



LUNCH MENUS

CHANTILLY NATIONAL GOLF & COUNTRY CLUB

PLATED LUNCH

Please select Two Entrees for guests to pre-select from
Menu Includes Warm Rolls & Butter and Choice of 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

Greek Salad

Crisp Romaine, Tomatoes, Cucumbers, Olives,
Feta Cheese with Red Wine Vinaigrette

Traditional House Salad

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

ENTREES

Four Cheese Ravioli | \$29.75

With Marinara Sauce

Chicken Vesuvio | \$30.75

Served with Garlic Herb Lemon Wine Sauce
Garnished With Parmesan Cheese, Peas &
Pimento, Wild Rice Pilaf and Herbed
Green Beans

Chicken Piccata | \$30.75

Served in Capers & Lemon Butter with Classic
Risotto and Roasted Vegetable Medley

Grilled Atlantic Salmon | \$33

Served with Lemon Beurre Blanc, Garlic Mashed
Potatoes and Grilled Broccolini

Chesapeake Lump Crab Cake | \$43

Served with Red Pepper Aioli, Roasted
Rosemary Potatoes and Grilled Asparagus

Petite Filet Mignon | \$44

Served with a Light Demi Glaze, Garlic Mashed
Potatoes and Grilled Broccolini

LUNCH BUFFET

Minimum of 25 guests

The Deli Board | \$27.50

Seasonal House Salad with Seasonal Vinaigrette, Turkey, Ham, Roast Beef and Chicken Salad
Sliced Breads and Rolls, Appropriate Condiments, Pasta Salad, Potato Chips,
Fresh Seasonal Fruit Display and Assorted Cookies

Gourmet Garden Table | \$33

Mixed Field Greens, Romaine, Grilled Chicken, Cucumbers, Red Onion, Tomatoes, Quinoa,
Fresh Berries, Feta Cheese, Goat Cheese, Herb Croutons, Champagne Vinaigrette, Balsamic
Vinaigrette, and Ranch, Rolls & Butter and Assorted Cookies (Add Salmon, Shrimp or Steak |
Additional \$6 Per Person)

Southern Feast | \$35.25

Southern Fried Chicken, BBQ Pulled Pork, Fresh Rolls, Baked Beans, Corn on the Cobb, Corn
Bread Potato Salad, Creamy Coleslaw and Apple Crisp Pie

South of the Border | \$35.25

Fajita Style Chicken, Ground Beef, and Peppers & Onions with all the appropriate toppings
for soft Tacos, Spanish rice and beans, Tossed Fiesta Greens, Southwest Black Bean and Corn
Salad, Tri-color Tortilla Chips with Guacamole, Sour Cream and Salsa, Sugared churros and
Tres Leches cake

Chantilly Buffet

Choice of Salad, Choice of Entree, One Starch, One Vegetable, and Rolls & Butter
Pick of any of the Plated Entrees (Additional \$5 Per Person for Petite Filet Mignon & Crab Cakes)
Pick Two Entrees | \$35.25
Pick Three Entrees | \$43



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