

EM

ELIZABETH MANOR
GOLF & COUNTRY CLUB



CATERING GUIDE



WISHING YOU A WARM WELCOME

Thank you for your interest in Elizabeth Manor Golf & Country Club. We take pride in hosting exciting and sophisticated special events and private dining experiences.

Enclosed you will find our Catering Menus. For further assistance, please connect with our Director of Events, Katy Boyd.

Thank you for your consideration. We look forward to hosting your special day at Elizabeth Manor. Cheers!

DAVID PAYNE | EXECUTIVE CHEF
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KATY BOYD | DIRECTOR OF EVENTS
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ELIZABETH MANOR

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DISPLAYS

ARTISANAL CHEESE DISPLAY Assortment of artisanal cheeses with various condiments. Served with assorted crackers.	5
FRESH FRUIT DISPLAY Assortment of fresh fruits and berries	4
STEAMED JUMBO SHRIMP DISPLAY Served with cocktail sauces and fresh lemons	6.5
VEGETABLE CRUDITE Fresh and crisp cut vegetables. Served with blue cheese dipping sauce.	4.5
GRILLED VEGETABLE DISPLAY Assortment of char-grilled vegetables	4.5
HOT CRAB DIP House recipe. Rich and creamy crab dip served with pita chips.	8
SPINACH & ARTICHOKE DIP Creamy spinach and artichoke dip served with crackers	4.5

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HORS D'OEUVRES

BRAISED MUSHROOMS & SHALLOTS VOL AU VENT	4
BACON-WRAPPED SCALLOPS	5
MINI CRAB CAKES	5.25
SPANIKOPITA	4
COCONUT SHRIMP SERVED WITH RASPBERRY SAUCE	4.25
BRIE AND RASPBERRY IN PUFF PASTRY	4
BOURBON MEATBALLS	2
CHICKEN SATAY WITH PEANUT SAUCE	4
VEGETABLE SUSHI ROLLS	4.5
SEAFOOD SUSHI ROLLS	5.75
ARANCINI WITH ONION MARMELETTA	3.5
MARINATED GRILLED SHRIMP SKEWERS	5
MINI CAPRESE SKEWERS	4.5
HAM BISCUITS	4
MINI BEEF KABOBS	4.5

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CREATION STATIONS

MASHED POTATO BAR

Whipped butter, roasted garlic, bacon bits, cheddar cheese, sour cream, scallions, broccoli, onions, and mushrooms

6.5

PASTA BAR

Basil pesto, hearty house marinara, Alfredo sauce, Italian sausage, chicken, onion, tomato, olives, broccoli, Parmesan cheese, and red pepper flakes

8.5

SHRIMP & GRITS

Stone ground grits with brie, savory shrimp stew with mushrooms, pancetta, and scallions

8

LETTUCE WRAPS

Marinated grilled chicken, Asian style pulled pork, shredded carrots, onion, zucchini, yellow squash, spicy peanut sauce, sweet chili sauce, and leaf lettuce

7.5



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CARVING STATIONS

25 PERSON MINIMUM - SERVED WITH DINNER ROLLS

BEEF TOP ROUND Au jus, horseradish cream sauce	10
WHOLE BEEF TENDERLOIN Herb roasted tenderloin or beef. Served with horseradish cream sauce and rosemary jus	18
HERB CRUSTED PORK LOIN Served with sage pan jus	10
GARLIC & ROSEMARY ROASTED LEG OF LAMB Served with rosemary jus and tzatziki sauce	12
SLOW ROASTED TURKEY Served with cranberry relish and turkey gravy	10
PRIME RIB Served with au jus and horseradish cream sauce	14

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BREAKFAST

CONTINENTAL BREAKFAST (10 PERSON MIN)

11.5

Assortment of fresh juices, fresh fruit salad, assortment of danishes, mini muffins, bagels with cream cheese, and freshly brewed coffee

SUNRISE BREAKFAST (25 PERSON MIN)

15

Fresh brewed coffee, assorted fresh juices, fresh sliced fruit display, crisp applewood smoked bacon, pork sausage patties, creamy scrambled eggs, home fries, and buttermilk biscuits

BREAKFAST STATIONS

BRAISED MUSHROOMS & SHALLOTS VOL AU VENT

6

Ham, bacon, peppers, onions, tomatoes, mushrooms, cheddar cheese, spinach

BELGIAN WAFFLE STATION

7

Malted vanilla waffles, blueberry waffles, fresh blueberries, fresh strawberries, whipped butter, warm maple syrup, whipped cream

SMOKED SALMON DISPLAY

6

Norwegian smoked salmon, capers, chopped eggs, cream cheese, chive sour cream

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PLATED LUNCHEON

10 PERSON MINIMUM - 16 PP - CHOOSE ONE OF THE FOLLOWING ENTREE OPTIONS

FIRST COURSE

Mixed greens salad

ENTREE

Your choice of oven roasted skin-on chicken breast with mushroom marsala sauce, pan roasted herbed salmon with tomato butter sauce, or bacon-wrapped meatloaf with tangy tomato sauce

SIDES

Whipped potatoes and seasonal vegetables

DESSERT

Your choice of chocolate cake or carrot cake

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SALAD LUNCHEON

10 PERSON MINIMUM - 14 PP

SALMON-BERRY SALAD

Pan roasted salmon, mixed greens, strawberries, blueberries, raspberries, sunflower seeds, red onions, julienne carrots, fried goat cheese with house-made strawberry vinaigrette dressing

CLASSIC COBB SALAD


Chicken breast, blue cheese, avocado, applewood smoked bacon, red onions, diced tomato, hard boiled egg, romaine lettuce with balsamic vinaigrette or blue cheese dressing

CHEF SALAD

Turkey, ham, grape tomatoes, cucumbers, red onion, shredded cheddar cheese, hard boiled egg, romaine lettuce with your choice of dressing

TUNA SALAD OR CHICKEN SALAD PLATE

Choice of house-made tuna or chicken salad on a bed of crisp lettuce served with fresh sliced fruit, grapes, and berries



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OLD DOMINION DELI BUFFET

18 PP - SERVED WITH CHIPS AND ASSORTMENT OF BREADS & CONDIMENTS

MEATS (CHOOSE 3)

Virginia ham, slow roasted turkey, tender roast beef, corned beef, chicken salad, tuna salad, egg salad

CHEESES (CHOOSE 2)

American, swiss, provolone, cheddar

SALAD (CHOOSE 1)

ADDITIONAL SALAD AVAILABLE AT \$4 PP

House salad, fruit salad, potato salad, pasta salad

DESSERT

Add signature Elizabeth Manor assort dessert bar for \$5 PP

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WESTERN BRANCH BUFFET

24 PP - SERVED WITH ASSORTED DINNER ROLLS

FIELD GREEN SALAD

Served with assorted dressings

PAN ROASTED CHICKEN BREAST

Served with wild mushroom sherry cream sauce

HERB PAN ROASTED SALMON

SEASONAL VEGETABLES

WILD RICE PILAF

BEVERAGES

Includes iced tea, water, and coffee



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ELIZABETH MANOR BUFFET

28 PP - SERVED WITH ASSORTED DINNER ROLLS

FIELD GREEN SALAD

Served with assorted dressings

BEEF JARDINIÈRE

Braised beef brisket in a savory vegetable jus

PESTO RUBBED MAHI-MAHI

Served with a tomato-butter sauce

SEASONAL ROASTED VEGETABLES

RED BLISS MASHED POTATOES

BEVERAGES

Includes iced tea, water, and coffee

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THE FAIRWAY BUFFET

35 PP - SERVED WITH ASSORTED DINNER ROLLS

ELIZABETH MANOR HOUSE SALAD

Served with assorted dressings

PANCETTA & SAGE ROASTED PORK LOIN

Served with natural pan jus

MOLASSES GLAZED SALMON

Served a top a bed of wild rice pilaf

TEXAS-STYLE SLOW ROASTED BEEF BRISKET

ROASTED GARLIC MASHED POTATOES

SEASONAL VEGETABLES

BEVERAGES

Includes iced tea, water, and coffee



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THE CLUBHOUSE BUFFET

25 PERSON MINIMUM - 40 PP - SERVED WITH ASSORTED DINNER ROLLS

ELIZABETH MANOR HOUSE SALAD

Served with assorted dressings

CRAB BISQUE

FLOUNDER IMPERIAL

Flounder filet stuffed with crab with lemon butter sauce

SLOW ROASTED HERB ENCRUSTED ROUND OF BEEF

Served with au jus and horseradish cream sauce

RASPBERRY GLAZED CORNISH GAME HEN

SEASONAL VEGETABLES

ROASTED RED POTATOES

BEVERAGES

Includes iced tea, water, and coffee

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THE CHESAPEAKE

24 PP - SERVED WITH ASSORTED DINNER ROLLS

FIRST COURSE

Your choice of our Elizabeth Manor house salad or classic Caesar salad

ENTREE

Your choice of one or exact count of two of the following entrees: 10 ounce char-grilled New York strip topped with herb butter, pan roasted skin-on chicken breast served with mushroom marsala demi glace, or herbed pan roasted salmon served with a port wine reduction

SEASONAL VEGETABLES

ROASTED RED POTATOES

BEVERAGES

Includes iced tea, water, and coffee

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THE ELIZABETH MANOR

32 PP - SERVED WITH ASSORTED DINNER ROLLS

FIRST COURSE

Your choice of our field greens salad or classic Caesar salad

ENTREE

Your choice of one or exact count of two of the following entrees: Elizabeth Manor crab cakes with old bay aioli, 12 ounce char-grilled New York strip with herb butter, flounder imperial with lemon butter sauce, or marinated grilled skin-on chicken breast topped with balsamic marinated grape tomatoes and fresh basil

SEASONAL VEGETABLES

SOUR CREAM & CHIVE MASHED POTATOES

BEVERAGES

Includes iced tea, water, and coffee

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THE CHURCHLAND

36 PP - SERVED WITH ASSORTED DINNER ROLLS

FIRST COURSE

Your choice of our field greens salad or classic Caesar salad

SHE CRAB BISQUE

ENTREE

Your choice of one or exact count of two of the following entrees: Chamberlain crab cakes with lemon-caper aioli, pepper-encrusted flat iron steak with brandy-green peppercorn sauce, pesto crusted mahi-mahi with tomato-butter sauce, or garlic and sage roasted Cornish game hen with sage jus

SEASONAL VEGETABLES

WILD RICE PILAF

BEVERAGES

Includes iced tea, water, and coffee

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THE MANOR

44 PP - SERVED WITH ASSORTED DINNER ROLLS

FIRST COURSE

Your choice of our field greens salad or classic Caesar salad

SHE CRAB BISQUE

ENTREE

Your choice of one or exact count of two of the following entrees: Elizabeth Manor crab stuffed shrimp with bell pepper-lobster sauce, applewood bacon wrapped filet mignon with clubhouse steak sauce, prosciutto-wrapped rockfish with sherry vinegar gastrique, or mozzarella, prosciutto, and spinach chicken roulade with wild mushroom demi glace

SEASONAL VEGETABLES

TRUFFLE MASHED POTATOES

BEVERAGES

Includes iced tea, water, and coffee

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ONE LAST BITE...

AS YOU BEING TO PLAN YOUR SPECIAL EVENT AT ELIZABETH MANOR GOLF & COUNTRY CLUB, WE HAVE OUTLINED A FEW DETAILS TO ASSIST YOU.

MENU

To ensure proper and prompt service, a preset menu is required for all special events at Elizabeth Manor. We must receive your menu selections a minimum of (2) weeks prior to the scheduled date of your event. Personalized menus are provided with our compliments. Menu items and pricing are subject to change depending on market availability. The Elizabeth Manor Catering Menu is created for your convenience in selecting food and beverage items for your special event. Should you desire additional or different food items, we will be happy to write a custom menu for you with prices based on current market prices.

GUARANTEE

Your guaranteed total number of guests is due to the Special Events Office no later than (7) business days prior to your event; this number is not subject to reduction after this time. You will be required to sign a copy of the event order, which must be faxed or emailed back to the Special Events Office. If no guarantee is given by phone or in writing, the highest number on your contract will be applied. If your party falls below the guaranteed number on the day of your event, you will still be responsible for paying for the guaranteed number. If your party exceeds the guaranteed number by greater than 10%, every effort will be made to accommodate the additional guests but we cannot be certain that seating and/or menu items will be available for those guests that exceed your guaranteed guest count.

DEPOSIT & PAYMENT


A non-refundable deposit is due upon signing the contract. (6) months prior to the date of the event, an additional deposit equal to 50% of the estimated catering charges shall be due. The remaining balance is due (72) hours prior to the event. A credit card must be provided and will remain on file for charges requested or accrued during the function. All food and beverage items are subject to applicable state and local sales tax and 20% gratuity.

FOOD & BEVERAGE MINIMUMS

All events must meet a minimum of \$3500.00, exclusive of tax and gratuity, in food and beverage charges. Should you not meet this minimum in food and beverage charges, you will be charged a surcharge in order to meet the minimum.

VENUE & ROOM RENTAL RATES

Rental of the Elizabeth River Room is \$2,500. Reserve our waterfront ceremony site for your reception. This site is available to rent for \$500 if you are also renting the Elizabeth River Room for your reception, or \$1,500 if you are looking to reserve for your ceremony site only.





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