

Governors Club  
Private Event Menu



# Breakfast & Brunch

## Governors Club Continental - \$12 per person

Seasonal fruits & berries | assorted Danishes, bagels, & breakfast breads | preserves, butter, & cream cheese | fresh brewed French roast regular & decaffeinated coffee | assorted hot teas | chilled Florida orange juice

## The Lakes - \$19 per person

Seasonal fruit & berries | muffins, biscuits, & breakfast breads | fresh scrambled eggs | buttermilk pancakes with hot maple syrup | crisp applewood smoked bacon or link sausage | breakfast potatoes | fresh brewed French roast regular & decaffeinated coffee | assorted hot teas | chilled Florida orange juice

## The Foothills - \$25 per person

Seasonal fruit & berries | muffins, bagels, and breakfast breads | preserves, butter & cream cheese | fresh scrambled eggs | crisp applewood smoked bacon or link sausage | French toast with fresh berries & hot maple syrup | chicken & mushroom crepes with supreme sauce | steamed fresh vegetable medley with herb butter | fresh brewed French roast regular & decaffeinated coffee | assorted hot teas | chilled Florida orange juice

## The Mountains - \$40 per person

*minimum of 25*

Sliced seasonal melons & berries | muffins, bagels & breakfast breads | preserves, butter & cream cheese | egg strata | crisp applewood smoked bacon & link sausage | breakfast potatoes & southern grits | peach crepes with walnut syrup | beef tenderloin with mushroom demi glace | steamed broccoli florets with garlic butter | fresh brewed French roast regular & decaffeinated coffee | assorted hot teas | chilled Florida orange juice

## Breakfast & Brunch Enhancements

Assorted cereals, flavored yogurts, granola, skim and low fat milk - \$3.75 per person

Country ham or sausage biscuits \$4 each

Bacon, egg & cheese biscuits \$5 each

Belgian waffle station \$7 per person + attendant Chef

Omelet station \$11 per person + attendant Chef

Smoked salmon with capers, onions, cream cheese, and toasted bagels \$135 per side

*There is an additional attendant fee of \$125 per station.*

*All food and beverage charges subject to 20% service charge and applicable North Carolina state tax.*

# Plated Lunch

## Luncheon Salads

Governors Club Salad - \$14

Gourmet greens tossed with Granny Smith apples, sweet peppers, bleu cheese, candied walnuts, balsamic vinaigrette

Classic Caesar Salad - \$13

Romaine, creamy anchovy dressing, grated parmesan, house-made croutons, fried capers, anchovy filets

Fiesta Salad - \$15

Crisp greens, avocado, pico de gallo, black bean salsa, shredded cheese, crispy tortilla strips, spicy ranch dressing

*Protein Enhancements: Grilled Chicken - \$8; Grilled Shrimp - \$12; Grilled Salmon - \$13*

## Sandwiches

*Sandwiches served with choice of french fries, house chips, coleslaw or fresh fruit cup*

Governors Club Burger - \$17

8 oz. Black Angus beef, bacon, crispy onion straws, house barbeque sauce, cheddar cheese, lettuce, tomato & onion

Club Sandwich - \$15

Ham, turkey, bacon, American cheese, Swiss cheese, lettuce, tomato & onion

Grilled Chicken Sandwich - \$14

Served on multi-grain roll with lettuce, tomato, pickle & onion

Avocado BLT - \$13

Bacon, avocado, lettuce, tomato, mayonnaise

Chef's Quiche - \$13

House-made quiche, side house salad with choice of dressing

## Entrées

*All entrée courses include choice of petite Caesar or garden salad, chef-selected vegetable and starch, fresh luncheon breads, coffee and iced tea service*

Pecan-crust chicken breast *Dijon cream* - \$25

Grilled shrimp & vegetable skewers *honey teriyaki glaze* - \$21

Grilled chicken & mushroom crepes *supreme sauce* - \$19

Oven-roasted salmon fillet *red onion marmalade* - \$22

Wild mushroom ravioli *tomato vodka sauce* - \$17

Slow-roasted pork loin *whole grain mustard sauce* - \$25

Beef tenderloin medallions *three peppercorn sauce* - \$32

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# Lunch Buffets

Soup and Sandwich Board - \$23 per person

*Minimum of 15*

Soup of the day, selection of sliced deli meats and cheese, garden salad bowl with dressings, pasta salad, fresh fruit salad, potato chips, condiments, assorted cookies and brownies, coffee and iced tea service

Luncheon Buffet - \$42 per person

*Minimum of 25*

Garden salad bowl with dressings, marinated vegetable salad, fresh fruit salad, chef-selected vegetable and starch accompaniments, assorted desserts, luncheon rolls and butter, coffee and iced tea service

*-Choice of 2 Entrees-*

Parmesan chicken *crushed plum tomatoes*

Grilled pork loin *Dijon cream*

Seared beef sirloin *mushrooms and onions*

Cornmeal-crusted flounder *caper mayonnaise*

Roasted turkey breast *pan gravy*

Grilled chicken breast *roasted corn relish*

Sliced roast sirloin *horseradish au jus* +\$4

Lunch Buffet Enhancements

Soup station \$4 pp

Roast prime rib carving station \$7 pp

Ice cream sundae bar \$6 pp

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# Snack Break

## Morning - \$12 per person

Whole fruit, granola bars, flavored yogurts, chilled juices, bottled waters, fresh brewed French roast regular and decaffeinated coffee, assorted hot teas

## Afternoon - \$14 per person

Whole fruit, fresh baked cookies, soft pretzels with mustard, soft drinks, bottled waters, fresh brewed French roast regular and decaffeinated coffee, assorted hot teas

## Executive Package - \$29 per person

Includes morning & afternoon breaks and all non-alcoholic beverages throughout meeting

## A la carte Items

Fruit & berries - \$5 per person

Granola & Clif Bars - \$5 each

Flavored yogurt - \$4 each

Tortilla chips with salsa - \$4 per person

Popcorn - \$3 per person

Mixed nuts - \$5 per person

Trail mix - \$5 per person

Cookies - \$12 per dozen

Brownies - \$14 per dozen

## Beverages

Soft drinks - \$3 each

Bottled water - \$3 each

Fresh brewed coffee & hot tea station - \$5 per person

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# Passed Hors d'Oeuvres

*Priced per Piece*

## Vegetarian

- Asiago Potato Soufflé - \$2
- Homemade Pimento Cheese Toast - \$2
- Miniature Grilled Cheese *tomato soup shooter* - \$2.75
- Wild Mushroom Tartlets *chive crème fraîche* - \$2.75
- Fried Green Tomatoes *remoulade sauce* - \$2.50
- Vegetable Spring Rolls - \$2.50
- Loaded Tots *cheddar, sour cream, chive* - \$2.25
- Tomato & Fresh Mozzarella Bruschetta - \$3
- Baked Brie Bites *raspberry* - \$3.50
- Spinach & Feta in Phyllo - \$3
- Vegetarian Quiche Bites - \$2.50

## Seafood

- Bacon-Wrapped Scallops - \$5
- Miniature Crab Cakes *tartar sauce* - \$4
- Crab & Mango Cucumber Cup - \$3.50
- Citrus-Cured Salmon Gravlax *vegetable relish* - \$3.25
- Fried Oyster *lemon aioli* - \$2.50
- Tuna Tataki Spoons *seaweed salad, soy glaze* - \$3.25
- Coconut Shrimp *sweet & sour sauce* - \$2.75
- Crab-Stuffed Mushrooms - \$3.50
- Crispy Salmon Wonton *Thai chili sauce* - \$3
- Lobster Mac & Cheese Bites - \$3.50
- Tempura Shrimp *mirin dipping sauce* - \$3
- Ahi Tuna Tacos *avocado-tomatillo aioli* - \$3.50
- Lobster Sliders - \$6
- Shrimp Summer Rolls - \$3.25

## Beef, Chicken, Lamb & Pork

- Asian Chicken Satay *soy glaze* - \$2.75
- Caesar Spring Roll *prosciutto* - \$3
- Beef Tenderloin Brochettes - \$4
- Bacon-Wrapped Black Mission Fig *port reduction* - \$2.50
- Prosciutto & Gorgonzola Medjool Dates - \$3.50
- Sausage-Stuffed Mushrooms - \$2.50
- Open-Faced Miniature BBQ Pulled Pork Sandwich - \$2.50
- Croque Monsieur *cherry compote* - \$2.75
- Short Ribs Sancocho *tostones* - \$2.75
- Miniature BLT - \$2.50
- Chicken & Waffles *warm maple syrup* - \$2.25
- Bratwurst Bites *mustard aioli* - \$2
- Southern Fried Chicken Strips *remoulade* - \$2
- Lamb Lollipops *mint chimichurri* - \$5

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# Displayed Hors d'Oeuvres

*Minimum of 10*

**Chef-Selected International & Local Cheese Display - \$15 per person**

Sliced cheese, brie, pecans, fresh berries, dried fruits, warm baguette, flatbread, crackers

**Charcuterie Display - \$18 per person**

Chef-selected cured meats accompanied by fruits, jams, crostini & crackers

**Grilled Vegetable Display - \$9 per person**

Olive oil, fresh herbs

**Crudités Display - \$10 per person**

Assorted fresh vegetables, dipping sauces

**Fruit & Berries - \$7 per person**

Honey yogurt dipping sauce

**Brie en Croute - \$5 per person**

Raspberry jam

**Bruschetta Bar - \$10 per person**

Tomato-basil bruschetta , olive tapenade, garlic pesto, grilled vegetables caponata, Baba ghanoush, hummus, caramelized onion & goat cheese, soft brie with toasted baguette

**Italian Antipasto - \$20 per person**

Assorted cured meats, marinated vegetables, Burrata cheese

**Mini Beef Tenderloin Sliders Display - \$20 per person**

Béarnaise aioli, horseradish cream

*There is an additional attendant fee of \$125 per station.*

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# Plated Dinner

## Starter Courses

- Pan-roasted sea scallops *citrus fruits & tequila-lime vinaigrette* \$18
- Wild mushroom strudel *baby green & champagne vinaigrette* \$12
- Smoked chicken ravioli *Boursin cream sauce* \$12
- Seared duck breast *wild rice cake & balsamic syrup* \$14
- She-crab bisque *crispy fried leeks* \$6
- Double chicken consommé *julienne vegetables & ginger essence* \$6
- Tomato basil soup *parmesan crackers* \$5
- Bouquet of chilled shrimp *tomato-horseradish sauce* \$18

## Dinner Entrées

*All entrée courses served with choice of Caesar salad, Governors Club salad, or garden salad, chef-selected fresh vegetable and starch accompaniments, dinner bread service*

- Center-cut filet mignon *tarragon demi-glace* \$46
- Beef tenderloin & grilled chicken breast duo *thyme jus lie* \$46
- Sautéed salmon & chicken medallion duo *red pepper salsa* \$36
- Beef tenderloin & crab-stuffed shrimp duo *roasted garlic cream* \$46
- Rare grilled ahi tuna *wasabi vinaigrette & pickled ginger* \$44
- Herb-crust rack of lamb *rosemary jus lie* \$52
- Pepper-crust New York sirloin *Irish whiskey sauce* \$42
- Pan-seared halibut *melted leek & tomato fondue* \$44
- Verlasso salmon filet *roasted shallot blanquette* \$34
- Pan-seared Chilean sea bass *carrot-ginger nage* \$34
- C.A.B. braised short rib *truffle veal jus* \$36
- Duck confit cassoulet *white beans, pork sausage, pork belly* \$36
- Seared day boat scallops *brown butter emulsion* \$52
- Maryland-style crab cakes *noisettes sauce, tartar sauce* \$48
- Roasted Statler chicken breast *wild mushroom thyme jus* \$32
- Shrimp Oscar *linguini pasta, spinach, roasted garlic sauce* \$32

*Events of 40 guests or less are limited to 2 entrée selections, events of more than 40 guests are limited to 3 entrée selections*

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# Specialty Stations

## Pasta Station - \$18 per person

Penne, farfalle, fettuccine & ravioli  
Pesto, garlic alfredo, garden herb marinara & vodka sauce  
Grilled chicken, Italian meatballs & poached shrimp  
Assorted vegetables  
Classic Caesar salad display  
Warm garlic bread

## Whole Poached Salmon- \$15 per person

Dill cream cheese sauce  
Marinated vegetables

## Asian Stir-Fry- \$22 per person

Chicken, shrimp & beef with teriyaki sauce  
Assorted vegetables  
Fried rice  
Fortune cookies

## Southern Station - - \$18 per person

Chopped Carolina barbecue pork with soft rolls  
Fried flounder with hush puppies and tartar sauce  
Buttermilk fried chicken tenders with honey mustard  
Old Bay coleslaw

## Quesadilla Station - \$20 per person

Vegetable, grilled chicken & shrimp quesadillas  
Assorted house-made salsas  
Assorted toppings  
Fresh tortilla chips  
Chile con queso

## Short Rib & Mashed Potato Bar - \$24 per person

Whipped Idaho potatoes  
North Carolina sweet potatoes  
Assorted accompaniments

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# Carving Stations

**USDA All-Natural Roasted Beef Tenderloin - \$46 per person**

Blue cheese potato galette  
béarnaise aioli, whole grain mustard, horseradish sauce

**Beeler's All-Natural Pork Shoulder - \$28 per person**

Roasted fingerling potatoes & grilled vegetables

**Herb-Crusted Lamb Racks - \$45 per person**

Goat cheese mashed potatoes & seasonal vegetables  
Mint jelly & assorted mustards

**Prime Beef Strip Loin - \$42 per person**

Potato dauphinoise & vegetables  
Mustards, horseradish cream, béarnaise aioli

**House-Smoked Beef Brisket - \$29 per person**

Roasted sweet potatoes & vegetables  
cornbread muffins with honey butter

**Caribbean Jerk Spiced Pork Loin - \$28 per person**

Mango-pineapple salad  
fried plantains

**Meyer Farms USDA Prime Ribeye - \$42 per person**

Mashed potatoes & asparagus  
herb jus, horseradish cream, béarnaise aioli

**Roasted Turkey - \$28 per person**

Pan gravy, cranberry sauce

**Salmon en Croute - \$42 per person**

Salmon fillet wrapped in puff pastry with crab  
fennel & tomato salad  
dill cream sauce

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# Dessert

## Plated Desserts

\$9 per person

Chocolate Cream Pie  
Key Lime Pie  
Chocolate Mousse Torte  
Mixed Berry Custard Tart  
Apple Crumble Tart *vanilla crème anglaise*  
Classic Crème Brulee  
Bourbon Pecan Pie Bites *a la mode*  
Flourless Chocolate Cake  
Seasonal Fruit Sabayon  
House Baked Cookies  
Tiramisu  
NY Style Cheesecake *berry coulis*

## Dessert Stations

**Ice Cream Sundae Bar - \$10 per person**

Hot fudge, whipped cream, assorted toppings

**Crepe Station - \$12 per person**

Thin French pancakes with assorted fillings and toppings

**Bananas Foster - \$12 per person**

The original with banana liqueur, rum, brown sugar, lemon and orange over ice cream

**Miniature Dessert Display - \$12 per person**

Chef-selected pastries, petit fours & macarons

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# Beverage

## Consumption Bars

*(Choose One Level of Spirits & One Level of Wines)*

### *House Liquor - \$7 each*

Cutty Sark, Jim Beam, Montego Bay, Monte Zuma, Seagrams 7, Seagrams Gin & Smirnoff

### *Premium Spirits - \$10 each*

Absolut, Bacardi Silver, Jose Cuervo Gold, Dewers, Jack Daniel's, Marker's Mark & Tanqueray

### *Ultra-Premium Brand Spirits - \$14 each*

Crown Royal, Gray Goose, Hendrick's, Johnny Walker Black, Maker's 46, Mount Gay & Patron

### *House Wine - \$26 bottle*

Santa Rita

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir & Cava

### *Premium Wine - \$32 bottle*

Hess Shirtail Ranches Collection

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir & Cava

### *Bottled Beer*

Domestic - \$4 each

Blue Moon, Buckshot Amber Ale, Bud Light, Daura, Michelob Ultra, Miller Lite & Yuengling

Imported - \$5 each

Amstel Light, Erdinger, Guinness, Heineken, Newcastle & Stella Artois

## Package Bars

### *Beer, Wine & Soda*

\$36 per person for 3 Hours - \$12 per person each additional hour

### *Full Bar with House Spirits*

\$46 per person for 3 Hours - \$14 per person each additional hour

### *Full Bar with Premium Brand Spirits*

\$51 per person for 3 Hours - \$16 per person each additional hour

### *Full Bar with Ultra-Premium Brand Spirits & Premium Wine*

\$56 per person for 3 Hours - \$18 per person each additional hour

### *Miscellaneous*

Assorted Sodas \$3 each ▪ Bottled Water \$3 each ▪ San Pellegrino Mineral Water \$3 each

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