



DINNER MENU

CHANTILLY NATIONAL GOLF & COUNTRY CLUB

PASSED HORS D'OEUVRES

Choice of 3 for \$12 Per Person

Choice of 5 for \$18 Per Person

Tier 1

Baked Brie and Raspberry in Pastry
Spinach and Feta in Phyllo | Tzatziki
Fresh Mozzarella Caprese Skewer | Balsamic Glaze
Ratatouille and Goat Cheese Crostini
Tuscan Tomato and Basil Bruschetta
Loaded Fingerling Potato Poppers
Antipasto Skewers
Virginia Ham and Potato Croquette | Orange Marmalade
Thai Chicken Satay | Soy Glaze

Tier 2 | Extra \$0.50 Per Person

Swedish Meatballs
Mini Beef Wellington
Charred Beef Skewer | Gorgonzola Cream
Ancho Beef Wonton
Chorizo Cheddar Empanadas | Cilantro Lime Cream
Pepper Steak Bruschetta
Prosciutto Wrapped Melon

Tier 3 | Extra \$1.00 Per Person

Coconut Shrimp
Bacon Wrapped Scallops | Peppered Maple
Petite Lump Crab Cakes | Boardwalk Aioli
Jumbo Shrimp Cocktail Shooters
Firecracker Shrimp Spring Roll | Black Garlic Plum Sauce
Shrimp Ceviche Shooter
Seared Ahi Tuna and Cucumber Bites | Sweet Chili





GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per Person.

Fresh Fruit Display | \$5.50

Market Vegetable Crudite | \$6.50

Smoked Tomato Ranch

Mediterranean Hummus Display | \$7.75

Gardenia, Olives, Feta Cheese and Toasted Pita

Warm Baked Brie en Croute | \$7.75

Whole Baked Brie in Puff Pastry with Orange Marmalade and Gourmet Crackers. Garnished with Candied Walnuts and Pecans

International & Domestic Cheeses | \$10

Gourmet Crackers and Fresh Berries

Molten Artichoke and Spinach Dip | \$8.75

Assorted Flatbreads and Toast Points

The Big Dipper | \$9.50

House Made Guacamole, Fresh Cilantro Salsa, and Roasted Red Pepper Hummus. Served with Pita and Tortilla Chips

Chesapeake Crab Dip | \$11

Assorted Crackers and Baguettes

Cocktail Shrimp Display | \$12

Jumbo Shrimp with Cocktail Sauce, Spicy Remoulade, and Lemon Wedges

PLATED DINNER

Please select Two Entrees for guests to pre-select from
Menu Includes Warm Rolls & Butter and Choice of One Salad
Duet Plates available upon request

SALADS

Baby Greens Salad

Mixed Greens, Candied Walnuts, Goat Cheese,
Dried Cranberries with Champagne Vinaigrette

Classic Caesar

Crisp Romaine, Herb Croutons,
Parmesan Cheese, Creamy Caesar Dressing

Chopped Salad

Crisp Romaine, Tomatoes, Bacon, Yellow Corn,
Cheddar Cheese with Buttermilk Ranch Dressing

Traditional House Salad

Mixed Greens, Cucumbers, Tomatoes, Carrots,
Herb Croutons, with Ranch and Balsamic
on the Side

ENTREES

Ratatouille and Goat Cheese Manicotti | \$36.25

Served With House Made Marinara

Bacon & Mushroom Chicken | \$39.50

Topped with White Wine Cream Sauce with Bacon
& Mushrooms. Served with Classic Risotto and
Grilled Asparagus

Chicken Provencal | \$39.50

Served with Wine Poached Tomatoes in Garlic &
Shallots, Roasted Potatoes and Roasted
Vegetable Medley

Pork Saltimbocca | \$40.75

Layered with Charcuterie and Mozzarella Cheese
with Red Pepper Pesto. Served with Wild Rice Pilaf
and Herb Butter Green Beans

Lacquered Salmon | \$41.75

Pan-Seared with Ponzu Soy Glaze. Served with
Classic Risotto and Grilled Broccolini

Flank Steak | \$44

Served with Cilantro Chimichurri, Roasted
Potatoes and Grilled Asparagus

Beef Carbonade | \$44

Beer-Braised Prime Beef with Caramelized
Onions in a Brown Ale Jus. Served with Roasted
Potatoes and Roasted Vegetable Medley

Bistro Filet Medallions | \$44

Served with Merlot Demi, Garlic Mashed
Potatoes and Grilled Broccolini

DINNER BUFFET

Choose Two Entrees & Two Sides | \$49.50 // Choose Three Entrees & Three Sides | \$55

Includes Salad and Warm Rolls with Butter

Minimum 25 Guests

SALADS

Baby Greens Salad

Mixed Greens, Candied Walnuts, Goat Cheese, Dried Cranberries with Champagne Vinaigrette

Classic Caesar

Crisp Romaine, Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing

Chopped Salad

Crisp Romaine, Tomatoes, Bacon, Yellow Corn, Cheddar Cheese with Buttermilk Ranch Dressing

Traditional House Salad

Mixed Greens, Cucumbers, Tomatoes, Carrots, Herb Croutons, with Ranch and Balsamic on the Side

ENTREES

Pasta Primavera with Vodka Sauce

Fresh Market Vegetables and Classic Vodka Tomato Sauce

Ratatouille and Goat Cheese Manicotti

With House Made Marinara

Chicken Provençal

Topped with Wine Poached Tomatoes, Garlic, Shallots and Herbs

Heirloom Tomato and Mozzarella Chicken

Heirloom Beefsteak Tomatoes with Fresh Mozzarella with Balsamic Glaze

Pommery Chicken

Herb Panko Crust and Pommery Mustard Sauce

Baked Cod

Oven Roasted with Herbed Panko and Beurre Blanc

Lacquered Salmon

Pan-Seared with Ponzu Soy Glaze

Short Smoked New York Strip

Served with Mushroom Bordelaise

Beef Carbonade

Beer-Braised Prime Beef with Caramelized Onions in a Brown Ale Jus

Bistro Filet Medallions

Served with Merlot Demi

SIDES

Classic Risotto

Roasted Garlic Mashed Potatoes

Roasted Rosemary Red

Bliss Potatoes

Roasted Vegetables Medley

Grilled Asparagus

Herb Butter Green Beans

Grilled Broccolini



BUTCHER BLOCK

\$100 Chef Attendant Required per station. Minimum of 50 Guests.

Seared Beef Tenderloin I \$20

Garlic Herb , Au Jus and Warm Rolls

Slow Roasted Prime Rib I \$20

Creamy Horseradish Sauce, Au Jus and Warm Rolls

Baked Salmon en Croute I \$14

Creme Fraise, Whole Grain Mustard and Warm Rolls

Brown Sugar Virginia Glazed Ham I \$12

Whole Grain Mustard and Warm Rolls

Roast Turkey Breast I \$12

Brown Gravy, Orange & Cranberry Chutney and Warm Rolls



DESSERTS

Fresh Baked Cookies | \$4.50

Brownie Sundae | \$8.75

Fresh Baked Brownie with Vanilla Ice Cream, Chocolate Sauce and Sprinkles

Ice Cream Bar | \$11

Vanilla & Chocolate Ice Cream with Chocolate Sauce, Caramel Sauce, Whipped Cream, Maraschino Cherries & Sprinkles

Plated Desserts | \$12

Chocolate Torte

Cheesecake

Key Lime Pie

Chocolate Raspberry Truffle Cake

Red Velvet Cake

Peanut Butter Pie

BEVERAGES

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed.

NON-ALCOHOLIC PACKAGE

Assorted Pepsi Products, Iced Tea & Lemonade | \$6.50

With Coffee & Tea | \$8.75

BEER & WINE HOSTED BAR PACKAGE

Domestic & Imported beers, House & Sparkling Wines, and Non-Alcoholic Beverages

2 hours: \$24 | 3 hours: \$30 | 4 hours: \$36

CALL BAR PACKAGE

Call Brand Liquors, Domestic & Imported Beers, House & Sparkling Wines, and Non-Alcoholic Beverages

2 hours: \$32 | 3 hours: \$38 | 4 hours: \$44

TOP SHELF BAR PACKAGE

Top-Shelf Brand Liquors, Domestic & Imported Beers, and 2nd Tier Wines, and Non-Alcoholic Beverages

2 hours: \$38 | 3 hours: \$44 | 4 hours: \$50

PREMIUM BAR PACKAGE

Premium Brand Liquors, Domestic & Imported Beers, and 3rd Tier Wines, and Non-Alcoholic Beverages

2 hours: \$44 | 3 hours: \$50 | 4 hours: \$56

WINE SERVICE

Wine service with Dinner is available on Consumption per Bottle

Price depends on tier

CORKAGE FEES

Wine is welcome to be brought in for a \$20++ Corkage Fee per bottle.

BEVERAGES CONTINUED ...

OPEN CONSUMPTION

All beverages ordered will be charged to the Host's Master Bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually. \$150 Bartender Fee per bartender required.

- Domestic Beer | 6
- Imported Beer | 7
- House Wine | 8
- Call Liquor | 10
- Top Shelf Liquor | 11
- Premium Liquor | 13



CASH BAR

Each Cash Bar Requires \$150 Bartender Fee. All beverages consumed will be charged to the individual guests.

- Domestic Beer | 6
- Imported Beer | 7
- House Wine | 8
- Call Liquor | 10
- Top Shelf Liquor | 11
- Premium Liquor | 13



ADDITIONAL INFORMATION

FOOD AND BEVERAGE MINIMUMS

All events are required to meet an event minimum. An event minimum is the amount a host must spend in order to secure a private space at the Club. Event minimums are before sales tax and service charge. If the minimum is not met, the difference may be charged as a minimum fee. Room Rentals & Event Minimums vary based on space needed, time of day and the day of week.

ROOM RENTAL

Room Rental is for 4 Hours Total. Golf & Social Members at Chantilly National Golf and Country Club have the benefit of paying no room rental for any event they host at the club. Please ask your Private Events Director for more information on membership or how to be sponsored for discounted room rental options! Room Rental Fees range from \$500.00 to \$1500.00, depending on date of event.

AUDIO VISUAL NEEDS

We do have basic in-house A/V - please ask your Private Events Director for more information.

TAXES & SERVICE CHARGE

A sales tax of 6% will be added to all banquet charges. A 22% service charge will be added to all food and beverage services, 6% of which will be taxed. The service charge is not a tip or gratuity.



CONTACT US TODAY

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CHANTILLY NATIONAL
GOLF AND COUNTRY CLUB

All food and beverage purchases are subject to an automatic 6% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. **Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS