

# CATERING MENU

COCKTAIL HOUR | PLATED DINNER | BUFFET DINNER



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
- bay shrimp, papaya and avocado tostada
- rare Asian seared tuna on crisp flat bread with wasabi aioli
- smoked salmon on scallion potato cake and wasabi crème fraîche

## MEAT LOVERS

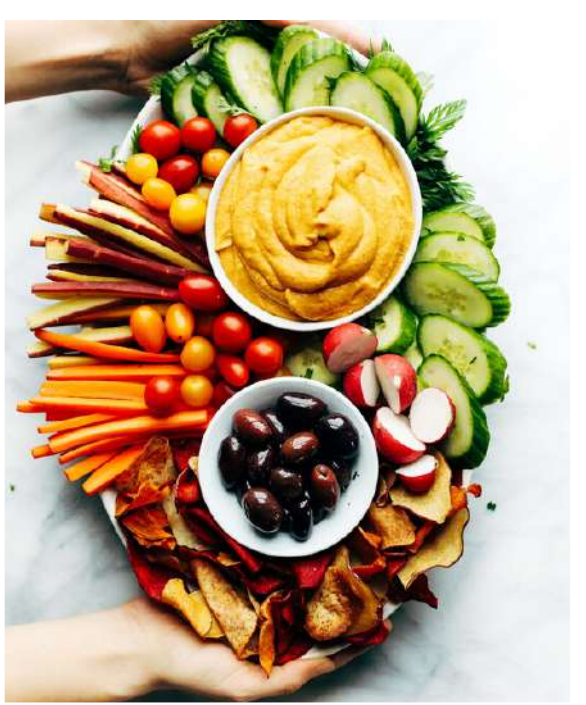
### HOT

- "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
- lamb loin, Boursin cheese, and lingonberry glaze on pumpernickel
- 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 rolls and butter, coffee and tea, and your choice of salad and dessert. Served with Chef's selection of fresh vegetables and starch.

\*Plated meals incur one set charge per person based on the higher priced selection offered.

### 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

### MEDITERRANEAN SALAD

feta cheese, sundried tomatoes, red onion, cucumbers, spinach, banana peppers, olives and Greek 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 Maine lobster bechamel nestled over truffle potatoes and pea tendrils - \$56

## GRASS FED

MEDALLIONS OF VEAL with braised leeks, mushroom vinaigrette served with Parisian potatoes - \$60

GRILLED VEAL CHOP with roasted fingerling potatoes served with a smoked cipollini onion, crispy Brussels sprouts and port gastrique - \$64

AUSTRALIAN LAMB, pistachio crusted rack of lamb with candied carrots and mint chimichurri - \$62

LAMB LOIN EN CROUTE with mushroom duxelle, prosciutto and whole grain lamb jus - \$60

## STOCKYARD

GRILLED PRIME COWBOY STEAK, truffle fingerling potatoes, beer battered onion ring and horseradish steak sauce - \$65

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 - \$54

## FOWL

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

MAPLE LEAF FARM DUCK BREAST, blue corn tamale, charred poblano and tomato relish with mole negro - \$47

CHICKEN SALTIMBOCCA, haricot verts, herbed orzo, tomato confit and madeira jus - \$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

# CHEF ATTENDED ACTION STATIONS

**MINIMUM OF 35 PEOPLE**

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

### **COCKTAIL HOUR**

- FRUIT AND VEGETABLE DISPLAY
- **CHOOSE TWO:** PASSED HORS D'OEUVRES

### **DINNER**

- **CHOOSE ONE:** CARVING STATION WITH STARCH
- **CHOOSE TWO:** FROM SOUP & GRILLED CHEESE, PASTA, MAC & CHEESE, MASHED POTATO, NOODLE
- SALAD STATION WITH FRESH BAKED ROLLS
- SELECTION OF TWO BUFFET DESSERTS

\*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**

sautéed 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



# THEME DINNER BUFFETS

MINIMUM OF 35 PEOPLE ARE REQUIRED FOR ALL THEMED BUFFETS  
PRICING STARTING AT \$50 PER PERSON - \*DESIGNATES ADDITIONAL CHARGE

## CAROLINA

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### PASSED BITES

MINI BBQ SLIDERS  
slow roasted pork butt topped with  
BBQ sauce

CORN & BLUE CRAB HUSHPUPPIES  
corn nibblets with crab meat served  
hushpuppy style

### ENTREES - CHOICE OF 2

PORK CHOPS  
center cut pork chops brushed with  
Bourbon BBQ sauce then grilled

FREE CHICKEN  
assorted 8 way cut chicken brushed with  
tangy Carolina honey sauce then grilled

BEEF BRISKET\*  
beef brisket slowly smoked for 8 hours

NEW YORK STRIPS\*  
petite NY strip steaks cooked to your liking

### ACCOMPANIMENTS

DOWN HOME SALAD BAR  
mixed greens, garden vegetables and  
assorted dressings

POTATO SALAD  
bacon, scallion and creamy mayonnaise  
dressing mixed with Yukon potatoes

COUNTRY TIME COLE SLAW  
white and red cabbage mixed with sweet &  
tangy dressing

COWBOY BAKED BEANS  
navy beans mixed with smoked tasso ham  
and brown sugar then slowly cooked

CORN ON THE COB  
fresh corn on the cob with a touch of cream  
and butter

### DESSERTS

choice of two buffet desserts

## SOUTH OF THE BORDER

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### PASSED BITES

SHRIMP CEVICHE SHOOTER

QUESADILLA  
smoked chicken and cheese

### ENTREES - CHOICE OF 2

ENCHILADAS  
pork, chicken, or shrimp, red or green sauce

MOLE CHICKEN  
braised free range chicken in a traditional  
dark mole sauce

CARNE A LA BRASA\*  
grilled sirloin, topped with a rustic roasted  
green chili, onion, tomato salsa,  
Oaxaca cheese

SHRIMP VERA CRUZ\*  
sautéed with peppers, onions, cilantro,  
finished with fresh lime

### ACCOMPANIMENTS

CHICKEN TORTILLA SOUP

MEXICAN COBB DISPLAY  
lettuce, corn, black beans, tart strip, queso  
fresco roasted dip, cilantro lime dressing

SPANISH RICE  
Charro Beans, fresh tortilla, guacamole, salsa  
bar, sour cream, queso fresco

### DESSERTS

HOT CINNAMON CHURRO

CHAMPURRADO



# CREATE YOUR OWN DINNER BUFFETS

MINIMUM OF 35 PEOPLE ARE REQUIRED FOR ALL THEMED BUFFETS  
PRICING STARTING AT \$50 PER PERSON - \*DESIGNATES ADDITIONAL CHARGE

## PASSED BITES - CHOICE OF 2

### BRUSCHETTA

Grilled Baguette, Fresh Tomatoes, Herbs and Balsamic Reduction

### SPINACH AND ARTICHOKE STUFFED MUSHROOM

### BACON WRAPPED SCALLOPS

### CHICKEN SATAY

Thai Peanut Sauce or Sweet and Sour Sauce

### SPANAKOPITA

garden fresh spinach, onions, cream cheese and feta in a flaky filo pocket

### VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

### CAPRESE SKEWER

Fresh Tomato, Basil and Mozzarella with Balsamic Reduction Drizzle

## SALAD - CHOOSE 1

SERVED WITH FRESH BAKED ROLLS AND BUTTER

### CRANBERRY APPLE SALAD

Seasonal Greens, Fuji Apples, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles, and Apple Vinaigrette

### STRAWBERRY FETA SALAD

Seasonal Greens, Strawberries, Pecans, Feta Cheese, and Apple Vinaigrette

### GARDEN SALAD

Seasonal Greens with Fresh Garden Vegetables, and Choice of Dressing

### CITRUS SALAD

Romaine, Orange Segments, Cucumber, Red Onion, Pumpkin Seeds and Cilantro Vinaigrette

## ENTREES - CHOICE OF 2

### GRILLED VEGETABLE RAVIOLI

four-cheese ravioli, grilled vegetables, roasted garlic cream sauce

### CHEESE TORTELLINI

with fresh spring peas in a four cheese cream with wine

### PENNE VODKA

with heavy cream, crushed tomatoes, onions, sausage and fresh spring peas

### GARLIC ROSEMARY CHICKEN

### CHICKEN PICCATA

sautéed in a lemon-butter sauce with capers

### PORK MARSALA

pan-fried with mushrooms in a rich Marsala wine sauce

### ROASTED PORK TENDERLOIN

with cherry and apple chutney, crispy sage

### ASIAN HONEY BBQ SALMON

grilled filet brushed with bulgogi sauce and cilantro leaves

### BLACKENED SALMON

with Citrus Butter Sauce

Bacon Wrapped Meatloaf

## ACCOMPANIMENTS - CHOICE OF 4

### SEASONAL VEGETABLE MEDLEY

### ROASTED CARROTS

### ROASTED SWEET POTATOES

### BALSAMIC AND BACON GREEN BEANS

### ROASTED BRUSSEL SPROUTS WITH BALSAMIC GLAZE

### HICKORY SMOKED MASHED POTATOES

### LEMON THYME BABY POTATOES

### HERB ROASTED FINGERLING POTATOES

### WILD RICE PILAF

### SAFFRON RICE

### ANCIENT GRAIN MEDLEY

## DESSERTS

choice of two buffet desserts



# 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

- lemon meringue pie
- chocolate s'more pie
- caramel apple crumb
- strawberry mascarpone tart
- port glaze rhubarb pie
- key lime pie
- 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 ruffle cake
- red velvet torte
- chocolate whiskey torte
- cheesecake bites
- tiramisu

## CHEF ATTENDED STATIONS

MINIMUM OF 35 PEOPLE  
\$5 per person additional

- donut wall
- s'mores bar
- hot chocolate bar





# CHEERS!

- FEATURE A SIGNATURE COCKTAIL -

## **LEMON DROP CHAMPAGNE PUNCH**

champagne, vodka and lemon

## **CRANBERRY MIMOSA**

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

## **RASPBERRY LIMONCELLO PROSECCO**

Prosecco, limoncello, frozen raspberries and fresh sprigs of mint.

## **BLACKBERRY MINT JULEP**

whiskey, mint, blackberries

## **PINK GRAPEFRUIT SALTY DOG**

grapefruit juice, vodka, genadine, salt

## **SUMMERTIME LOVE**

spiced rum, orange juice, pineapple juice, genadine, and cherries

## **BOURBON PEACH SWEET TEA**

sweet tea, peach preserves, bourbon, lemon juice

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



# THE RESERVE CLUB

**Holly Crotty, Catering Manager**

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