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CHEROKEE COUNTRY CLUB  
A History Celebrating Over 100  
YEARS

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BANQUET & EVENT  
M E N U S  
D I N N E R





## DINNER HORS D'OEUVRES

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Priced Per Person—15 person minimum

Passed hors d'oeuvres can be added to any plated dinner or buffet.

**\$5 CHOICE OF ONE | \$9 Choice of Two**

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PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX

Asparagus Rolls

Pimento Cheese & Benton's Bacon  
in Filo Cups

Mini Brie in Phyllo with Raspberry  
Preserves

Bacon Wrapped Scallops

Crispy Asian Pork Pot Stickers with  
Teriyaki Sauce

Mini Crab Cakes with Cajun Re-  
moulade

Tempura Fried Shrimp

Stuffed Mushroom with Spinach &  
Feta Cheese

Boursin Cheese Tartlet with Fig  
Preserves and Pistachios

Spanakopita

Vegetable Spring Roll

Smoked Duck Crostini

Silver Dollar Country Ham Biscuits  
with Dijon Mustard

Smoked Salmon Bruschetta with  
Herbed Cream Cheese, Dill and Ca-  
pers

Gruyere Cheese & Leek Tart

Tuna Tartare Wonton with Wasabi  
Sour Cream and Sesame Seeds

Shrimp Crostini with Fennel Toma-  
to Salad and Garlic Aioli

Crab Salad Canapes with Lemon  
Caper Aioli

Shrimp Cocktail Shooter with  
Bloody Cocktail Sauce

Mini BLT's

Mini Beef Wellington

Mini Brie in Phyllo with Pear & Al-  
mond Preserves



## DINNER PLATED ENTRÉES

All plated dinners are served with hot rolls, iced tea and freshly brewed coffee.

### Two Course Plated Dinner

*Price based on Entrée Selection  
Choice of salad and an entrée*

#### ENTRÉE (2 course \$42/3 course \$48)

Eggplant Cannelloni served with Spinach, Ricotta Cheese, Garden Squash Coulis and Roasted Tomatoes

Roasted Breast of Chicken served with Mushroom Risotto Cake, Asparagus and Marsala Reduction

Chicken Breast Stuffed with Boursin Cheese Topped with Herbed Bread Crumbs and Mushroom Stock, Long Grain Wild Rice, Asparagus Spears and Lemon Butter

#### ENTRÉE (2 course \$45/3 course \$52)

Seared Atlantic Salmon served with Creamed Leeks, Roasted Fingerlings and Asparagus

Grilled Pork Chop served with Bacon, Onions, Fried Potatoes and Port Wine Reduction

Almond Crusted Flounder served with Basmati Rice, Vegetable Medley and Lemon Dill Cream Sauce

Crab Cakes with Lemon Caper Aioli served with Long Grain Rice and Broccoli

Blackened Shrimp served with Penne Pasta, Seasonal Vegetables and Lemon Cream Sauce

### Three Course Plated Dinner

*Price based on Entrée Selection  
Choice of salad, entrée, and dessert*

#### ENTRÉE (2 course \$55/3 course \$62)

Sliced Beef Tenderloin served with Portabella Mushroom Hash, Green Beans, Rosemary Demi

Grilled 5oz Fillet served with Mashed Yukon Potato, Green Bean, Blue Cheese Butter, Fried Onions

#### ENTRÉE (2 course \$60/3 course \$62)

Herb Roasted Filet of Grouper, Lemon Butter Sauce served with Wild Rice and Roasted Brussels Sprouts

Ribeye served with Garlic Mashed Potatoes, Steamed Asparagus and a Mushroom Herb Ragout

Roasted Rack of Lamb served with Mint Roasted Garlic Mashed Potatoes and Green Beans (limit 25 orders)

#### DUETS (2 course Duet \$65/ 3 Course Duet \$72)

Grilled Filet of Beef Mushroom Demi Glaze

Sliced Beef Tenderloin with Red Wine Reduction

Braised Short Ribs

Pair With:

Atlantic Salmon in Citrus Beurre Blanc

Grilled Jumbo Shrimp

Crab Cake with Remoulade

Boursin Chicken

*Served with Choice of 2 Sides*

PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX



## DINNER PLATED SALAD & DESSERT

All plated dinners are served with hot rolls, iced tea and freshly brewed coffee.

### CHOOSE ONE SALAD

#### SEQUOYAH SALAD

Mixed Greens, Cayenne Praline, Strawberries, Blue Cheese Sequoyah Vinaigrette Dressing

#### GREEK SALAD

Romaine Lettuce, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese and Greek Dressing

#### CHOPPED WEDGE

Romaine Lettuce, Diced Tomatoes, Apple Smoked Bacon, Blue Cheese with Blue Cheese Dressing and Balsamic Glaze

#### CAPRESE SALAD

Baby Spinach, Mozzarella Cheese, Grape Tomatoes and Balsamic Vinaigrette

#### FUJI SALAD

Mixed Greens, Crisp Apples, Walnuts, Crumbled Feta Cheese, Dried Cranberries and Apple Cider Vinaigrette

#### SEASONAL GOURMET SALAD

#### CLASSIC HOUSE SALAD

### CHOOSE ONE DESSERT

#### KEY LIME PIE

Graham Cracker Crust, Strawberry Sauce, Whipped Cream

#### CHOCOLATE CAKE

Chocolate Cake, Raspberry Coulis and Whipped Cream

#### CHOCOLATE GANACHE

Dark Chocolate Ganache with a Pecan Crust

#### SOUR CREAM COCONUT CAKE

Coconut Cake with Vanilla Anglaise

#### PECAN PIE CHEESECAKE

#### SEASONAL COBBLER

Topped with Whipped Cream

#### ASSORTED MINI DESSERT

PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX





# DINNER BUFFET

*Priced Per Person • Minimum 25 people*

**All dinner buffets include Sequoyah salad, hot rolls, iced tea and freshly brewed coffee.**

## **DUO BUFFET | \$52**

Choice of Two Entrees, One Composed Salad, Two Sides and One Dessert

## **TRIO BUFFET | \$58**

Choice of Three Entrees, One Composed Salads Three Sides and Two Desserts

### **SIDES**

Long Grain Wild Rice  
Macaroni and Cheese  
Au Gratin Potatoes  
Herb Roasted Potatoes  
Mashed Potatoes  
Whipped Sweet Potatoes  
Seasonal Vegetable Medley  
Asparagus  
Glazed Carrots  
Mushroom Burgundy  
Green Beans, Baby  
Tomatoes & Red Onion

### **COMPOSED SALADS**

Caprese Salad (seasonal)  
Sequoyah Salad  
Fuji Apple Salad  
German Potato Salad  
Cucumber Salad  
Arugula Salad, Vinaigrette  
Antipasti  
Gourmet Pasta Salad  
Seasonal Fruit Salad  
Roasted Vegetable Salad

### **ENTREES**

Grilled Chicken Breasts, Roasted Red Pepper Sauce  
Sliced Pork Loin, Caramelized Onion Bourbon Jus  
Shrimp or Scallops with Tasso Gravy  
Boursin Chicken Topped with Bread Crumbs & Boursin Cheese  
Beef Sirloin Steak  
Scottish Salmon, Soy Mirin Sauce  
Braised BBQ Short Ribs  
Grilled Mahi Mahi, Coconut Curry Sauce  
Herb Marinated Flat Iron Steak, Roasted Garlic Jus  
Chicken Pasta Milano  
Seared Grouper Steaks, Dijon Cream Sauce  
Roasted "New York" Strip Sliced  
Truffled Mushroom Sauce  
Seared North Carolina Trout Fillet,  
Lemon Dill Cream Sauce

### **DESSERTS**

Chocolate Cake with Raspberry Coulis  
Tiramisu  
Key Lime Pie  
Strawberry Napoleon  
Pecan Cheesecake  
Carmel Cheesecake  
Assorted Miniature Desserts

PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX



## DINNER THEMED BUFFET

*Priced Per Person • Minimum 25 people*

All dinner buffets are served with fresh dinner rolls, iced tea and freshly brewed coffee.

### **SOUTHERN CLASSICS | \$47**

Pulled Pork  
Fried Chicken  
Mixed Greens Salad  
Deviled Eggs  
Macaroni Salad  
Cheddar Biscuits & Cornbread  
Cole Slaw  
Baked Beans  
Sweet Potato Casserole  
Banana Pudding or Pecan Pie

### **AMERICAN | \$45**

Angus Burgers  
BBQ Chicken  
Wedge Salad Platter  
Potato Salad  
Coleslaw  
Watermelon  
Waffle Fries  
Corn on the Cob  
Caramel Apple Pie with Ice Cream

PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX

### **NEW ENGLANDER | \$65**

Fried Calamari  
Shrimp Scampi  
Baked Cod  
Beef Sirloin Steak Oscar  
Arugula Salad with Citrus Vinaigrette  
Clam Chowder  
Parsley Boiled Potatoes  
Buttered Corn on the Cob  
Green Beans  
Crusty Dinner Bread  
Boston Cream Pie

### **MEDITERRANEAN | \$54**

Veal Saltimbocca  
Salmon Filets  
Greek Salad  
Caprese Salad  
Pasta Salad  
Zucchini Squash  
Rosemary Roasted Potatoes  
Garlic Herbed Focaccia Brea  
Mushroom Risotto  
Tiramisu



## DINNER THEMED BUFFET

*Priced Per Person • Minimum 25 people*

All dinner buffets are served with fresh dinner rolls, iced tea and freshly

### **TOUR OF ASIA | \$52**

Sweet and Sour Chicken  
Teriyaki Beef and Broccoli  
Fried Coconut Shrimp  
Asian Salad  
Spring Rolls  
Egg Rolls with Hot Mustard  
Fried Rice  
Stir Fry Vegetables  
Sticky Buns  
Coconut Rice Pudding

### **SOUTH OF THE BORDER | \$54**

Grilled Chicken  
Blackened Fish  
Flank Steak  
Southwest Salad  
Tortilla Chips  
Pico de Gallo and Mango Salsa  
Guacamole  
Queso Dip  
Grilled Flour Tortillas  
Mexican Rice & Black Beans  
Grilled Pepper and Onions  
Tres Leches Cake

PLUS 25% SERVICE CHARGE  
AND APPLICABLE SALES TAX





# CHEROKEE CATERING INFORMATION & POLICIES

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Following are event guidelines and answers for many of our most frequently asked questions.

## GENERAL INFORMATION



Functions are hosted during normal Clubhouse hours, which are 8:00 a.m. to 12 a.m., Tuesday through Sunday. If your event needs to be scheduled on a Monday the following applies: an opening fee of \$1,500 in addition to regular pricing of food, beverage, and minimum room revenue requirements; excluding Golf tournaments. Certain events require chaperones and/or security at the hosts' expense. Please see your event planner for details. While Cherokee does host many events that eventually benefit the welfare of civic communities, Cherokee is unable to make any pricing exceptions. Cherokee's pricing structure is based on its fiscal responsibilities to its dues paying membership at large.



In order to effectively execute and plan your event, we ask that menus and a firm guest count be provided a minimum of three weeks prior to your event. At minimum, events must be booked 10 days in advance to allow for scheduling and ordering or staff may not be able to accommodate event requests. Three days prior to your event, a final guarantee of the number of guests is required, at which point your count may increase, but not decrease. Additional guests beyond the guaranteed number will be billed an additional 20% per attendee. Within your final guest count, please remember to include vendor meals.

## DINING AND BEVERAGE GUIDELINES

- Predetermined menus are required for events with more than 25 people
- Events for 24 people or less must order from a "Mini-Menu", where items can be individually selected on the day of your event.
- For all plated dinners, a pre-selection of up to three (3) entrees may be chosen for parties under 75 people. The same sides must be served with each selection. The host is also required to provide the club with a list of who is at each table along with their entrée selection as well as designate each place setting with place cards that denote the entrée selection. The higher priced entrée will be charged for all meals to cover additional costs incurred by preparing extra meals of each selection.
- Any special dietary requests, such as vegetarian, gluten-free, etc, must be made know three (3) days in advance of the event. One option will be provided as an alternate for all special request.
- All food and beverage must be prepared and served by Cherokee employees with the exception of specialty cakes.
- We ask that food left on buffets and displays not be taken from the Club





# CHEROKEE CATERING INFORMATION & POLICIES

## DINING AND BEVERAGE GUIDELINES

- All food, liquor, wine and beer must be provided by Cherokee Country Club. Should you have special wine that you would like served at your event, and Cherokee is not able to obtain it, you are welcome to provide up to 3 bottles of wine; however, a corkage fee of \$20 will be applied per 750ml bottle. This includes any donated product.
- Wine Club locker wines can only be used in the restaurant spaces.
- Should a "cash bar" be requested, Cherokee will bill based on consumption. Hosts will be required to provide cash and cashiers and Cherokee will provide various drink tickets for the event. There will be a \$500 fee for this service.
- Cherokee Country Club complies with all applicable laws and regulations with regard to sales and service of alcoholic beverages. No person under the age of 21 will be served an alcoholic beverage. Our staff is trained to request proper identification when necessary and to refuse service to intoxicated guests. Bar service shall terminate no later than midnight.

## EVENT PRICING

In addition to food and beverage charges, a 25% house charge will be added to all banquets.

## ROOM RENTAL FEES

<i>Applies to all member sponsored events</i>	LUNCH	DINNER
Ballroom (includes River Room)	\$1000	\$2000
River Room	\$350	\$750
Trophy Room	\$350	\$750

## FOOD AND BEVERAGE MINIMUMS

<i>Applies to All Private Banquet Events</i>	LUNCH	DINNER
Ballroom (includes River Room)	\$1000	\$2000
River Room	\$500	\$1000
Terrace	\$500	\$500
Trophy Room	N/A	\$500
Blount Room	\$200	\$300
Sevier Room	\$200	\$300
Old Grill	\$200	\$300
Cumberland Room	\$200	\$300
Sun Room	\$200	\$300

The above food minimums apply to all events hosted in private dining rooms. Dogwood and Pub dining options are available with no applicable minimums. Minimums are in place to cover the higher costs associated with hosting a private party including set up, overhead, and labor. Minimums are applied to total food prices and are exclusive of taxes and other charges. cost will be subtracted from the minimum and that amount will be applied.



# CHEROKEE CATERING INFORMATION & POLICIES

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## MEMBER & SPONSORED EVENT REQUIREMENTS

Weddings are permitted for children, grandchildren, nieces and nephews of Cherokee members only. All private events must be hosted or sponsored by a Club member, who will be directly responsible to the Club for the entire cost of the event. For sponsored events, the sponsoring member is also required to be in attendance. The Club will send an invoice to the non-member host, company, or organization and a copy to the sponsoring member. If full payment is not received within 30 days after the invoice date, the sponsoring member will be responsible for payment. Direct public advertising of any event (through mail or news media) is strictly prohibited. Room charges apply to sponsored events.

## DÉCOR AND VENDOR POLICIES

All vendors must use designated service entrances to deliver and retrieve any and all supplies. Decorations should be delivered to the club on the day of the event and removed by the host / vendor upon departure. Any deviation from this policy is subject to availability and must be coordinated in advance. Stringent guidelines govern the use, placement, and removal of decorations. The use of nails, staples, tape (including taping of flip chart paper), thumbtacks and glitter/confetti to decorate is strictly prohibited. A maintenance fee of \$500 will be charged if prohibited items are used. Cherokee will not be liable for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function. Requests to move furniture will be considered, and if approved, subject to an additional charge.

## CANCELLATION POLICIES

The following cancellation fees apply to all Member Sponsored Events that cancel within 9 months of the event date.

- A cancellation within 30 days of your event will result in payment of 50% of anticipated food and beverage revenue.
- Anticipated revenue is based on the minimum per person times the number of expected guests.
- All fees will be charged to the member's account.





# CHEROKEE CATERING INFORMATION & POLICIES

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## MEDIA POLICY

Cherokee Country Club is a private club whose recreational and social activities are intended for the benefit of its members and guests. Accordingly, the below regulations help protect the privacy of the Club and its members.

- a. Professional Media and filming at the Club is not allowed unless prior approval from the Board is obtained. Such requests must be made in writing and include a detailed description of the expected use and purpose for the request. If allowed, it must not include the name of the Club, its logos or any identifying features.
- b. Only the Club President, General Manager, or chosen club representative are permitted to respond to inquiries from the media concerning the Club.
- c. Members and their guests shall refrain from using Club images, likeness, logos and other branding materials without prior permission from the Board.
- d. Social Media posts by members or their guests should be made with discretion and in a manner that protects the privacy of the Club and its members.

Neither members, nor their guests, shall disclose Club information or make disparaging comments that could result in harm to the reputation and privacy of the Club, its members and its employees.

Member Directory Usage: General solicitation among members, directly or indirectly, including the use of directory information is prohibited. Please note that all member information published in the directory is provided in confidence, and the intent is to assist member interaction in a social environment. An individual's private information is not to be used for any form of solicitation and/or personal gain, and should not be shared outside the membership.