



BANQUET MENUS

Ford's Colony Country Club

240 FORD'S COLONY DRIVE
WILLIAMSBURG, VA 23188
(757) 258-4100

PLATED BREAKFAST

Menu includes Fresh Brewed Coffee, Decaf, and Water.
Host to choose two options for group
Minimum of 15 guests

The Classic | 14

Scrambled Eggs, Applewood Smoked Bacon,
Breakfast Potatoes

Sweet Stuff | 15

Grand Marnier and Vanilla Battered French Toast,
Maple Syrup, Strawberries, Applewood Smoked Bacon

The Canadian | 17

Classic Eggs Benedict, Canadian Bacon, House Made
Hollandaise, Breakfast Potatoes, Grilled Asparagus,
Roasted Tomatoes

Steak and Eggs | 23

Grilled Flatiron Steak, Scrambled Eggs, Breakfast
Potatoes, Slow Roasted Tomatoes

Add-Ons

Add on to Buffet or Plated Breakfast/Brunch Menus
Pricing per person

Buttermilk Pancakes | 6

Belgian Waffles | 6

French Toast | 7

Breakfast Burritos | 8

Steel Cut Oatmeal | 4

Stone Ground Grits | 5

Breakfast Potatoes | 5

Apple-wood Smoked Bacon | 4

Assorted Juices | 4



****An additional 11% tax and 22% service charge is added to all F&B****



BREAKFAST BUFFET

Menu includes Fresh Brewed Coffee, Decaf, Tea, and Water.
Minimum of 25 guests. Surcharge for groups under 25 guests \$150

On The Go Breakfast | 7

Assorted Pastries and Breakfast Breads

Continental Breakfast | 13

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

Ford's Classic | 17

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

New York Breakfast | 19

Smoked Salmon with Capers and Red Onions, Fresh Fruit Display, Bagels and Croissants, Greek Yogurt

****An additional 11% tax and 22% service charge is added to all F&B****

BRUNCH

\$30

Menu includes Fresh Brewed Coffee, Decaf, Tea, and Water
Minimum of 25 guests. Surcharge for groups under 25 guests \$150

STARTERS (Pick 2)

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

Fruit Platter Sliced Melons, Tropical Fruits, Berries and Grapes, Greek Yogurt, Granola, Minted Simple Syrup and Honey

Gravlox House Cured Salmon, Piped Neufchatel Cream Cheese, Lavosh, Bagel Chips and Appropriate Accouterments

BUFFET

Assorted Breads An assortment of both savory and sweet breads, rolls, danish and muffins, butter, preserves

Scrambled Eggs

Bacon

Breakfast Sausage Links

Chicken Breast L'orange Pan Seared Chicken Breast, Grand Marnie Scented Orange Glaze, Chives

Salmon Buerre Blanc Fire Roasted Salmon filet, Citrus Chardonnay Butter Sauce, Capers, Chervil

Baked Penne Florentine Gluten Free Penne Pasta, Baked in our House Made Marinara sauce, Whole Milk Ricotta and Mozzarella Cheese, Basil

Sauteed Seasonal Vegetable Medley with Garlic Herb Butter

Roasted Fingerling Potatoes Lyonnaise

ACTION STATION (Pick 1)

Chef attendant required \$75
Omelet Station Chef's Choice of Vegetables, Meats and Cheeses, Farm Fresh Eggs and garnishes.

Waffle Station Malted Waffles, Fruits, Preserves, Whipped Fresh Cream and Maple Syrup.

SWEETS

Chef's Selection of Cakes, Pies, Tarts, Candies, Cookies and Confections



An additional 11% tax and 22% service charge is added to all F&B

PLATED LUNCH

Choose One Starter, Two Entrees and One Dessert

Menu includes House Crafted Rolls and Sweet Cream Butter, Fresh Brewed Coffee, Iced Tea, and Water

STARTERS (Pick 1)

Tomato Bouillon Brunoise of Local Seasonal Vegetables and Aromatic Herbs

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

Spinach & Gorgonzola Salad Baby Spinach Leaves, Red Onion, Radish, Crumbled Gorgonzola, Toasted Walnuts, Blue Cheese Dressing

ENTREES (Pick 2)

Wild Mushroom Rigatoni | \$25

Durham Wheat Semolina Rigatoni tossed with Sautéed Wild Blend of Virginia Mushrooms, Baby Greens, Pear Onions, Fine Herbs, Bechamel Sauce & Romano Cheese

Baked New England Cod Loin | \$30

New England Cod Loin Baked in Rich Plum Tomatoes, Roasted Garlic and Fresh Basil over Parmesan Risotto

Shrimp Scampi | \$34

Carolina Shrimp, Garlic, Lemon, Parsley, Grape tomatoes and Baby Spinach over Linguini Pasta

Herb Roasted Salmon | \$29

Sixty South Antarctic Farm Raised Salmon, Tarragon Sunflower Seed Butter, Basmati Pilaf & French Beans

Grilled All-Natural Organic Chicken Breast | \$25

Served over Romaine Hearts, Plum Tomato Basil Salad, Italian Herb Vinaigrette and Shaved Parmesan

Cider Brined Pork Loin Roast | \$28

Chef Carved with Roasted Baby Potatoes, French Beans & Apple Mustard Seed Chutney

Flame Broiled Flat Iron Steak | \$32

Garlic & Herb Rubbed Steak, Porcini Glace, Heirloom Baby Carrots, Buttermilk Mashed Potatoes

Steak Au Poivre | \$30

Tender Roast Tri Tip of Certified Angus Beef, Brandy Cream Sauce, Green Peppercorns, Buttermilk Mashed Potatoes, Jumbo Asparagus

DESSERTS (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

An additional 11% tax and 22% service charge is added to all F&B

LUNCH BUFFET

\$25 PER PERSON

Menu includes House Crafted Rolls & Sweet Cream Butter,
Fresh Brewed Coffee, Decaf, Iced Tea, and Water

Minimum of 25 guests. Surcharge for groups under 25 guests \$150

STARTERS (Pick 2)

Corn Chowder Sweet Yellow Corn, Red Potatoes and a Blend of Local Herbs & Vegetables in a Rich Cream

Chowder Chicken & Vegetable Bouillon A blend of Roasted All Natural Organic Chicken, Local Vegetables and Herbs in Tomato Bouillon with Roasted Croutons.

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

Beefsteak Tomato Caprese Fresh Whole Milk Mozzarella topped and Sliced Beefsteak Tomato, Red Onion Brunoise, Basil Chiffaunade, Modena Balsamic Syrup & Virgin Olive Oil

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

Black Pepper and Herb Roasted Beef Round Certified Angus Eye Round of Beef, Sliced Slow Roasted Medium Rare with Black Pepper and Herbs, served Au Jus with Caramelized Onions

Certified Angus Flank Steak Tender Flank Steak Fire Grilled and Garnished with Roasted Fajita Style Peppers and Onions with a Chimichurri Sauce

SIDES (Pick 2)

Fingerling Potatoes Lyonnaise

Roasted Garlic Mashed Potatoes

Basmati Rice Pilaf with Fresh Herbs

Yellow Spanish Risotto

Sauteed Squash with Red Bell Peppers and Herb Butter

French Beans with Fried Onions

Roasted Root Vegetables with Sage

Sauteed Broccoli with Garlic Butter

DESSERTS (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

An additional 11% tax and 22% service charge is added to all F&B



LUNCH BUFFETS

Menu includes Fresh Brewed Coffee, Decaf, Iced Tea, and Water. Minimum of 25 guests. Surcharge \$150 for groups under 25 guests.

Wrapped Up I \$18

(Choice of three)

- 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 and Pepper Club Chips.

House Baked Assorted Cookies and Double Fudge Brownies

The Cookout I 21

(Choice of two)

Grilled Angus Burgers, Quarter Pound All Beef Frankfurters, Italian Sausage, and Marinated Chicken Breast

Accompanied with:

Potato Salad, Cole Slaw, Our House Cut Salt and Pepper Club Chips, Sliced Watermelon & Fresh Berries

Chef's Selection of Appropriate Deli Condiments, Deli Rolls, Pickles & Cheeses

Assorted House Baked Cookies, Double Chocolate Fudge Brownies

Colony BBQ Grill I 25

(Choice of two)

House Smoked Beef Brisket, Pork Ribs, Mesquite Grilled Chicken, and BBQ Spiced Salmon

Accompanied with:

Coastal Greens Salad - Blend of herbal and bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette.

Kansas City Style Sweet Brown Sugar BBQ Sauce and Zesty Carolina BBQ Sauce

Potato Salad & Cole Slaw, Sliced Watermelon & Fresh Berries

Corn Bread & Sweet Cream Butter

Assorted House Baked Cookies, Double Chocolate Fudge Brownies

****An additional 11% tax and 22% service charge is added to all F&B****

PLATED DINNER

Choose One Starter, Two Entrees and One Dessert

Menu includes House Crafted Rolls and Sweet Cream Butter, Fresh Brewed Coffee, Iced Tea, and Water

STARTERS (Pick 1)

Tomato Bouillon Brunoise of Local Seasonal Vegetables and Aromatic Herbs

Southwestern Corn Chowder Roasted Corn, Black Beans, Onions and Peppers braised in Creamy Southwestern Chowder

Mushroom Bisque Rich and Creamy Wild Foraged Mushroom Soup with Crispy Sage Leaf

Chicken Consommé with classic French Matignon

Coastal Greens Salad Blend of Herbal and Bitter Greens, Brioche Block Crouton Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

ENTRÉES (Pick 2)

Wild Foraged Mushroom and Asparagus | \$40
VA Mountain Foraged Mushrooms Braised in Madeira jus with Grilled Asparagus, Parmesan Risotto and White Truffle Oil

Lasagna Roulade Florentine | \$38
Durham Wheat Semolina Pasta filled with Baby Spinach, Asparagus, Whole Milk Ricotta and Mozzarella Cheeses, baked in our House Made Marinara sauce and topped with Classic Sauce Bechamel

Absolute Shrimp and Rigatoni | \$49
Sauteed Carolina Shrimp with Crispy Lardon, Roasted Red Pepper, Cipollini, and Basil Chiffonade. Tossed in a Creamy Plum Tomato Vodka Sauce and Rigatoni pasta

Sixty South Salmon | \$43
Cast Iron Seared Antarctic Farm Raised Salmon finished with Lemon Chervil Buerre Blanc, Sauteed Broccolini and Pommes Fondant

Trout Almondine | \$48
Local Virginia Trout filet pan roasted with sliced almonds and brown butter with French Beans and Pomme Fondant

DESSERTS (Pick 1)

Southern Style Buttermilk Biscuit Strawberry Shortcake with Fresh Whipped Cream

Lemon Curd Tart with Meringue Brulee

New York Cheesecake with Macerated Strawberries

Chocolate Hazelnut Cake covered in French Ganache with Sugared Apricots

Classic Caesar Salad Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano cheese, Milled Black Pepper, Spanish White Anchovy Filets, Classic Caesar Dressing

Southern Waldorf Salad Poached Carolina Shrimp, Grilled Peaches, Glazed Pecans, Gold Raisins and Mint tossed in a Creamy Dressing and Orange Zest over Butter Lettuce

Steak House Wedge Iceberg Wedge, Fried Tomato, Crispy House Cured Bacon Lardon, Gorgonzola, Chives and Buttermilk dressing

Magret Duck Breast | \$48
Seared Medium Rare with Maple Pecans, Candied Ginger and Braised Cherries, over Sauteed Broccolini and Whipped Gold Potatoes

Red Eye Chicken Breast | \$45
All Natural, Organic Airline Breast of Chicken Lightly Coated in Seasoned Crumb Crust, Finished with Country Red Eye Gravy, Buttered Baby Carrots and Whipped Gold Potatoes

Duroc Pork Loin Chop | \$46
Fire Grilled 12oz Duroc Pork Chop, Caramelized Apples and Sage butter, Sweet Potato Hash, Glazed Brussel Sprouts

Braised Beef Short Ribs | \$48
Certified Angus Beef Short Rib Braised in Cabernet wine, Natural Jus, and Aromatic Herbs, served with Parmesan Risotto, Hierloom Baby Carrots, Pearl Onions and Peas

Pan Seared Tournedos Buerre Rouge | \$55
Certified Angus Tenderloin Tournedos Seared Medium, laced in Burgundy Wine sauce with Chives, Whipped Gold Potatoes and Garlic Butter Asparagus

Black Forest Torte with Luxardo cherries

Key Lime Pie with Toasted Coconut Crust and Raspberry Sauce

Linzer Torte with Cinnamon and Fresh Whipped Cream

An additional 11% tax and 22% service charge is added to all F&B

DINNER BUFFET

\$35 PER PERSON

Menu includes House Crafted Rolls & Sweet Cream Butter,
Fresh Brewed Coffee, Decaf, Iced Tea, and Water

Minimum of 25 guests. Surcharge for groups under 25 guests \$150

STARTERS (Pick 2)

Southwest Corn Chowder Roasted Corn, Black Beans, Onions and Peppers braised in Creamy Southwestern

Chicken & Vegetable Bouillon A blend of Roasted All Natural Organic Chicken, Local Vegetables and Herbs in Tomato Bouillon with Roasted Croutons.

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.

ENTRÉES (Pick 2)

Lasagna Blanca Durham Wheat Semolina Pasta layered with Sliced Beefsteak Tomatoes, Baby Spinach, Bechamel sauce, Italian Herbs, Whole Milk Ricotta and Mozzarella Cheeses

Penne Pasta Peperonata Imported GF Penne Pasta tossed with Charred Grape Tomatoes, Caramelized Onions, Roasted Peppers and Creamy Basil Pesto sauce.

Baked Flounder Roulade Cold Water Flounder Fillet wrapped around Asparagus. Baked in Chardonnay wine and Sweet Cream Butter. Finished with Roasted Red Pepper Sauce and Herb Crumble.

Fire Roasted Sixty South Salmon Our Fire Roasted Antarctic Farm Raised Salmon finished with Grape Tomatoes, Capers, Pearl Onions, Chives and Virgin Olive Oil

SIDES (Pick 2)

Gratin Potatoes Mozzarella and Swiss Cheeses

Roasted Garlic Mashed Potatoes

Basmati Rice Pilaf with Fresh Herbs

Yellow Spanish Risotto

DESSERTS (Pick 1)

Southern Style Buttermilk Biscuit Strawberry Shortcake with Fresh Whipped Cream

Lemon Curd Tart with Meringue Brulee

New York Cheesecake with Macerated Strawberries

Chocolate Hazelnut Cake covered in French Ganache with Sugared Apricots

Spinach & Gorgonzola Salad Baby Spinach Leaves, Red Onion, Radish, Crumbled Gorgonzola, Toasted Walnuts, Blue Cheese Dressing

Beefsteak Tomato Caprese Fresh Whole Milk Mozzarella topped and Sliced Beefsteak Tomato, Red Onion Brunoise, Basil Chiffonade, Modena Balsamic Syrup & Virgin Olive Oil

Burgundy Poached Pears Burgundy Poached Pears, Red Wine syrup, Sugar Glazed pecans, grana Padano cheese, shaved red onions and baby arugula.

Chicken Breast Marsala Pan Roasted All Natural Organic Chicken Breast, Marsala Wine sauce, Local Virginia Mushrooms, Shallots, Garlic and Fine Herbs

Slow Roasted Duroc Pork Loin Slow Roasted Boneless Duroc Pork Loin studded with Garlic and Rosemary, served Au Jus with Sweet Red Onion Jam

Yankee Pot Roast Braised Certified Angus Eye Round of Beef in Mirepoix and Rich Beef Bone Broth and Aromatic Sachet of Herbs

Steak Au Poivre Certified Angus Beef Braised in Cognac Scented Natural Glace, Finished with Green and Pink Peppercorns, Shallots, Chives and Fresh Cream

Sauteed Squash with Red Bell Peppers and Herb Butter

French Beans with Fried Onions

Roasted Root Vegetables with Sage

Sauteed Broccoli with Garlic Butter

Black Forest Torte with Luxardo cherries

Key Lime Pie with Toasted Coconut Crust and Raspberry Sauce

Linzer Torte with Cinnamon and Fresh Whipped Cream

An additional 11% tax and 22% service charge is added to all F&B

HORS D'OEUVRES SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.

TEIR 1 - \$2.50

Crispy Vegetable Spring Roll Ginger Cilantro Soy Sauce
Tomato Bruschetta Focaccia Crouton and Grana Padano
Spanakopita Roasted Red Pepper Creme and Zhatar
Stuffed Local Cremini Mushrooms Spinach & Artichoke Stuffing
Country Fried Chicken Biscuit Honey Butter
All Natural Organic Turkey Meatballs Cranberry Apple Chutney

TEIR 2 - \$3

Local Oysters Shaved Cucumber Fennel Slaw & Champagne Mignonette
Sixty South Antarctic Salmon Cakes Lemon Dill Cream
Certified Angus Beef Meatballs Horseradish Creme & Parsley
Crab & Shrimp Spring Roll Thai Chili Sauce
Certified Angus Beef Frank in Pretzel Blanket Dijon Whole Grain
Mini Grilled Cheese Aged Local Cheddar, Creamy Tomato Soup

TEIR 3 - \$3.50

Prosciutto Wrapped Jumbo Asparagus White Truffle
Mini BLT Hickory Smoked Pork Belly, Local Tomato, Oak Leaf, Duke's Mayo, Sourdough
House Smoked Ham Biscuit Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno
Smoked Norwegian Salmon Bagel Chip, Shaved Red Onion, Chive, Creme Fraiche, Roe
Bloody Mary Shrimp Cocktail Shooter Chervil and Celery Leaf

TEIR 4 - \$4

Charcoal Marbled Beef Tenderloin Mignonette Herb Crust, Shaved Horseradish, Creme Fraiche
Tuna Tartar Blue Fin Tuna, Brioche Toast, Avocado, Caviar, Cornichon, Micro Sprouts
Chef's Recipe Petite Crab Cakes Chili Aioli & Old Bay Crumble
Lamb Rack Lollipop Red Currant Jelly, Pomegranate, Pickled Mustard Seed, Mint
Maine Lobster Salad Crostini, Arugula Pesto, Radish Brunoise, Micro Sprouts



An additional 11% tax and 22% service charge is added to all F&B



GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per Person.

Charcuterie Board | \$14

Assortment of Imported, Domestic and House crafted Charcuterie Meats, Sausages, Terrine and Pates. Dried Fruits, Roasted Nuts, Mustards, Preserves, Cornichon, Pickled Onions, Assorted Crackers and Crostini

Artisan Cheese Board | \$8

Assortment of Hard and Soft Imported and Domestic Cheeses, Grapes, Dried Fruits and Roasted Nuts, Herb Oil, Crostini, Sesame Crackers, Chef's Assortment of Mustard and Preserves

Farm Vegetable Crudites | \$5

Assortment of Local Seasonal Vegetables, Creamy Blue Cheese, French Onion Creme, Olive Oil Hummus

Fresh Fruit | \$6

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

Antipasto | \$10

Marinated and Grilled Vegetables, Shaved Italian Meats, Hard and Soft Italian Cheeses, Assorted Oils and Vinegars, Focaccia

Gravlox | \$11

House Cured Salmon, Piped Neufchatel, Appropriate Condiments & Accoutrement, Lemon Creme Fraiche Lavosh and Bagel Chips

Chef's Baltimore Crab Dip | \$15

Chesapeake Crab and Old Bay Baked in Creamy Local Cheddar with Lemon, Tabasco, Crackers and Breads

****An additional 11% tax and 22% service charge is added to all F&B****

BUFFET ADD ONS

BUTCHER BLOCK

\$75 Chef Attendant Required per station.
Includes House Crafted Rolls and Sweet Cream Butter
Minimum of 25 guests per display. Priced per Person.

Brown Sugar and Maple Brined Turkey Breast | \$10
Cranberry Apple Chutney, Sage Gravy

Cracked Pepper Crusted Pork Loin | \$12
Cherry Mustard, Apricot Chutney

Five Spice Roasted Ham | \$12
Poached Pear Compote, Clove Spiced Honey

Certified Angus Prime Rib of Beef | \$18
Natural Jus with Fresh Grated Horseradish Root

Leg of Lamb | \$14
Natural Jus and Minted Pignole Chimichurri



ACTION STATIONS

\$75 Chef Attendant Required per station. Minimum of 25 guests per display. Priced per Person.

Sliders Station | \$13

Classic Burger with Smoked Cheddar, Buffalo Chicken with Whipped Blue Cheese and Smoked Pulled Pork with BBQ and Country Slaw.

Lettuce, Sliced Roma Tomato, Shaved Red Onions, Smoky Bacon Jam, Cabernet Onion Jam, Traditional Condiments, Challah Buns

Mac and Cheese Bar | 11

Classic Elbows in Cheddar

Crispy Bacon, House Cured and Smoked Ham, Shredded Smoked Local Cheddar, Creamy Mascarpone, Scallion, Chives, Garlic Crumbs, Milled Black Pepper

Street Taco Bar | \$14

Braised Chicken Verde and Carne Asada Beef

Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Cotija Crumbles, Pickled Onions, Jalapeno, Shredded Cabbage, Cilantro, Limes, Braised Black Beans, Flour Tortilla

Pasta Station | \$13

Gluten Free Penne, Linguini and Rigatoni

Bolognese Sauce, Pomodoro Sauce, Alfredo Sauce, Basil Pesto

Grana Padano Cheese, Crushed Red Peppers, Basil Chiffaunade, Whipped Ricotta, Milled Black Pepper, Muldon Salt and Garlic Bread

An additional 11% tax and 22% service charge is added to all F&B

BAR PACKAGES

Guests under 21 years of age will be charged \$12 plus tax and service fee per person for unlimited non-alcoholic beverages for two hours. Pricing does not include taxes or service charge.
Bartender Required per bar. \$75 for first two hours, \$25 per additional hour

BEER AND WINE BAR PACKAGES

Includes Three (3) Domestic, Two (2) Imported beers, Two (2) House Red and Two (2) House White Wines

Tier 1: 1st Hour: \$12 per person Additional Hour(s): \$8 per person	Tier 2: 1st Hour: \$14 per person Additional Hour(s): \$10 per person	Tier 3: 1st Hour: \$16 per person Additional Hour(s): \$12 per person
--	---	---

FULL OPEN BAR PACKAGES

Includes Three (3) Domestic, Two (2) Imported beers, Two (2) House Red and Two (2) House White Wines plus Assorted Juices and Non- Alcoholic Beverages

Tier 1: 1st Hour: \$16 per person Additional Hour(s): \$10 per person	Tier 2: 1st Hour: \$18 per person Additional Hour(s): \$12 per person	Tier 3: 1st Hour: \$20 per person Additional Hour(s): \$14 per person
---	---	---

HOSTED BAR

Bartender Required per bar. \$75 for first two hours, \$25 per additional hour

Host are to select bar options to be served with Private Events Director during menu selections.

Pricing does not include taxes or service charge.

Liquor: Tier 1: \$7 Tier 2: \$8 Tier 3: \$9 Tier 4: \$10	Wine: Tier 1 : \$28 per bottle Tier 2 : \$32 per bottle Tier 3: \$36 per bottle Soda: \$3 each
--	--

Beer:
Domestic: \$4
Import: \$5

Cash Bar pricing are available with your Private Events Director. Bartender fee required for bar.



****An additional 11% tax and 22% service charge is added to all F&B****



FAQ QUESTIONS

Catering Guidelines:

Program Specification to include menu selections and audio visual needs are due to your Private Event Director or Coordinator no later than 30 days prior to the program. Any program details received after that point cannot be guaranteed. Before any function/meeting can take place, your Private Event Director or Coordinator must have a signed copy of the Banquet Event Orders.

Food and Beverage:

This offering is a guide and by no means a limit of our abilities to create and produce exceptional presentations. If there is something you do not see on our Banquet menus but would like to have served at your event, our team will be happy to propose customized menus to meet your specific needs. Please allow adequate time for your Private Event Director or Coordinator to confirm custom menus and pricing with our Executive Chef. Any special dietary needs must be communicated to the Private Event Director or Coordinator at least ten days prior to the event to ensure the chef can accommodate these needs. It is our policy not to permit food and beverage to be brought into or removed from our function rooms or hospitality suites. Ford's Colony Country Club alcoholic beverage license requires the resort to request proper identification (photo id) of any person of questionable age and refuse alcoholic beverage service of the person if under age or proper identification cannot be produced.

Guarantee Number of guests:

A meal guarantee is required no later than 11:00 AM seven (7) working days prior to your function. If your guarantee is not received, the guarantee number indicated on the Banquet Event Order will serve as the final guarantee. If attendance falls below the guarantee, the host/group will be responsible for the number guaranteed. If the group does not meet their contracted Food and Beverage minimum, the difference will be charged as room rental. The Resort cannot be responsible for the service of more than 5% over the guarantee of functions below 250 people.

Decor and table requirements:

Please advise your Private Event Director or Coordinator of your table requirements and other space needs. Decorations, Entertainment and Other Services Your Private Event Director or Coordinator will be happy to coordinate specialized centerpieces, decorations, music, entertainment, photographic services and transportation to meet your needs.

Deposits and Payments:

A 25% deposit is collected to secure your event along with signed contract. 50% of the total estimated expenditure is due 6 months prior to the event. Final payment is due once the final guaranteed guest count is received 7 days prior to the event date.

757.258.4100 | KRISTEN.COLLINS@CLUBCORP.COM