange Juice

Continental 2 V \$16

Filled Cronuts
Sweet & Savory Scones
Jam, Crème Fraiche
Hard Boiled Eggs, Fresh Fruit
Assorted Cereals
Coffee & Orange Juice

Continental 3 V \$16

Assorted Croissants & Donuts
Granola Bars
Hard Boiled Eggs, Fresh Fruit
Assorted Cereals
Coffee & Orange Juice

Sandwich/Yogurt Bar * \$18

Sausage Biscuits
Bacon Egg & Cheese Biscuits
Country Ham Biscuits
Grits, Yogurt, Fresh Berries, Granola
Coffee & Orange Juice

Omelet Station \$22

Scrambled Eggs
Ham, Sausage, Bacon
Spinach, Olives, Peppers, Mushrooms
Cheddar, Feta
Toast & Biscuits
Jams & Butter

BHI Breakfast \$22

Scrambled Eggs, Sausage Links or Bacon
Stone Ground Grits or Potato Hash
Toast, Assorted Cereal
Coffee & Orange Juice

Power Grain Breakfast Bar V* \$22

Oats, Farro, Quinoa, Millet, Bulgur
Greek Yogurt
Coconut Milk, Almond Milk, Whole Milk
Fresh Berries, Banana
Dried Fruits, Almonds, Chopped Walnuts
Coconut Flakes, Dark Chocolate
Almond Butter, Peanut Butter, Honey

BAR PACKAGES

**All Bar Package Pricing is According to a Four Hour Hosted Bar
Additional \$100++ per Bartender
One Bartender per every 50 Guests**

Beer & Wine Bar Package

\$53++/Person

Domestic & Imported Bottled Beers
House Selection of Wines

Open Bar Package #1

\$60++/Person

Domestic & Imported Bottled Beers
House Selection of Wines

Selection of Liquors:

*Luksusowa Vodka, Beefeater Gin,
Jose Cuervo Tequila, Captain Morgan Rum,
Cutty Sark Scotch, Ezra Brooks Bourbon*

Open Bar Package #2

\$70++/Person

Domestic & Imported Bottled Beers
House Selection of Wines

Selection of Liquors:

*Kettle One Vodka, Bombay Sapphire Gin,
Mi Campo Tequila, Captain Morgan Rum,
Dewars Scotch, Bulleit Bourbon*

Signature Drinks

Please ask your Event Coordinator for Signature Drink Pricing

Champagne Toast

\$10++/Person