



THE LANDINGS CLUB

SAVANNAH, GEORGIA

SPECIAL EVENTS

-Continental Breakfast-

The Lily Breakfast

Freshly Squeezed Orange Juice
Sliced Fresh Fruits
Basket Selection of Fresh Baked Breads
Local Jams, Organic Local Honey, Sweet Butter
Beverage Station of Fresh Brewed Coffee, Selection of Hot Teas
Lemon Wedges, Cream, Whole Milk
\$20 per person
\$17 member price
Minimum guest count of 10 people required

The Rose Breakfast

Freshly Squeezed Orange Juice
Fresh Fruits with Seasonal Berries
Basket Selection of Fresh Baked Breads & Pastries
Local Jams, Organic Local Honey, Sweet Butter
Yogurt with Granola
Assorted Boxed Cereals
Beverage Station of Fresh Brewed Coffee, Selection of Hot Teas
Lemon Wedges, Cream, Whole Milk
\$22 per person
\$19 member price
Minimum guest count of 15 people required

-Buffet Breakfasts-

The Gardenia Breakfast

Buffet service for 1 hour

Freshly Squeezed Orange Juice

Sliced Fresh Fruits

Basket Selections of Fresh Baked Breakfast Breads

Local Jams, Organic Local Honey, Sweet Butter

Fluffy Scrambled Eggs

Roasted Tomato and Spinach Frittata

Crispy Applewood Bacon

Breakfast Country Sausage

Rosemary Red Skin Breakfast Potatoes

Beverage Station of Fresh Brewed Coffee, Selection of Hot Teas

Lemon Wedges, Cream, Whole Milk

\$29 per person

\$24 member price

Minimum guest count of 30 people required

The Magnolia Breakfast

Buffet service for 1 hour

Freshly Squeezed Orange Juice

Fresh Sliced Fruit Salad

Basket Selection of Fresh Baked Breads

Local Jams, Organic Local Honey, Sweet Butter

Cheddar Cheese Scrambled Eggs

Quiche Lorraine

Applewood Smoked Bacon & Breakfast Country Sausage

Buttermilk Biscuits with Sausage Gravy

Southern Grits

Beverage Station of Fresh Brewed Coffee, Selection of Hot Teas

Lemon Wedges, Cream, Whole Milk

\$29 per person

\$24 member price

Minimum guest count of 30 people required

Designed to complement Breakfast & Bruch Buffet offerings for a maximum of 1 ½ hours

-Buffet Enhancements-

Omelet Station

One chef attendant required per 50 guests

Whole Eggs, Egg Whites

Applewood Smoked Bacon, Breakfast Sausage, Diced Ham

Rainbow Peppers, Wild Mushrooms

Diced Red Onions, Spinach, Local Tomatoes

Colby Jack, Cheddar, Swiss and Feta Cheeses

\$12 per person

\$10 member price

Malted Waffle Station

Warm Malted Waffles

Whipped Cream, Fruit Compote, Maple Syrup and Whipped Butter

\$10 per person

\$8 member price

Parfait Display

Assortment of Plain and Flavored Traditional and Greek Yogurts

Heart Healthy Granola Topping

Assortment of Fresh Berries

\$6 per person

\$5 member price

Breakfast Sandwiches

Scrambled Eggs, Breakfast Sausage and Cheddar Cheese on a Croissant

Fluffy Eggs, Applewood Smoked Bacon and American Cheese on an English Muffin

Chicken Sausage, Scrambled Eggs and Pepper Jack Cheese in a Whole Wheat Tortilla Wrap

\$6 per sandwich

\$5 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Classic Seated Breakfasts-

*All Selections Served with Fresh Brewed Regular and Decaf Coffee and Hot Tea
Minimum guest count of 25 people required*

Classic American

Glass of Freshly Squeezed Orange Juice
Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Red Skin Home Fries
Basket of Breakfast Pastries
Butter and Jams
\$25 per person
\$21 member price

Southern Style Breakfast

Glass of Ruby Red Grapefruit Juice
Fluffy Scrambled Eggs
Sage Pork Sausage
Southern Grits
Warm Buttermilk Biscuits with Creamery Butter
\$25 per person
\$21 member price

Eggs Benedict

Glass of Freshly Squeezed Orange Juice
Classic Recipe of Traditional Benedict
Poached Fresh Eggs
Smoked Canadian Bacon
Hollandaise Sauce
Toasted English Muffin
Seasonal Fresh Fruit
\$27 per person
\$23 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Brunch Buffets-

*All Selections Served with Fresh Brewed Regular and Decaf Coffee and Hot Tea Minimum
guest count of 50 people required
Buffet service for 1 ½ hours*

The Azalea Brunch

Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Selection of European Pastries
Assorted Fresh Fruits and Seasonal Berries with Sweet Honey Yogurt Dip
Creamy Scrambled Eggs
Hickory Smoked Bacon
Maple Sausage Links
(Rosemary Redskin) Breakfast Potatoes
Fried Chicken with Belgian Waffles and Maple Syrup
Horseradish Crusted Salmon, Citrus Beurre Blanc, Citrus Relish

\$31 per person

\$27 member price

The Camellia Brunch

Freshly Squeezed Orange, Ruby Red Grapefruit and Cranberry Juices
Basket Selection of Fresh Baked Breakfast Breads
Local Jams, Organic Local Honey, Sweet Butter
Fresh Fruit Salad
Goat Cheese & Asparagus Frittata
Applewood Smoked Bacon
Maple Sausage Links
Rosemary Hash Brown Potatoes
Low Country Smoked Gouda Yellow Grits, Domestic Shrimp, Tasso and Andouille Gravy
Chicken Picatta with Angel Hair Pasta, Lemon Capers Beurre Blanc

\$36 per person

\$32 member price

Designed to complement Breakfast & Bruch Buffet offerings for a maximum of 1 ½ hours

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Buffet Enhancements-

Bananas Foster French Toast Station

One chef attendant required per 50 guests

Sliced Challah Bread

Bananas, Cinnamon, Sugar

Meyer's Dark Rum, Banana Liqueur

\$13 per person

\$11 member price

Hot Smoked Salmon Display

Scottish Smoked Salmon

Miniature Bagels

Traditional Accompaniments

\$14 per person

\$12 member price

Traditional Chilled Planked Salmon Display

Traditional Accompaniments

Minced Shallot, Capers, Shaved Egg Whites & Yolks, Whipped Cream Cheese, Cocktail Pumpernickel Rye

\$16 per person

\$13 member price

Brunch Beverage Station

Bottomless service for 2 hours

Champagne, Mimosas and Peach Bellinis

Bloody Marys and Screwdrivers

\$16 per person

\$13 member price

-Breaks-

Beverage Break

Fresh Brewed Regular and Decaf Coffee, Hot Tea Selection
Lemon Wedges, Organic Local Honey, Assorted Sweeteners, Cream, Whole Milk
Assorted Soft Drinks and Bottled Still and Sparkling Water

\$7 per person

\$6 member price

Snack Break

Baskets of Bags of Potato Chips, Peanuts, Trail Mix
Assorted Soft Drinks and Bottled Still and Sparkling Water

\$7 per person

\$6 member price

Healthy Leaf Break

Vegetable Crudit , Low Fat Ranch Dressing
Fruit Kabobs, Vanilla Yogurt Dipping Sauce
Granola Bars
Fresh Brewed Regular and Decaf Coffee, Hot Tea Selection
Assorted Flavored Seltzers and Bottled Water

\$14 per person

\$12 member price

Make Your Own Trail Mix

Roasted Salted Peanuts, Sunflower Seeds, Spiced Pecans, Mini Pretzels
M&M's, Dried Fruit and Dark Chocolate
Fresh Brewed Regular and Decaf Coffee, Hot Tea Selection
Assorted Soft Drinks and Bottled Water

\$11 per person

\$9 member price

-Signature Seated Luncheons-

*All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea
Choice of One Lunch Set for All Guests*

Lunch Set One

Cheddar and Apple Bisque
Shrimp Salad on Mini Croissant
Open Faced Southern Peach and Bacon Chicken Salad on Sourdough
Caprese Pop
Rainbow Sliced Fruit
Jumbo French Macaroon
\$30 per person
\$24 member price

Lunch Set Two

Minted Chilled English Pea Soup, Crème Fraiche, Lemon Oil
Pan Seared Halibut Paired with Petite Farmers Salad, Citrus Vinaigrette
Garden Vegetable and Mushroom Orzo
Grissini Breadsticks
Black Forest Chocolate Mousse Cup
\$32 per person
\$27 member price

Lunch Set Three

Melon Parisienne
Mini Grilled Baby Gem Lettuce Caesar topped with Petite Crab Cake
Fire Roasted Artichoke Hearts
Mini Hazelnut Chocolate Crème Brûlée
\$34 per person
\$28 member price

-Signature Seated Luncheons-

*All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea
Choice of One Lunch Set for All Guests*

Lunch Set Four

Tomato Basil Bisque
Tillamook White Cheddar Grilled Cheese
Baby Wedge, Cherry Tomatoes, Pickled Red Onions, Blue Cheese Dressing
Small Bunch of Grapes
Strawberry Shortcake in Cappuccino Cup
\$27 per person
\$22 member price

Lunch Set Five

Cream of Cauliflower Soup
Chilled Petite Sliced Tenderloin
Chilled Grilled Shrimp
Cous Cous Primavera Salad
Wedge of Brie with Crackers
Small Bunch of Grapes
Almond and Peach Tartlet with a White Chocolate paired with a Peach Truffle
\$37 per person
\$32 member price

-Two Course Seated Luncheons-

*All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea
Same Lunch Menu Required for All Guests*

Petite Crab Cake Salad

*Spring Mix, Cucumber, Cherry Tomato, Pickled Red Onions, Avocado, Sherry Vinaigrette
Lemon Berry Tart, Berry Compote, Vanilla Whipped Cream*

\$34 per person

\$28 member price

Grilled Chicken Caesar Salad

*Chopped Hearts of Romaine, Focaccia Croutons
Shaved Parmesan Reggiano, Caesar Dressing, Parmesan Cracker*

Crème Brûlée

\$31 per person

\$25 member price

-Three Course Seated Luncheons-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Same Lunch Menu Required for All Guests

Tomato Basil Bisque

Boursin Cheese Stuffed Chicken Breast

Potatoes Au Gratin, Fresh Seasonal Vegetable, Lemon Chive Beurre Blanc

Chocolate Marble Cheesecake, Chocolate Sauce

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Farmers Market Salad

Spring Greens, Pickled Red Onions, Baby Tomatoes

Cucumber, Carrot Swirls, Pimento Herb Vinaigrette

Petite Pan Seared Scottish Salmon

Israeli Couscous, Citrus Segments

Wilted Arugula, Blood Orange Reduction

Buttermilk Panna Cotta

Seasonal Fruit, Almond Crunch

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Iceberg Wedge Salad

Beefsteak Tomatoes, Applewood Smoked Bacon, Bleu Cheese Crumbles

Pickled Red Onions, Bleu Cheese Dressing

Grilled Herb Marinated Bistro Steak

Thyme Scented Potato Croquette, Sautéed Spinach, Cabernet Jus

Chocolate Oreo Pie, Bailey's Cream

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Shrimp Bisque en Croûte

Fresh Shrimp, Tarragon, Sherry Cream

Bone-In Herb Marinated Chicken Breast

Rapini, Pecorino Orzotto, Red and Yellow Pepper Coulis

Black Forest Chocolate Torte

\$37 per person

\$32 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Boxed Lunches-

The Bogey

Half Black Forest Ham and Swiss
Mixed Greens, Tomato, Whole Grain Mustard, Kaiser Roll
Half Oven Roasted Turkey and Brie Cheese
Cranberry Mayo, Baby Spinach, Spinach Tortilla Wrap
Bag of Chips
Piece of Whole Fruit
Chocolate Chip Cookie
Bottled Water or Soft Drink

\$19 each

\$16 member price

The Eagle

Half Roast Beef
Blue Cheese Mayonnaise, Red Onion, Baby Spinach, Focaccia Bread
Half Cali Chicken Wrap
Grilled Chicken, Mixed Greens, Red Onion, Diced Tomato
Avocado, Chipotle Ranch, Flour Tortilla
Pasta Salad
Fruit Salad
Brownie
Bottled Water or Soft Drink

\$22 each

\$18 member price

Above wraps can be substituted with Chef's Vegetarian Offering:

Roasted Garlic Hummus Portobello Wrap

Green Leaf Lettuce, Beef Steak Tomatoes, Balsamic Marinated Portobello Mushroom, Whole Wheat Tortilla Spinach
Wrap

-Lunch Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 30 people required

Buffet service for 1 ½ hours

The Crepe Myrtle Lunch

Cucumber and Tomato Salad

Roasted Vegetable Salad Marinated in Fresh Herbs, California Olive Oil

Red Skin Potato Salad

Boar's Head Oven Roasted Turkey, Black Forest Ham, Sliced Roast Beef

Provolone, Swiss, Cheddar and American Cheeses

Onion, Lettuce, Tomato, Pickles

Sliced Breads and Rolls

Assorted Condiments

House Kettle Chips

Cookies and Brownies

\$28 per person

\$25 member price

The Dogwood Lunch

All Beef Hot Dogs

Half Pound Hamburgers

Provolone, Swiss and American Cheeses

Onion, Lettuce, Tomato, Pickles

Sliced Breads and Rolls

Assorted Condiments

Cole Slaw

House Kettle Chips

Chef's Seasonal Dessert Selection

\$28 per person

\$24 member price

Add Grilled Chicken \$5 per person

Add Salmon \$7 per person

-Lunch Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 30 people required

Buffet service for 1 ½ hours

The Palmetto Lunch

Mixed Lettuce Salad, Garden Vegetables, Assorted Dressings

Fresh Seasonal Fruit Salad

Pulled Carolina Pork Barbecue

Smoked Chicken

Southern Style Braised Collards

Southern Cole Slaw

BBQ Baked Beans

Fresh Baked Rolls and Cornbread

Seasonal Dessert Selections

\$35 per person

\$29 member price

The Tupelo Lunch

Chicken Tortilla Soup

Avocado, Pico de Gallo, Cotija Cheese

Southwestern Caesar Salad

Romaine Lettuce, Chipotle Caesar Dressing, Tortilla Strips, Yellow Corn

South of the Border Nacho Station:

Ground Beef, Black Beans, Jalapenos, Diced Tomatoes, Black Olives, Tex-Mex Cheese Sauce, Sour Cream

Served on the side: Mild Chunky Salsa, Salsa Verde, Salsa De Chile Arbol, Guacamole

Build your Own Fish Taco Station:

Warm Flour Tortillas, Mexican Radish and Cabbage Slaw, Lime Wedges, Ranchero Cheese

Refried Beans

Mexican Red Rice

Chef's Choice of Assorted Bread

Tres Leches Cupcakes

Family Style Mexican Flan & Berries

\$32 per person

\$27 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Lunch Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 30 people required

Buffet service for 1 ½ hours

The Hawthorne Lunch

Local Spring Mixed Lettuce Salad

Watermelon Radish, Strawberries, Pecans, Onions, Champagne Vinaigrette

Pan Seared Eastern Flounder

Warm Citrus Vinaigrette

Herb Marinated Chicken Breast

Tomato & Cucumber Quinoa, White Balsamic Vinaigrette, Pickled Red Onions

Roasted Brussel Sprouts

Turkey Bacon, Cider Gastrique

Oven Roasted Organic Multi-Colored Fingerling Potatoes

Miniature French Rolls with Butter

Georgia Sourced Buttermilk Panna Cotta

Hydroponic Berries, Light Chantilly Cream

\$35 per person

\$29 member price

The Mulberry Lunch

Traditional Caesar Salad

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Focaccia Croutons

Sundried Tomato and Artichoke Orzo Pasta Salad

Antipasto Display

Italian Meats and Cheeses with Grilled Vegetables

Housemade Focaccia and Grissini

Chicken Picatta

Angel Hair Pasta, Lemon Caper Beurre Blanc

Pesto Crusted Branzino

Roasted Broccolini with Toasted Pine Nuts

Mushroom, Pea & Prosciutto Bowtie Pasta

Italian Crème Cake

Anisette Cookies

\$35 per person

\$29 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Passed Cold Canapes-

Minimum order of 25 pieces of selected item

Premium

Tuna Tartare, Lotus Root Crisp
Scallion Diamonds

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Scottish Smoked Salmon, Dill Cream Cheese
Pumpnickel Round

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Lobster Medallions, Papaya Relish, Plantain Chip

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Duck Confit Rillettes, Rye Croutons
Orange Supremes

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Beef Tenderloin Carpaccio Crostini
Roasted Garlic Aioli, Crisp Capers

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Crab Salad in Petite Tomato Cup

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Bloody Mary Gazpacho Shooter, Fresh Oyster

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Domestic Caviar, Crème Fraiche, Buckwheat Blini

~

Roast Beef Wrapped Jumbo Asparagus
Horseradish Cream

\$5 per piece

\$4 member price

Standard

Grape & Goat Cheese Lollipop

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Shaved Prosciutto Ham, Melon Lollipop

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Champagne & Watermelon Gazpacho Shooter

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Andalusia Gazpacho Shooters

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Imported Apricots, Boursin Mousse
Toasted Almond Sliver

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Belgian Endive, Blue Cheese Mousse
Candied Pecans

~

Roasted Red Pepper Mousse Tartlets

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Peach and Bacon Chicken Salad
in Puff Pastry Cups

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Balsamic Tomato Bruschetta
Parmesan Cheese Focaccia Toast Point

\$4 per piece

\$3 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Passed Hot Hors d'oeuvres-

Minimum order of 25 pieces selected item

Premium

Standard

- Fried Lobster Arancini, Roasted Red Pepper Aioli
- ~
- Roasted New Potatoes, Herbed Crème Fraiche Caviar
- ~
- Basil Crusted Boneless Lamb Lollipops
Honey Mustard
- ~
- Coconut Breaded Shrimp
Passionfruit Mango Dipping Sauce
- ~
- Bacon Wrapped Scallops
- ~
- Marinated Beef Satay Skewers, Hoisin Sauce
- ~
- Beef and Bleu Open Tartlet, Cherry Chutney
- ~
- Open Faced Salmon Reuben, Rye Crouton
Thousand Island Aioli
- ~
- Buttermilk Breaded Chicken, Pimento Cheese Spread
Homemade Mini Biscuit
- ~
- Shrimp and Grits on Tasting Spoons
- ~
- Lemongrass Shrimp Skewers
- ~
- Mini Beef Wellingtons, Béarnaise Sauce

\$6 per piece

\$5 member price

- Wild Mushroom and Brie in Phyllo
- ~
- Spicy Andouille and Pineapple Skewers
- ~
- Italian Sausage and Herb Stuffed Mushroom Cap
- ~
- Miniature Ratatouille Samosa, Curry Sauce
- ~
- Beer Battered Chicken Poppers
Bourbon Dipping Sauce
- ~
- Bacon Wrapped Dates
- ~
- Pimento Cheese Croquettes
- ~
- Grilled Chicken Skewers
Chipotle Barbecue Sauce
- ~
- Petite Fried Green Tomato, Boursin Cheese
Balsamic Glaze
- ~
- Baked Fig and Goat Cheese on Toast Point
- ~
- Herbed Boursin Cheese Stuffed Mushroom Cap
- ~
- Asparagus Tip and Asiago in Phyllo Dough
- ~
- Spinach and Feta Cheese in Phyllo Dough
- ~
- Brie and Raspberry Bites in Crispy Phyllo Dough
- ~
- Truffled Gruyere Profiteroles

\$5 per piece

\$4 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Small Plates-

Minimum order of 40 pieces of selected item

Mini Cast Iron Skillets

Duck Confit Quesadilla, Chipotle BBQ Sauce

Oysters Rockefeller Served with Rock Salt and Cocktail Forks

Smoked Gouda Lobster Mac n' Cheese

Beef Short Rib

Creamed Corn, Potato Puree, Pearl Onions, Baby Carrot, Veal Jus, Fried Shallot

Mason Jar Displays

Grilled Caesar Salad Accompanied with a Grilled Peaches and Wild Arugula Salad

Hummus and Tapenade Composition

Chickpea and Fava Bean Hummus

Sicilian & Kalamata Olives, Pita Wedges

Bay Scallop Ceviche, Fresh Citrus, Cilantro, Bell Pepper, Plantain Chips

Red Wine Jelly, Benne Wafer Chicken Liver Paté

Mini Croquettes

Seasonal Forest Mushrooms, Creamy Polenta

Mussels Sautéed in White Wine, Olive Oil and Garlic

Low Country Shrimp and Grits

House Made Seafood Hash, Fresh Vegetables

\$13 per person

\$11 member price

-Displays-

*Designed to be served during cocktail receptions for a maximum of 1 ½ hours
25 Person Minimum*

Crudité Display

Assorted Seasonal Raw Vegetables
House Recipe of Green Goddess, Ranch Dressing
Roasted Garlic Hummus, Baked Pita

\$10 per person

\$8 member price

Artisanal Cheese and Fruit Display

Assorted Imported & Artisanal, Fresh Fruit, Local Jams and Organic Honey

Assorted Crackers, Grissini

Grilled Sour Dough

\$13 per person

\$10 member price

Domestic Cheese and Fruit Display

Assorted Domestic Cheese

Swiss, Cheddar, Pepper Jack, Buttermilk Bleu Cheese

Seasonal Grapes, Local Jams and Organic Honey, Assorted Crackers, Grissini

Grilled Sour Dough

\$10 per person

\$8 member price

Mediterranean Antipasto Display

Italian Hard Meats and Cheeses

Salami, Pepperoni, Capicola, Provolone, Parmesan, and Baby Marinated Mozzarella

Marinated Grilled Vegetables, Artichokes, Pepperoncini

Cherry Peppers, Hearts of Palm, Cherry Tomatoes, Olive Trio, Assorted Breads

\$15 per person

\$13 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Displays-

*Designed to be served during cocktail receptions for a maximum of 1 ½ hours
40 Person Minimum*

Raw Bar

Domestic Oysters and Poached Wild Shrimp
Lemon Wedges, Bloody Mary Cocktail Sauce, Mint Cucumber Mignonette

Based on Eight Pieces Total Per Person

\$40 per person

\$35 member price

Subject to Market Price and Availability

Warm Brie en Croute

Wheels of Baked Brie
Fresh Raspberries and Strawberries
Assorted Flatbreads and Baguette

\$13 per person

\$10 member price

Mashed Potato Martini Bar

Whipped Idaho Yukon Gold Potatoes
Butter, Chives, Bacon Crumbles, Sour Cream, and Shredded Colby Jack Cheese
Whipped Sweet Potatoes
Sweet Candied Pecans, Cinnamon, Brown Sugar, Whipped Honey Butter, Marshmallows

\$11 per person

\$9 member price

Planked Smoked Salmon Display

Lemon Pepper and Dill Salmon
Pastrami Crusted Smoked Salmon
Tzatziki Sauce, Thousand Island Aioli, Dill Cream Cheese, Traditional Garniture
Rye Baguette and Cocktail Pumpernickel

\$18 per person

\$15 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Displays-

*Designed to be served during cocktail receptions for a maximum of 1 ½ hours
40 Person Minimum*

Traditional Chilled Smoked Salmon Display

Traditional Accompaniments

Minced Shallot, Capers, Shaved Egg Whites & Yolks, Whipped Cream Cheese, Cocktail Pumpernickel Rye

\$18 per person

\$15 member price

Slider Display

Choose one:

Fried Chicken Tender, Pimento Cheese, Homemade Biscuit

Pulled Pork with Creamy Celery Seed Slaw on Hawaiian Roll

Mini Cheeseburger Sliders

Shaved Boar's Head Ham on House Made Cheddar Biscuit

Brisket & Fried Mac n' Cheese on a Brioche Bun

Based on Two Sliders per Person

\$15 per person

\$12 member price

-Attended Action Stations-

Designed to be served during cocktail receptions for a maximum of 1 ½ hours

One chef or attendant is required per 50 guests at \$150 each

Pasta Station

Choose Two:

Chicken Penne Alfredo

Prosciutto, English Peas, Parmesan Cheese

Gnocchi Pomodoro

Mozzarella Cheese, Genovese Basil, San Marzano Tomato Sauce

Farfalle Primavera

Roasted Mushrooms, Spinach, Bell Peppers, Garlic, Fresh Tomato, Extra Virgin Olive Oil, Fresh Herbs

Shrimp Scampi Orecchiette

Extra Virgin Olive Oil, Garlic, Red Pepper Flakes, Fresh Herbs

Served with Garlic Bread, Parmesan Cheese

Gluten free options available for additional charge

\$18 per person

\$15 member price

Raclette Action Station

Gratinated to order Imported Swiss Raclette Cheese

Caramelized Onions and Potatoes

Crusty French Bread

\$15 per person

\$13 member price

Chef Fee \$100

-Attended Action Stations-

Designed to be served during cocktail receptions for a maximum of 1 ½ hours

One chef or attendant is required per 50 guests at \$150 each

Scallop Risotto Station

Pan Seared Bay Scallops
Asparagus Tips, Lemon Essence, Parmesan Reggiano
Fresh Italian Herbs
\$21 per person
\$17 member price

Low Country Shrimp and Grits

Chef Prepared Blackened Domestic Shrimp, Tasso Ham, Andouille Sausage,
Bell Peppers, Shallots, Garlic, Lemon
White Wine, Scallions, Tomatoes served over Smoked Gouda Grits
\$21 per person
\$17 member price

Sautéed Forest Mushrooms

Shallots, Garlic, Extra Virgin Olive Oil, Fresh Herbs, Chardonnay, Phyllo Cup
\$12 per person
\$10 member price

-Attended Action Stations-

Designed to be served during cocktail receptions for a maximum of 1 ½ hours

One chef or attendant is required per 50 guests at \$150 each

Caviar

Chef's Selection of Domestic Paddlefish and Hackleback Caviar

Buckwheat Blinis, Traditional Garniture

\$52 per person

\$42 member price

Mojo Marinated "Caja China" Roasted Whole Pig

Creamy Celery Seed Slaw, Hawaiian Rolls

50 person minimum

\$19 per person

\$16 member price

Sweet Potato Gnocchi

House Made Sweet Potato Gnocchi, Sage Cream Sauce, Prosciutto Crisps

\$15 per person

\$12 member price

Dim Sum Station

Chicken and Shrimp Shumai

Steamed Yeast Dumpling with Barbeque Pork

Pork Lemongrass Gyoza

\$19 per person

\$16 member price

-Attended Action Stations-

Designed to be served during cocktail receptions for a maximum of 1 ½ hours

One chef or attendant is required per 50 guests at \$150 each

Build Your Own Taco Bar

Ground Beef, Ground Turkey and Mahi Mahi
Lettuce, Diced Tomato, Sour Cream, Mixed Cheese, Jalapenos
Hard and Soft Taco Shells

Add Guacamole for \$2 per person

\$21 per person

\$17 member price

Shrimp Kataifi Station

Fried to order Thinly Shredded Phyllo Dough Wrapped Domestic Shrimp
Passion Mango and Lemon Dill Cocktail Dipping Sauces

\$21 per person

\$17 member price

House Spun Mozzarella

Mozzarella Roulades, Buffalo Mozzarella, Sliced Prosciutto, Balsamic Marinated Heirloom Tomatoes
and Genovese Basil

\$17 per person

\$14 member price

Tuna Tartare

Wonton Crisp, Wasabi Mousse, Sesame Seeds, Ponzu Sauce

\$25 per person

\$21 member price

-Carving Stations-

Designed to be served during cocktail receptions for a maximum of 1 ½ hours One chef or attendant is required per 75 guests at \$150 each, Minimum of 25 guests

Pepper Crusted Beef Tenderloin

Sauce au Poivre, Béarnaise, Silver Dollar Rolls

\$24 per person

\$20 member price

Whole Tenderloin Beef Wellington

Wild Mushroom Duxelles Wrapped in Pinot Pastry, Béarnaise

\$29 per person

\$24 member price

Carved Bistro Steak

Tomato Jam, Veal Jus

\$18 per person

\$15 member price

Spiral Carved Ham

Cheddar Biscuits, Assorted Mustards

\$17 per person

\$14 member price

Salmon En Croute

Salmon Mousseline, Lemon Beurre Blanc, Fresh Capers

\$22 per person

\$18 member price

Seared Pork Tenderloin

Herb Pork Jus, Miniature Yeast Rolls

\$17 per person

\$14 member price

Smoked Turkey Breast

Cranberry and Orange BBQ Sauce

\$17 per person

\$14 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Classic Seated Three Course Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A 25% surcharge is applicable if offering two entrée selections. Entree selections must be received in advance.

Lobster Bisque en Croûte

Maine Lobster Meat, Sherry Cream, Chives, Puff Pastry Dome

Brioche and Roasted Garlic Stuffed Chicken Breast

Roasted Fingerling Potatoes, Haricot Verts, Thyme Chicken Jus

Chocolate Banana Cake

Whiskey Anglaise

\$52 per person

\$42 member price

Cream of Tomato Basil Bisque

Basil Pesto

Braised Short Rib Pot Roast

Sautéed Spinach, Caramelized Shallot Whipped Potatoes

Natural Beef Jus, Tomato Jam, Crispy Onion Straws

Strawberry Panna Cotta

White Balsamic Chantilly Cream, Fresh Seasonal Berries

\$56 per person

\$44 member price

Iceberg Wedge Salad

Sliced Beefsteak Tomatoes, Crisp Bacon, Pickled Red Onions

Buttermilk Bleu Cheese Crumbles, Blue Cheese Dressing

Pan Roasted Scottish Salmon

Sundried Tomato Wild Rice Pilaf, Snow Peas

Yellow Tomato Relish, Beurre Blanc

Seasonal Fruit Tartlet

Lemon Pastry Cream, Fresh Berries

\$56 per person

\$44 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Classic Seated Three Course Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A 25% surcharge is applicable if offering two entrée selections. Entree selections must be received in advance.

Petite Southern Crab Cake

Butterbean Succotash, Lemon Confit, Baby Arugula Garnish

Lemon Thyme Chicken Roulade

Parsnip Puree, Broccoli Raab, Ice-Wine Chicken Jus

Vanilla Bean Brioche Bread Pudding

Whisky Crème Anglaise

\$52 per person

\$42 member price

Seasonal Farmhouse Salad

Pickled Red Onions, Heirloom Hoop House Tomatoes

Boiled Egg, Cider Vinaigrette

Pork Tenderloin Saltimbocca

Sage Roasted Potatoes, Sautéed Tuscan Kale

Red Pepper Coulis, Garlic Pork Demi-Glace

Chocolate Cake with Ganache Sauce

\$52 per person

\$42 member price

Soup & Salad Duo

Smoked Apple and Cheddar Bisque, Cider Reduction

Roasted Baby Beet and Chevre Salad, Shaved Candy Beets, Fresh Citrus, Citrus Emulsion

Soft Bitter Greens

Pan Seared Coastal Grouper

Cauliflower Silken, Poached White and Green Asparagus

Citrus Beurre Blanc, Lemon Confit, Micro Beet Greens

Apple Almond Tart

Frangipane Filling, Cinnamon Ice Cream, Honey Orange Reduction

\$59 per person

\$52 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

Classic Seated Three Course Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A 25% surcharge is applicable if offering two entrée selections. Entrée selections must be received in advance.

Thyme Basted Sea Scallops

Fava Bean Hummus, Crispy Garlic Chips, Chive Oil

Boursin Crusted Filet Mignon prepared Medium-Rare

Smoked Au Gratin Potatoes, Steamed Broccoli Crowns

Bing Cherry Veal Jus, Cabernet GASTRIQUE

Seasonal Crème Brule "Slice"

Macerated Fresh Fruit, Pistachio Crumble

\$67 per person

\$59 member price

Cream of Truffled Cauliflower Bisque

Sliced Bistro Steak with Wild Shrimp

Parmesan Au Gratin Potatoes, Baby Asparagus, Glazed Carrots

Peppercorn Jus, Lemon Chive Beurre Blanc

Fruit Galette

Rustic Warm Fruit Tart, Choice of Apple, Berry or Peach, Bourbon Caramel Sauce

\$59 per person

\$52 member price

Lyonnais Style Salad

Frisée, House Cured Bacon, Pickled Red Onions, Poached Egg

Herb White Balsamic Vinaigrette

Truffled Cornish Game Hen

Niçoise Style Fingerling Ragu, Haricot Verts, Truffle Poultry Jus, Tomato Jam

Warm Chocolate Cake

Vanilla Bean Häagen-Dazs Ice Cream

\$51 per person

\$41 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

Classic Seated Three Course Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A 25% surcharge is applicable if offering two entrée selections. Entree selections must be received in advance.

Shrimp and Corn Ravioli

Bacon Lardons, Wild Arugula, Tarragon Cream Sauce, Lemon Essence

Half Roasted Rack of Lamb

Sweet Potato and Cherry Rösti Potato, Sautéed Swiss Chard, Lamb Jus

Chocolate Hazelnut Torte

Gianduja Mousse, Chocolate Ganache, Candied Hazelnuts

\$75 per person

\$65 member price

Grilled Heart of Romaine Caesar Salad

Focaccia Crostini Shaved Parmesan Reggiano, Caesar Dressing

Surf & Turf Grand Mere

Jumbo Lump Crab and Maine Lobster Cake, Filet Mignon prepared Medium-Rare

Melted Leek Potato Puree, Grilled Asparagus, Lemon Beurre Blanc, Cabernet Veal Jus

Classic Tiramisu

Coffee and Cognac Dipped Lady Fingers, Mascarpone Mousse, Cocoa Powder

\$80 per person

\$69 member price

Tuscan Kale Caesar Salad

Tuscan Kale, Pine Nuts, Caesar Dressing, Shaved Parmesan, Focaccia Croutons

Land & Sea

Petite Potato Crusted Chilean Seabass, Parsnip Puree, Scallion Beurre

Boneless Braised Short Rib, Sautéed Spinach & Arugula, Tomato Jam, Beef Jus, Garlic Crisps

Mini Dessert Trio Tasting

Petite Chocolate Éclair, Mini Fruit Tarte

Chef Johan's House Spun Ice Cream

Almond Tuile

\$79 per person

\$68 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Traditional Dinner Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 40 people required

Buffet service for 1 ½ hours

Italian Buffet Experience

Soup

Tomato Basil Bisque

Genovese Pesto

Salads

Tossed Caesar Salad

Crisp Hearts of Romaine, Shaved Parmesan Reggiano, Italian Style Croutons, Caesar Dressing

Caprese Display

Extra Virgin Olive Oil, Balsamic Drizzle and Fresh Basil

Tuscan Panzanella Salad

*Marinated Focaccia Croutons, Baby Heirloom Cherry Tomatoes, Shaved Red Onion, Torn Basil
Pecorino Toscana Cheese, Sweet Bell Peppers, Hydroponic Cucumbers, Red Wine Oregano Vinaigrette*

Entrees

Chicken Milanese

*Thinly Pounded All Natural Chicken Breast, Lemon Caper Beurre Blanc, Angel Hair Pasta
Garlic, Extra Virgin Olive Oil, Cherry Tomatoes*

Penne Bolognese

San Marzano Tomato, Beef and Veal Sauce, Fresh Ricotta

Cod Puttanesca

Neapolitan Warm Ditalini Pasta Composition, Zesty Puttanesca Sauce

Rapini with Romano Cheese

Roasted Garlic and Rosemary Focaccia Bread, Grissini Breadsticks

Dessert

Chef Johan's Family Style Tiramisu

Individual Strawberry Chocolate Panna Cotta

\$54 per person

\$44 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Traditional Dinner Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 40 people required

Buffet service for 1 ½ hours

Delegal Buffet

Soup

Smoked Cheddar and Granny Smith Apple Bisque

Mini Rye Croutons

Salads

Chilled Beef and Asparagus Platter

Horseradish Cream, Crispy Fried Shallots

Spinach and Strawberry Fields Salad

Candied Pecans, Dried Cherries, Bleu Cheese Crumbles, Balsamic Vinaigrette

Grilled Vegetable Couscous Salad

Assortment of Marinated Grilled Vegetables, Honey Champagne Vinaigrette

Entrees

Roasted Bistro Steak and Caramelized Onions

Rosemary Roasted Cremini Mushrooms, Fresh Herbs, Veal Demi-Glace

Horseradish Crusted Scottish Salmon

Fresh Citrus Segments, Tarragon Citrus Beurre Blanc

House Pork Loin Pastrami Carved to Order

One chef attendant required per 75 guests

Thousand Island Aioli, Coriander Scented Pork Jus

Ancient Grain Pilaf

Farro, Quinoa, Wild Rice, Brunoise of Mirepoix

Chef's Choice of Fresh Seasonal Vegetables

Mini Portuguese and Mini French Rolls

Whipped European Style Butter

Dessert

Petite Individual Cream Puffs

Individual Lemon Tarts

Seasonal Berry Trifle

\$62 per person

\$54 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Traditional Dinner Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 40 people required

Buffet service for 1 ½ hours

Palmetto Buffet

Salads

Grilled Hearts of Romaine Caesar Salad Platter

White Scallion Anchovies, Parmesan Crisps, Caesar Dressing, Focaccia Croutons

Goat Cheese and Chevre Platter

Bootleg Farms Chevre, Yellow and Candy-Striped Beets, Toasted Walnuts

Wild Arugula, Honey Sherry Vinaigrette

Individual Shrimp Ceviche Martini Cups

Florida Citrus, Cilantro, Plantain Chips

Entrees

Carved to Order:

One chef attendant required per 75 guests

Beef Tenderloin au Poivre

Cognac Green Peppercorn Jus, Cream of Horseradish, Sauce Béarnaise

Chicken Roulade

Squash Dumplings, Fine Herb Chicken Jus

Pan Seared Alaskan Halibut

Parsnip Silken, Crispy Fried Carrots, Lemon Confit, Fresh Herbs

Orange Glazed Baby Carrots and Steamed Asparagus

Shallot Beurre Fondue

Chef's Choice of Assorted Bread

Dessert

Miniature Pot de Crème

Rich Chocolate Custard, Chantilly Cream, Belgian Chocolate Shavings

Pear and Apple Strudel

Whipped Cream, Caramel Sauce

Platters of Chef Johan's Macaroons

Chocolate, Strawberry, Lemon

\$68 per person

\$60 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Traditional Dinner Buffets-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 40 people required

Buffet service for 1 ½ hours

Southern Buffet Experience

Salads

Southern Table Chopped House Salad

*Soft Field Greens, Beet Curls, Heirloom Baby Cherry Tomatoes, Fresh Cucumber
Carrots, Pickled Okra, Pimento Vinaigrette*

Old Fashioned Potato Salad

Corn and Avocado Salad

Fresh Delicate Herbs, Champagne Vinaigrette

Platters of House Made Deviled Eggs

Entrees

Southern Fried Chicken

Chef Roderic's Famous Secret Recipe

Bacon Wrapped Meatloaf Carved to Order

Mushroom Veal Jus

One chef attendant required per 75 guests

Cornmeal Dusted Low Country Catfish

Cajun Remoulade, Hushpuppies

Buttermilk Whipped Potatoes

Yukon Gold Potatoes, Sweet Cream Butter

Braised Collard Greens

Smoked Ham Hock, Onions, Ham Broth

Basket of Cornbread and Biscuits

Dessert

Pecan Pie and Peach Pie

\$53 per person

\$44 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Station Style Casual Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

An Evening Out

Deluxe Antipasto Display

*Salami, Soppressata, Capicola with Assorted Italian Cheeses
Herb Marinated Grilled Vegetables, Artichoke Hearts, Mushrooms and Olives
Sliced Focaccia and Italian Artisan Breads*

House Made Gnocchi

*Sweet Potato Gnocchi with Sage Cream Sauce and Prosciutto Crisps
Spinach Gnocchi in Herbed Garlic Parmesan Cream
Freshly Grated Parmesan Cheese and Grissini Breadsticks
One chef attendant required per 50 guests*

Carved to Order

*Herb Crusted Tenderloin of Pork
Forest Mushroom Chicken Roulade
Wilted Spinach Salad with Bacon and Egg, Vinaigrette Dressing
One chef attendant required per 75 guests*

Dessert

Chef Johan's Assorted Seasonal Mini Pickup Tarts, Mousse Cups and Cake Bites

\$54 per person

\$46 member price

Optional Enhancement Station

Chilled Planked Smoked Salmon

*Lemon Pepper and Dill Salmon
Tzatziki Sauce, Thousand Island Aioli, Dill Cream Cheese, Traditional Garniture
Rye Baguette and Cocktail Pumpernickel*

Add \$18 per person

Add \$15 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Station Style Casual Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A Casual Affair

Caesar Salad and Bruschetta

Individual Caesar Salads with Fresh Tomato-Basil Bruschetta Crostini on the side

Carving Station

Bistro Steak

Smoked Turkey Breast

Platters of Grilled Vegetables

Miniature French Rolls and Appropriate Condiments

One attendant required per 75 guests

Mashed Potato Bar

Whipped Idaho Potatoes

Butter, Sour Cream, Bacon Bits, Cheddar Cheese and Scallions

Sweet Potatoes

Whipped Butter, Brown Sugar and Marshmallow Toppings

Dessert

Displayed Hazelnut Chocolate Mousse Cups, Mini Buttermilk Panna Cotta and Warm Apple Strudel

\$60 per person

\$49 member price

Optional Enhancement Station

Sautéed Silver Dollar Crab Cakes

Butterbean Succotash, Lemon Confit, Baby Arugula

Add \$15 per person

Add \$13 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Station Style Casual Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A Night of Elegance

Planked Hot Smoked Salmon

Lemon Pepper and Dill Crusted Salmon with Tzatziki

Ancho Crusted with Cream Cheese, Capers, Onion and Minced Onion

Freshly Tossed Pastas

Penne Rigate with House Made San Marzano Tomato Sauce

Farfalle Sautéed with Mushrooms and Diced Grilled Chicken

Freshly Grated Parmesan Cheese

One attendant required per 50 guests

Beef Short Rib Cast Iron Skillet Display

Creamed Corn and Potato Puree, Mini Braised Short Rib, Pearl Onions, Baby Carrot, Veal Jus, Fried Shallot

Dessert

Build Your Own Strawberry Shortcake

House Made Angel Food Cake, Macerated Strawberries, Strawberry and Vanilla Chantilly Cream

\$60 per person

\$49 member price

Optional Enhancement Station

House Spun Mozzarella

Mozzarella Roulades, Buffalo Mozzarella

Sliced Prosciutto, Balsamic Marinated Heirloom Tomatoes

Genovese Basil

Add \$17 per person

Add \$14 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Station Style Casual Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

A Night to Remember

House Spun Mozzarella Roulades

*Buffalo Mozzarella Sliced Prosciutto
Mini Caesar, Grilled Peach and Arugula Martini Cups*

Shrimp and Bay Scallop Risotto

*Made to Order
Herbed Garlic Bread
One attendant required per 50 guests*

Beef Wellington

*Béarnaise Sauce
Platters of Grilled Vegetables
One attendant required per 75 guests*

Flambé Dessert Action Station

*One attendant required per 50 guests
Cherries Jubilee
Spiced Vanilla Velvet Cake, Rum, Macerated Cherries, Brown Sugar
Bananas Foster
Bananas, Rum, Sugar, Fresh Whipped Cream*

\$71 per person

\$62 member price

Optional Enhancement Station

House Planked Scottish Salmon

Traditional Garniture and Pumpernickel Points

Add \$12 per person

Add \$10 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Unique Experiences-Family Style Dinners-

All Selections Served with Fresh Brewed Regular and Decaf Coffee, Iced Tea

Minimum guest count of 20 people, maximum 40 people

All salads and entrées served to the table on platters at the same time to be passed around the table.

Dessert served family style at the end of the meal.

Southern Style Menu

Southern Iceberg Chop Salad

Ranch Dressing

Corn and Cucumber Salad

Roderic's Fried Chicken

Bacon Wrapped Meatloaf

Buttermilk Whipped Potatoes

Creamy Mac n' Cheese

Southern Style Green Beans

Southern Style Collard Greens

Corn Bread Squares with Whipped Salted and Honey Butter

Pecan Pie and Peach Pie

\$65 per person

\$52 member price

Italian Menu

Chopped Caesar Salad

Creamy Garlic Dressing, Shaved Parmesan, Focaccia Croutons

Ditalini Tuscan Pasta Salad

Italian Sausage, Mascarpone, and Spinach Lasagna

Penne with Garlic Scented Veal and Ricotta Meatballs Pasta

San Marzano Tomato Sauce

Cod Puttanesca

Steamed Rapini with Shaved Pecorino Toscana Cheese

Caramelized Onion and Roasted Garlic Focaccia

Extra Virgin Olive Oil

Panna Cotta and Tiramisu Casserole

\$65 per person

\$52 member price

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable

-Unique Experiences-Epicurean Dinner-

Minimum guest count of 30 people, maximum 60 people

Chef's Menu

Lobster Consommé
en Croute

Pheasant and Bacon Pave
Wild Mushroom Ragu and Bacon Jus

Coquilles Saint Jacques
Bay Scallop Gratin, Cauliflower Mornay Sauce, Fine Herbs

Warm Arugula and Chevre Salad
Shaved Baby Fennel, Salted Marcona Almonds, Grilled Mission Figs, Goat Cheese Mouseline

Tournedos of Beef "Rossini"
Truffle Risotto, Haricot Verts, Sliced Black Truffle, Pan Seared Foie Gras, Sauce Périgourdine

Stilton Cheese with Port
Fresh Fruit, Grapes and Nut Bread

Charlotte a la Arlequine
Genoise Sponge, Pistachio Fondant, Strawberry and Chocolate Bavarian Crème, Candied Apricots

Coffee and Mignardise

\$150 per person

\$120 member price

Wine Pairings Available at an additional charge

All food and beverage purchases are subject to service charge, sales tax and liquor tax where applicable