

WEDDINGS | SHOWERS | ENGAGEMENT PARTIES | REHEARSAL DINNERS



CATERING MENUS



The finest Country Club in the South



BREAKFAST

MAINS & PROTEINS

Scrambled Eggs	\$5
Roasted vegetable frittata with tomato-basil relish	\$6
Shrimp and grits with gourmet toppings bar featuring scallions, bacon, cheddar, tomato relish and fried onions	\$15
Smoked salmon and bagels, cream cheese, diced egg, capers and red onion	\$10
Breakfast burrito with potato, egg, cheese, bacon and sausage	\$7
Breakfast biscuit with egg, cheese and your choice of bacon, sausage or ham	\$6
Applewood smoked bacon	\$4
Country-style pork sausage link	\$4
Breakfast potatoes	\$3

BUFFET/LIVE STATIONS

Continental Breakfast Buffet scrambled eggs, breakfast potatoes, choice of bacon or sausage	\$12
Live omelette station with assorted toppings	\$10
Live waffle station with assorted fruit toppings, maple syrup and whipped cream	\$8

CONTINENTAL ADD-ONS

Cinnamon rolls (per dozen)	\$16
Assorted danishes (per dozen)	\$16
Muffins (per dozen)	\$16
Yogurt and granola bar featuring assorted dried fruits and nuts	\$5
Sliced fruit tray	\$3

PLATTERS & DISPLAYS

Priced per person

Tea Sandwiches (<i>tray of 20</i>)	\$32	*Premium Cheese Display	\$10
Choice of 3: Cream cheese and cucumber / pimiento / smoked salmon with cream cheese / chicken salad / egg salad / tuna salad / ham and cheese / turkey and cheese		Chef's selection of premium cheeses served with crackers, dried fruit and nuts (Gluten-Free without crackers)	
*Raw Bar (<i>minimum of 25 people</i>)	\$20	*Dip Station	\$9
Sliced tuna, house-poached shrimp cocktail, oyster on the half shell, cocktail sauce, mignonette, lemons		Chef's selection crostini, raw vegetables, hummus, pimiento cheese and spinach artichoke (Gluten-Free without crostini)	
*Domestic Cheese Display	\$8	*Crudit� Platter	\$6
Chef's selection of cheeses served with crackers (Gluten-Free without crackers)		Celery, carrots, broccoli, cucumber, grape tomatoes and ranch dressing	
*Basic Charcuterie	\$10	*Premium Crudit�	\$8
Chef's selection of cured meats, domestic cheeses, olives and mustards		Grilled squash and zucchini, asparagus, luxury olives, marinated artichokes, Reggiano ribbons, tomato-basil bruschetta, hummus with pita and crostini (Gluten-Free without crostini and pita)	
*Premium Charcuterie (<i>minimum of 25 people</i>)	\$14	*Smoked Salmon	\$12
Chef's selection of cured meats, domestic cheeses, olives and mustards with the addition of lemon and rosemary-scented ricotta, white truffle navy bean spread, roasted garlic hummus & grilled ciabatta (Gluten-Free without ciabatta)		Smoked salmon, cream cheese, crostini and accompaniments (Gluten-Free without crostini)	

Platters & Displays price reduced by \$1 per person for parties of 100+

HORS D'OEUVRES

Available passed or displayed. Priced per piece.
Minimum 1 dozen.

SEAFOOD

Bacon-wrapped ocean scallops with Asian barbecue sauce	\$4.50
Cilantro-lime crab salad cups	\$4
Ahi tuna poke (Hawaiian-style tartare)	\$2
Baked miniature lump crab cake with remoulade	\$2
*21/25 shrimp with cocktail sauce and lemon wedges	\$2
Smoked salmon crostini with sour cream, capers and pickled red onion	\$2



BEEF/PORK

Beef Wellingtons, mushroom duxelles, puff pastry	\$4
Carolina pulled pork on sweet roll sliders with slaw	\$3
Miniature beef sliders, American cheese, dill pickle and secret sauce	\$3
Mini Cuban sandwich with braised pork, ham, Swiss and deli mustard	\$3
Beef empanadas	\$3
Mini pig-in-a-blanket with Dijon mustard sauce	\$3
Teriyaki beef satay	\$3
Black-and-bleu beef with tomato jam on crostini	\$2
Italian meatballs and marinara	\$2
Pimiento cheese BLT bites	\$2



POULTRY

Chicken Wellingtons, mushroom duxelles, puff pastry	\$4
Chicken satay with peanut sauce	\$3.50
Sriracha chicken teriyaki with pineapple	\$3
Seared duck en croute with mixed berry jam	\$3
Fried chicken and pickle on a butter biscuit, honey mustard	\$3
Curried chicken salad in phyllo	\$2
Pecan chicken and waffle bite	\$2



VEGETABLE

Beyond vegan Italian "meatballs"	\$4
Brie and raspberry en croute	\$3
Roasted vegetable panini, sun-dried tomato pesto and fresh mozzarella	\$3
Spanakopita and tzatziki sauce	\$3
*Hummus cups with carrots and celery	\$3
*Deviled eggs with chives	\$3
Mac & three-cheese "lollipops"	\$3
Assorted petite quiche	\$2
Goat cheese tart with caramelized cauliflower, chives and EVOO	\$2
Vegetarian spring rolls with Thai chili sauce	\$2
*Miniature tomato and mozzarella lollipops with pesto	\$2
Black bean spring rolls	\$2



All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

THEMED BUFFET/STATIONS

Minimum of 20 people
for all stations

First station charged at highest rate, additional stations will receive a 10% discount

Carving Station *(Chef carving fee of \$65 applies)*

Served with choice of two savory sides. See page 6.

Butter Roasted NY Strip	\$27
Herb Roasted Prime Rib	\$29
Butter Roasted Beef Tenderloin	\$33
Chili Spiced Pork Loin	\$21
Herb Roasted Turkey	\$19

Fajita Station \$25

Grilled flank steak and grilled chicken, pinto beans and rice, warm flour tortillas, lettuce, onion, shredded cheese, sour cream, guacamole, pico de gallo, sautéed peppers and onions, chips & salsa

Asian Station \$25

Teriyaki chicken, Mongolian beef, firecracker shrimp, basmati rice, stir-fried vegetables, Sriracha, torn basil, crushed peanuts, Asian slaw, fresh jalapeños, soba noodle salad

Greek Station \$25

Shaved Gyro meat & sliced chicken, Feta, grape tomatoes, red onion, Kalamata olives, cucumber, roasted red peppers, romaine salad with herb vinaigrette, tzatziki sauce, grilled pita, Mediterranean relish, shredded lettuce, roasted garlic hummus, raw vegetables

Shrimp & Grits Station \$27

White grits with cheddar and butter, shrimp in southern-style andouille sauce, onion straws, roasted corn salsa, fried jalapeño and cheddar-chive biscuits

Southern Station \$23

CCL fried chicken or BBQ chicken, pulled pork with smoky BBQ sauce, mac 'n' cheese, green beans, coleslaw and cornbread

Italian Deli Station \$21

Assorted hoagie rolls, assorted Italian meats which may include salami, ham, copa, soppressata, etc. shredded iceberg lettuce, tomato and shaved red onion, banana peppers, pepperoncini, black olives, sliced pickles, oil & vinegar, mayo and deli mustard, Italian pasta salad, potato chips

Italian Pasta Station \$21

Tortellini, penne, marinara, Alfredo sauce, meatballs, diced chicken, garlic bread, Caesar salad, Parmesan, crushed red pepper

Classic Deli Station \$19

Sliced deli bread, ham, turkey, chicken salad, tuna salad, lettuce, tomato, onion, mayo, Dijon mustard, deli mustard, pickle spears, potato salad or coleslaw, potato chips

Cool Down Station (seasonal) \$22

Chilled Gazpacho, chicken salad, tuna salad & shrimp salad stuffed avocados, classic house salad, tomato, cucumber, onion, carrot, Bleu cheese crumbles, Bleu cheese dressing and balsamic vinaigrette

Assorted Wraps \$19

3 varieties - 1 vegetarian, 2 proteins
pasta salad, diced fresh fruit, potato chips

Grill Out \$19

Hamburgers, chicken, brats or hot dogs, chef's choice green salad, chef's choice compound salad, potato chips, buns, lettuce & tomato tray, pickles, Swiss, American, provolone and cheddar cheese, assorted condiments

Boxed Lunches \$17

Wrap or sandwich, chips, whole fruit, cookie

Slider Station \$18

Mini cheeseburgers, pulled pork sliders, fried chicken biscuits with honey mustard and pickles, served with ketchup, yellow mustard, and coleslaw, French fries or onion rings

Flatbreads \$17

Assorted flatbreads - 1 vegetarian, 2 proteins
Caesar salad, seasonal soup (hot or cold)

Baked Potato Bar \$13

Baked russet and sweet potatoes served with bacon, chopped broccoli, cheddar cheese, caramelized onions, scallions, roasted red peppers, sour cream, chives, candied nuts, brown sugar and marshmallows

Salad Station \$20

Romaine lettuce, mixed greens, shredded cheese, tomatoes, carrots, red onion, cucumber, hard-boiled eggs, crumbled bacon, sunflower seeds, croutons, choice of two dressings, choice of chicken or salmon; add \$2: raisins, hearts of palm, black beans; add \$4: dried fruits, nuts, fresh avocado
1 soup: \$8 (excludes chili, she crab)

All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

SALADS & SOUPS

SALADS

Starter / Entree

***House Salad** \$6 / \$10

Greens, cucumber, tomato, red onion, carrot, sunflower seeds and choice of ranch or balsamic vinaigrette

***Caesar Salad** \$7 / \$10

Crisp romaine, Parmesan cheese, house-made croutons and Caesar dressing (Gluten Free without croutons)

***CCL Signature Salad** \$8 / \$12

Mixed greens, cranberries, balsamic apples, carrots, onion, candied pecans

***Mandarin Orange Salad** \$7 / \$12

Crisp romaine, mandarin oranges, crumbled bleu cheese, thinly sliced red onion, candied pecans and honey-Dijon vinaigrette



***Tuscan Salad** \$7 / \$12

Romaine lettuce, mozzarella, black olives, roasted red pepper, diced cucumbers and toasted pine nuts with basil vinaigrette



***Strawberry Spinach Salad** \$8 / \$12

Spinach, sliced strawberries, toasted almonds, shaved red onion, carrots, prickly pear vinaigrette

***Monterey Salad** \$7 / \$12

Spinach, bibb and radicchio lettuces, strawberries, mandarin oranges, candied glazed pecans and poppyseed vinaigrette

Add on Proteins

Grilled Chicken 5, Shrimp (6) 8,
4 oz. Salmon 8, 8 oz. Salmon 14

One dressing choice in caraffes on each table: \$0.75 per person;
Two dressing choices \$2 per person

SOUPS

Starter / Entree

***Classic Gazpacho**

Cold, fresh vegetable and tomato soup

\$4 / \$7

***Signature Vegetable Soup**

Tomato, corn, lima bean, peas, collards, chickpeas, vegetable broth

\$4 / \$7

Chicken Noodle Soup

Chicken, carrot, celery, onion, pasta and chicken broth

\$4 / \$7

Cream of Mushroom

\$4 / \$7

Tomato Bisque

\$6 / \$7

CCL Chili

\$5 / \$8

She Crab Soup

\$7 / \$8



ENTRÉES

Choice of Entrees \$5 per person. Each served with 2 savory sides.

SEAFOOD

Plated/Buffer

*Seared Atlantic Salmon herbed lemon butter	\$24 / \$26
CCL Lump Crab Cake lemon beurre blanc	\$28 / \$32
Mahi Mahi blackened or grilled	\$26 / \$28
Roasted 8oz. Maine Lobster Tail <i>plated only</i>	\$58
Shrimp & Grits andouille sausage, creole cream sauce <i>no sides included</i>	\$24 / \$26



BEEF/PORK

10 oz. Double Cut Boneless Pork Chop bourbon apple chutney	\$26
*12 oz. New York Strip garlic herb butter	\$30
*7 oz. Filet Mignon marchand de vin sauce	\$42
*10 oz. Slow-Roasted Prime Rib <i>(minimum 12)</i> au jus, horseradish cream	\$28
Flank Steak chimichuri	\$24



POULTRY

Plated/Buffer

Chicken Chardonnay egg battered chicken breast, lemon Chardonnay butter sauce	\$20 / \$24
Chicken Saltimbocca dredged chicken breast, sage butter, crispy prosciutto	\$22 / \$26
Roasted Airline Chicken Breast herbed chicken demi-glace	\$26 / \$30
Chicken Marsala dredged chicken breast, wild mushroom marsala sauce	\$20 / \$24



VEGETARIAN

Plated/Buffer

Soba Noodle Vegetable Bowl stir fry sauce	\$16 / \$18
Penne Primavera medley of sautéed vegetables, penne pasta, tomato cream sauce & Parmesan cheese	\$18 / \$20



All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

DUO OPTIONS

PLATED DUO ENTREES

*7 oz. Beef Tenderloin and (2) Jumbo Shrimp \$46

*7 oz. Beef Tenderloin and 4 oz. Salmon \$48

7 oz. Beef Tenderloin and 3 oz. Crab Cake \$56

*7 oz. Beef Tenderloin and 5 oz. Lobster Tail \$75

*10 oz. NY Strip and (2) Jumbo Shrimp \$36

*10 oz. NY Strip and 4 oz. Salmon \$38

10 oz. NY Strip and 3 oz. Crab Cake \$46

*10 oz. NY Strip and 5 oz. Lobster Tail \$65

BUFFET SUPPLEMENTS

Seasonal Fish mkt

CCL Crab Cakes, Beurre Blanc \$14

Pre-Carved NY Strip, Au Jus \$12

Flank Steak \$10

Atlantic Salmon/Lemon Butter \$8

Pre-Carved Pork Loin, Herb Butter \$7

Grilled or BBQ Chicken Breast \$6



SAVORY SIDES

STARCHES

Garlic mashed potatoes

Mashed sweet potato

Rosemary roasted fingerlings

Four cheese mac 'n' cheese

Basmati rice pilaf

Toasted orzo, tomato & arugula

Wild mushroom risotto - \$2 upcharge

Mascarpone risotto - \$2 upcharge

Potato gratin - \$2 upcharge

VEGETABLES

Broccoli

Green Beans Almondine

Sautéed vegetable medley (zucchini, squash, onion, red pepper, and seasonal vegetables)

Butter-roasted cauliflower

Sweet corn succotash

Roasted root vegetables (carrots, parsnip and seasonal root vegetables)

Haricots verts

Glazed carrots

Asparagus

All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

DESSERTS

CAKES

*Please allow at least 72 hours notice.
Only basic designs available*

Orders are not available on Mondays or before 12 p.m. on Tuesdays

PLATED

Key lime pie	\$7
With whipped cream and berry sauce	
Seasonal cheesecake	\$8
Chef's choice cheesecake with graham cracker crust and whipped cream	
Bourbon pecan pie	\$8
With whipped cream and caramel sauce	
*Vanilla bean crème brûlée	\$7
With fresh strawberries	
Seasonal bread pudding	\$8
With Chef's choice ice cream	
*Flourless chocolate cake	\$7
Cacao nibs, cappuccino ice cream and caramel sauce	

PLATED OR BUFFET

Banana pudding	\$6
Vanilla wafers, fresh bananas and whipped cream	
Classic tiramisu	\$7
With fresh strawberries	
Seasonal crisp	\$8
Streusel topping and vanilla ice cream	
Sweets Table	\$7
Chef's selection of bite-sized pieces that may include: Profiteroles, assorted miniature cookies, assorted tarts, assorted bites, coconut macaroons, dessert shooters, truffles, and chocolate covered strawberries	
Scoop of Ice Cream or Sorbet	\$3
Vanilla or chocolate	

BY THE DOZEN

Cookies	\$15
Lemon squares	\$30
Brownies	\$15
Cupcakes	\$30

FLAVOR/BASE

- Vanilla
- Chocolate
- Marble
- Carrot*
- Almond
- Lemon
- Red Velvet

FILLING

- Cream cheese icing
- Vanilla custard*
- Chocolate custard*
- Ganache*
- Peanut butter mousse
- Lemon curd
- Raspberry preserves
- Strawberry preserves

ICING

- Vanilla Buttercream
- Chocolate Buttercream
- Cream cheese icing
- Whipped cream

*Specialty flavor - 10% additional charge applies

3-layer 6" round (serves 6-8)	\$40
3-layer 9" round (serves 12-18)	\$65
3-layer 12" round (serves 24-40)	\$85
2-layer 1/4 sheet cake (serves 20-30)	\$60
2-layer 1/2 sheet cake (serves 35-45)	\$110
2-layer full sheet cake (serves 60-80)	\$200



All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

BEVERAGES

SUPER PREMIUM

	<i>consumption pricing</i>
Grey Goose Vodka	\$11-13
Kettle One Vodka	
Bombay Sapphire Gin	
Hendrick's Gin	
Woodford Reserve Bourbon	
Knob Creek Bourbon	
Glenfiddich Whiskey	
Gentleman Jack Whiskey	
Patron Silver Tequila	

PREMIUM

Absolut Vodka	\$9-11
Titos Vodka	
Tanqueray Gin	
Captain Morgan Rum	
Crown Royal Whiskey	
Jack Daniel's Whiskey	
Johnnie Walker Red Label Whiskey	
Makers Mark Whiskey	
Chivas Regal Scotch	
1800 Tequila	

CALL LIQUOR

Smirnoff Vodka	\$7-9
<i>(Flavored included)</i>	
Bacardi Superior Rum	
Beefeater Gin	
Canadian Club Whiskey	
Jim Beam Bourbon	
Seagram's Seven Crown Whiskey	
Dewar's Scotch	
Exotico Tequila	

HOUSE WINE

Chardonnay	Cabernet Sauvignon	\$7.75
Pinot Grigio	Pinot Noir	
Sauvignon Blanc	Rosé	
Merlot	Champagne	

HOUSE BEER

Bud Light	\$3.50-5
Yeungling	
Miller Lite	
Michelob Ultra	
Heineken	
Corona	
Stella Artois	

Special requests are available, those purchases will be fully charged.

BAR PACKAGE PRICING

	1 hour	2 hours	3 hours	4 hours	5 hours
Super Premium	\$22	\$32	\$40	\$49	\$58
Premium Liquor	\$18	\$26	\$34	\$41	\$48
Call Liquor	\$16	\$23	\$28	\$33	\$38
Beer & Wine	\$17	\$18	\$23	\$27	\$30

All packages include house wine & house beer

BEVERAGE OPTIONS

Self-Service Beverage Station <i>coffee, hot tea, water OR lemonade, ice tea, water</i>	\$1 per person (included with buffet)
Table-side Wine Service	\$1 per person
Champagne Toast Service	\$1 per person
Wine Club Corkage Fee	\$10 per bottle
Outside Wine Corkage Fee	\$20 per bottle
Donated Beer / Wine Corkage Fee	\$5 per person
Mimosa Bar <i>house champagne, choice of three juices, garnishes</i>	\$12 per person



All food & beverage charges are subject to a 20% service charge (25% service charge for sponsored events) and NC sales tax (++)

PREFERRED VENDORS

BAKERY

Creative Cakes by Tammy: 910-515-6303,
www.tammycakelady.com

Imaginary Cakes: 910.795.0920,
www.imaginarycakes.com

One Belle Bakery: 910.769.3280,
www.onebellebakery.com

FLORISTS & COORDINATORS

Blossom Bay Designs: Valerie Stinson
910.471.3699, Ally Favory 704.975.1800,
www.blossombaydesign.com

Design a Dream: 910.632.0844,
www.designadreamevents.com

Design Perfection: 910.512.4145,
www.designperfectionnc.com

Eco Chic Blossoms: 910.617.3864,
www.ecochicblossoms.com

Fiore Fine Flowers: 910.791.6770,
www.fioreflorist.com

Salt Harbor Designs: 910.524.0081,
www.saltharbor.com

Social Butterfly: Charyl Williams,
www.socialbutterflyevents.com

LIGHTING

Event Excellence: 607.425.2816,
www.eventexcellence.squarespace.com

High Performance Lighting: 910.599.7972,
www.highperformancelighting.com

The Coastal Succulent: 910.660.3261,
www.coastalsucculent.com

HAIR & MAKEUP

Makeup by Amy Kennison: 910.622.4473,
www.Facebook.com/MakeUpByAmyKennison

Makeup for Your Day: 877.588.7451 ext 703,
www.MakeupForYourDay.com

Meraki Beauty, Tess Wheatley: 910.625.6951,
www.meraki-beauty.com

INVITATIONS & PRINT

Lyndsey's Fine Paper: 910.256.2788,
www.lyndseysfinepaper.com

The Fisherman's Wife: 910.256.5505,
www.fishermanswife.bridgescatalog.com

Mug & Pia: 910.239.9241, www.mugandpia.com

Southern Bee Designs: Brooke Helton,
www.southernbeedesigns.com (*Calligraphy*)

JEWELER

REED's Jewelers at Mayfaire Towncenter:
910.256.2962, www.reeds.com

Kingoff's Jewelers:
910.762.5219, www.kingoffs.com

ACCOMMODATIONS

Hampton Inn & Suites Landfall: 910.256.9600,
www.landfallparkhotel.com

Residence Inn Wilmington: 910.256.0098,
www.residenceinnwilmingtonlandfall.com

Homewood Suites: 910.791.7272,
www.homewoodsuitesmayfaire.com

MUSIC & ENTERTAINMENT

Active DJ Entertainment: 910.294.0395,
www.activedjentertainment.com

East Coast Entertainment: 704.339.0100 x105

Sam Hill Entertainment: 866.SAM.HILL,
www.samhillbands.com

Carolina Classical Artists: 910.520.3428,
www.carolinaclassicalartists.com

Dockside Strings: 910.336.2013

Susan Honey Pianist: 910.431.3998,
suze1234@gmail.com

Benny Hill Jazz Saxophone: 910.297.4727,
www.bennyhilljazz.com

Justin Lacy Guitarist: www.justinlacymusic.com

Maura Kropke Violinist: 910.612.7348,
www.weddingviolinist.net

PREFERRED VENDORS

OFFICIANT

Reverend Lynne Glaros: 910.233.7121,
www.silverseagullministries.com

Reverend Barbara McKenzie-Tervo: 910.367.3496,
www.heartsoninterfaithministry.com

A Beach Wedding Minister: 910.328.3934,
www.abeachweddingminister.com

PHOTOGRAPHY & VIDEOGRAPHY

Theo Milo Photography: 910.665.9801,
www.theomilophotography.com

KMI Photography: 910.292.9551,
www.kmiphotography.com

Kate Supa Photography: www.katesupa.com

Millie Holloman: www.millieholloman.com

Susie Linqiest Photography: Susie Linqvist
910.665.9801, www.susielinqvist.com

Tree Bird Photography: Trinity Tolbert
910.599.8761, www.treebirdphoto.com

Lifestage Films: Matt Davis 910.202.4455,
www.lifestagefilms.com

Light Cannon Films: Luke and Christina,
www.lightcannonfilms.com

TRANSPORTATION

VIP Limo: 910.264.4343,
www.viplimowilm.com

Wilmington Trolley Company: 910.763.4483,
www.wilmingtontrolley.com

Azalea Limousine Service: 910.452.5888,
www.azalealimo.com

RENTALS

Party Suppliers & Rentals: 910.791.0024,
www.partysuppliers.net

L&L: 910.791.4141,
www.llrentals.com

DP Etc.: 910.512.4145,
www.dpetc.com

Eventful Furniture: 917.971.3133,
www.eventfulnc.com

Martha My Dear Rentals: 910.833.1086,
www.marthamydearrentals.com

Pomp Event Furnishings: 910.251.7711,
www.pompevent.com





CONTACT US

www.countrycluboflandfall.com

events@countrycluboflandfall.com

(910) 256-8411

Facebook: Events at the Country Club of Landfall | Instagram: @countrycluboflandfallweddings

Landfall Clubhouse: 800 Sun Runner Place, Wilmington, NC 28405

Dye Clubhouse: 1550 Landfall Drive, Wilmington, NC 28405