**Annual Forsyth Country Club Member Guest**

**September 15th- 17th 2022**

**Thursday Fieldhouse Special Touches**

Featured Golf Course Cocktail

Chef Mike’s Derby Pimento Cheese Dip & Flatbread Crackers

**“Thursday Kentucky Derby Cocktail Party on the Lawn”**

**Passed Appetizers**

**The Forsyth Country Ham Rosemary Biscuit**

Swiss Cheese, Poppyseed-Onion Butter, Virginia Country Ham

**Displayed Hors d’oeurves**

**“The Kentucky BBQ”**

House Smoked Kentucky Sweet BBQ Brisket & Chef Joe’s Applewood Smoked Carolina Suckling Pig

*Assorted BBQ Sauces, Slaws, Cheddar Chive Drop Biscuits, and Condiments*

**Wood Fire Grilled Bourbon Glazed Chicken Wings**

**Southern Pimento Cheese Deviled Eggs with Praline Pecan Candied Bacon**

**Black Eyed Pea, Butterbean, and Sweet Corn Salsa**

*Crispy Pork Rind “Chips” & Crispy Tortilla Chips*

**Late Harvest Peach & Heirloom Tomato Caprese Salad Martinis**

Autumn Spiced Sweet Pickled Peaches, Local Heirloom Tomatoes, Goat Cheese Crumbles,

Spring Greens, Shaved Red Onion, Ciliegine Mozzarella, Basil Pesto Vinaigrette

**Old Bay Poached Shrimp Cocktail Shooters with Bloody Mary Gazpacho**

**Grilled Vegetable & Charcuterie Antipasto Display**

Virginia Country Ham, Wildflower Honey, Local San Giuseppe Salami, Capicola Ham,

Artisanal Cheeses, Assorted Gourmet Condiments, House Pickle Bar

**Baked Cajun Tasso “Rockefeller” Oysters**

**Creamy Shrimp Chowder with Bourbon Crème**

Yukon Gold Potatoes, Roasted Pearl Onions, Bell Peppers, Creamy Shrimp Broth,

Bourbon Crème, Smoked Paprika & Sage Puff Pastry Twist

*Chef Attended Station*

**Executive Pastry Chef Chrissy McIntyre’s Petite Derby Dessert Bar**

**Chef Blair’s Featured FCC Brewed Beer**

**Citrus & Elderflower White Ale**

Bready wheat malt, sweet orange peel, and citrusy coriander swim together to create a wonderfully complex flavor profile without being overly assertive. Its deep golden and slightly hazy appearance combined with citrusy floral flavors will bring recollections of sunny days and cool beach relaxation.

**Friday Breakfast**

Assorted Fresh Whole Fruits

Mojito Compressed Watermelon Salad

Vanilla Bean Yogurt, Fresh Berries, and Granola Parfaits

Freshly Prepared Berry, Banana, Pineapple, and Vanilla Protein Power Smoothies

Fresh Scrambled Eggs

Chef Attended Omelet Station with a Vast Array of Ingredients

Black Pepper Thick Cut Smoked Bacon

Roasted Surry Link Sausage

Assorted Freshly Baked Breakfast Pastries

Creole Shrimp & Grits Bar

Cajun Home Fries with Sautéed Peppers & Caramelized Onions

Chef Chrissy’s New Orlean’s Beignet “Donuts”

Freshly Baked Buttermilk Biscuits with Surry Sausage & Black Pepper Gravy

FCC Housemade Protein Bars

Ice Cold Juice Bar Featuring Mango Nectar, Florida Orange, Ruby Grapefruit,

Concord Grape, Cranberry, and Peach Nectar

Robert’s FCC Famous Bloody Mary Bar with a Vast Assortment of Accompaniments

**Friday Stations on the Course**

**FCC Lobster & Shrimp Salad Rolls**

Carolina Bibb Lettuce, Shaved Celery, Onion,

Creamy Lemon-Tarragon Dressing, New England Toasted Bun

**Grilled Wagyu Beef Burger Bar**

Assorted Toppings & Condiments

Seasonal Fresh Fruit Salad

Greek Toasted Orzo Pasta Salad

Assorted Gourmet Kettle Chips

Fresh House Baked Cookies

Double Chocolate Chip, Creamy Peanut Butter, and Oatmeal Ginger Cookies

**Saturday Breakfast**

Assorted Fresh Whole Fruits and Fresh Fruit Salad Display

Freshly Prepared Berry, Banana, Pineapple, and Vanilla Protein Power Smoothies

Harmony Ridge Farm Scrambled Eggs

Chef Attended Omelet Station with a Vast Array of Ingredients

Black Pepper Thick Cut Smoked Bacon

Roasted Surry Link Sausage

Assorted Freshly Baked Breakfast Pastries

Freshly Baked Buttermilk Biscuits with Surry Sausage & Black Pepper Gravy

House Smoked Alaskan Salmon with Traditional Accompaniments

Guilford Mills Grits Bar with an Assortment of Accompaniments

Vanilla Bean Crème Brulee French Toast with Fresh Berries & Sweet Orange-Honey Whipped Mascarpone

FCC Housemade Granola Bars

Ice Cold Juice Bar Featuring Mango Nectar, Florida Orange, Ruby Grapefruit,

Concord Grape, Cranberry, and Peach Nectar

Robert’s FCC Famous Bloody Mary Bar with a Vast Assortment of Accompaniments

**Saturday Lunch on the Course**

**Sesame Seared Ahi Tuna “Poke Bowls”**

Organic Quinoa & Jasmine Rice, Wakame Salad, Shaved Radish, Cucumber, Pickled Red Onion,

Avocado Lime Relish, Edamame, Shredded Carrots, Sesame Ginger Dressing

**“The Kentucky Hot Brown Panini”**

Shaved Turkey, White Cheddar, Caramelized Onion & Smoked Bacon Jam,

Sundried Tomatoes, Baby Arugula, Toasted Artisan Bread

Mojito Watermelon Salad

Southern Potato Salad

Assorted Gourmet Kettle Chips

Toasted Bourbon Pecan Bars & Meyer Lemon bars

**Saturday Evening Awards Party**

**Passed Appetizers**

**Spiced Poached Pear & Brie Phyllo Tartlet with Toasted Almonds**

**FCC Signature Fried Gulf Oysters**

Key Lime Remoulade & Traditional Cocktail Sauce

**Heavy Hors d’oeurves**

**Grilled Vegetable & Charcuterie Antipasto Display**

Virginia Country Ham, Wildflower Honey, Local San Giuseppe Salami, Capicola Ham,

Artisanal Cheeses, Assorted Gourmet Condiments, House Pickle Bar, Assorted Dips

**Wild Mushroom & Chickpea “Meatballs”**

Bourbon BBQ Sauce Glaze

*Gluten Free & Vegan*

**House Hot Applewood Smoked Salmon Canapes**

Toasted Rye, Cucumber & Avocado Benedictine Mousseline, Fresh Dill, Pickled Red Onion Relish

**Crispy Fried Tempura Shrimp Cones**

Wasabi Coleslaw, Spring Greens, Teriyaki Pineapple Salsa

**Chef Attended Action Stations**

**French Roast Coffee, Rosemary, and Garlic Roasted Angus Beef Steamship Round**

Hawaiian Rolls & A Grand Display of Condiments

**Wood Fire Grilled Pekin Duck Breast**

Yukon Gold Potato “Millefeuille” Pave, Confit Beech Mushrooms, Bing Cherry & Balsamic Agrodolce

**Pan Seared Diver Scallops**

Roasted Tomato Natur, Sweet Corn & Sage Risotto, Baby Heirloom Tomato Salad, Micro Arugula

**Crispy Smoked & Braised Pork Belly**

Pimento Mac & Cheese, Braised Local Greens, Black Garlic BBQ Sauce, Crispy Leeks

**Heirloom Tomato & Crumbled Feta Cauliflower Flatbread**

Tomato & Kalamata Olive Bruschetta, Italian Three Cheese Alfredo, Baby Arugula, Lemon Vinaigrette

*Gluten Free & Vegetarian*

**Late Night Passed**

**Angus Beef Smash Burger Sliders**

 Old Bay Tater Tots & Roasted Red Pepper Remoulade

**Executive Pastry Chef Chrissy McIntyre’s Grand Dessert Bar**

*A Showcase of Featured Artisanal Desserts & Chef Inspired Pastry Action Station*