



DELECTABLE MEALS AND MORE

at West Lake Country Club



At West Lake Country Club, there is a warm and gracious welcome waiting for you.
We pride ourselves in marvelous grounds, food, and service.
We are conveniently located in Augusta, Georgia.

You provide the guests; we'll provide the rest.

BREAKFAST OFFERINGS

Start your morning off right with a selection of these fine breakfast options.

CONTINENTAL BUFFET

Baked Assorted Scones, Danishes, and Muffins,
Fresh Fruit Bowl
\$11.00 Per Person

SIGNATURE BREAKFAST BUFFET

Baked Assorted Scones, Danishes, and Muffins, Scrambled Eggs,
Bacon and Sausage, Hash Browns, Sliced Fresh Fruit
\$16.00 Per Person

SOUTHERN BREAKFAST BUFFET

Baked Assorted Scones, Danishes, and Muffins, Western Scrambled Eggs,
Country Style Breakfast Potatoes, Bacon and Sausage,
Biscuits and Sausage Gravy, Cheesy Grits, Sliced Fresh Fruit
\$19.00 Per Person

HEALTHY WAKE UP BREAKFAST

Sliced and Whole Fresh Fruit, Build Your Own Parfait with Greek Yogurt, Fresh Berries,
Honey, and Granola, Assorted Cereal, Old Fashioned Oatmeal with Raisins and Brown
Sugar, Hardboiled Eggs, Vegetable Frittata, Breakfast Potatoes
\$18.00 Per Person

*All breakfast buffet options include freshly brewed coffee, orange juice, and water.
All food and beverage items are subject to applicable taxes and a 22% service charge.*

SIGNATURE BRUNCH BUFFET

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

Fresh Sliced Fruit Display, Assorted Muffins, Baked Assorted Breads,
Garden Salad Bar with Assorted Toppings and House Dressings,
Pasta Salad, Bacon and Sausage, Sugar Pearl Waffles with Maple Syrup,
Scrambled Eggs, Hash Browns, Fried Chicken, Green Beans Almondine,
Wild Rice, Assorted Mini Cake Display
\$30.00 Per Person

Includes freshly brewed coffee, orange juice, iced tea and water.

BREAKFAST AND BRUNCH ADDITIONS

Honey Glazed Ham Carving Station \$6.00

French Airline Turkey Breast Carving Station \$8.00

Salmon En Croute Carving Station \$10.00

Prime Rib with Au Jus Carving Station \$14.00

Oatmeal Bar with Granola, Brown Sugar, Raisins, Nuts, Berries, and Chopped Bacon \$6.00

Omelet Action Station with Peppers, Onions, Spinach, Tomatoes, Ham, Mushrooms,
Mixed Cheese, Jalapenos, Sausage, and Egg Whites \$9.00

Smoked Salmon Display with Cream Cheese, Capers, Onions, Tomatoes,
Chopped Eggs, and Crackers \$8.00

All food and beverage items are subject to applicable taxes and a 22% service charge.

\$125.00 Chef fee where applicable.



THE LUNCH BUFFET

Allow your guests to choose from a full spread of delicious lunch options.

INCLUDES

Garden Salad and Warm Rolls and Butter

ENTRÉE SELECTIONS

Southwest Grilled Chicken with Lime Crema, Black Beans and Tomato atop
Baked Chicken Florentine

Herb Marinated Turkey Tips with a Seasonal Dressing

Blackened Salmon in Lemon-Lime Butter Sauce

Broiled Salmon with Honey-Soy Garlic Glaze

Baked Cod in Puttanesca Sauce Garnished with Olives, Capers, and Peppers

Roasted Pork Loin with Cinnamon-Mustard Cream and Parsley

Sliced Sirloin with Chimichurri and a Red Wine Demi

Tortellini Florentine with Spinach, Mushrooms and Parmesan Cheese

Fried Cheese Ravioli in Marinara Sauce

STARCHES

SELECT ONE

Herb Roasted Tri-Color Potatoes

Macaroni and Cheese

Traditional Mashed Potatoes

Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets

Steamed Vegetable Medley

Sautéed Green Beans and Carrots

Steamed Asparagus

DESSERTS

SELECT ONE

Assorted Mini Cakes, Brownie Squares, Lemon Bars, Traditional Cheesecake

Chocolate Cake, Fruit Cobbler

ONE ENTRÉE

\$22.00 Per Person

TWO ENTRÉES

\$28.00 Per Person

THREE ENTRÉES

\$34.00 Per Person

The lunch buffet option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THE PLATED LUNCH

*Delight your guests with an elegant plated lunch. Each entrée must have the same sides.
Place cards are required with multiple entrée choices.*

INCLUDES

Warm Rolls and Butter

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing
Classic Caesar Salad with Garlic Croutons

ENTRÉE SELECTIONS

Blackened Chicken Breast in Lemon-Cilantro Sauce
Baked Chicken Breast in Chardonnay-Tarragon Gravy
Herb Marinated Turkey Tips with a Seasonal Dressing
Blackened Salmon in Lemon-Lime Butter Sauce
Broiled Salmon with Honey-Soy Garlic Glaze
Baked Cod in Puttanesca Sauce Garnished with Olives, Capers, and Peppers
Balsamic Marinated Sirloin in Bordelaise Sauce
Herb Marinated Tofu with Romesco Sauce
Vegetarian Wellington with a Creamy Pesto

STARCHES

SELECT ONE

Herb Roasted Tri-Color Potatoes
Baked Red Skin Potato Wedges
Traditional Mashed Potatoes
Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets
Steamed Vegetable Medley
Sautéed Green Beans and Carrots
Steamed Asparagus

DESSERTS

SELECT ONE

Key Lime Pie, Bread Pudding with Caramel Sauce, Traditional Cheesecake, Chocolate Ganache

ONE ENTRÉE

\$24.00 Per Person

DUO PLATE

\$30.00 Per Person

The plated lunch option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THEMED LUNCH BUFFETS

Choose from one of our specialty spreads to satisfy your guests' various taste buds.

SOUTHERN BBQ BUFFET

Cucumber and Tomato Salad Tossed in Balsamic Dressing, Cole Slaw, Baked Beans, Mac & Cheese, Corn Bread, Buttermilk Country Fried Chicken, Smoked Brisket, Buns, Assorted Toppings, Cookies
\$24.00 Per Person

SOUP & SALAD BAR

Choice of One Soup (Tomato Bisque, Loaded Potato, Beef and Barley or Carrot Ginger), Fruit Bowl with Cottage Cheese, Garden Salad, Roasted Vegetable and Quinoa Salad, German Potato Salad, Tuna Salad, Chicken Salad, Sliced Grilled Chicken, Cookies
\$20.00 Per Person

EXECUTIVE DELI BUFFET

Garden Salad, Cucumber and Tomato Salad Tossed in Balsamic Dressing, Assorted Fruit Bowl, Sliced Turkey, Ham, Salami and Cheeses, Lettuce, Tomatoes, Onions, Assorted Breads and Wraps, Appropriate Condiments, Lemon Bars
\$22.00 Per Person

MEXICAN BUFFET

Garden Salad, Spanish Rice and Beans, Mesquite Petite Corn Cob, Chicken Enchiladas, Ground Beef, Grilled Chicken, Hard and Soft Tortillas, Shredded Lettuce, Tomatoes, Black Olives, Mixed Cheese, Jalapenos, Sour Cream, Hot Sauce, Churros
\$24.00 Per Person

LITTLE ITALY

Tossed Caesar Salad, Garlic Bread, Lemon Chicken Florentine with Lemon-Butter Sauce and Sautéed Spinach, Traditional Baked Ziti, Tortellini Alfredo, Italian Green Beans, Cannolis
\$25.00 Per Person

Themed lunch buffets include freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

HORS D'OEUVRES

Enjoy a variety of small bites and stationary displays.

BUTLER PASSED

Priced Per Piece

- Mini Pigs in a Blanket with Dijonnaise \$2.00
- Vegetable Spring Rolls with Sweet Chili \$2.00
- Meatballs \$2.00
- Tomato Bruschetta \$2.00
- Deviled Eggs \$2.00
- Caprese Phyllo Cup \$2.25
- Mini Chicken Cordon Bleu with Dijonnaise \$2.50
- Beef Empanadas with Garlic Aioli \$2.50
- Crab Rangoon with Sweet Chili Aioli \$2.75
- Baked Chicken Satay with Jack Daniels Sauce \$2.75
- Beef Wellington with Horseradish Sauce \$3.00
- Crab Cakes with Cajun Remoulade \$3.50
- Bacon Wrapped Scallops \$3.50
- Shrimp Cocktail with Cocktail Sauce \$3.50
- Ahi Poke Tuna with Wasabi Cream in Phyllo \$3.50
- Coconut Shrimp \$3.50

STATIONARY DISPLAYS

Priced Per Person

- Vegetable Crudit  with Ranch and Hummus \$5.00
- International and Domestic Cheeses with Crackers \$6.00
- Antipasto with Sliced Italian Deli Meats \$7.00
- Mediterranean Display with Tzatziki, Hummus, Olive Tapenade, and Naan \$5.00
- Fiesta Board with Guacamole, Salsa, Pico de Gallo, Queso, and Chips \$5.00
- Spinach and Artichoke Dip with Chips \$5.00
- Buffalo Chicken and Bleu Cheese Dip with Chips \$6.00

Minimum of 25 guests required for all butler passed hors d'oeuvres options. All food and beverage items are subject to applicable taxes and a 22% service charge.

ACTION STATIONS

Can be added to any menu package or repriced alone. Chef fee of \$125.00 not included.

MASHED POTATO BAR

Mashed Potatoes,
Mashed Sweet Potatoes,
Bacon Crumbles,
Cheddar Cheese,
Sour Cream, Chives, Pecans,
Brown Sugar,
and Marshmallows
Served in Martini Glasses
\$12.00 Per Person

STREET TACOS STATION

Onions, Sautéed Peppers,
Jalapenos, Fresh Cilantro,
Tomatoes, Shredded Lettuce,
Pico de Gallo, Pickled Onions,
Grilled Pineapples, Lime Wedges,
Garlic Aioli, Cajun Ranch,
Shredded Mozzarella, Grilled Chicken,
Carne Asada, Soft Corn and Flour Tortillas
\$12.00 Per Person

LITTLE ITALY STATION

Orecchiette, Penne, Capellini, Pesto,
Pomodoro, Alfredo, Chicken,
Meatballs, Mushrooms, Peppers,
Broccoli, Onions, Tomatoes,
Artichokes, Garlic, Parmesan Cheese
\$13.00 Per Person

ASIAN INFUSION STATION

Chicken, Beef, Tofu Squares, Shaved Celery,
Shredded Carrots, Green Beans, Broccoli
Mushrooms, Julienne Onions and Peppers,
Honey-Soy Glaze, Sriracha, Sweet Chili,
Garlic Aioli, Rice
\$12.00 Per Person

SLIDER STATION

Angus Beef Patties, Chicken Medallions, Caramelized Onions, Sautéed Peppers
and Mushrooms, Pickled Onions, Pickle Chips, Tomato Chutney, Cole Slaw,
Bacon Jam, Whole Grain Mustard, Garlic Aioli, Sriracha, BBQ, Homestyle Potato Chips,
Fries with Ranch Seasoning Salt, Buns
\$12.00 Per Person

All food and beverage items are subject to applicable taxes and a 22% service charge.

CARVING STATIONS

Chef fee of \$125.00 not included.

Herb Roasted Turkey Breast with Dijonnaise, Pan Jus Gravy and Cranberry Jam \$7.00

Roasted Pork Loin with Cinnamon Mustard Cream and Apple Bourbon Glaze \$8.00

Montreal Rub Striploin with Madeira Mushroom Beurre Blanc and Red Wine Demi \$9.00

Angus Beef Tenderloin with Red Wine Demi and Bleu Cheese Crème \$14.00

Slow Roasted Prime Rib with Au Jus and Horseradish Crème \$12.00

Herb Roasted Lamb Rack with Rosemary Wine Glaze and Mint Pesto \$16.00

All food and beverage items are subject to applicable taxes and a 22% service charge.



THE DINNER BUFFET

INCLUDES

Choice of Salad, One Starch, One Vegetable, and a Dessert,
Accompanied by Warm Rolls and Butter

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing
Classic Caesar Salad with Garlic Croutons
Cucumber and Tomato Salad Tossed in Balsamic Dressing
Mediterranean Pasta Salad

ENTRÉE SELECTIONS

Baked Chicken Florentine
Tuscan Grilled Chicken in Sun-Dried Tomatoes, Artichokes, and Parsley Beurre Blanc
Blackened Salmon in a Lemon-Butter Sauce
Broiled Salmon with Honey-Soy Garlic Glaze
Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico
Baked Cod with Puttanesca Sauce
Roasted Pork Loin with Cinnamon-Mustard Cream and Parsley
Sliced Sirloin with Chimichurri and a Red Wine Demi Glaze
Marinated Tofu topped with Romesco Sauce
Farmer's Market Pasta Delight

STARCHES

SELECT ONE

Herb Roasted Tri-Color Potatoes
Macaroni and Cheese
Traditional Mashed Potatoes
Au Gratin Potatoes
Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets
Steamed Vegetable Medley
Garlic Green Beans and Carrots
Steamed Asparagus
Roasted Balsamic Glazed Brussels Sprouts

DESSERTS

SELECT ONE

Assorted Cheesecakes, Assorted Macaroons, Mini Cakes, Chocolate Cake,
Fruit Cobbler, Bread Pudding with Rum Caramel

ONE ENTRÉE
\$32.00 Per Person

TWO ENTRÉES
\$36.00 Per Person

THREE ENTRÉES
\$40.00 Per Person

The dinner buffet option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THE PLATED DINNER

INCLUDES

Warm Rolls and Butter. Please choose one salad and one dessert for all guests. Place cards are required with multiple entrée choices. Place cards can be provided for you with additional fee.

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing
Classic Caesar Salad with Garlic Croutons

ENTREE SELECTIONS

Tuscan Grilled Chicken in Sun-Dried Tomatoes, Artichokes, and Parsley Beurre Blanc
Baked Chicken Breast in Chardonnay-Tarragon Sauce
Grilled Salmon with Roasted Garlic-Spinach Chimichurri
5-Spice Salmon with a Honey-Soy Garlic Glaze
Baked Cod with Puttanesca Sauce
Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico
Red Wine Braised Boneless Short Rib in a Rosemary Chambord Glaze
Sizzling Seared Ribeye Medallions with a Basil-Madeira Butter Cream Sauce
Vegetarian Wellington with Creamy Pesto Sauce

STARCHES

SELECT ONE

Herb Roasted Tri-Color Potatoes
Macaroni and Cheese
Traditional Mashed Potatoes
Au Gratin Potatoes
Wild Rice

VEGETABLES

SELECT ONE

Roasted Broccoli and Cauliflower Florets
Steamed Vegetable Medley
Garlic Green Beans and Carrots
Steamed Asparagus
Roasted Balsamic Glazed Brussels Sprouts

DESSERTS

SELECT ONE

Chocolate Mousse Cake with Whipped Cream and Berry Compote, Trio Plate with a
Chocolate Covered Strawberry, Macaroon and Lemon Bar, Bread Pudding
Traditional Cheesecake with Whipped Cream and Berry Compote, Key Lime Tart,

ONE ENTRÉE

\$30.00 Per Person

TWO ENTRÉES

\$34.00 Per Person

THREE ENTRÉES

\$38.00 Per Person

The plated dinner option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

LATE NIGHT BITES & SWEETS

Round out your night with these sweet and savory selections.

Pretzel Bites with Beer Cheese and Mustard \$5.00

Shrimp and Grits Bites \$7.00

Chicken and Waffle Sliders \$7.00

French Fry Station \$5.00

Gourmet Sundae Bar with Vanilla and Chocolate Ice Cream, Chopped Nuts, Rainbow Sprinkles, M&Ms, Chocolate Chips, Oreo Cookies, Cherries, and Whipped Cream \$8.00

Indoor or Outdoor S'mores Bar with Chocolate, Marshmallows, and Graham Crackers \$6.00



BEVERAGE SELECTIONS

*Our beverage packages will help round out any of your menu selections.
Bar packages priced per person.*

TOP SHELF BAR

Tito's, Bombay Sapphire,
Myers, Patron,
Crown Royal, Johnny Walker Red, House Wine,
Domestic and Import Bottles
2 HOUR — \$32.00
3 HOUR — \$36.00
4 HOUR — \$40.00
Each additional hour \$11.00

PREMIUM BAR

House Vodka, Gin,
Rum, Tequila, Whiskey,
Scotch, Wine,
Domestic and Import Bottles
2 HOUR — \$27.00
3 HOUR — \$32.00
4 HOUR — \$36.00
Each additional hour \$9.00

BEER AND WINE BAR

House Wine, Domestic and Import Bottles
2 HOUR — \$21.00
3 HOUR — \$25.00
4 HOUR — \$28.00
Each additional hour \$6.00

NON-ALCOHOLIC

Iced Water
Coffee
Tea
Lemonade
Assorted Sodas
\$6.00

A LA CARTE BAR OPTIONS

Domestic Beer \$5 — Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's
Import Beer \$6 — Corona, Corona Lite, Blue Moon, Heineken, Stella Artois
House Wine \$7 — Chardonnay, White Zinfandel, Pinot Grigio, Cabernet, Merlot
Call Liquor \$10 — House Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Champagne, and Soda
Premium Liquor \$12 — Bombay Sapphire, Regal, Glenlivet, Jack Daniels,
Patron Silver, Crown Royal, Titos, Myers, Johnny Walker Red,

Cash and consumption bars available upon request with a \$300.00 minimum spend. All food and beverage items are subject to applicable taxes and a 22% service charge

The Club reserves the right to change out any brand listed in the above packages for a comparable brand.



CONTACT US TODAY

FOR YOUR PERSONALIZED TASTING & TOUR

706-863-4640 or catering@westlakecc.com



WESTLAKE

COUNTRY CLUB | AUGUSTA

West Lake Country Club
3556 West Lake Drive
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