

Beaver Brook Golf & Country Club

Catering Menu

Breakfast Buffet Menu

All breakfasts are based on the continental breakfast with the addition of selected items to create a custom menu. If you choose to order a la carte, choices will be priced individually. Prices are per person.

Continental Breakfast

Assorted pastries and muffins with butter and assorted jellies and fresh fruit display.

Served with premium coffee, water and orange juice

\$ 12.95/person

Breakfast Selections

Scrambled Eggs	\$3.25
Fresh Baked Pastries	\$3.50
Assorted Muffins	\$3.25
Quiche... <i>choice of filling</i>	\$3.50
Applewood Smoked Bacon ... <i>2 pieces per person</i>	\$2.50
Country Sausage Patty... <i>2 pieces per person</i>	\$2.50
Breakfast Potatoes	\$2.95
Cheddar Cheese Grits	\$2.95
Biscuits	\$1.25
Biscuits & Sausage Gravy	\$2.95
Fresh Fruit Salad	\$4.00
Premium Coffee	\$3.95
Assorted Juices	\$3.95

Fruit Display	Small: 25-30ppl - \$150
	Medium: 60-65ppl - \$275
	Large: 75-100ppl - \$395

Luncheon Menu

Lunch Buffets - Cold

Deli Sandwich Buffets

A lighter selection for your event.

Classic Deli Board

Ham, Turkey and Roast Beef
Cheddar, Swiss and Pepper Jack Cheeses
Assorted Breads
Lettuce, Tomato, Onion and Pickle
Lay's Potato Chips
Southern Potato Salad & Fruit Salad
Assorted Cookies or Brownies
\$16.95/prsn

Antipasti Deli Board

Ham, Turkey, Roast Beef
Salami, Soprasata, Cappicola
Cheddar, Swiss, Pepper Jack, Havarti Dill, Buffalo Mozzarella
Assorted Breads
Lettuce, Tomato, Onion and Pickle
Lay's Potato Chips
Bacon Sherry Potato Salad & Fruit Salad
Assorted Cookies or Brownies
\$19.95

Deli Lunches include water, iced tea and coffee.

Add soup to the buffet for \$4 per person.

Add a garden salad to the buffet for \$4 per person.

Luncheon Buffets

Each buffet includes water, tea and coffee

Choose from the options below to build a custom buffet to meet the needs of your event.

Light Buffet

Tossed Salad & Assorted Dressings
Two Entrées
Two Vegetables
Rolls & Butter
\$16.95/prsn

The Standard

Tossed Salad & Assorted Dressings
One Composed Salad
Two Entrées
Three Vegetables
Rolls & Butter
\$19.95/prsn

The Grand Luncheon

Tossed Salad & Assorted Dressings
One Composed Salad
Two Entrées
Four Vegetables
Rolls & Butter
\$22.95/prsn

Add soup to the buffet \$4/prsn

Add a dessert for \$3.95/prsn

Desserts

Add desserts to your buffet \$4 per person.

Sample offerings:

Chocolate Cake

Pecan Pie

Red Velvet Cake

Coconut Cream Pie

Carrot Cake

Fresh Baked Cookies

And more.

If you prefer to bring your own dessert, there will

be a per person service fee:

\$25 for up to 50 guests.

\$50 for 51-100 guests.

\$75 for 100 or more guests.

Entrée Choices

Herb Marinated Chicken Breast
BBQ Chicken Breast
Grilled Chicken with Mushroom Sauce
Fried Chicken Tenders
Sliced Pork Loin with Honey Dijon Sauce
Pulled Pork BBQ
Herb Rubbed Pork Chop with Apple Salad
Beef Tips with Mushroom Sauce
Beef Shoulder Tenderloin
with Red Wine Demi-Glace
Baked Cod with Lemon Butter Sauce
Mahi-Mahi with Pineapple Salsa
Garlic Shrimp
Baked Penne – *Vegetarian /Beef*

Vegetables

Roasted Red Potatoes
Mashed Potatoes
Country Green Beans
Roasted Mixed Vegetables
Macaroni & Cheese
Honey Glazed Carrots
Buttered Sweet Corn
Haricots Vert with Herb Butter
Roasted Brussel Sprouts
Scalloped Potatoes
Broccoli
Herbed Wild Rice Blend
Rice Pilaf
Asparagus (*add \$4/prsn*)

Composed Salads

Southern Potato Salad
Coleslaw
Carrot Raisin Salad
Pasta Salad
Marinated Tomato Salad
Corn & Black Bean Salad
Bacon & Sherry Potato Salad

Hors d' oeuvres

All items are priced a la carte and designed to create the menu that best fits your needs.

Cold Appetizer Displays

Seasonal Cut Fruit & Berries	Small-\$150	Medium-\$275	Large-\$395
Roasted Tomato Salsa & Chips			\$4.95/prsn
Vegetable Platter - <i>raw or grilled</i> – with red pepper gorgonzola dipping sauce			\$5.75/prsn
Domestic Cheeses - <i>locally produced</i>			\$5.95/prsn
Imported Cheeses - <i>from around the world</i>			\$10.95/prsn
Charcuterie Platter - <i>assorted cured meats with crackers and condiments</i>			\$10.95/prsn
Poached Shrimp - <i>with citrus cocktail sauce</i>			\$150.00 per 100pcs

Cold Small Bites

Marinated Lump Crab Salad in Cucumber Cup	\$4.95/prsn
Asparagus Wrapped in Prosciutto	\$4.95/prsn
Bruschetta - <i>Tomato Basil</i>	\$3.00/prsn
Boursin on Roma Tomatoes	\$3.50/prsn
Smoked Salmon Mousse on Cucumbers	\$5.25/prsn
Carolina BBQ Shrimp on Baguette	\$4.25/prsn
Beef Tenderloin & Pinot Onion Jam on Crostini	\$4.95/prsn
Roasted Red Pepper Mousse on Croustade	\$2.95/prsn
Assorted Finger Sandwiches	\$250 per 100pcs

Hot Small Bites

Sausage in Puff Pastry	\$3.95/prsn
Cheddar Burger Sliders	\$3.50/prsn
Egg Rolls – <i>Vegetable or Pork, oriental dipping sauce</i>	\$3.20/prsn
Chicken Wings – <i>buffalo, garlic-chile glaze, spicy bbq</i>	\$245 per 100pcs
Chicken Tenders – <i>bbq & honey mustard dipping sauces</i>	\$175 per 100pcs
Cajun Fried Shrimp – <i>with grain mustard remoulade</i>	\$165 per 100pcs
Miniature Beef Wellingtons	\$400 per 100pcs
Meatballs - <i>Italian style marinara, teriyaki, bbq</i>	\$115 per 100pcs
Chicken Satays – <i>Thai peanut sauce</i>	\$400 per 100pcs
Petite Lump Crab Cakes - <i>with roasted garlic & dill aioli</i>	\$395 per 100pcs
Stuffed Mushrooms - <i>Sausage & Parmesan</i>	\$250 per 100pcs
<i>Lump Crab Meat</i>	\$425 per 100pcs
<i>Boursin & Spinach</i>	\$225 per 100pcs
Pulled BBQ Pork or Beef Brisket <i>on corn cakes</i>	\$2.25/prsn
Queso Dip with Chips	\$5.95/prsn
Spinach & Artichoke Dip with Chips	\$5.95/prsn
Nacho Bar with warm queso, assorted toppings and chips	\$5.95 vegetarian
	\$7.95 with pulled chicken
	\$8.95 with pulled pork
	\$9.95 with spiced beef

Catering Event Action Stations

Add a chef attended station to create some excitement for your buffet.

A \$50 fee will be applied for each chef that is needed

Carving Station

Marinated Pork Loin(25-30ppl)	\$100.00/pc
Herb Roasted Turkey Breast(20-25ppl)	\$150.00/pc
Honey Roasted Ham(20-25ppl)	\$165.00/pc
Beef Strip Loin(25-30ppl)	\$265.00/pc
Tenderloin of Beef(20-25)	\$285.00/pc
Prime Rib (20-25ppl)	\$325.00/pc

Carving stations will be served with the appropriate condiments.

Pasta Station

Basic

\$5.95/prsn

Penne and Bowtie Pasta, Marinara sauce, Alfredo sauce, tomatoes, onions, mushrooms, peppers, olives and artichokes with garlic, red pepper flakes, Parmesan cheese and Olive oil.

Primo

\$9.95/prsn

Grilled chicken and Italian sausage added to the basic station of: Penne and Bowtie Pasta, Marinara sauce, Alfredo sauce, Pesto sauce, tomatoes, onions, mushrooms, peppers, olives, artichokes and baby spinach with garlic, red pepper flakes, Parmesan cheese and Olive oil.

Stir Fry Station

\$5.95/prsn

Assorted vegetables, sesame soy sauce and Szechwan sauce with steamed rice cooked to order

Upgrade the stir fry station with sliced chicken, beef or shrimp (Choose 1)

\$9.95/prsn

Two Choices

\$11.95/prsn

Three Choices

\$13.95/prsn

Hors d' Oeuvre Event Desserts

Choose to have a single dessert or an assortment of brownies, cookies and dessert bars.

\$4 per person.

A sample of our available selections:

Fudge Brownies, Heath Bar Blondies, Assorted Dessert Bars

Cookies: Chocolate Chips, Peanut Butter, Salted Caramel, Sugar

If you prefer to bring your own dessert, there will be a per person service fee:

\$25 for up to 50 guests.

\$50 for 51-100 guests.

\$75 for 100 or more guests.

Dinner Buffet Menu

Two Entrees: \$23.95 per person Three Entrees: \$26.95

The buffet will be served with:

Tossed salad & assorted dressings, warm rolls & butter, premium coffee, tea and water.

Wild Mushroom Chicken

Bone-In BBQ Chicken

Mediterranean Chicken

Kalamata olives, artichokes, tomatoes, red onion and herbs in a lemon basil sauce

Polynesian Chicken Breast

Marinated in soy, ginger and citrus juices and served with pineapple salsa

Roasted Pork Loin

Bourbon Apricot Sauce

Sweet & Sour Pork

Sliced pork loin with a spicy sweet and sour sauce

Sirloin of Beef Au Poivre

Served with creamed brandy peppercorn sauce

Mesa Strip Loin

Chile and lime marinated beef served with black bean and corn salsa

Beef Tips Diane

Tender beef tips in a rich mushroom sauce lightly creamed and laced with Dijon mustard

Roasted Turkey

Sage Gravy

Cod Caponata

with a Mediterranean style sauce of tomatoes, peppers, olives, garlic and herbs

Lemon Dill Salmon

with lemon dill butter sauce

Mahi-Mahi

Blistered tomato relish

Baked Penne

vegetarian or with beef

Desserts

Add Desserts to your buffet \$4 per person.

Sample offerings:

Chocolate Cake

Pecan Pie

Cheesecake

Red Velvet Cake

Coconut Cream Pie

Carrot Cake

Fresh Baked Cookies

And more.

Vegetables

Roasted Red Potatoes

Mashed Potatoes

Country Green Beans

Roasted Mixed Vegetables

Macaroni & Cheese

Honey Glazed Carrots

Buttered Sweet Corn

Haricots Vert with Herb Butter

Roasted Brussel Sprouts

Scalloped Potatoes

Broccoli

Rice Pilaf

Herbed Wild Rice Blend

Asparagus (*add \$4/prsn*)

Composed Salads

\$4 per salad per person

Southern Potato Salad

Coleslaw

Carrot Raisin Salad

Pasta Salad

Marinated Tomato Salad

Corn & Black Bean Salad

Bacon & Sherry Potato Salad

If you prefer to bring your own dessert, there will be a per person service fee:

\$25 for up to 50 guests.

\$50 for 51-100 guests.

\$75 for 100 or more guests.

Wedding Reception Packages

Standard

Domestic Cheese Display
Charcuterie Platter
Seasonal Fruits & Berries
Vegetable Display
raw or grilled with roasted red pepper gorgonzola dip
\$25 per person

Green

Domestic Cheese Display
Seasonal Fruits & Berries
Two Cold Small Bites
Two Hot Small Bites
\$28 per person

Gold

Small Seasonal Fruit & Domestic Cheese Display
Three Cold Small Bites
Three Hot Small Bites
Dessert Display
\$33 per person

Grand

Seasonal Fruit & Berries
Domestic & Imported Cheese Display
Three Cold Small Bites
Three Hot Small Bites
Chef Attended Action Station (*basic pasta or stir fry*)
~OR~
Carving Station
Priced per Protein Selected
\$40 per person