



2024 - 2025 CATERING

# The Palisades Country Club



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EVENTS DEPARTMENT

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VENUE RENTALS

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AUDUBON BALLROOM  
HOLDS UP TO 250 GUESTS  
\$6,000

NICKLAUS ROOM & PATIO  
HOLDS UP TO 40 GUESTS  
\$2,000

WINE ROOM  
HOLDS UP TO 20 GUESTS  
\$800



# Breakfast

All Prices Are Based Per Person For Sixty (60) Minutes of Continuous Service Not Including Tax or Service Charge. Chef Attendant Fee of \$150 Per 50 Guests Will Apply To All Chef Attended Stations.



## Buffet Style

### Continental Buffet \$10

Seasonal Hand - Cut Fruit & Berries | Croissants | Baked Muffins | Mini Danishes  
Butter & Fruit Preserves

### Enhanced Continental Buffet \$13

Seasonal Hand - Cut Fruit & Berries | Croissants | Assorted Yogurts | Baked Muffins  
Mini Danishes | Butter & Fruit Preserves

### Traditional All American Breakfast Buffet \$17

Smoked Bacon or Breakfast Sausage | Homestyle Potatoes | Stone Ground Grits |  
Biscuits | Mixed Fruit Bowl | Scrambled Eggs | Assorted Mini Danishes | Butter &  
Fruit Preserves



### Chef Attended Omelet Station \$10

Bacon | Sausage | Ham | Mushrooms | Bell Peppers | Tomatoes | Mixed Shredded  
Cheese | Onion | Spinach | Egg & Egg Whites  
(Chef Attendant Required)

## Upgrades

### Smoked Salmon Display \$10

Chopped Egg | Red Onion | Capers | Tomato | Cream Cheese | Crostinis

### Greek Yogurt Parfait \$8

Seasonal Berries | Honey | Granola

### Fruits & Grains \$6

Granola | Cereal | Dried Fruit | Banana | Milk

### Steel Cut Oatmeal \$6

Berries | Brown Sugar | Nuts | Maple Syrup

### Bacon or Sausage Egg & Cheese Sandwich \$8

Choice of Croissant, Biscuit or English Muffin

### Biscuits & Gravy \$8

Warm Butter Milk Biscuits | Sawmill Sausage Gravy



Price & Menu Items Are Subject To Change Based Upon Availability & Market Conditions  
All Pricing Subject to NC Sales Tax & 25% Service Charge



# Plated Breakfast

All Prices Are Based Per Person For One (1) Starter and One (1) Entrée Not Including Tax or Service Charge.



## Starters

### Fresh Fruit

Seasonal Hand Cut Fruit & Berries

### Pastry Plate

Fresh Baked Muffins Or Croissant | Butter & Fruit Preserves

### Steel Cut Oatmeal

Berries | Brown Sugar | Nuts | Maple Syrup

### Greek Yogurt Parfait

Seasonal Berries | Honey | Granola



## Entrees

### Traditional \$15

Scrambled Egg | Smoked Bacon or Sausage | Roasted Potatoes | Grits

### Chicken & Waffles \$15

Hand Breaded Chicken Tenders | Belgian Style Waffles | Maple Syrup

### New Orleans Eggs Benedict \$17

Grilled Tomatoes | Tasso Ham | Shrimp | Tabasco | Hollandaise Sauce

### Steak & Eggs \$23

Two 3oz Beef Medallions | Scrambled Eggs | Asparagus | Home Fries



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# Snack Bars

ALL PRICES ARE BASED PER PERSON FOR THIRTY  
(30) MINUTES OF CONTINUOUS SERVICE NOT  
INCLUDING TAX OR SERVICE CHARGE

## DISPLAYS

### Sweets Tables \$15

Assorted Cookies | Brownies | Whole Milk | Chocolate Syrup

### As the Kernel Pops \$10

Freshly Popped Popcorn | Chex Mix | Dried Cherries | Nut Medley | House Made  
Granola

### Ballpark Concessions \$20

Soft Pretzels | Tortilla Chips | Nacho Cheese | Cracker Jacks | Chips | Corndogs | Spicy  
Mustard

### Energy Recharge \$15

Assorted Energy/ Protein Bars | Assorted Jerky | Mixed Nuts | Dried Fruits | Regular &  
Sugar Free Red Bull

### Healthy Trails \$10

Whole Fresh Fruit | Hummus W/ Pita | Garden Vegetables | Trail Mix

## BY THE BUNCH

All Prices Are Based Per Piece and Does Not Include Tax or Service Charge

Candy Bars	\$3
Potato Chips Bags	\$2
Whole Fresh Fruit Cups	\$2
Yogurt Cups	\$4
Energy & Protein Bars	\$5
Assorted Jerky	\$5
1 Dozen Fresh Fruit Skewers	\$18

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# BOX IT UP

ALL BOXED LUNCHES ARE PRICED FOR ONE (1) SANDWICH, ONE (1) SIDE ITEM, ONE (1) SNACK, & THE APPROPRIATE CONDIMENTS & UTENSILS, NOT INCLUDING TAX OR SERVICE CHARGE.

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## ~ SANDWICH SELECTIONS ~ \$16 ~

### CLASSIC HAM & CHEESE

Black Forest Ham | Lettuce |  
Tomato | Cheddar Cheese |  
White Bread

### CHICKEN MUFFULETTA

Grilled Chicken | Salami |  
Tapenade | Provolone |  
Tomato | Ciabatta

### THE ENGLISHMAN

Roast Beef | Cheddar Cheese  
| Tomato | Red Onion Jam |  
Lettuce | Horseradish Cream  
| Ciabatta

### THE VEGETARIAN WRAP

Grilled Squash & Zucchini | Red  
Onion | Tomato | Lettuce |  
Honey Cream Cheese |  
Hummus | Flour Tortilla

### CLASSIC TUNA SALAD

Lettuce | Tomato | Sliced  
Boiled Egg | Tuna Salad |  
Croissant

### THE PILGRIM

Turkey | Cheddar Cheese |  
Provolone | Lettuce | Tomato |  
Cranberry Mayo | White Bread

## - SIDES INCLUDED -

FRUIT CUP OR BANANA

PASTA SALAD

BAG OF CHIPS

COOKIE

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# CROWD SELECTION Buffets

All Buffet Pricing is Per Person for Two (2) Hours  
Continuous Service.

Lunch Available Between 12:00PM - 4:00PM

Dinner Available Between 4:00PM - 9:00PM

All Buffets Served with Bread & Butter

Prices Listed do not Include Tax or Service Charge

## Tour Of Italy

LUNCH \$52 | DINNER \$60

Choice Of One:

House Salad | Caesar Salad | Pasta Faggioli Soup |  
Toscana Soup

Choice Of Two:

Roasted Veggies | Steamed Broccoli | Rosemary - Parmesan  
Crusted Red Potatoes | Carrot Risotto | Creamy Polenta |  
Italian Green Beans

Choice Of Two:

Penne Alfredo W/ Chicken & Broccoli | Baked Ziti W/  
Bolognese Sauce | Zuppa di Pesce (Shrimp, Calamari, Lemon,  
& Tomato Sauce) | Beef Pizzaiola | White Fish Aqua Pazza |  
Chicken Scaparella | Chicken Marsala

Choice Of Two:

Tiramisu | Cannoli | Lemon - Berry Mascarpone Cream Cake

## Southern Style

LUNCH \$53 | DINNER \$61

Choice Of One:

House Salad | Caesar Salad | Deviled Eggs

Choice Of Two:

Mashed Potatoes | Cole Slaw | Baked Beans W/ Ground  
Beef & Bacon) | Potato Salad | Collard Greens | Potato  
Wedges

Choice Of Two:

Fried Chicken | Smoked Pulled Pork BBQ | Fried Flounder |  
Baked BBQ Chicken | Dry Rubbed Beef Brisket | Southern  
Style Pork Chops | Meatloaf

Choice Of Two:

Banana Pudding | Apple Pie | Strawberry Short Cake |  
Chocolate Cake | Peach Cobbler

## El Jefe

LUNCH \$52 | DINNER \$60

Choice Of One:

House Salad | Caesar Salad | Avocado Salad (Onions,  
Avocado, Queso Fresco, Cucumber, Tomato, Cilantro  
Lime Dressing)

Choice Of Two:

Refried Beans | Mexican Rice | Roasted Street Corn | Spanish  
Pictou Vegetables | Mojo Potatoes | Corn Relish

Choice Of Two:

Beef or Chicken Fajitas | Chicken Tinge | Beef Barbacoa | Pork  
Chile Verde | Ground Beef or Chicken Meat For Tacos | Vera  
Cruz Snapper

Choice Of Two:

Tres Leches Cake | Churros | Flan | Xangos (Cheesecake  
Chimichanga) | Chocolate Cake

All Entrees Accompanied W/ Tortillas, Sour Cream, Salsa,  
Queso Fresco

## Essence Of Asia

LUNCH \$54 | DINNER \$62

Choice Of One:

House Salad | Caesar Salad | Asian Sesame Salad |  
Pickled Cucumber Salad

Choice Of Two:

Jasmine Rice | Sautéed Baby Bok Choy | Fried Rice | Kim Chi |  
Crispy Asian Potatoes

Choice Of Two:

Mongolian Beef & Broccoli | Massaman Chicken Curry  
Noodles | Char Siu Pork Chops | Teriyaki Beef | Pineapple -  
Soy Ginger Mahi - Mahi W/ Pineapple Salsa | Mango Pork  
Ribs & Shrimp | Chicken Moo Goo Gai Pan

Choice Of Two:

Sugar Doughnuts | Coconut Cake | Pineapple Upside Down  
Cake

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## Mardi Gras

LUNCH \$56 | DINNER \$62

Choice Of One:

House Salad | Caesar Salad | Gumbo | Crab Hushpuppies

Choice Of Two:

Beef Grillades W/ Red Sauce | Fried Catfish | Shrimp & Crawfish Etoufee | Creole Pork Chops W/ Brown Sugar Glaze |  
Chicken | Rochambeau | Cajun Red Snapper | Creole Beef Daube | Chicken Jambalaya

Choice Of Two:

Braised Cabbage | Dirty Rice | Mashed Potatoes | Cream Style Corn | White Corn Grits | Artichoke - Cabbage  
Casserole Succotash | Hoppin John (Black Eye Pea Medley)

Choice Of Two:

Cheese Cake | Pineapple Upside Down Cake Strawberry Short Cake | Beignets With W/ Powdered Sugar |  
Chocolate Chip Cookies

## Build Your Own

TWO ENTREES \$52 | THREE ENTREES \$60

Choice Of One:

House Salad | Caesar Salad | Chicken Noodle Soup | Moms Hearty Tomato Soup | Asparagus & Citrus Tarragon  
Salad

Choice Of Two or Three:

Chilean Salmon With Lemon Butter Sauce & Roasted Red Peppers | Grilled Butter Brazilian Steak W/ Pico De Gallo &  
Chimichurri | Herb Roasted Chicken Breast W/ Natural Jus | Braised Beef Tips W/ Peppers, Onions & Brown Gravy | Fennel  
& Coriander Crusted Pork Chop W/ Feta & Blueberry Sauce | Mahi Mahi W/ Soy Ginger Sauce & Pineapple Salsa

Choice Of Two:

Mashed Potatoes | Roasted Vegetable Medley | Buttery Sweet Corn | Cast Iron Potatoes & Tuscan Kale | Hoppin John  
Black Eye Pea Medley | White Cheddar Mac & Cheese | Southern Style Green Beans | White & Wild Rice Pilaf | Scalloped  
Potatoes

Choice Of Two:

Key Lime Pie | GF Chocolate Torte Cake | Carrot Cake | Chocolate Cake

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# CROWD SELECTION *Buffets*

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## *Mardi Gras*

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House Salad | Caesar Salad | Gumbo | Crab Hushpuppies

Choice Of Two:

Beef Grillades W/ Red Sauce | Fried Catfish | Shrimp & Crawfish Etoufee | Creole Pork Chops W/ Brown Sugar Glaze |  
Chicken | Rochambeau | Cajun Red Snapper | Creole Beef Daube | Chicken Jambalaya

Choice Of Two:

Braised Cabbage | Dirty Rice | Mashed Potatoes | Cream Style Corn | White Corn Grits | Artichoke - Cabbage  
Casserole Succotash | Hoppin John (Black Eye Pea Medley)

Choice Of Two:

Cheese Cake | Pineapple Upside Down Cake Strawberry Short Cake | Beignets With W/ Powdered Sugar |  
Chocolate Chip Cookies

## *Build Your Own*

TWO ENTREES \$52 | THREE ENTREES \$60

Choice Of One:

House Salad | Caesar Salad | Chicken Noodle Soup | Moms Hearty Tomato Soup | Asparagus & Citrus Tarragon  
Salad

Choice Of Two or Three:

Chilean Salmon With Lemon Butter Sauce & Roasted Red Peppers | Grilled Butter Brazilian Steak W/ Pico De Gallo &  
Chimichurri | Herb Roasted Chicken Breast W/ Natural Jus | Braised Beef Tips W/ Peppers, Onions & Brown Gravy | Fennel  
& Coriander Crusted Pork Chop W/ Feta & Blueberry Sauce | Mahi Mahi W/ Soy Ginger Sauce & Pineapple Salsa

Choice Of Two:

Mashed Potatoes | Roasted Vegetable Medley | Buttery Sweet Corn | Cast Iron Potatoes & Tuscan Kale | Hoppin John  
Black Eye Pea Medley | White Cheddar Mac & Cheese | Southern Style Green Beans | White & Wild Rice Pilaf | Scalloped  
Potatoes

Choice Of Two:

Key Lime Pie | GF Chocolate Torte Cake | Carrot Cake | Chocolate Cake

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# Buffet Enhancements

All Buffet Enhancement Pricing is Based Per Person Unless Specified Differently for Two (2) Hours of Continuous Service Not Including Tax or Service Charge. Chef Attendant Fee of \$150 Will Apply to All Chef Attended Stations.

## **DOMESTIC CHEESE BOARD \$275**

Feeds 25 People

Three Cheeses | Fruit Preserves | Seasonal Accompanies | Assorted Crackers

## **SEASONAL FRUIT DISPLAY \$225**

Feeds 25 People

Seasonal Fruits & Berries

## **ARTISAN CHEESE BOARD \$350**

Feeds 25 People

Three International Cheeses | Fruit Preserves | Seasonal Accompanies | Assorted Crackers

## **CRUDITE DISPLAY \$175**

Feeds 25 People

An Assortment of Vegetables Served W/ Ranch & Bleu Cheese Dipping Sauce

## **ARTISAN BOARD \$450**

Feeds 25 People

Three Cheeses | Three Meats | Fruit Preserves | Seasonal Accompanies | Assorted Crackers

Meats: Prosciutto, Capicola, Salami, Chicken Pate, Bresaola, Liverwurst

Artisan Cheese: Dill Havarti, Smoked Cheddar, Sage Derby, Manchego, Red Dragan

Domestic Cheese: Cheddar, Provolone, Colby Jack

## **ROASTED PRIME RIB \$19**

Chef Attendant Fee Required

Prime Rib | Au Jus | Horseradish Cream Sauce | Horse Radish Sauce

## **BAKED POTATO BAR \$8**

Shredded Cheese | Butter | Sour Cream | Bacon | Chives | Broccoli

## **SMOKED SALMON DISPLAY \$9**

Chopped Egg | Red Onion | Capers | Lemon | Dill Creme Fraiche | Olives | Crackers

## **SOUP & POTATO BAR \$350**

Feeds 25 People

Chicken Noodle | Moms Tomato Soup | New England Clam Chowder | Vegetable Beef & Barley | She - Crab Soup | Ham & Split Pea Soup | Brunswick Stew & All The Salad & Potato

Bar Accompaniments With Rolls & Crackers

## **WARM SPINACH & ARTICHOKE \$175**

Feeds 25 People

## **MEXICAN SAUSAGE DIP \$200**

Feeds 25 People

## **HOT SHRIMP & CRAB DIP WITH PICO \$225**

Feeds 25 People

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# Plated Lunches

All Prices Are Based Per Person For One (1) Starter, One (1) Entrée, Two (2) Sides & One (1) Dessert Not Including Tax Or Service Charge.

Any Entrée containing \* Do Not Include Sides.

## Starters

### Fresh Fruit

Seasonal Hand Cut Fruit & Berries

### Soups

Vegetable Beef & Barley | Chicken Noodle | She Crab Soup | New England Clam Chowder | Tomato Soup | Brunswick Stew

### Salads

Classic House Salad | Classic Caesar Salad

## Entrees

### Salmon Florentine (GF) \$24

Fresh Spinach | Lemon Butter Sauce | Roasted Red Peppers

### Shrimp & Grits (GF) \$25

Jumbo Shrimp | Stone Ground Grits | Andouille Sausage | Peppers & Onions | Tasso Gravy

### Petite Filet Mignon (GF) \$32

6oz Tenderloin Filet | Sautéed Mushroom Demi Glace

### Grilled 6oz Chicken Breast \$18

6oz Joyce Farms Chicken Breast W/ Herbs & Natural Jus

### Grilled Bone In Pork Chop \$26

Chery - Apricot Moustarda | Fresh Herbs

### Cajun Chicken & Shrimp Pasta\* \$26

Penne Pasta | Cajun Cream Sauce | Fresh Herbs

## Sides

Mashed Potatoes | Steamed Broccoli | Sautéed Asparagus | Scalloped Potatoes | Vegetable Medley | Warm Cous Cous Medley | White & Wild Rice Medley

## Desserts

Chocolate Cake | Strawberry Shortcake | Key Lime Pie | Cheesecake

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# Plated Dinners

All Plated Dinner Pricing Is Per Person Including One (1) Starter, One (1) Entrée, Two (2) Sides & One (1) Dessert Not Including Tax Or Service Charge. When A Choice Of Entrée Is Requested, The Highest Priced Item Will Be Used To Calculate Total Pricing, No More Than Two Entrées May Be Selected For The Meal.

## STARTERS

### Soups

Vegetable Beef & Barley | Chicken Noodle | New England Clam Chowder | Tomato Soup

### Salads

Classic House Salad | Classic Caesar Salad | Spinach Salad

## ENTREES

**8oz Filet Mignon W/ Mushroom Demi Glace \$45**

**Joyce Farms Chicken Breast W/ Jus \$28**

**Salmon Florentine \$28**

Spinach | Red Pepper | Lemon Butter Sauce

**Beef Short Rib W/ Whiskey Peppercorn Sauce \$41**

**Pork Chops W/ Cherry Apricot Sauce \$32**

**Lily Poi Glazed Pork Baby Back Ribs (Half Rack) \$38**

**BBQ Rubbed Tofu W/ BBQ Sauce & Sautéed Onions \$25**

**8oz Mahi Mahi W/ Asian Ginger Sauce & Pineapple Salsa \$35**

**4oz Filet Mignon & Lobster Tail \$65**

## SIDES

### Starches

Mashed Potatoes | Scalloped Potatoes | White & Wild Rice Pilaf | Warm Cous Cous Medley

### Vegetables

Vegetable Medley | Steamed Broccoli | Asparagus

## DESSERTS

**Strawberry Short Cake Layer Cake**

Cheesecake | Shortcake | Strawberry Mousse | Jam

**Hazelnut Mousse Cups**

Hazelnut Puree | Sugar | Eggs | Cream

**Flourless Chocolate Torte Cake**

Seasonal Berry Compote

**New York Cheese Cake**

Vanilla Cheesecake | Seasonal Berry Compote

**Key Lime Pie**

Key Lime Juice | Eggs | Sugar | Cream | Graham Cracker Crust

**Black Tie Chocolate Cake**

# Hand Crafted

## HORS D'OEUVRES

Each Hors D'oeuvre is Priced Per Dozen Not Including Tax Or Service Charge.

### COLD HORS D'OEUVRES

#### Mini Chicken Salad Croissants \$24

Chicken Salad | Lettuce | Tomato |  
Croissant

#### Mini Tuna Salad Croissants \$24

Tuna Salad | Lettuce | Tomato |  
Croissant

#### Beef Tenderloin Crostini \$30

Sliced Beef Tenderloin | Horseradish  
Cream | Onion Jam

#### Tomato Bruschetta (v) \$18

Basil | Garlic | Tomato | Parmesan |  
Aged Balsamic | Olive Oil Crostini

#### Antipasti Skewer (GF) \$15

Mozzarella Ciliegine | Tomato |  
Salami | Balsamic Glaze

#### Shrimp Salad Phyllo Tartlet \$15

Bay Shrimp | Dill Creole Aioli |  
Phyllo Shell

#### Hummus Bites (v) \$15

Roasted Garlic Hummus | Phyllo  
Cup

#### Shrimp Louisiana \$24

Cooked Large Shrimp | Old Bay |  
Tangy Bloody Mary Sauce

#### Tea Smoked Deviled Eggs \$30

Chicken Salad | Deviled Egg Filling  
| Fried Potato Sticks

#### Petite BLT \$24

Bacon | Pimento Cheese | Tomato |  
Lettuce | Croissant

### HOT HORS D'OEUVRES

#### Coconut Shrimp \$27

Jumbo Shrimp | Coconut - Panko Crust |  
Sweet Thai Chili Sauce

#### Sinagong Pork Riblets \$42

Tangy Tamarind Broth | Pineapple  
Salsa (Buffet Only)

#### Potato Croquette \$18

Smoked Bacon | Manchego Cheese |  
Honey Mustard | Mixed Mushroom  
Marsala | Fresh Herbs

#### Vegetarian Spring Rolls (v) \$21

Sweet Thai Chili Sauce

#### Santa Fe Spring Rolls \$24

Chicken | Cheese | Onions | Black  
Beans | Tomatoes

#### Fried Mac & Cheese Bites (v) \$15

Panko Crust | BBQ Sauce

#### Capicola Crostini \$21

Cherry Apricot Moustarda |  
Artichoke Spread

#### White Cheddar Stuffed Mushrooms \$24

White Cheddar | Boursin | Panko  
Crust | Cream Base

#### Guinness Beef & Potato Skewers (GF) \$36

Guinness Sauce | Roasted Potatoes  
| Onions

#### Lamb Lollipop (GF) \$48

Feta Vinaigrette | Fresh Herbs

#### Chicken Wings \$24

Choice of Buffalo Or BBQ | Ranch  
& Bleu Cheese

#### Chicken Satays \$21

Asian Marinated | Peanut Sauce

#### Mini Crab Cakes \$24

Remoulade Sauce (Passed Only)

#### Sliders \$30

Beef & Applewood Bacon Blend |  
Cheddar Cheese | Burger Sauce

#### Bacon Wrapped Sea Scallops \$39

(V) VEGETARIAN



(GF) GLUTEN FREE

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# Dessert Selections

ALL PRICES LISTED DO NOT INCLUDE TAX OR SERVICE CHARGE.

<p><b>COOKIES</b></p> <p>Chocolate Chip   Oatmeal Raisin   Peanut Butter   Triple Chocolate   Heath Toffee   Ginger Snaps</p>	<p><b>\$15</b> <i>Per Dozen</i></p>
<p><b>BARS</b></p> <p>Brownies   Lemon Bar   Bourbon Pecan Bar</p>	<p><b>\$15</b> <i>Per Dozen</i></p>
<p><b>SUNDAE BAR</b></p> <p>Vanilla Ice Cream   Chocolate Ice Cream   Maraschino Cherries   Chopped Nuts   Chocolate Chips   Whipped Cream   Chocolate Sauce   Caramel Sauce   M&amp;M's   Fresh Seasonal Berries   Rainbow Sprinkles</p>	<p><b>\$15</b> <i>Per Person</i></p>
<p><b>S'MORES STATION</b></p> <p>Marshmallows   Graham Crackers   Hershey's Chocolate Bars</p>	<p><b>\$12</b> <i>Per Person</i></p>

# BAR OPTIONS

ALL PRICES ARE BASED PER DRINK NOT INCLUDING TAX OR SERVICE CHARGE.

## TEQUILA

HOUSE | PREMIUM | TOP SHELF  
LUNAZUL TEQUILA \$6 | CASAMIGOS \$8 | PATRON \$12

## GIN

HOUSE | PREMIUM  
TANQUERAY \$8 | HENDRICKS \$10

## VODKA

HOUSE | PREMIUM | TOP SHELF  
TITOS \$8 | KETTLE ONE \$10 | GREY GOOSE \$12

## RUM

MALIBU \$8 | BARGARDI \$8 | CAPTIN MORGAN \$8

## SCOTCH

HOUSE | PREMIUM | TOP SHELF  
DEWARS \$8 | JOHNNY WALKER BLACK LABEL \$12 |  
GLINLIVET \$15

## WHISKEY

HOUSE | PREMIUM | TOP SHELF  
JACK DANIEL \$8 | JAMESON \$10 | CROWN ROYAL \$12

## BOURBON

HOUSE:  
JIM BEAN \$8

PREMIUM:  
BASIL HAYDEN \$10 | JEFFERSONS SMALL BATCH \$ 10

TOP SHELF:  
MAKERS MARK \$12 | JEFFERSONS RESERVE \$12 |  
WOODFORD RESERVE \$12 | KNOB CREEK \$12 |  
ELIJAH CRAIG \$12 | BULLEIT \$12 ANGELS ENVY \$14

## DOMESTIC BEER \$3

MILLER LITE | BUDLIGHT | COORS LIGHT | MICHELOB ULTRA  
| BUDWEISER | YUENGLING

## IMPORTED BEER \$4

CORONA EXTRA | CORONA LIGHT | HEINEKIN |  
HEINEKIN LIGHT | LABATT | STELLA

## CRAFT BEER \$6

GUINNESS | HAZY LITTLE THING | MOUNTAIN CANDY IPA  
| PERNICIOUS WICKED WEED IPA | WHITE CLAW

## SPARKLING WINE

HOUSE | PREMIUM  
CARRA PROSECCO \$4 | AVISSI PROSECCO \$6

## WHITE WINE

PINOT GRIGIO  
CAPOSALDO \$6 | PROVERBS \$8  
CHARDONNAY  
PROVERBS \$8 | KENDALL JACKSON \$8  
SAUVIGNON BLANC  
PROVERBS \$8 | DAOU \$8 | STONELEIGH \$6

## RED WINE

PINOT NOIR  
BREAD & BUTTER \$6 | PROVERBS \$8  
CABERNET  
SUBSTANCE \$6 | PROVERBS \$8 | KENDALL JACKSON \$12  
MERLOT  
PROVERBS \$8



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