

# Salisbury Country Club



## Catering Menu

# General Information

## SALISBURY COUNTRY CLUB OVERVIEW

Salisbury Country Club is a private, member-owned, non-profit, full service facility located in Midlothian, Virginia. The 30,000 square foot clubhouse is designed to create a memorable setting for your special day. You and your guests will enjoy elegant comfort overlooking the beautifully landscaped grounds as our award-winning Chef creates an exquisite meal that will match your event's personality.

## WEDDINGS

Wedding Ceremony: Lounge Patio or Main Dining Room  
Capacity 150 seated  
\$1,000.<sup>00</sup>

Wedding Reception: Cocktail Lounges, Main Dining Room, Dance Floor, Patio  
Capacity 250 Seated, 400 Standing Hors D'oeuvre Reception  
\$1,500.<sup>00</sup>

## MEETINGS & SPECIAL EVENTS

Room	Room Rental	Food & Beverage Minimum
Henry Parlor	\$50	\$50
Randolph Parlor	\$50	\$50
Heth Room	\$100	\$100
Turpin Room	\$50	\$50
Back Lounge	\$150	\$150
Near Lounge	\$150	\$150
Main Dining Room	\$500	\$500

## AUDIO VISUAL EQUIPMENT

Various equipment is available for slide shows, speeches, presentations and more.  
Contact the Director of Special Events for rental pricing information.

## CONTACT INFORMATION

Mallory Kate Pellicane, Director of Special Events.  
Phone: (804) 794-6841 ext. 104; Email: MPellicane@salisburycountryclub.com

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20% service charge + applicable taxes will be applied to all food and beverage charges.

# Breakfast

## VIRGINIA'S FINEST

Assorted Bakery Basket Consisting of Sweet Bread, Danish and Muffins  
English Muffins stuffed with Egg, Sausage and Cheese  
Fresh Fruit Salad  
Juice, Coffee, Decaf and Tea  
\$14.00 per person

## SALISBURY'S EYE OPENER

Assorted Bakery Basket Consisting of Sweet Bread, Danish and Muffins  
Fresh Fruit Salad  
Juice, Coffee, Decaf and Tea  
\$8.00 per person

## LIGHT CONTINENTAL

Assorted Bakery Basket Consisting of Sweet Bread, Danish and Muffins  
Juice, Coffee, Decaf and Tea  
\$7.00 per person

## BREAKFAST ENHANCEMENTS

Organic Yogurts \$2.00 per person  
Fresh Seasonal Cut Fruit \$2.00 per person  
Special K or Nutrigrain Bars \$2.00 per person  
Home Fries \$2.00 per person  
Ham Biscuit \$3.00 per person  
Bagels \$3.00 per person  
Breakfast Sandwich \$4.00  
Egg Torte \$4.00 per person  
Sausage and Bacon \$4.00 per person  
Assorted Soft Drinks \$2.50 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Plated Brunch

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

All brunch menus include water, iced tea and coffee

## MEDITERRANEAN CHICKEN SALAD

Chilled Balsamic Grilled Breast of Chicken, Organic Greens,  
Marinated Tomatoes, Cucumbers,  
Pepperoncinis, Olives and Feta  
Fresh French Rolls  
\$14.<sup>00</sup> per person

## POLYNESIAN SALAD

Pineapple Boat Filled with Chicken Salad  
Fresh Seasonal Fruit  
Sweet Breakfast Bread  
Chef's choice Accompaniment  
\$14.<sup>00</sup> per person

## QUICHE YOUR WAY

Select one: Quiche Lorraine or Florentine  
Broiled Tomatoes  
Home Fries  
Sweet Bread  
Fresh Seasonal Fruit  
\$14.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Brunch Buffet

40 person minimum

All brunch menus include water, iced tea and coffee

## CHAMPAGNE BRUNCH

Sausage and Bacon  
Breakfast Potatoes  
Chicken Bruschetta  
Omelet Station  
Fresh Fruit Salad  
Seasonal Salad Mixtures  
Tossed Salad  
Smoked Salmon Display  
Cheese Display  
Sweet Breakfast Bread  
Assorted Mini Pastries

\$29.<sup>00</sup> per person

Champagne \$20.<sup>00</sup> per bottle  
Mimosas \$5.<sup>00</sup> per drink

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Break Snacks

Assorted soft drinks included in all break snacks

## HEALTHY START

Organic Yogurt  
Nutritional Energy and Granola Bars  
Fresh Seasonal Fruit  
\$8.00 per person

## SURROUNDED BY NUTS

Macadamia Nut Cookies, Peanut Butter Cookies  
Mixed Nuts and Trail Mix  
\$10.00 per person

## THE BLOCKBUSTER

Snack Size Containers of Popcorn  
Nachos with Cheese  
Candy Bars  
\$10.00 per person

## IN THE DUGOUT

Cracker Jacks  
Soft Pretzels with Cheese  
Pigs in a Blanket  
\$10.00 per person

## THE COOKIE JAR

Freshly Baked Cookies  
Fudge Brownies  
\$8.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Boxed Lunch

Great for golf outings and meetings on the run

## ITALIAN SANDWICH

Capicola Ham, Genoa Salami and Provolone Cheese

Served on an Italian Kaiser Roll

Fresh Seasonal Fruit

Chips

Candy Bar

\$11.00 per person

## TURKEY SANDWICH

Turkey and Swiss Cheese

Served on an Italian Kaiser Roll

Fresh Seasonal Fruit

Chips

Candy Bar

\$11.00 per person

## CLUB SUB

Smoked Ham, Turkey, Swiss and American Cheese

Served on an Italian Kaiser Roll

Fresh Seasonal Fruit

Chips

Candy Bar

\$11.00 per person

Assorted Soft Drinks \$2.50 per drink

Bottled Water \$2.00 per drink

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Luncheon Buffet

40 person minimum

Available 11AM-2:30PM

All lunch menus include water, iced tea and coffee

## THE STANDARD BEARER

Plated House Salad, Balsamic Dressing  
Sliced London Broil with Mushroom Sauce  
Chicken with Roasted Red Pepper Sauce  
Oven Roasted Red Bliss Potatoes  
Green Beans Amandine  
Fresh French Rolls  
\$18.<sup>00</sup> per person

## COUNTRY PICNIC

Plated Garden Salad, Balsamic Dressing  
Salisbury's Pulled Pork BBQ  
Grilled Chicken Breasts  
Ranch Style Beans  
Southern-Style Potato Salad  
Coleslaw  
Cubed Watermelon  
Fresh French Rolls  
\$18.<sup>00</sup> per person

## ITALIAN KITCHEN

Plated Caesar Salad  
Turkey and Roasted Red Pepper Wraps  
Italian Grinders  
Pesto Pasta Salad  
Homemade Soup of the Day  
Fresh Seasonal Cut Fruit  
\$16.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.



# Plated Luncheons

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

Available 11AM-2:30PM

All lunch menus include water, iced tea and coffee

## LAND AND SEA

Chilled Herb Roasted Tenderloin of Beef  
Dressed in a Rose Peppercorn Sauce  
Chesapeake-Style Crab and Pasta Salad  
Fresh Green Beans tossed in a Bacon and Dill Vinaigrette  
Fresh French Rolls  
\$22.00 per person

## BLACK ANGUS TENDERLOIN

Chilled Black Angus Tenderloin  
Served atop Caramelized Onions  
Peppercorn Sauce Drizzle  
Dill Potato Salad  
Marinated Vegetables  
Fresh French Rolls  
\$22.00 per person

## SUMMER BERRY SALAD

Spinach, Fresh Strawberries,  
Feta Cheese and Candied Pecans  
Balsamic Vinaigrette  
Fresh French Rolls  
\$12.00 per person  
Grilled Chicken, Add \$3.00 per person  
Seared Shrimp, Add \$5.00 per person

## POLYNESIAN CHICKEN SALAD

Pineapple Boat Filled with Chicken Salad  
Fresh Seasonal Fruit  
Lemon-Berry Sweet Bread  
Chef's choice Accompaniment  
\$14.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Plated Luncheons

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

Available 11AM-2:30PM

All lunch menus include water, iced tea and coffee

## PETITE FILET MIGNON

5 oz. Cut Marinated Filet  
With Sauce Forestiere  
Herb Braised Potatoes  
Fresh Seasonal Vegetables  
Fresh French Rolls  
\$24.<sup>00</sup> per person

## STUFFED SHRIMP IMPERIAL

Two Jumbo Shrimp Stuffed with Delicate Crab Imperial  
Brown Basmati Rice  
Fresh Seasonal Vegetables  
Fresh French Rolls  
\$22.<sup>00</sup> per person

## CHICKEN BRUSCHETTA

Balsamic Grilled Chicken Breast with  
Roasted Tomato, Basil Confit and Italian Cheeses,  
Served atop Marsala Sauce  
Chef Choice Starch and Seasonal Vegetables  
Fresh French Rolls  
\$16.<sup>00</sup> per person

## LONDON BROIL

Marinated, Char-Grilled London Broil on  
Garlic Croustade with Brandy Demi-Glace  
Herb Braised Potatoes  
Fresh Seasonal Vegetables  
Fresh French Rolls  
\$16.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Plated Luncheons

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

Available 11Am-2:30PM

All lunch menus include water, iced tea and coffee

## SALISBURY'S FAMOUS CRAB CAKES

Two Petite Crab Cakes  
Served atop Sherry-Laced Essence  
Saffron Rice  
Fresh Seasonal Vegetables  
Fresh French Rolls  
\$22.00 per person

## ASIAN BBQ SALMON

Marinated, Char-Grilled Salmon  
Basted with Asian BBQ Sauce  
Served atop Wok-Flashed Julienne Vegetables  
With Wasabi Aioli  
Vegetable Fried Rice  
Fresh French Rolls  
\$18.00 per person

## CHICKEN PORTOBELLO

Boneless Chicken Breast  
Grilled Portobello Mushrooms and Provolone Cheese  
Served with Marsala Sauce  
Accompanied by Rice Pilaf  
Fresh Seasonal Vegetables  
Fresh French Rolls  
\$16.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Hors D'oeuvres

40 person minimum

All hors d'oeuvres' menus include water, iced tea and coffee

## SALISBURY SIGNATURE PACKAGE

### BUTLER PASSED

Crab Stuffed Mushrooms  
Moroccan Baby Lamb Chops  
Curry Chicken Salad Roulades  
Chesapeake Fried Oysters with Dill Tartar Sauce  
Jalapeno Cornbread Crostini, Avocado and Pico de Gallo  
Chilled Chesapeake-Style Shrimp with Lemon and Cocktail Sauce

### CHEF ATTENDED

Carved Beef Tenderloin with Petite Rolls,  
Mayonnaise, Creole Mustard and Horseradish Sauces  
Seafood Neptune—Penne Pasta, Shrimp and Scallops,  
Simmered in a Sherry-Laced Lobster Sauce

### DISPLAYED

Vegetable Cascade with Specialty Dips  
Layered Display of Fresh Seasonal Fruit  
Charcuterie Presentation of Epicurean Meats and Cheeses  
New Orleans Shellfish Fondue with Gourmet Crackers

\$44.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Hors D'oeuvres

40 person minimum

All hors d'oeuvres' menus include water, iced tea and coffee

## GOLD PACKAGE

### BUTLER PASSED

Andouille Stuffed Mushrooms  
Chesapeake Fried Oysters with Dill Tartar Sauce  
Spicy Beef Empanadas with Avocado Dipping Sauce  
Jalapeno Cornbread Crostini, Spicy Avocado and Pico de Gallo  
Chilled Chesapeake-Style Shrimp Served with Lemon and Cocktail Sauce

### CHEF ATTENDED

Carved Beef Tenderloin with Petite Rolls,  
Mayonnaise, Creole Mustard and Horseradish Sauces  
Pasta Fra Diabolo—Penne Pasta, Shrimp, Scallops, Little Neck Clams,  
Simmered in a Spicy Marinara with Fresh Basil and Crushed Red Pepper

### DISPLAYED

Vegetable Cascade with Specialty Dips  
Layered Display of Fresh Seasonal Fruit  
Charcuterie Presentation of Epicurean Meats and Cheeses  
Chesapeake Crab Fondue with Gourmet Crackers

\$38.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Hors D'oeuvres

40 person minimum

All hors d'oeuvres' menus include water, iced tea and coffee

## SILVER PACKAGE

### BUTLER PASSED

Andouille Stuffed Mushrooms  
Shrimp and Crab Spring Rolls with Sweet Chili Dipping Sauce  
Roasted Tomato and Feta Bruschetta  
Curry Chicken Salad Roulades

### CHEF ATTENDED

Carved New York Sirloin with Petite Rolls,  
Mayonnaise, Creole Mustard and Horseradish Sauces  
Seafood Neptune—Penne Pasta, Shrimp, and Scallops,  
Simmered in a Sherry-Laced Lobster Sauce

### DISPLAYED

Vegetable Cascade with Specialty Dips  
Layered Display of Fresh Seasonal Fruit  
Charcuterie Presentation of Epicurean Meats and Cheeses  
Chesapeake Crab Fondue with Gourmet Crackers

\$34.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Hors D'oeuvres

40 person minimum

All hors d'oeuvres' menus include water, iced tea and coffee

## BRONZE PACKAGE

### BUTLER PASSED

Andouille Stuffed Mushrooms  
Spicy Beef Empanadas with Avocado Dipping Sauce  
Shrimp and Crab Spring Rolls with Sweet Chili Dipping Sauce  
Roasted Tomato and Feta Bruschetta

### CHEF ATTENDED

Carved New York Sirloin with Petite Rolls,  
Mayonnaise, Creole Mustard and Horseradish Sauces  
Singapore Noodles —with Shrimp, Asian Vegetables and Curry Gravy

### DISPLAYED

Vegetable Cascade with Specialty Dips  
Layered Display of Fresh Seasonal Fruit and Gourmet Cheeses  
Five Layer Dip—Spicy Pintos, Sour Cream, Guacamole,  
Fire Roasted Salsa, Mexican Cheeses and Crisp Tortilla Chips  
Chesapeake Crab Fondue with Gourmet Crackers

\$30.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Carving Stations

25 person minimum

## GARLIC AND HERB ROASTED BEEF TENDERLOIN

Dijon, Horseradish and Mayonnaise Sauces

Freshly Baked Silver Dollar Rolls

\$14.00 per person

## APPLEWOOD SMOKED BEEF TENDERLOIN

Dijon, Horseradish and Mayonnaise Sauces

Freshly Baked Silver Dollar Rolls

\$14.00 per person

## BLACKENED NEW YORK STRIPLOIN

Searred with Cajun Spices

Dijon, Horseradish and Mayonnaise Sauces

Freshly Baked Silver Dollar Rolls

\$12.00 per person

## ROASTED GARLIC NEW YORK STRIPLOIN

Dijon, Horseradish and Mayonnaise Sauces

Freshly Baked Silver Dollar Rolls

12.00 per person

## BOURBON AND ORANGE GLAZED SMOKED HAM

Dijon, Horseradish and Mayonnaise Sauces

Freshly Baked Silver Dollar Rolls

\$10.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.



# Chef Attended Stations

25 person minimum

## SEAFOOD NEPTUNE

Penne Pasta  
Shrimp and Scallops  
Simmered in a Sherry-Laced Lobster Sauce  
\$12.00 per person

## VEGETABLE PAD THAI

Rice Noodles  
Asian Vegetables  
Fresh Peanuts  
Pad Thai Sauce  
\$7.00 per person  
Chicken, Add \$3.00 per person  
Shrimp, Add \$5.00 per person

## POSEIDON'S CAESAR SALAD

Tender Gulf Shrimp among Romaine Leaves  
Freshly Shredded Parmesan Cheese and Croutons  
Hand tossed with Salisbury's Signature Caesar Dressing  
\$6.00 per person

## SHRIMP & GRITS

Organic Stone Ground Grits  
Sautéed Cajun Shrimp and Gravy  
Served in a Rocks Martini Glass  
\$9.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Chef Attended Stations

25 person minimum

## WOK-SEARED AHI TUNA

Seared and Cajun Seasoned Sesame Ahi Tuna  
Served atop Asian Slaw  
With Wasabi Aioli  
\$11.00 per person

## CHICKEN DIABLO

Penne Pasta with Julienne of Chicken  
Sautéed with Basil in a  
Spicy Garlic Marinara Sauce  
\$8.00 per person

## MASHED POTATO BAR

Yukon Gold Garlic Mashed Potatoes  
Toppings include:  
Caramelized Onions,  
Sour Cream, Butter,  
Fresh Bacon Bits, Steamed Broccoli,  
Cheddar Cheese and Parmesan Cheese  
Served in a Rocks Martini Glass  
\$6.00 per person

## SANTA FE FAJITAS

Choice of Chicken or Beef  
Soft Flour Tortillas  
Sautéed Peppers and Onions  
Toppings include:  
Fresh Salsa, Shredded Cheese,  
Guacamole and Sour Cream  
\$9.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Display Stations

## ANTIPASTO STATION

(50 person minimum)

Mélange of Marinated Vegetables  
Italian Charcuterie  
Assorted Olives and Baby Romaine Salad  
Topped with Ciabatta Croutons  
Balsamic Vinaigrette and  
Parmesan-Garlic Aioli  
\$8.00 per person

## ARTISAN BREADS AND DIPS

French Bread, Gourmet Cracker Assortment and Flat Breads

Choice of Two:

Chesapeake Crab  
Spinach and Artichoke  
Asiago and Scallion  
Pimento Cheese  
Port Wine Cheese  
Hummus  
Tzatziki  
\$8.00 per person

## SMOKED SALMON DISPLAY

(20 person minimum)

Mustard Dill Sauce  
Chopped Red Onions  
Eggs and Capers  
Assorted Crackers  
\$9.00 per person

## FRUIT AND CHEESE DISPLAY

Layered Display of Fresh Seasonal Fruit and Cheeses

Served with an array of Crackers

\$5.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Buffet Dinner

40 person minimum

Served with a pre-set plated house salad, dinner rolls, coffee and iced tea

## STARCH (Select One)

Garlic & Dill Braised Potatoes

Parsley Braised Potatoes

Mashed Options: Yukon Gold, Roasted Garlic or Smoked Gouda

Rice Options: Brown Basmati, Indian Turmeric or Saffron

## VEGETABLE (Select One)

Asparagus Au Citron

Green Beans with Fine Herbs

Green Beans and Roasted Tomatoes with Basil

Spring Medley—Green Beans, Baby Carrots, Asparagus, and Red and Yellow Peppers

Winter Medley—Broccoli, Carrots, Red Peppers, Zucchini and Baby Lima Beans

## POULTRY (Select One)

Boneless Breast of Chicken with Choice of Sauce:

Marsala—Wine, Cream Sauce with Roasted Garlic and Mushrooms

Roasted Red Pepper—Chicken Broth and Cream with Southwest Spices

## SEAFOOD (Select One)

Seafood Newburg—Rice, Shrimp and Scallops, Sherry-Laced Lobster Cream Sauce

Pan-Roasted Filet of Wild Caught Salmon with Choice of Sauce:

Grenobloise—Cream, White Wine, Shrimp Stock, Petite Shrimp and Capers

Asian BBQ—Hoisin-Citrus Basting Sauce and Tropical Salsa

Low Country Crab Cakes—Cocktail and Tartar Sauces

## ROASTED MEAT (Select One)

Angus New York Strip Loin with Choice of Sauce:

Au Poivre—Peppercorn Sauce

Chasseur—Port Wine, Mushroom Demi-Glace

Carved Fresh Ham with Mustard-Golden Raisin Sauce

Applewood Smoked Center Cut Berkshire Pork

\$32.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Plated Dinner

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

Served with a pre-set plated house salad, dinner rolls, coffee and iced tea

## FILET AND CRAB CAKE

Petite Filet Mignon Paired with Jumbo Lump Crab Cake  
Au Poivre Laced Demi-Glace  
Chef's Choice Starch and Vegetable  
\$37.00 per person

## FILET AND WILD CAUGHT SALMON

Petite Filet Mignon Paired with Wild Caught Salmon  
Lemon Caper Sauce  
Chef's Choice Starch and Vegetable  
\$34.00 per person

## FILET AND CRAB STUFFED PRAWN

Petite Filet Mignon Paired with  
Jumbo Prawn Stuffed with Crabmeat  
Savory Game Sauce  
Chef's Choice Starch and Vegetable  
\$35.00 per person

## SALMON IMPERIAL

Pan-Roasted Atlantic Salmon Cordoned with Crab Imperial  
Asparagus Spears and Dijonaise Sauce  
Chef's Choice Starch and Vegetable  
\$28.00 per person

## VEGETARIAN PORTOBELLO STACK

Layered Portobello Mushrooms, Roasted Vegetables,  
Mozzarella Cheese, Red Pepper Coulis  
Served atop Polenta  
\$22 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Plated Dinner

Add \$5.00 for multiple selections. Place cards indicating entrée choice is required

Served with a pre-set plated house salad, dinner rolls, coffee and iced tea

## FILET MIGNON

Center Cut of Beef Tenderloin  
Port Wine Demi-Glace  
Chef's Choice Starch and Vegetable  
\$34.<sup>00</sup> per person

## CHICKEN BRUSCHETTA

Balsamic Grilled Breast of Chicken with Roasted Tomato  
And Basil Confit, Imported Italian Cheese and Marsala Sauce  
Chef's Choice Starch and Vegetable  
\$27.<sup>00</sup> per person

## TENDERLOIN OF BEEF CHASSEUR

Reserve Black Angus Beef with Mélange of Sautéed Wild Mushrooms,  
Imported Pancetta and Port Wine Infused Demi-Glace  
Chef's Choice Starch and Vegetable  
\$29.<sup>00</sup> per person

## ASIAN BBQ SALMON

Marinated, Char-Grilled Salmon Basted with Asian BBQ Sauce  
Wok-Flashed Julienne Vegetables and Wasabi Aioli  
Chef's Choice Starch and Vegetable  
\$28.<sup>00</sup> per person

## PRIME PORK RIBEYE

Char-grilled and Cordoned with a Mélange of Wild Mushrooms,  
Crab Meat and Marsala Cream  
Chef's Choice Starch and Vegetable  
\$28.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Bar-B-Que and Cookouts

40 person minimum

All buffet menus include water, iced tea and coffee

## BACKYARD BASH

Burgers and Fixings  
Jumbo Beef Hot Dogs  
Choice of Southern Fried or BBQ Chicken  
North Carolina-Style Pulled Pork BBQ  
Potato Salad  
Cole Slaw  
Marinated Vegetables  
Fresh Fruit Salad  
\$22.<sup>00</sup> per person

## SOUTHERN COMFORT

Mesquite Smoked St. Louis Ribs  
BBQ Chicken Breast  
Chesapeake Style Peel & Eat Shrimp  
Potato Salad  
Cole Slaw  
Marinated Vegetables  
Fresh Fruit Salad  
Fresh French Rolls  
Water, Iced Tea and Coffee  
\$28.<sup>00</sup> per person

## COOKOUT DESSERTS

Cookies and Brownies \$5.00 per person  
Chocolate Bourbon Pecan Pie \$6.00 per person  
Key Lime Tart \$6.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Sports Outing Snacks

All sport outing snacks include water, iced tea and coffee

## TO THE TEE

Choice of One Chicken:  
Buffalo Chicken Tenders  
Southern Fried Chicken Tenders  
General Tso's Chicken Tenders  
French Fries  
Vegetable Display  
\$12.<sup>00</sup> per person

## GAME, SET, MATCH

Choice of Chicken or Beef Fajitas  
Soft Flour Tortillas  
Sautéed Peppers and Onions  
Toppings Include:  
Fresh Salsa, Shredded Cheese,  
Guacamole and Sour Cream  
Fiesta-Five Layer Dip with  
Crisp Tortilla Chips  
With Chicken \$14.<sup>00</sup> per person  
With Beef \$16.<sup>00</sup> per person

20% service charge + applicable taxes will be applied to all food and beverage charges.



# Children's Parties

Minimum of 10 children involved in party

## PARTY SCOOPS

French Vanilla or Chocolate Ice Cream

Lemonade

\$5.00 per person

## ORDER UP

Choice of two:

Grilled Cheese

Assorted Pizzas

Hamburgers

Chicken Tenders

French Fries or Fruit Cup

French Vanilla or Chocolate Ice Cream

Lemonade

\$12.00 per person

## SPORTS THEMED ADD ONS

Swimming Pool

\$0.00 Member/\$3.00 Guest

Golf Course

\$5.00 Member/\$10.00 Guest, Plus Cost of Pro

Tennis Facilities

\$5.00 Member/\$10.00 Guest, Plus Cost of Pro

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Dessert

Add \$3.00 for multiple selections  
Maximum of three desserts

## CHOCOLATE TOFFEE TORTE

Chocolate Genoise, Rich Chocolate Ganache  
English Toffee, Chocolate Sauce  
With White Chocolate Mousse  
\$7.00 per person

## CRÈME BRULE CHEESECAKE

Topped with Fresh Strawberry Sauce  
\$6.00 per person

## KEY LIME TART

Creamy Key Lime Custard, Coconut Rum Mousse  
Raspberry Coulis and Seasonal Berries  
\$6.00 per person

## FRENCH SILK PIE

Light Chocolate Mousse Whipped  
In a Flaky Pie Crust  
\$6.00 per person

## CINNAMON TWISTED APPLE STRUDEL

Old Fashioned Virginia Apple Strudel  
Crème Anglaise  
\$7.00 per person

## CHOCOLATE TART

Grand Marnier Whipped Cream  
Raspberry Coulis  
Fresh Berries  
\$8.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Dessert Displays

40 person minimum\*

## OLD FASHIONED ICE CREAM SUNDAE BAR\*

French Vanilla Ice Cream  
Assorted Gourmet Toppings  
\$5.00 per person

## SWEETS EXTRAVAGANZA\*

Mini Fruit Tartlets  
Profiteroles  
Chocolate Dipped Strawberries  
Key Lime Tartlets  
Chocolate Éclairs  
\$10.00 per person

## COOKIES AND BROWNIES

Freshly Baked Cookies and Brownies  
\$5.00 per person

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Beverages

All bars are based on actual consumption

## NON-ALCOHOLIC

Coffee, Decaf, Tea \$2.<sup>50</sup> per person  
Lemonade and Soft Drinks \$2.<sup>50</sup> per person  
Sparkling Cider \$12.<sup>00</sup> per bottle

## PUNCH

Spiked Punch \$75.<sup>00</sup> per gallon  
Non-Alcoholic Punch \$30.<sup>00</sup> per gallon

## HOUSE LIQUOR

Bowman Rum, Barton Gin, Skol Vodka, Early Times, Montezuma Tequila, Scoresby Scotch  
\$6.<sup>00</sup> per drink

## PREMIUM LIQUOR

Absolut, Amaretto, B&B Dom, Bacardi, Baileys, Beefeater, Belvidere, Black Bush, Bombay, Bombay Sapphire, Canadian Club, Captain Morgan, Chambord, Chivas Regal, Courvoisier, Crème Liquors, Crown Royal, Dewars, Drambuie, Famous Grouse, Frangelica, Galliano, George Dickel, Gent Jack, Grey Goose, Harvey's, Jack Daniels, Jacques Cardin, Jameson, Jim Beam, J&B, Johnnie Walker Red, Kahlua, Kettle One, Level, Makers Mark, Malibu, Meyers Rum, Mimosa's, Mount Gay Rum, Old Granddad, Peach Schnapps, Rumpelintz, Sambuca, Seagram VO, Stolichnaya, Tanqueray, Titos, Wild Turkey  
\$8.<sup>00</sup> per drink

## TOP SHELF LIQUOR

Balvenie, Blantons, Cragganmore, Hendricks, Glenlivet, Grand Marnier, Johnny Walker Black, Patron, Remy Martin  
\$10.<sup>00</sup> per drink

## HOUSE BEER

Coors Light, Miller Light, Budweiser, Bud Light, Yuengling, Becks (Non-Alcoholic)  
\$4.<sup>00</sup> per drink

## PREMIUM/MICRO DRAFT BEER

Corona, Pyramid Hefeweizen, New Castle, Michelob Ultra, Michelob Light, Heineken, Amstel Light, Blue Moon, Legend Brown Ale, Bass (Guinness \$8.00 per drink)  
Seasonal Micro Draft Selections  
\$6.<sup>00</sup> per drink

20% service charge + applicable taxes will be applied to all food and beverage charges.

# Wines

All bars are based on actual consumption

## HOUSE WINE

Chardonnay  
Sauvignon Blanc  
Pinot Grigio  
Merlot  
Pinot Noir  
Cabernet Sauvignon  
\$6.00 per drink

## SPARKLING WINE

House Champagne, Segura Viudas Cava Brut Reserva  
\$20.00 per bottle

## WHITES BY BOTTLE

La Gioiosa Moscato, Italy  
Lagaria Pinot Grigio, Italy  
Tiki Sound Sauvignon Blanc, New Zealand  
14 Hands Chardonnay, Columbia Valley, Washington  
\$35.00 per bottle

## REDS BY BOTTLE

14 Hands Cabernet Sauvignon, Columbia Valley, Washington  
14 Hob Nob Pinot Noir, Napa Valley, California  
Four Vines Old Vine Cuvee Zinfandel, Paso Robles, California  
Robert Mondavi Meritage, California  
\$35.00 per bottle

## SIGNATURE DRINK

Available upon request

20% service charge + applicable taxes will be applied to all food and beverage charges.