

# CATERING MENU

HOLIDAY PARTIES AT THE RESERVE CLUB



THE RESERVE CLUB AT WOODSIDE

# HORS D'OEUVRES

**DISPLAY - \$3.50 PER PIECE | MINIMUM 30 PER SELECTION**  
**PASSED - \$12 PER 3 SELECTIONS | UP TO ONE HOUR**  
MINIMUM 30 GUESTS

## VEGETARIAN

### HOT

- Cantonese egg roll with plum sauce
- Southwestern style vegetable empanada with sweet corn
- potato pancakes with apple sauce and sour cream
- spanakopita, spinach and feta phyllo triangles
- stuffed mushrooms with mozzarella

### COLD

- oven roasted tomato, feta cheese and basil on parmesan crouton

## UNDER THE SEA

### HOT

- BBQ bacon wrapped scallops
- petit crab cakes with rémoulade sauce
- coconut shrimp with orange-ginger plum sauce or orange wasabi dip
- shrimp tempura with sweet chili dipping sauce
- fried shrimp wonton with hot and sour sauce

### COLD

- shrimp cocktail
- eggplant caviar crostini
- Dungeness crab salad in cucumber cups
- rare Asian seared tuna on crisp flat bread with wasabi aioli
- smoked salmon on scallion potato cake and wasabi crème fraîche

## MEAT LOVERS

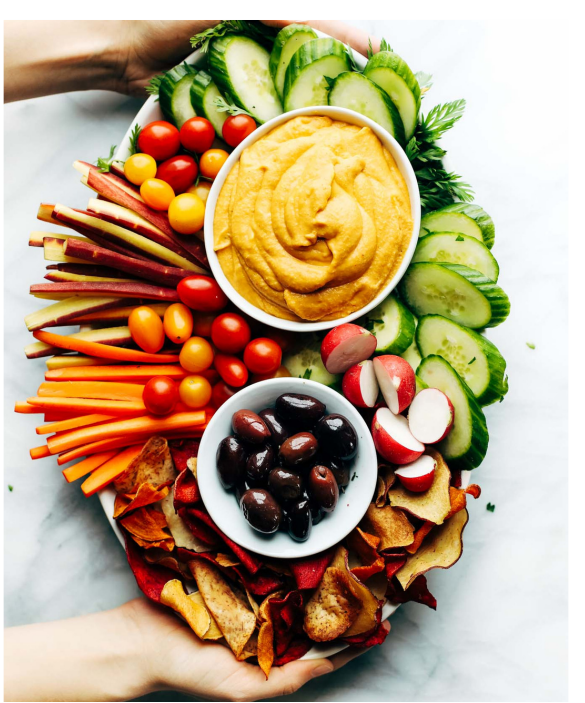
### HOT

- "pigs in a blanket"
- baby lamb chops with mint sauce
- chicken satay with sweet & sour sauce or peanut sauce
- smoked chicken quesadilla with chili lime cream
- miniature beef wellington with truffle béarnaise sauce
- corn tortilla topped with smoked chicken and tomatillo sauce
- beef or chicken taquitos with guacamole dip and salsa
- BBQ pulled pork with Manchego polenta square
- stuffed mushrooms with prosciutto and cheese
- beef satay with zesty peanut sauce
- sausage stuffed mushrooms

### COLD

- smoked chicken crostini
- cantaloupe and prosciutto skewer
- Asian beef lettuce wrap, chili hoisin sauce
- chilled steak au poivre crostini, green peppercorn mousse
- bosc pear, mild goat cheese, and prosciutto on walnut raisin bread
- mozzarella, prosciutto, tomato and basil on focaccia crouton





**DOMESTIC & IMPORTED CHEESE**

select domestic and seasonal imported cheeses fresh and dried fruits, served with crackers and French bread  
\$10 per person

**ANTIPASTO**

marinated mushrooms and asparagus, fresh mozzarella cheese, Parma ham, salami, artichokes tossed in basil and balsamic vinaigrette  
\$12 per person

**COLD  
DISPLAY**  
- 30 GUEST MINIMUM -

**FRESH FRUIT AND VEGETABLE**

fresh sliced fruit and assorted vegetable crudite served with yogurt dipping sauce, and ranch dressing  
\$8 per person

**\*SELECTION OF SUSHI**

(ahi, salmon, shrimp, unagi and yellowtail other fresh fish and assorted sushi rolls  
\*Upon availability  
Prepared in front of the guests  
Pricing starts at \$20 per person

**POACHED SCOTTISH SALMON**

accompanied by capers, grated eggs, crème fraiche, chives and toast points  
\$12 per person

# PLATED DINNER SALADS

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## MINIMUM OF 15 PEOPLE

All plated dinner entrees include bread service, iced tea, coffee service and your choice of salad and dessert.

### THE WEDGE

baby iceberg wedge salad with blue cheese crumbles, heirloom tomatoes, crispy applewood smoked bacon and buttermilk ranch

### CAESAR

romaine lettuce with traditional Caesar dressing, focaccia croutons, white anchovies and Parmesan tuile

### FALL HARVEST

poached pear with field greens, gorgonzola cheese, candied pecans and champagne vinaigrette

### CANDIED YAM

field greens, candied yams, roasted red beets, dried cranberries, shallots, goat cheese crumbles and maple tarragon vinaigrette

### RESERVE SALAD

mixed greens served with walnuts, apples, cheddar cheese, Fuji apples, sunflower seeds, bacon and apple vinaigrette



# PLATED DINNER ENTREES

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## UNDER THE SEA

STRIPED SEA BASS with wild mushroom and red lentil pilaf and asparagus - \$54

GRILLED SEA SCALLOPS, crab risotto, blood orange sauce and shaved fennel - \$54

VERLASSO SALMON topped with lemon oil nestled over toasted orzo pilaf and cucumber, orange and fennel salad - \$56

## STOCKYARD

RED WINE BRAISED SHORT RIB, roasted garlic mashed potatoes, Brussel sprouts, and crispy onions - \$52

10 OZ ROAST PRIME RIB OF BEEF with au jus, au gratin potatoes and creamed horseradish - \$56  
- MINIMUM 30 GUESTS -

PRIME FILET MIGNON, red wine au jus with dauphinoise potatoes, jumbo asparagus, and Bearnaise sauce - \$60

MUSTARD GLAZED WHITE MARBLE FARMS PORK CHOP savory sweet potato rosti cake, sauteed spinach and pork demi - \$48

## FOWL

HAZELNUT CRUSTED CHICKEN, goat cheese mashed potato, baby carrots, and honey butter sauce - \$42

CORNBREAD CHICKEN STUFFED ROULADE, moist chicken breast stuffed with cornbread stuffing, goat cheese, sage potatoes, and cranberry chutney - \$46

ROSEMARY CHICKEN BREAST, scalloped potatoes, sauteed asparagus and basil pesto - \$44

## VEGETARIAN

GRILLED VEGETABLE LASAGNA, smoked tomato sauce - \$38

VEGETABLE NAPOLEON EGGPLANT, portobello mushroom, heirloom tomato, fresh mozzarella, zucchini and roasted red pepper coulis - \$38

EGGPLANT RATATOUILLE wrapped in puff pastry, trio of sauces - \$38



# THEME DINNER BUFFETS

MINIMUM OF 35 PEOPLE ARE REQUIRED FOR ALL THEMED BUFFETS

## MERRY & BRIGHT

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### PASSED BITES

CAPRESE CROUTON  
oven roasted tomato, feta cheese and  
basil on parmesan crouton

CHILI CRANBERRY MEATBALL

### ENTREES

PASTA PRIMAVERA  
alfredo sauce, cauliflower, broccoli, carrots,  
fresh cherry tomatoes, Parmesan cheese

ROASTED PORK LOIN  
with cheery and apple chutney, crispy sage

### CARVING - CHOICE OF 1

DIJON GLAZED HAM  
with spiced apple chutney

FRIED TURKEY BREAST  
with creole remoulade

### ACCOMPANIMENTS

FRESH BAKED ROLLS AND BUTTER

CRANBERRY APPLE SALAD  
seasonal field greens, fuji apple, dried  
cranberries, candied walnuts, bleu cheese  
crumbles, apple vinaigrette

SEASONAL VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES

### DESSERT

APPLE WALNUT STRUDEL  
vanilla bean ice cream

**\$50++ PER PERSON**

## SEASONAL HARVEST

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### PASSED BITES

SPINACH AND ARTICHOKE PITA

CREAMY SAUSAGE STUFFED  
MUSHROOM

### ENTREES

GRILLED VEGETABLE RAVIOLI  
four-cheese ravioli, grilled vegetables,  
roasted garlic cream sauce

RED WINE BRAISED SHORT RIBS  
bearnaise sauce and crispy onions

### CARVING - CHOICE OF 1

DIJON GLAZED HAM  
with spiced apple chutney

FRIED TURKEY BREAST  
with creole remoulade

### ACCOMPANIMENTS

FRESH BAKED ROLLS AND BUTTER

CANDIED YAM AND BEET SALAD  
field greens, candied yams, roasted red  
beets, dried cranberries, shallots, goat  
cheese crumbles, and maple tarragon  
vinaigrette

ROASTED CARROTS  
in brown sugar and maple syrup

SMASHED FINGERLING POTATOES

### DESSERT

PUMPKIN PIE TARTS  
caramel and maple whipped cream

**\$60++ PER PERSON**

# THEME DINNER BUFFETS

MINIMUM OF 35 PEOPLE ARE REQUIRED FOR ALL THEMED BUFFETS

## WINTER WONDERLAND

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### CHEESE & CRUDITE DISPLAY

crackers, ranch and hummus

### PASSED BITES

CRANBERRY BRIE CROSTINI  
topped with balsamic

BACON WRAPPED SCALLOPS

### ENTREES

CHICKEN CACCIATORE  
chicken with peppers, onions, mushrooms,  
and tomatoes braised in red wine served  
over penne pasta with Parmesan cheese

BLACKENED SALMON  
with citrus butter sauce

### CARVING - CHOICE OF 2

DIJON GLAZED HAM  
with spiced apple chutney

FRIED TURKEY BREAST  
with creole remoulade

SLICED ROAST TENDERLOIN  
with a whole grain mustard sauce

PRIME RIB OF BEEF  
with creamy horseradish

### ACCOMPANIMENTS

FRESH BAKED ROLLS AND BUTTER

SQUASH SALAD  
baby spinach, candied butternut squash,  
dried cherries, toasted pecans, apple  
vinaigrette

SEASONAL VEGETABLE MEDLEY

ROASTED FINGERLING POTATOES

### DESSERT

DARK CHOCOLATE DIPPED CREME PUFFS

NY CHEESECAKE BITES

**\$70++ PER PERSON**

## HOLIDAY EXTRAVAGANZA

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### CHEESE & CRUDITE DISPLAY

crackers, ranch and hummus

### PASSED BITES

CRANBERRY BRIE CROSTINI  
topped with balsamic

CHILI CRANBERRY MEATBALL

SHRIMP COCKTAIL

### ENTREES

PASTA PRIMAVERA  
alfredo sauce, cauliflower, broccoli, carrots,  
fresh cherry tomatoes, Parmesan cheese

RED WINE BRAISED SHORT RIBS  
bearnaise sauce and crispy onions

BLACKENED SALMON  
with citrus butter sauce

### CARVING - CHOICE OF 2

DIJON GLAZED HAM  
with spiced apple chutney

FRIED TURKEY BREAST  
with creole remoulade

SLICED ROAST TENDERLOIN  
with a whole grain mustard sauce

PRIME RIB OF BEEF  
with creamy horseradish

### ACCOMPANIMENTS

FRESH BAKED ROLLS AND BUTTER

CRANBERRY APPLE SALAD  
seasonal field greens, fuji apple, dried  
cranberries, candied walnuts, bleu cheese  
crumbles, apple vinaigrette

SEASONAL VEGETABLE MEDLEY

ROASTED FINGERLING POTATOES

WHIPPED SWEET POTATOES

### DESSERTS

CHOICE OF TWO BUFFET SELECTIONS

**\$80++ PER PERSON**

# CHEF ATTENDED ACTION STATIONS

**MINIMUM OF 30 PEOPLE**

## **ACTION STATION PACKAGE STARTING AT \$65 PER PERSON**

- FRUIT AND VEGETABLE DISPLAY
- **CHOOSE TWO:** CARVING, SHORT RIB, SLIDER, SHRIMP & GRITS
- **CHOOSE TWO:** SOUP & GRILLED CHEESE, PASTA, MAC & CHEESE, MASHED POTATO, RISOTTO, FAR EAST
- SELECTION OF TWO BUFFET DESSERTS
- TEA AND WATER STATION

\*UPGRADES AVAILABLE FOR ADDITIONAL COST

### **CARVING**

#### **STARTS AT \$12 PER CHOICE PER PERSON**

- sliced roast tenderloin of beef with a whole grain mustard sauce
- prime rib of beef with creamy horseradish
- dijon glazed ham with spiced apple chutney
- fried turkey breast with creole remoulade
- roast flank steak with chimichurri

### **TEXAS BONELESS SHORT RIB MARTINIS \$15 PER PERSON**

boneless short ribs served over hickory smoked mashed potatoes garnished with candied bacon and chives

### **SLIDER STATION**

#### **CHOICE OF TWO | \$12 PER PERSON**

#### **3RD SELECTION | \$16 PER PERSON**

- crab cake served with Cajun remoulade,
- traditional burger, corned beef Rubeen, Italian chicken
- salmon BLT, lamb burgers, meatball

### **GOURMET SOUP & GRILLED CHEESE \$12 PER PERSON**

- heirloom tomato soup with artisanal brie and shallot jam grilled cheese sandwich
  - lobster bisque with cognac whipped cream
- CHOICE OF ONE:
- BLT grilled cheese with bacon, crispy spinach, fried tomatoes, and smoked gouda
  - the hog grilled cheese with pulled pork, mac & cheese and white cheddar cheese





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## **MAC & CHEESE (CHOICE OF TWO) \$14 PER PERSON**

- lobster mac & cheese with Maine lobster, asparagus and white cheddar sauce
- Sonoran mac & cheese with salsa verde, cilantro, pepper jack cheese, tortilla crust
- white cheddar mac & cheese with spinach and sundried tomatoes
- Italian mac & cheese with salami, mushrooms, pepperoncini, Parmesan cheese and Panko herb crust

## **MASHED POTATO BAR (CHOICE OF TWO) \$12 PER PERSON**

- the traditional loaded mashed potato - whipped Idaho potatoes with cheddar cheese, sour cream, scallions and bacon
- roasted fingerling potatoes topped with roasted garlic butter, aged white cheddar, chopped chives
- whipped sweet potatoes with fresh cranberries, pine nuts, candied bacon and brown sugar
- rosemary red potatoes with whipped butter, scallions, and sundried tomatoes

## **PASTA STATIONS (CHOICE OF TWO) \$14 PER PERSON**

- orecchiette pasta with broccoli rabe and a spicy sausage ragout
- farfalle pasta with grilled chicken, capers, spinach, artichokes with lemon cream
- penne pasta primavera
- cheese tortellini with pancetta ham and fresh spring peas in a four cheese cream
- chicken and andouille pasta with cheese ravioli, andouille sausage, spinach, tomato, and creole bechamel sauce

## **NOODLE BAR STARTS AT \$14 PER PERSON**

- choice of shrimp, beef or chicken
- rice noodle and lo mein noodle
- fresh vegetables and assorted sauces
- vegetable spring rolls and soy sauce

## **SHRIMP & GRITS \$15 PER PERSON**

sauteed shrimp with andouille sausage, tomato gravy, and white cheddar grits

## **CHILLED SEAFOOD BAR \$20 PER PERSON**

gulf shrimp, oysters, clams  
served with cocktail sauce and chilled mustard sauce

### UPGRADE OPTIONS AVAILABLE

- jumbo prawns
- king crab claws



# DESSERT

## PLATED

vanilla bean infused panna cotta, white pear raspberry sauce

molten chocolate cake, coffee gelato

chocolate pistachio cream cake, salty pistachio brittle, mousseline rum sauce

blueberry cobbler, white chocolate cheesecake with vanilla coulis

white chocolate lemon curd cheesecake, raspberry Chantilly, honey tuile

vanilla ice cream dream, praline crunch, berry salad

honey crisp apple confit, cinnamon gelato

chocolate caramel fantasy, vanilla bean gelato, dark chocolate glaze

## BUFFET

dark chocolate creme puffs

lemon meringue pie

chocolate s'more pie

caramel apple crumb

pumpkin pie tart

strawberry mascarpone tart

blueberry sour cream tart

seasonal berry cobbler

strawberry and cream pound cake

petit fours

hummingbird cake with vanilla bean glaze

lemon raspberry basil cake

chocolate truffle cake

red velvet torte

chocolate whiskey torte

cheesecake bites

tiramisu

## ACTION STATIONS

MINIMUM OF 30 GUESTS

- donut wall \$5 per person
- s'mores bar \$5 per person
- hot chocolate bar \$5 per person





# HOLIDAY CHEER

- FEATURE A SEASONAL BEVERAGE -

## **SPARKLING POINSETTIA CRANBERRY MIMOSA**

cranberry juice, sparkling champagne, fresh berries, lime, rosemary

## **APPLE CIDER MULE**

vodka, ginger beer, sparkling cider, sliced apple, cinnamon sticks

## **MISTLETOE MULE**

vodka, ginger beer, pomegranate, candy canes, mint and lime

## **SALTED CARAMEL EGGNOG**

eggnog, spiced rum, whipped cream, caramel, toffee, nutmeg, sea salt

## **CRANBERRY AND CINNAMON WHISKEY SOUR**

whiskey, lemon juice, orange juice, lime juice, cinnamon, fresh cranberries

## **SPIKED MAPLE APPLE CIDER**

hot apple cider, maple whiskey, apple liqueur, cinnamon, sliced apple

## **CHAI HONEY OLD FASHIONED**

bourbon, chai tea, orange, honey, orange bitters, club soda

**PLEASE SEE BEVERAGE OFFERINGS FOR  
PACKAGE OPTIONS AND PRICING**



# THE RESERVE CLUB

**Holly Crotty, Catering Manager**

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