



NC STATE  
UNIVERSITY CLUB

# BANQUET MENUS



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# BREAKFAST

# CONTINENTAL BREAKFAST

## GREAT START

*\$12 / guest*

Sliced Fresh Fruit with Seasonal Berries, Assorted Mini Muffins, Freshly Baked Croissants with Butter and Jellies served with Regular and Decaffeinated Coffee, Selection of Hot Teas, and Orange Juice

## THE FACULTY

*\$15 / guest*

Sliced Fresh Fruit with Seasonal Berries, Freshly Baked Blueberry Muffins, Assorted Yogurt with Granola and Milk, Sausage Patty on a Golden Baked Biscuit served with Regular and Decaffeinated Coffee, Selection of Hot Teas, and Orange Juice

## THE UNIVERSITY

*\$17 / guest*

Sliced Fresh Fruit with Seasonal Berries, Mini Cinnamon Rolls with Cream Cheese Icing, Assorted Scones, Sliced Assorted Coffee Cakes, Fried Chicken and Waffles with Maple Syrup served with Regular and Decaffeinated Coffee, Selection of Hot Teas, and Orange Juice

# A LA CARTE BREAKFAST

## BY THE DOZEN

Mini Muffins	<i>\$10</i>
Cinnamon Rolls with Cream Cheese Icing	<i>\$14</i>
Assorted Danish	<i>\$14</i>
Carrot Raisin Spiced Muffins	<i>\$15</i>
Blue Berry Oat Muffins	<i>\$14</i>
Mini Croissants with Butter and Jellies	<i>\$20</i>
Assorted Bagels with Butter, Cream Cheese, and Jellies	<i>\$20</i>
Assorted Scones	<i>\$16</i>
Buttermilk Biscuits	<i>\$16</i>
Assorted Yogurt with Granola	<i>\$30</i>
Whole Fresh Fruit	<i>\$19</i>
Mini Apple Turnovers	<i>\$12</i>

# BREAKFAST BUFFETS

*Hot Breakfast Buffets include Coffee, Selection of Hot Teas, and Orange Juice*

## DAN ALLEN

*\$19 / guest*

Freshly Baked Croissants, Assorted Danishes, and Mini Muffins with Butter and Jellies, Sliced Fresh Fruit with Seasonal Berries, Scrambled Eggs, Sausage and Bacon, and Breakfast Potatoes

## HILLSBOROUGH

*\$22 / guest*

Fresh Baked Blueberry Muffins, Assorted Danishes, Bagel Station with Butter, Cream Cheese and Jellies, Granola and Assorted Yogurts. Scrambled Eggs, Bacon and Sausage, Cheese Grits, and Buttermilk Biscuits and Sausage Gravy

## BREAKFAST ENHANCEMENTS

Bacon	<i>\$5 / guest</i>
Sausage	<i>\$3 / guest</i>
Sweet Ham	<i>\$4 / guest</i>
Pancakes or Waffles	<i>\$3 / guest</i>
Crème Brule French Toast	<i>\$4 / guest</i>
Granola and Yogurt	<i>\$4.50 / guest</i>
Sausage Gravy and Biscuits	<i>\$5 / guest</i>

# CHEF-ATTENDED STATIONS

## BELGIUM WAFFLE STATION

*\$8 / guest*

Freshly Made Waffles with Warm Maple Syrup, Seasonal Berries, Whipped Sweet Cream and Butter

## EGG & OMELET STATION

*\$8 / guest*

Freshly Made Eggs and Omelets to Order with All the Fillings

## BROWN SUGAR GLAZED SPIRAL HAM

*\$7 / guest*

Hand-Carved Spiced Brown Sugar Glazed Baked Spiral Ham to Order at the End of Your Breakfast Buffet Served with Buttermilk Biscuits





LUNCH



# LUNCH BUFFETS

*Offered 11am – 4pm / Parties of 40 or More*

*Lunch Buffets include Coffee, Iced Tea and Water and Warm Rolls with Butter*

## TUSCANY BUFFET

*\$19 / guest*

### **Caesar Salad**

Crisp Hearts of Romaine Lettuce, Garlic Croutons, Roma Tomatoes, Grated Parmesan Cheese, Creamy Caesar Dressing

### **Chicken Saltimbocca**

Herb-Seared Breast of Chicken topped with Prosciutto, Mozzarella Cheese, and Sage Demi-Glace

### **Penne Pasta with San Marzano Tomatoes and Fresh Garden Pesto**

### **Herb and Garlic Roasted Squash Medley**

### **Italian Garlic Cheese Bread**

## ROASTED PORK BUFFET

*\$20 / guest*

### **Fresh Mixed Green Salad**

Shredded Carrots, Sliced Cucumbers, Baby Heirloom Tomatoes, Bermuda Onions, Garlic Croutons, and Assorted Dressings

### **Rosemary Roasted Pork Loin with Meyer Lemon Jus Lie**

### **Scalloped Potatoes**

Baked, Sliced and Layered with Cream and Cheese

### **Fried Brussel Sprouts with Wildflower Honey and Bacon**

### **Cornbread Muffins**

# LUNCH BUFFETS

## DELI BUFFET

*\$21 / guest*

### **Sliced Meat Platter**

Sweet Ham, Turkey, Salami, Pepperoni, Cheddar Cheese, Swiss Cheese, and Provolone Cheese. Leaf lettuce, Sliced Tomatoes, Bermuda Onions, and Pickles. Dijon Mustard, Mayonnaise, and Horseradish Cream. Fresh Sliced White, Wheat, Marble Rye and Gluten Free Breads

### **Sliced Fresh Fruit and Seasonal Berries**

### **Creamy Potato Salad**

### **NCSU Club Coleslaw**

### **Crispy Kettle Chips**

### **Freshly Baked Assorted Cookies**

## SOUP-N-SALAD BUFFET

*\$25 / guest*

### **Tomato Bisque or Chicken Noodle Soup with Assorted Crackers**

### **Tri-Colored Pasta Salad**

### **Fresh Fruit Salad**

### **Mixed Baby Green Salad**

Shredded Carrots, Cucumbers, Roma Tomatoes, Garlic Croutons, Assorted Dressings

### **House Made Chicken, Egg, and Tuna Salads with Freshly Baked Mini Croissants**

## BEEF BOURGUIGNON BUFFET

*\$20 / guest*

### **Spinach and Arugula Salad**

Roma Tomatoes, European Cucumbers, Bermuda Onions, Shredded Carrots, Garlic Croutons, Assorted Dressings

### **Wild Mushroom and Roasted Shallot Beef Bourguignon**

### **Italian Parsley Buttered Egg Noodles**

### **Haricot Verts with Brown Butter and Toasted Almonds**

### **Golden Browned Petite Pain Rolls**

# LUNCH BUFFETS

## SEAFOOD LUNCH BUFFET

*\$24 / guest*

### **Chopped Mixed Salad**

Iceberg, Romaine, and Mixed Baby Field Greens topped with Diced Tomatoes, Hard Boiled Eggs, Shredded Carrots, Cucumbers, and Green Onions

### **Grilled Atlantic Salmon**

with Artichoke Hearts, Baby Heirloom Tomatoes, and White Wine-Meyer Lemon Butter

### **Fried Spinach Polenta**

### **Roasted Asparagus**

### **7-Grain Sliced Baguette**

## SOUTHERN LUNCH BUFFET

*\$24 / guest*

### **Fresh Mixed Green Salad**

Shredded Carrots, Sliced Cucumbers, Baby Heirloom Tomatoes, Bermuda Onions, Garlic Croutons, Assorted Dressings

### **Fried Chicken**

### **Local Braised Collard Greens**

### **Country Mashed Potatoes and Gravy**

### **Freshly Baked Buttermilk Biscuits**



# LUNCH PLATES

*Served with Coffee, Iced Tea and Water and Warm Rolls with Butter*

## **TRIO SALAD**

*\$16 / guest*

House Made Chicken Salad, Tuna Salad, and Egg Salad Served atop Fresh Field Greens with Roma Tomato, Cucumber, Strawberry, and Shredded Carrots

## **CAJUN CHICKEN QUINOA**

*\$16 / guest*

Mixed Field Greens Topped with Chilled Sliced Cajun-Seared Chicken Breast, Diced Bell Peppers, Red Onions, Black Beans, Corn, Tomatoes, and Herbed Quinoa Served with House Balsamic Dressing

## **ASIAN TUNA AND LO MEIN NOODLE SALAD**

*\$17 / guest*

Fire-Grilled Yellow Fin Tuna, Sliced Rare and Served atop an Asian Lo Mein Noodle Salad with Julianne Vegetables

## **FRESHLY BAKED INDIVIDUAL QUICHE**

*\$14 / guest*

Ham, Onion, and Swiss

Broccoli and Cheese

Asparagus and Salmon

# DINNER



# DINNER BUFFETS

*Offered After 4pm / Parties of 40 or More*

*Served with Coffee, Iced Tea and Water and Warm Rolls with Butter*

## BACHELOR'S BUFFET

*\$28 / guest*

*\$36.37 with Gratuity & Tax*

One of our freshly prepared salads, two entrees, two sides and finish with a choice of dessert

## MASTER'S BUFFET

*\$30 / guest*

*\$38.97 with Gratuity & Tax*

Two of our freshly prepared salads, two entrees, three sides and finish with a choice of dessert

## DOCTORATE BUFFET

*\$34 / guest*

*\$44.17 with Gratuity & Tax*

Three of our freshly prepared salads, three entrees, three sides and finish with a choice of dessert



# DINNER BUFFETS

## SALADS

Tri Color Rotini Pasta Salad  
Southern Potato Salad  
Creamy Cole Slaw  
Fresh Fruit Salad  
Caesar Salad

Spinach Salad  
Caprese Salad  
Asian Lo Mein Noodle Salad  
Mixed Green Salad

## ENTREES

### **Beef and Pork**

Pecan Crusted Pork Loin  
Garlic Rosemary Pork Tenderloin  
Fred Pork Chop  
Grilled Pork Chop  
Apple Cider Pork Loin  
Jamaican Jerk Pork Tenderloin  
House Pulled BBQ Pork  
Meatloaf  
Country Pot Roast with Aromatic  
Vegetables  
Sliced Top Round of Pepper  
Crusted Beef  
Black & Blue New York Strip  
Medallion

### **Poultry**

Maple Mustard Chicken  
Teriyaki Chicken  
Fried Chicken  
Lemon Rosemary Chicken  
Pesto-Glazed Chicken  
Balsamic Chicken

### **Seafood**

Shrimp-n-Grits  
Black Pepper and Sea Salted  
Grilled Atlantic Salmon  
Grilled Mahi-Mahi with Tropical  
Mango Salsa

# DINNER BUFFETS

## SIDES

### Starches

Praline Sweet Potato Casserole  
Spiced Sweet Potato-Mashed  
Maple Roasted Sweet Potatoes  
Baked Sweet Potatoes with  
Cinnamon Butter  
Butter Whipped Idaho Potatoes  
Roasted Garlic Mashed Yukon  
Gold Potatoes  
Rosemary Smashed Red Bliss  
Potatoes  
Cheesy Twice-Baked Potatoes  
Herb-Roasted Yukon Gold  
Potatoes  
Red Bliss Lyonnaise Potatoes  
Buttered and Parslied New  
Potatoes  
Au Gratin Potatoes  
Saffron Rice Pilaf  
Steamed Basmati Rice  
Angel Hair Pasta  
Buttered Orzo

### DESSERTS

Raspberry Cheesecake  
Strawberry Cheesecake  
Key Lime Pie  
Pumpkin Pie  
Chocolate Silk Pie  
Apple Lattice Pie  
Coconut Custard Pie  
Flourless Chocolate Torte (GF)  
Strawberry Shortcake

### Vegetables

Steamed or Grilled Asparagus  
Country Green Beans  
Crisp Buttered Green Beans  
Steamed Buttered Broccoli  
Steamed Broccolini  
Roasted Cauliflower  
Squash Medley  
Honey Carrots  
Ratatouille  
Baked Squash Casserole  
Brussel Sprouts with Bacon and  
Onions  
Local Braised Collard Greens with  
Ham Hocks  
Parmesan Baked Roma Tomatoes  
Spaghetti Squash  
Butternut Squash  
Steamed Snow Peas  
Snaps and Field Peas  
Fresh Corn on the Cob  
Buttered Snow Peas  
Stir-Fried Medley

Triple Chocolate Cake  
Carrot Cake  
Red velvet Cake  
Banana Pudding  
Warm Fruit Cobbler (Apple,  
Peach, Cherry, Blueberry)  
Cookies  
Brownies  
Tiramisu

# PLATED MEALS

LUNCH OR DINNER





# PLATED MEALS

*Served with a mixed green salad, your choice of vegetable and starch, coffee, iced tea and water and warm rolls with butter*

*Lunch portion is available from 11am – 4pm*

*Dinner portion is available after 4pm*

## POULTRY ENTREES

### MAPLE MUSTARD CHICKEN

*Lunch \$16*

*Dinner \$19*

Grilled Breast of Chicken with Vermont Maple and Dijon Mustard Glaze

### TERIYAKI CHICKEN

*Lunch \$15*

*Dinner \$19*

Sesame-Marinaded, Fire-Grilled Breast of Chicken with a Teriyaki Glaze and Golden Pineapple Salsa

### FRIED CHICKEN

*Lunch \$16*

*Dinner \$20*

NCSU Club Breast of Chicken, House-Marinaded and Hand-Breaded. Fried Crispy Golden Brown

### CALIFORNIA CHICKEN

*Lunch \$17*

*Dinner \$20*

Sautéed Chicken topped with Roma Tomato, Fresh Avocado, and Covered with Melted Jack Cheese

### LEMON ROSEMARY CHICKEN

*Lunch \$15*

*Dinner \$19*

Lemon Rosemary Marinaded Double Breast of Chicken with Rosemary Chicken Natural Pan Gravy

### PESTO GLAZED CHICKEN

*Lunch \$16*

*Dinner \$20*

Seared Herb-Marinaded Breast of Chicken Rubbed with Garden Fresh Pesto and Roasted Tender, Served with a Sun-Dried Tomato Cream Sauce

# PLATED MEALS

**PARMESAN GRILLED CHICKEN** *Lunch \$15* *Dinner \$20*

Herb-Marinated Breast of Chicken, Fire-Grilled and Topped with Reggiano Parmesan Cheese and Served with San Marzano Tomato Sauce

**BALSAMIC CHICKEN** *Lunch \$15* *Dinner \$19*

Fire-Grilled, Balsamic-Marinated Breast of Chicken Topped with a Bruschetta Salsa

## BEEF & PORK ENTREES

**PECAN-CRUSTED PORK CHOP** *Lunch \$17* *Dinner \$22*

Roasted Pecans and Panko Breaded Boneless Pork Loin Medallion, Pan-Seared Golden Brown with a Sweet Bourbon Sauce

**GARLIC ROSEMARY PORK LOIN** *Lunch \$15* *Dinner \$20*

Rosemary and Garlic Crusted, Sliced Tenderloin of Pork, , Roasted and Served with a Rosemary Demi-Glace

**FRIED PORK CHOP** *Lunch \$15* *Dinner \$18*

Frank's Red Hot Marinated Bone-In Pork Chop, Breaded and Fried Golden Brown and Served with a White Pepper Gravy

**APPLE CIDER PORK** *Lunch \$15* *Dinner \$19*

Marinated Boneless Pork Loin, Roasted and Sliced, Topped with Cinnamon Apples and Apple Cider Demi-Glace

**JAMAICAN JERK PORK TENDERLOIN** *Lunch \$16* *Dinner \$21*

Jamaican Jerk-Rubbed, Seared Pork Tenderloin, Roasted and Served with Mango Salsa and Pork Gravy

# PLATED MEALS

**MEATLOAF** *Lunch \$19* *Dinner \$20*  
Old-Fashioned Baked House Meatloaf with a Caramelized Ketchup Crust and Mushroom Gravy

**FLANK STEAK** *Lunch \$18* *Dinner \$26*  
Marinated Flank Steak, Fire-Grilled and Thinly Sliced Topped with House Chimichurri Sauce

**TOP ROUND OF BEEF** *Lunch \$17* *Dinner \$20*  
Slow-Roasted, Pepper-Crusted Top Round of Beef, Sliced Thin and Topped with Natural Jus Lie

**PEPPER-CRUSTED BEEF TENDERLOIN** *Lunch \$24* *Dinner \$29*  
Simply Roasted, Sliced Beef Tenderloin & Burgundy Wild-Mushroom Demi-Glace

**GARLIC & HERB CRUSTED STRIP STEAK** *Lunch \$19* *Dinner \$23*  
Pan-Roasted, Sliced New York Strip with a Caramelized Sweet Onion Demi-Glace

**BLACK & BLUE N.Y. STRIP MEDALLION** *Lunch \$20* *Dinner \$24*  
Blackened & Topped with Melted Danish Blue Cheese & a Red Wine Demi-Glace

**HUNTERS STYLE BEEF SHORT RIBS** *Lunch \$18* *Dinner \$24*  
Slowly Braised Boneless Beef Short Ribs with Mushrooms, Tomatoes and a rich Brown Sauce

## SEAFOOD & VEGETARIAN ENTREES

**MEXICAN SHRIMP SCAMPI** *Lunch \$19* *Dinner \$23*  
Seven Garlic Cilantro Sautéed Jumbo Shrimp Splashed with Lime Juice and Heavy Cream, Finished with Pico de Gallo and Avocado

# PLATED MEALS

## CRAB STUFFED FLOUNDER

*Lunch \$20*

*Dinner \$25*

Fillet of Flounder Stuffed with our House Made Crab Stuffing, Delicately Baked and Served with a Citrus Butter Sauce

## CRAB CAKE

*Lunch \$23*

*Dinner \$29*

Maryland-Style Pan-Seared Crab Cake Made with Fresh Lump Crab, Bell Peppers, Old Bay Seasoning, Mayonnaise, Panko Crumbs and Seasonings

## BLACK AND BLUE TUNA STEAK

*Lunch \$21*

*Dinner \$28*

Cajun Seared Yellow Fin Tuna Steak Topped with Melted Danish Blue Cheese and a Lemon Cajun Cream Sauce

## MANGO MAHI-MAHI

*Lunch \$23*

*Dinner \$28*

Fillet of Atlantic Mahi-Mahi, Fire-Grilled, Topped with a Black Bean Mango Salsa and Served with Avocado Lime Beurre Blanc

## GRILLED ATLANTIC SALMON

*Lunch \$24*

*Dinner \$30*

Fresh Fillet of Atlantic Salmon Rubbed with Sea Salt, Black Pepper, and Extra Virgin Olive Oil, Fire-Grilled and Topped with Tomato Salsa and Balsamic Glaze

## SHRIMP-N-GRITS

*Lunch \$19*

*Dinner \$23*

Sautéed Gulf Shrimp with Garlic, Lemon Juice, Frank's Red Hot, Andouille Sausage, Forest Mushrooms, and Sweet Cream Served atop a Baked Cheese Grit Timble

## VEGETABLE STUFFED PORTOBELLO OVER PENNE

*\$19*

Jumbo Grilled Marinated Portobello Mushroom, Stuffed with Spinach, Red and Yellow Bell Pepper, Zucchini and Eggplant, and Topped with Melted Fresh Mozzarella Served atop Penne Pasta with a San Marzano Tomato Sauce

## SEASONAL VEGETABLE, HEARTY BEANS AND HARVEST GRAINS

*\$17*

Chef's Vegan Plate, a Healthy Variety of Cooked, Flavored Beans, Grains & Seasonal Vegetables

# PLATED MEALS

## CHOOSE YOUR STARCH

Roasted Sweet Potato  
Fingerlings  
Praline Sweet Potato Casserole  
Spiced Sweet Potato-Mashed  
Maple Roasted Sweet Potatoes  
Baked Sweet Potatoes with  
Cinnamon Butter  
Butter Whipped Idaho Potatoes  
Roasted Garlic Mashed Yukon  
Gold Potatoes  
Rosemary Smashed Red Bliss  
Potatoes  
Cheesy Twice-Baked Potatoes  
Herb-Roasted Yukon Gold  
Potatoes  
Red Bliss Lyonnaise Potatoes  
Buttered & Parslied New  
Potatoes  
Au Gratin Potatoes  
Saffron Rice Pilaf  
Steamed Basmati Rice  
Wild Mushroom Risotto  
Barley Risotto  
Herbed Quinoa  
Angel Hair Pasta  
Buttered Orzo  
Lemon-Thyme Couscous  
Baked Macaroni and Cheese  
Spinach Fried Polenta

Tri-Color Roasted Fingerling  
Potatoes

## CHOOSE YOUR VEGETABLE

Steamed or Grilled Asparagus  
Country Green Beans  
Crisp Buttered Green Beans  
Steamed Haricot Verts  
Steamed Buttered Broccoli  
Steamed Broccolini  
Roasted Cauliflower  
Squash Medley  
Honey Carrots  
Ratatouille  
Baked Squash Casserole  
Brussel Sprouts with Bacon &  
Onions  
Local Braised Collard Greens  
with Ham Hocks  
Parmesan Baked Roma  
Tomatoes  
Spaghetti Squash  
Butternut Squash  
Steamed Snow Peas  
Snaps and Field Peas  
Fresh Corn on the Cob  
Steamed Baby Bok Choy  
Buttered Snow Peas  
Stir-Fried Medley



# PLATED MEAL ENHANCEMENTS

## SALAD UPGRADES

### SEASONAL SLICED FRUIT PLATE

*\$7 / guest*

An Array of Sliced Seasonal Fruit Garnished with Seasonal Berries and Served with a Poppyseed Dressing

### SPINACH SALAD

*\$6 / guest*

Fresh Baby Spinach, Sliced Mushrooms, Bermuda Onions, Heirloom Tomatoes and Candied Pecans Served with a Balsamic Vinaigrette

### MINI WEDGE

*\$7 / guest*

Crisp Iceberg Lettuce Wedge Topped with Crumbled Blue Cheese, Smoked Bacon and Baby Heirloom Tomatoes Served with your Choice of Dressing

### CLASSIC CAESAR

*\$6 / guest*

Fresh Romaine Lettuce Topped with Parmesan Cheese, Garlic Croutons, and Sliced Roma Tomatoes Served with a Creamy Caesar Dressing

### CAPRESE SALAD

*\$8 / guest*

Fresh Baby Arugula Topped with Sliced Fresh Mozzarella, Vine Ripened Tomatoes, and Basil Chiffonade Served with House Balsamic Dressing

### DANISH BLUE AND RED BEET SALAD

*\$8 / guest*

Fresh Field Greens Topped with Fresh Red Beets, Candied Pecans, Crumbled Danish Blue Cheese, and Roma Tomatoes Served with your Choice of Dressing

# PLATED MEAL ENHANCEMENTS

*Add-On Dessert Price per Person*

## ADD-ON DESSERTS

### CHEESCAKES

Dulce De Leche	\$6
Chocolate Ganache	\$6
Chocolate Chip	\$6
Key Lime	\$6
Lemon Blueberry	\$6
Peanut Butter	\$6
Pistachio	\$6
Raspberry	\$6
Crème Brulee	\$8
Raspberry White Chocolate	\$8

### PIES

Key Lime	\$4
Blueberry	\$4
Cherry	\$4
Pecan	\$5
Coconut Custard	\$4
Sweet Potato	\$4
Pumpkin	\$4
Chocolate Silk	\$4
Apple Lattice	\$4

Deep Dish Apple	\$6
Flourless Chocolate Torte (GF)	\$6

### CAKES

Toasted Almond Cream	\$7
Strawberry Shortcake	\$6
3-Layer Vanilla-Salted Crunch Cake	\$8
Limoncello Mascarpone	\$7
Triple Chocolate	\$5
Carrot	\$5
Red Velvet	\$5
German Chocolate	\$5
Coconut Cake	\$5
Triple Chocolate Mousse*	\$8
Tiramisu	\$8



# HORS D'OEUVRES

# MEETING BREAKS

*Served with assorted sodas, freshly brewed coffee, and selection of hot teas*

## **COOKIE JAR**

*\$10 / guest*

Freshly baked assorted cookies and ice chilled milk

## **CHIPS AND DIPS**

*\$7.50 / guest*

Red and white corn tortilla chips and salsa

Crispy, salted kettle chips and avocado ranch dip

## **GARY POPPINS POPCORN**

*\$10 / guest*

An assortment of handcrafted, made one small batch at a time, Gary Poppins whole grain popcorn

## **STATE FAIR FUNNEL CAKES**

*\$9 / guest*

Fresh fried funnel cakes served under heat lamps with powdered sugar, cinnamon sugar, whipped cream, raspberry and caramel drizzles

## **HOWLING COW "I SCREAM" BAR**

*\$7.50 / guest*

Y'all can sing for some Howling Cow assorted ice cream cups:

vanilla, chocolate or strawberry served with whipped cream, cherries, chocolate sauce, M&M's and sprinkles

# HOT HORS D'OEUVRES

*Priced by the Piece / Minimum 50 Pieces*

## **\$1 / PIECE**

Charleston BBQ Meatballs  
Swedish Meatballs  
Mini Corn Dogs  
Meatballs with Marinara and Mozzarella

## **\$1.50 / PIECE**

Vegetable Egg Roll with Teriyaki  
Southern Chicken Tenders with Honey  
Mustard  
Beer Battered Mozzarella Sticks with  
Marinara

## **\$2 / PIECE**

Vegetable Spring Roll with Sweet Thai Chili  
Sauce  
Pork Eggroll with Duck Sauce  
Italian Sausage Stuffed Mushroom Caps  
Franks in a Blanket with Honey Mustard  
Cheeseburger Sliders  
Carolina Chopped BBQ Sliders  
with House Coleslaw  
Mini Pimento Grilled Cheese  
Spanakopita  
Jalapeno Cheese Poppers  
House Bone-In Wings (Asian, Hot, or BBQ  
with Celery, Carrots and Blue Cheese)

## **\$2.50 / PIECE**

Pork Pot Stickers with Teriyaki  
Paper Wrapped Shrimp with Sweet Thai  
Chili  
Loaded Potato Skins with Sour Cream  
Beef Empanada  
Mini Chicken and Waffles  
Asiago and Asparagus Wrapped in Filo  
Dough  
Reuben Quesadilla with 1000 Island  
Dressing  
Thai Peanut Chicken Satay

## **\$3 / PIECE**

Mini Beef Wellington  
Raspberry Brie in Filo Dough  
BBQ Brisket Sliders  
Bacon Wrapped Scallops  
Crab-Stuffed Mushrooms  
Duck Breast Toast Point with Blueberry  
Cream Cheese



# COLD HORS D'OEUVRES

*Priced by the Piece / Minimum 50 Pieces*

## **\$2 / PIECE**

Prosciutto Wrapped Asparagus and Honey Mustard  
Caprese Skewer with Balsamic Drizzle  
Mixed Fruit Skewer  
Cheese Skewer  
Deviled Eggs  
Finger Sandwiches (Chicken Salad, Tuna Salad, Pimento Cheese)  
Belgium Endive with Chicken Salad  
Classic Bruschetta  
Roquefort Stuffed Celery  
Bruschetta Caprese  
Prosciutto-Wrapped Melon

## **\$2.50 / PIECE**

Jumbo Shrimp Cocktail with Cocktail Sauce  
Crab Deviled Eggs  
Rare Sesame Tuna Bites on a Crispy Wonton  
Smoked Salmon Cucumber Rounds with Dill Cream and Capers

# CHEF-ATTENDED STATIONS

*\$50 / Hour to Staff Station*

## MARINATED ANGUS BEEF TENDERLOIN

*\$14 / guest*

*Minimum: 25 people*

Served with Grey Poupon mustard, creamy horseradish & mini brioche rolls

## SLOW-ROASTED PRIME RIB OF BEEF

*\$12 / guest*

*Minimum: 40 people*

Served with spicy horseradish, creamy horseradish, Grey Poupon & mini brioche rolls

## SLOW-ROASTED TOP ROUND OF BEEF

*\$5 / guest*

*Minimum: 75 people*

Served with au jus, mustard, mayonnaise, horseradish sauce, and mini brioche rolls

## PECAN-CRUSTED PORK LOIN

*\$6 / guest*

*Minimum: 35 people*

Panko and pecan crusted loin of pork served with mustard, mayonnaise, bourbon sauce & mini brioche rolls

## OVEN-ROASTED TWIN BREAST OF TURKEY

*\$4.50 / guest*

*Minimum: 50 people*

Herb-marinated and oven roasted, served with cranberry sauce, mayonnaise, mustard & mini King's Hawaiian rolls

## BROWN SUGAR GLAZED SPIRAL HAM

*\$5 / guest*

*Minimum: 40 people*

Brown sugar mayonnaise, dijonnaise, creole mustard, and buttermilk biscuits

## PASTA STATION

*\$15 / guest*

*Minimum: 40 people*

Variety of pastas with assorted sauces and toppings

# DISPLAYS AND PLATTERS

## CRUDITÉ'S DISPLAY

*\$5.75 / guest*

Deluxe crudité's with duo of dips

## FRUIT AND CHEESE DISPLAY

*\$7.25 / guest*

Selection of imported and domestic cheeses, fresh fruit garnish, assorted crackers and crisp lavash

## FONDUE DISPLAY

*\$6.50 / guest*

Spinach and artichoke fondue with crisp lavash and assorted crackers

## SMOKED SALMON DISPLAY

*\$9.50 / guest*

Sliced smoked salmon with red onions, capers, eggs, and chopped parsley. Served with garlic herb baked crostinis

## ANTI-PASTO DISPLAY

*\$7.95 / guest*

Organic greens, salami, pepperoni, provolone cheese, marinated olives, pepperoncini, banana peppers, and baby heirloom tomatoes

## BBQ CHICKEN DIP DISPLAY

*\$5.95 / guest*

Shredded BBQ chicken baked in a creamy three cheese sauce and served with red and white corn tortilla chips

## CHILI CON QUESO

*\$4.95 / guest*

Warm spicy cheese dip with tomatoes, onions, and peppers served with red and white corn tortilla chips

## CHICKPEA HUMMUS DISPLAY

*\$4.95 / guest*

Chickpeas, garlic, olive oil, parsley and spices blended until smooth and creamy served with toasted pita rounds

# DISPLAYS AND PLATTERS

## BAKED BRIE EN CROUTE DISPLAY

*\$95 / wheel*

Wheel of Brie cheese wrapped in puff pastry and baked golden brown, topped with caramel sauce and pecans, and garnished with fresh strawberries served with assorted crackers

## BALTIMORE CREAMY CRAB DIP DISPLAY

*\$8.95 / guest*

Phillips crab, sautéed onions, celery, old bay seasoning, and cream cheese baked golden brown with a panko crust served with sliced French bread and assorted crackers

## CHIPS AND DIP DISPLAY

*\$2.50 / guest*

Red and white corn tortilla chips with salsa or house fried kettle chips with onion dip

## DESSERT PLATTERS

Mini Cannoli

\$36 / dozen

Assorted Dessert Bars

\$36 / dozen

Cookies

\$18 / dozen

Brownies

\$28 / dozen

Warm Apple Cobbler

\$5 / person (minimum 25 people)

# BEVERAGES





# BEVERAGE OPTIONS

## BEVERAGES

<b>Regular or Decaffeinated Coffee</b>	<i>\$20 / Gallon</i>
<b>Fresh Brewed Iced Tea</b>	<i>\$15 / Gallon</i>
<b>Fruit Punch Cocktail</b>	<i>\$28 / Gallon</i>
<b>Lemonade or Raspberry Lemonade</b>	<i>\$15 / Gallon</i>
<b>Champagne Peach Punch</b>	<i>\$28 / Gallon</i>
<b>Juices (Orange, Apple, Cranberry)</b>	<i>\$7.50 / Carafe</i>
<b>Pepsi Soft Drinks</b>	<i>\$2 / Can</i>
<b>Bottled Water</b>	<i>\$2 / Bottle</i>

# BAR OPTIONS

*Private parties are not permitted to bring alcoholic beverages onto the premises, nor may guests in a private party be served in the member's lounge. If you should desire cocktails, we require that a private bar be set up in the banquet room for your exclusive use. In such cases, the private party must consist of twenty or more people.*

## BARTENDER

*\$30 for First Hour*

One bartender required for every 100 guests *\$18 / Additional Half Hour*

## ALCOHOLIC BEVERAGES

### BEER

Domestic

*\$4 / Bottle*

Imported

*\$5 / Bottle*

Kegs available upon request and may be purchased by the keg or by the glass. Pricing varies by size and selection. Options include domestic, imported and local microbrews.

### LIQUOR

Well

*\$8 / Drink*

Call

*\$10 / Drink*

Premium

*\$12 / Drink*





# OTHER SERVICES

# OTHER SERVICES

## ROOM ADDITIONS & SERVICES

<b>Cake Cutting</b>		<i>\$1.25 / guest</i>
<b>Piano</b>		<i>\$25</i>
<b>Hurricane Globes</b>		<i>\$1.25 / Set</i>
<b>Dance Floor</b>	16' x 16'	<i>\$120</i>
	20' x 20'	<i>\$240</i>
	20' x 24'	<i>\$300</i>

## PRESENTATION EQUIPMENT

**Easel & Flip Charts** *No Charge*

**Screen and Projector** *\$25*

Computer is not provided – we provide HDMI or VGA cables to connect computer to projector and speaker system

**Podium** *No Charge*

**Table-Top PA System with Lapel Microphone** *\$30*

**Television** *\$40*