

Meetings

At Ford's Colony Country Club



FORD'S COLONY
COUNTRY CLUB

Half & Full Day - Meeting Packages

ROOM RENTAL IS INCLUDED IN MEETING PACKAGES

HALF DAY MEETING PACKAGE

\$35 per person ++ | 25 person minimum

Continental Breakfast Buffet

Orange Juice, Fresh Fruit Display,
Greek Yogurt with Granola, Mini Muffins,
Pastries and Breakfast Breads

Wrapped Up Lunch Buffet

Choice of Three Delicious Wraps, Coastal Greens
Salad, Sliced Fruit Platter, House Salt & Pepper
Chips. Cookies and Fudge Brownies

Half Day Beverage Station

Water, Iced Tea, Coffee, Hot Tea, & Assorted Sodas

ALL DAY MEETING PACKAGE

\$49 per person ++ | 25 person minimum

Plated Classic Breakfast

Scrambled Eggs, Applewood Smoked
Bacon, Breakfast Potatoes, Family Served
Breakfast Breads

AM & PM Breaks

-Chef's Selection of Assorted Whole Fruits (am)
-Fresh Baked Cookies and Assorted Chips (pm)

Plated Hot Lunch

Fresh Baked Rolls, One Starter,
Two Entrée Choices & One Dessert

All Day Beverage Station

Water, Iced Tea, Coffee, Hot Tea, & Assorted Sodas

BUFFET ALL DAY MEETING PACKAGE

\$59 per person ++ | 25 person minimum

Ford's Classic Buffet

Orange Juice, Scrambled Eggs, Smoked
Bacon, Breakfast Potatoes, Assorted
Breakfast Breads and Pastries, Fresh Fruit
Display

Lunch Buffet

Fresh Baked Rolls, Two Starters, Two Entrees,
Two Sides & One Dessert

All Day Beverage Station

Water, Iced Tea, Coffee, Hot Tea, & Assorted Sodas

AM & PM Breaks

-Sliced Fruit Platter (am)
-Antipasto Display (pm)

Contact us today for your custom quote, sample layouts & room availability!

Kristen Collins | kristen.collins@clubcorp.com | 757.258.4100

Half Day Meeting

\$35++ Per Person | Minimum of 25 guests | Surcharge for groups under 25 guests \$150.

Menu includes: Half Day of Fresh Brewed Coffee, Hot Tea, Iced Tea, Assorted Sodas & Water.

BREAKFAST

Continental Breakfast

Orange Juice, Fresh Fruit Display, Greek Yogurt with Granola, Mini Muffins, Pastries and Breakfast Breads

WRAPPED UP - LUNCH BUFFET

(Choice of three wraps)

- House Smoked Pork Loin Ham & Alpine Lace Swiss Cheese -
Dijon Bistro Sauce, Local Tomato, Mixed Baby Greens
- Grilled Portobello Mushroom -
Caramelized Onions, Herbed Hummus, Local Tomato, Mixed Baby Greens
- Honey and Applewood Smoked Turkey -
Bacon Jam, Local Tomato, Mixed Baby Greens
- Shaved Slow Roasted Angus Beef -
Virginia Cheddar, Red Onion Marmalade, Mixed Baby Greens

Accompanied with:

- Coastal Greens Salad- Blend of herbal and bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette.
- Sliced Fresh Fruit Platter with Berries and Minted Syrup
- House Salt & Pepper Club Chips
- House Baked Assorted Cookies and Double Fudge Brownies



All Day Meeting

\$49++ Per Person | Minimum of 15 guests | Surcharge for groups under 15 guests \$150
Menu includes: All Day Fresh Brewed Coffee, Hot Tea, Iced Tea, Assorted Sodas & Water.

BREAKFAST

The Classic - Plated Breakfast

Scrambled Eggs, Apple-wood Smoked Bacon, Breakfast Potatoes, Breakfast Breads

AM & PM - BREAKS

-Chef's Selection of Assorted Whole Fruits

-Chef's Selection of Fresh Baked Cookies & Assorted Chips

PLATED LUNCH

(Choose One Starter, Two Entrees and One Dessert. Menu includes Fresh Baked Rolls)

STARTERS (Pick 1)

- Broccoli Cheddar Soup - Creamy Broccoli Soup with Aged Local Cheddar
- Coastal Greens Salad Blend of Herbal & Bitter - Greens, Brioche Block Crouton, Baby Carrots, Shaved Cucumber, Radish, Heirloom Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette
- Classic Caesar Salad - Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Spanish White Anchovy Filets, Classic Caesar Dressing

DESSERT (Pick 1)

- Angel Food Strawberry Shortcake
- Vanilla Pound Cake with Lemon Curd and Whipped Fresh Cream
- New York Cheesecake with Macerated Strawberries
- Black Forest Torte with Cherry Sauce
- Key Lime Pie with Toasted Coconut Crust and Raspberry Sauce
- Apple Pie with Caramel Sauce

ENTREES (Pick 2)

- Grilled All-Natural Organic Chicken Breast - Served over Romaine Hearts, Plum Tomato Basil Salad, Italian Herb Vinaigrette and Shaved Parmesan
- Herb Roasted Salmon - Sixty South Antarctic Farm Raised Salmon, Tarragon Sunflower Seed Butter, Basmati Pilaf & French Beans
- Cider Brined Pork Loin Roast - Chef Carved over Buttermilk Mashed Potatoes and Broiled Asparagus with Apple Mustard Seed Chutney
- Wild Mushroom Rigatoni - Durham Wheat Semolina Rigatoni tossed with Sauteed Wild Blend of Virginia Mushrooms, Baby Greens, Pear Onions, Fine Herbs, Bechamel Sauce & Romano Cheese

Buffet All Day Meeting

\$59++ Per Person | Minimum of 25 guests | Surcharge for groups under 25 guests \$150
Menu includes: All Day Fresh Brewed Coffee, Hot Tea, Iced Tea, Assorted Sodas & Water.

BREAKFAST

Ford's Classic

Orange Juice, Scrambled Eggs, Smoked Bacon, Breakfast Potatoes, Assorted Breakfast Breads and Pastries, Fresh Fruit Display

BREAKOUT MEALS

AM Break

Fresh Fruit - Sliced Melons, Tropical Fruits, Berries and Grapes. Minted Simple Syrup and Honey

PM Break

Antipasto - Marinated and Grilled Vegetables, Shaved Italian Meats, Hard and Soft Italian Cheeses, Assorted Oils and Vinegar. Served with Fresh baked Focaccia



Buffet All Day Meeting

BUFFET LUNCH

(Choose Two Starters, Two Entrees, Two Sides and One Dessert. Menu includes Fresh Baked Rolls)

STARTERS (Pick 2)

- Corn Chowder Soup - Sweet Yellow Corn, Red Potatoes and a Blend of Local Herbs & Vegetables in a Rich Cream
- Coastal Greens Salad Blend of Herbal and Bitter - Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette
- Classic Caesar Salad - Chopped Hearts of Romaine, Garlic and Olive Oil Croutons, Grana Padano cheese, Milled Black Pepper, Classic Caesar Dressing
- Spinach & Gorgonzola Salad - Baby Spinach Leaves, Red Onion, Radish, Crumbled Gorgonzola, Toasted Walnuts, Blue Cheese Dressing

ENTREES (Pick 2)

- Risotto Stuffed Bell Peppers - Sweet Bell Peppers Stuffed with Saffron Risotto, Fresh Herbs and Parmesan Cheese, Braised in Garlic Basil Pomodoro Sauce
- Baked Penne Salsiccia - Gluten Free Penne Pasta Baked in our House Made Marinara Sauce with Whole Milk Ricotta cheese, Chef's Crafted Italian Sausage, Roasted Red Peppers, and Garlic, Finished with Melted Mozzarella and Basil
- Sixty South Salmon - Fire Roasted Antarctic Farm Raised Salmon, Crispy Lemon Slices and Dill Butter Sauce
- Country Style Blue Catfish - Season Cornmeal Crusted Chesapeake Bay Blue Catfish, Pan Seared. Finished with Roasted Red Pepper Coulis, Pearl Onions, Chervil and Sweet Drop Red Peppers.
- Chicken Scallopini All Natural Organic - Chicken Breast Cutlets, lightly coated with Seasoned Bread Crumbs and Pan Fries, topped with local Virginia Mushrooms, Fine Herbs and Chicken Veloute
- Grilled Pork Tenderloin - Duroc Pork Tenderloin lightly brined and fire grilled, Sliced and Glazed with Bourbon Apple Glaze, Fine Herbs and Pomegranate seeds

SIDES (Pick 1)

- Fingerling Potatoes Lyonnaise
- Roasted Garlic Mashed Potatoes
- Basmati Rice Pilaf with Fresh Herbs
- Yellow Spanish Risotto

SIDES (Pick 1)

- Sauteed Squash with Red Bell Peppers and Herb Butter
- French Beans with Fried Onions
- Roasted Root Vegetables with Sage
- Sauteed Broccoli with Garlic Butter

DESSERT (Pick 1)

- Angel Food Strawberry Shortcake
- Vanilla Pound Cake with Lemon Curd and Whipped Fresh Cream
- New York Cheesecake with Macerated Strawberries
- Assorted House Bakes Cookies and Double Fudge Brownies with Powdered Sugar
- Black Forest Torte with Cherry Sauce
- Key Lime Pie with Toasted Coconut Crust and Raspberry Sauce
- Apple Pie with Caramel Sauce