



## **BUFFET**

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### **Silver Club Package**

Buffet Set-Up: \$30-\$35 per person

Minimum: 50 people

### **Cold Line**

House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch or Vinaigrette or Caesar Salad

### **Main Line**

*Protein (choose two)*

Buttermilk Fried Chicken with Tasso Ham Gravy

Marinated Grilled Pork Tenderloin with Bourbon Apples

Baked Salmon with Lemon Caper Butter Sauce

*Sides (choose two)*

Carolina Succotash

Vegetable Medley

Rice Pilaf

Whipped Mash

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### **Gold Club Package**

Buffet Set Up: \$40-\$45 per person

Minimum: 50 people

### **Cold Line**

Fruit & Cheese Display

House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch or Vinaigrette or Caesar Salad

### **Main Line**

*Proteins (choose three)*

Chicken Roulade Rolled & Stuffed Chicken with Pork Belly & Boursin Cheese

Marinated Beef Shoulders Sliced with Chimichurri

Seared Sea Bass with orange dill crème

Buttermilk Fried Chicken with Tasso Ham Gravy

Marinated Grilled Pork Tenderloin with Bourbon Apples

Baked Salmon with Lemon Caper Butter Sauce

*Sides (choose three)*

Truffle Parmesan Whipped Mash

Sweet Crème Corn with Bacon

Cheddar Stone Ground Grits  
Sauté Zucchini with Red Pearl Onion Balsamic  
Butternut Squash Raviolis Brown Butter Sage  
Wild Mushroom Risotto  
Bourbon Honey Glazed Carrots

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**Platinum Club Package**

Buffet Set Up: \$65 & Up (Cost Depends on Menu Selections)

Minimum: 50 people

**Cold Line**

Choice of Two Displays  
Seafood Tower  
Charcuterie Display  
Cheese & Fresh Bread Display  
Choice of Four Plated Appetizers

**Main Line**

*Proteins (choose three)*

Beef Wellington with Puffy Pastry, Mushroom Durelle, Au Poivre Sauce  
24 Hour Brined Half Chicken with Saffron Crème  
Carolina Crab Cakes with Remoulade & Whole Grain Mustard Sauce  
Seared Grouper with Crab Oscar Asparagus Spears, Cajun Hollandaise  
Pecan Seared Pork Tenderloin with Bourbon Peach Chutney

*Sides (choose three)*

Lobster Smoke Cheddar Mac & Cheese  
Truffle Potato Puree  
Chorizo Smoked Gouda Cheese Grits  
Sweet Potato Andouille Hash  
Prosciutto Wrapped Asparagus  
Exotic Mushrooms & Onions  
Sides Continued  
Green Bean Almandine w/ Truffle Honey