

Greenville Country Club

Catering Menu

Thank you for your interest in hosting an event at the Greenville Country Club. Our professional and courteous staff is here to help you make your special event one to remember.

Should you require an item that is not on our menu, we would be more than happy to accommodate your request.

The majority of the foods prepared for special events are created to provide the appearance of an “abundant look” even after most guests have eaten. It is our intention to establish and maintain the food tables in this fashion, and realize that you only want to pay for the food consumed by your guests. It is not permissible to take leftover food from the club’s property.

Policies and General Information

Function Requirements – Two weeks prior to your function, we will require your specific menu selection, room set up and other arrangements.

Date Confirmation Letter – You will need to sign a letter confirming the date of your event.

Guarantees – A minimum guaranteed number of attendees is required 48 hours prior to your event. You will be charged for the guaranteed amount even if fewer people attend. Should your count exceed the guaranteed number, you will be billed for the number in attendance. We will do our best to accommodate any increases in your guarantee number. We will inform you if meal substitutions may be necessary.

Tax and Service Charges – All food and beverage prices are subject to 7% NC sales tax and 22% service charge.

Facility Rental and Food Requirements –

Facility Fees – There will be a \$500.00 facility fee plus Greenville Country Club requires you to spend a minimum of \$20.00 per person in food this does not include the 22 % service charge or 7% state sales tax.

Food and Beverage – Greenville Country Club will provide all food and beverage. No food or beverage can be brought in from an outside source with the exception of wedding cakes birthday cakes or grooms cake.

Payment – Greenville Country Club events require a \$500 deposit in order to reserve the club facility, and the deposit will be credited to the event total. All deposits are non-refundable. All non-member charges are to be paid by either check or credit card 72 hours prior to the event unless other arrangements have been made., All member events will be billed to the member’s club account or a function account.

Ice Carvings are available through an outside source. Prices vary.

Audio Visual Equipment - Greenville Country Club has these items available to rent for a fee of \$25.00 per piece of equipment: Screens, Flip Chart

Valet Service - \$100.00.

Coat Check Service \$100.00

Cancellations – Once a deposit is paid, the deposit is non-refundable.

Liability – The member who sponsors a non-member event shall assume full financial responsibility for all food, beverages, other fees and/or damages to club property. The club cannot assume full responsibility for personal possessions not specifically entrusted to the club for special care.

Menu Development

The staff at Greenville Country Club takes pride in preparing and serving our members and guests with the finest quality food and beverages. If you would like to custom design a menu with items other than those offered in this packet, please feel free to schedule an appointment with our Food and Beverage Manager and/or the Executive Chef. We will gladly assist you with any dietary restrictions you may have.

Beverages

Freshly Ground 100% Columbian Bean Coffee
Freshly Brewed Iced Tea

Juices
Canned Juices include Orange, Cranberry, Pineapple or Grapefruit

Selection of Gourmet Hot Teas
20 ounce Bottled Water
Assorted Canned Sodas
Lemonade or Fruit Punch

All prices subject to change without notice – Prices do not include 22% service charge and applicable sales taxes

Morning Time Pastries and Fruits

Sweet Potato Biscuits brushed with Cinnamon Butter
Cheese Biscuits brushed with Butter
Fruit and Cream Cheese Muffins
Served with whipped butter and assorted jams

European Fruit Filled Danish

Sticky Bun Cinnamon Rolls with Cream Cheese Icing

Smoked Salmon and Cream Cheese Baguette Bites

Sliced Fruit Display with Berry Garnish and Yogurt Dip

Cut Bowl of Seasonal Fruit

Middle of the Day Sweets

Freshly Baked Assorted Cookies

Strawberry and Grain Parfait with White Chocolate

Chocolate Brownies or Lemon Bar Squares

Dry (Bar) Snacks

Mixed Fancy Nuts

Dry Roasted Peanuts, Goldfish and Pretzels

Tortilla Chips with Queso Dip and Salsa

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Breakfast Buffets

You may add \$1.50 per person for Fruit Juices to compliment any of our Breakfast Buffets.
Available Juices are: Orange, Cranberry, Pineapple and Grapefruit

Breakfast of Champions

Seasonal Fruit Bowl - Berry Muffins with Whipped Butter -
Flavored Yogurts and Granola - Bacon and Sausage Biscuits

The Classic

Fresh Seasonal Sliced Fruit Display - Sweet Potato and Cheese Biscuits - Stone Ground Grits with aged Cheddar - Fluffy Scrambled Eggs - Hash Brown Potatoes - Crisp Bacon - Whole Hog Sausage

Sunrise in the South

Assorted Fruit Muffins - Cornbread and Biscuits with Jams and Butter Fruit Display with Berry Garnish and Yogurt - Sausage Gravy - Buttermilk Biscuits - Smoked Sausage - Applewood Bacon - Potato Cheddar Hash Brown Casserole with Chives - Chef Attended Omelet and Waffle Station with bread display

Chef Attended Omelet Station

Chef Attended Waffle Station

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Hot Soups

Great addition to any Entrée or Buffet

Sweet Corn and Chicken Chowder with Roasted Peppers

Tomato-Basil Bisque

Sherried She-Crab Soup

New England Clam Chowder: A North East Tradition

Vegetable Herb and Barley with Fresh Parsley Snips

Creamy Broccoli and Cheddar Soup

Potato and Leek Soup with Paprika

Chilled Soups

Chunky Gazpacho and Crème Fraîche

Chilled Melon Soup with Fresh Mint Garnish

Accompanying Salads

(May accompany any lunch or dinner entrée)

House Salad

A crispy mix of field greens and head lettuces with tomatoes, sliced cucumbers, shredded cheddar, sweet red onion rings and freshly made croutons

Dressings: Ranch, Blue Cheese, Thousand Island, French, Honey-Mustard, or Low Calorie Italian, Balsamic or Raspberry Vinaigrette

Classic "Caesar" Salad

Hearts of Romaine tossed with Parmigiano-Reggiano Cheese, Fresh Baked Croutons and our house made Caesar Dressing

Spinach and Strawberry

Baby Spinach and Fresh Strawberries tossed in a tangy Berry and Poppy Seed Vinaigrette with Goat Cheese crumbles

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Greek Salad-

Field Greens, Feta Cheese, Banana Peppers, sliced Black Olives, Roasted Red Peppers and Croutons all tossed in a Creamy Greek Dressing

Bleu Cheese Wedge

Iceberg, Crumbled Bleu Cheese, Grape Tomatoes, sliced Black Olives, Roasted Red Peppers and Croutons all tossed in a Creamy Greek Dressing

Entrée Salads

A meal in itself.

Chef Salad

Field Greens and Head Lettuces topped with a hearty portion of sliced Swiss and Cheddar Cheese, Black Oak Ham, Smoked Turkey and Croutons served with your choice of dressing and an edible orchid

Chicken Moray Salad

Marinated and Grilled Chicken Breast Sliced and placed on a bed of lettuce then topped with shredded Pepper-jack Cheese and a sweet Vidalia Onion Dressing

Crab Cake Salad

Seared Crab Cake over a bed of Citrus Tossed Mixed Greens with Mango Relish

Heart Smart Salad

Sliced Melons and Berries on a bed of Mesclun Greens served with a Yogurt Dipping sauce and Cottage Cheese with a Chocolate covered Strawberry Garnish

Boxed Lunches

Build your own Sandwich - Choose from the following:

Thinly Shaved Roast Beef, Turkey or Ham

Sliced Cheddar, Swiss, Provolone or American

Choice of Rye, Whole Wheat, Hoagie Roll or White Breads

All boxed lunches come with appropriate condiments

Potato Salad, Pretzels or Chips,

Choice of Apple or Banana and Cookies.

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Lunch Entrées

(11:00 a.m. - 2:00 p.m.)

All entrees are accompanied with iced tea, rolls with whipped butter and your choice of one vegetable and one starch (page 9).

Add an Accompanying Salad for an additional fee (page 5-6).

We will gladly accept any specific request you may have; however, there may be a surcharge for special items.

Chicken, Brie and Spinach Crepes

Mushrooms and a Basil Cream Sauce

Smokey Mountain Barbeque Chicken

Hickory Smoked Chicken Breast Topped with Applewood Bacon, Grilled Granny Smith Apple Ring and Homemade Barbeque sauce

Parmesan Crusted Salmon Fillet

Six ounce Parmesan Crusted Salmon Fillet topped with Sautéed Leeks and Vidalia Onion Cream Sauce

Carolina Crab Cakes

Two roasted Crab Cakes over Roasted Corn and Tomato Sautee with a Lemon-dill Remoulade

Breast of Chicken Virginian

Gently Sautéed with Virginia Cured Ham, Fontana Cheese and Mushroom jus

Grilled Petit Filet Mignon

Fresh Mushrooms, Shallots and Merlot Wine Reduction

Shrimp Scampi

Six Large Shrimp Sautéed with Vine-ripe Tomatoes, Fresh Baby Spinach, White Wine and Roasted Garlic *Starch Choice is automatically Spinach Fettuccine with this dish

Seared Sirloin Steak

Pepper and Garlic Seasoned eight ounce steak served with a Creamy Mushroom Sauce

Chicken Parmesan

Crispy Chicken Breast topped with Italian Cheeses and Herbs with a traditional Red Sauce

Veal Scaloppini Marsala

Dredged in Italian herbs, fried, and served with a sweet Marsala wine and Mushroom Sauce

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Lunch Buffet Selections

All Buffets include your choice of:
Two Salads, One Vegetable and One Starch (page 9), Freshly Baked Rolls with Whipped Butter
and Fresh Ground 100% Columbian Coffee and Iced Tea. (30 people minimum)

Build Your Own

Salad Selections

Premium Mixed Garden Salad with Condiments and Dressings

Southern Style Potato Salad - Mediterranean Pasta Salad - Seasonal Fresh Cut Fruit Bowl -
Marinated Cucumber and Tomato Salad - Marinated Fresh Mozzarella and Tomato Salad –
Coleslaw - Macaroni Salad –
Three-Bean Salad

Entrée Selection

Sautéed Breast of Chicken Marsala with Hearty Mushroom Sauce

Chicken Breast Florentine with White Wine Supreme Sauce

Lime Crusted Pork Loin with a Red Onion Comfit

Braised Pork Loin with an Apricot Glaze

Cabernet Beef Tenderloin Tips with Mushroom Mélange and Pearl Onions

Greenville Country Club's Fried Chicken

Sliced Beef Flank Steak with Sauce Bordelaise

Bone-In Garlic and Herb Roasted Chicken

Bone-In Jamaican Jerk Chicken

Seared Atlantic Salmon with Citrus Sauce

Blackened Gulf Shrimp and Pasta Primavera

Meat Lasagna

All prices subject to change without notice – Prices do not include 22% service charge and applicable sales taxes

Vegetables and Starches

Vegetables

Country Style Green Beans
Buttered Corn on the Cob
Broccoli and Cheese Casserole
Zucchini, Squash and Tomatoes
Steamed Broccoli with Cheese Sauce
California Blend Vegetables
Creamed Spinach
House Made Granny Smith Spiced Apples
Asparagus Bundles wrapped in Red Pepper Ring
Green Bean Almandine with Tarragon Butter
Sugar Snap Peas with Julienne Carrots
Fresh Buttered Broccolini and Roasted Peppers
Zucchini and Squash with Basil

Starches

Baked Potato
Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf/ Risi Bisi
Steamed White Rice
Spinach Fettuccine in Cream Sauce
Au Gratin Potatoes
Baked Sweet Potatoes with Cinnamon Butter
Twice Baked Red Bliss Potatoes
Candied Yams with Marshmallows
Garlic and Parsley New Potatoes
Autumn Blend Rice
Twice Baked Potato
Sweet Potato Hash
Hush Puppies with Onion

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Theme Buffets

All prices are per person

The Backyard Grille

Grilled Hamburgers/Cheeseburgers - Marinated Chicken Breast –
All Beef Hot Dogs with Chili - Grilled Smoked Sausages

Please Choose one of the following:

Southern Style Potato Salad - Creamy Cole Slaw - Fresh Cut Fruit Bowl

Add \$2.15 per person per extra side item

All combinations include:

Traditional Condiments, Cheeses and Breads

Assorted Cookies and Fudge Brownies

Coffee, Tea, and Lemonade or Fruit Punch

The Deli Selection

Thinly Sliced Roast Beef, Roasted Turkey and Ham

Assorted Breads, Cheeses and Condiments

Traditional Relish Tray, Potato Salad or Potato Chips

Assorted Cookies and Brownies

Freshly Brewed Coffee, Iced Tea and Lemonade or Fruit Punch

Eastern North Carolina Picnic Buffet

Greenville Country Club's Southern Fried Chicken

Eastern North Carolina Smoked and Pulled Barbeque

Old Fashioned Molasses Baked Beans - Potato Salad - Cole Slaw - Sweet Buttered Corn on the
Cobb - Old Fashion Cornbread and Honey Butter - Fresh Sliced Watermelon - Homemade Cherry,
Apple or Peach Cobbler - Coffee, Iced Tea and Lemonade or Fruit Punch

Seafood Fry Buffet

Fried Catfish or Flounder with Dipping Sauces

Fried Shrimp or Oysters with Dipping Sauces

Includes:

Sour Cabbage Slaw - Brunswick Stew - Lima Beans - Hushpuppies with Onion

Coffee, Iced Tea and Lemonade or Fruit Punch

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Plated Dinners

All entrees are accompanied with
Your choice of one vegetable and one starch (page 15)
Fresh Baked rolls with whipped butter
Fresh Ground 100% Columbian Coffee and Iced Tea
Add an Accompanying Salad for an additional fee (page 5-6)
We welcome any specific requests you may have; however, there may be a
surcharge depending upon market price.

Buttermilk Pecan Chicken

Encrusted Breast with a Delicate Sherry Cream

Tuscany Chicken Breast

Breaded in Egg and Parmesan and Topped with Bronzed Artichokes, Kalamata Olives, Shitake
Mushrooms and a Cream Chablis Sauce

Roasted French Cut Chicken Breast

Filled with Pancetta Ham, Fresh Herbs, Boursin Cheese and Spinach

Chicken Cordon Bleu

Butterfly Breast of Chicken Stuffed with Provolone Cheese and Smoked Ham
Served with an Asiago Sauce

Crab Stuffed Breast of Chicken

Louisiana Creation with Tangy Creole Sauce

Lime Crusted Pork Scaloppini

Breaded with Panko and Lime Zest then topped with a Caramelized Red Onion Comfit

Veal Chop Piccata

Marinated in Italian Herbs then Cross Grilled and topped with a Lemon-caper Wine Sauce

Apricot Glazed Jamaican Pork Loin

Jerked and Roasted with Apricots, Apples and Herbs. Served with a Mango Chutney

Pan Seared Parmesan Crusted Rack of Lamb

Seasoned with Dijon Mustard and Coated with Fresh Parmesan Cheese on top of a Tomato Demi

Grilled Filet Mignon of Beef

Six Ounces with Cabernet Sauvignon Beef Jus

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Slow Roasted Prime Rib of Beef

Ten Ounce Cut with Horseradish Cream and House Made Au Jus

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Teriyaki Glazed Salmon Fillet

Six Ounce Salmon Fillet Pan Seared with Pickled Ginger and Leeks, then topped with Teriyaki Glaze

Boursin Stuffed Beef Filet

Six Ounces of Choice Angus Filet stuffed with Italian Herbs and Cheeses, then wrapped with Applewood Smoked Bacon with a Balsamic Vinegar Reduction

Blackened Tuna Steak

Pan Seared Six Ounce Tuna Steak Blackened and served with a Cajun Cream Sauce

Beef Filet Quaker Caramel

Six Ounces of Beef Filet Grilled with Brown Sugar and Onions
Wrapped in Applewood Smoked Bacon Topped with Sauce Béarnaise

Carolina Crab Cakes

Two Four Ounce Roasted Crab Cakes over Sour Cabbage Slaw with a Lemon-dill Remoulade

Vegetarian Mushroom Pasta

Spinach Fettuccine, Shitake, Portobello and Oyster Mushrooms tossed in a Cilantro-Garlic Sauce

Surf and Turf

Four Ounce Filet Mignon of Beef:
And Choice of the Following for an additional:
Four Herb Broiled Shrimp
Carolina Style Crab Cake
Three Jumbo Stuffed Shrimp with Crab Imperia
Four Ounce Cold Water Lobster Tail

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Dinner Buffets

Dinner Buffets include a Selection of Three Salads (as follows), One Vegetable and One Starch (page 15), Freshly Baked Rolls with Whipped Butter, 100% Columbian Brewed Coffee and Iced Tea (Thirty people Minimum)

Build Your Own

Salads

Mixed Premium Tossed Green Salad
Served with Traditional Condiments and Choice of Three Dressings;
Ranch, Blue Cheese, Thousand Island, French, Honey-Mustard,
or Low Calorie Italian, Balsamic or Raspberry Vinaigrette
or
Traditional Caesar Salad Bowl

Add an additional salad for \$2.00 per person

Tomato, Feta, Cucumber and Baby Shrimp Salad

Fresh Cut Seasonal Fruit Bowl

Southern Style Potato Salad

Creamy Cole Slaw

Greek Style Pasta Salad

Roasted Bean Salad with Cold Orzo and Cilantro

Smoked Red Pepper and Couscous Salad

Macaroni Salad

Waldorf Salad

Three Bean Salad

Broccoli, Bacon and Cheddar Salad

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Dinner Buffet Entrée Selections

Sautéed Breast of Chicken Piccata with Lemon-Caper Sauce

Chicken Breast Florentine with White Wine Supreme Sauce

Sautéed Breast of Chicken Marsala with Hearty Mushroom Sauce

Greenville Country Club's Fried Chicken

Salmon Wellington with a "Wild" Mushroom Ragu

Fried Flounder or Catfish Fillet with Remoulade Dipping Sauce

Mini Carolina Style Crab Cakes Served over Supple Slaw and Lemon-Dill Remoulade

Teriyaki Salmon Fillet

Roasted Fillet of Salmon with Artichoke-Tomato Beurre Blanc

Blackened Gulf Shrimp and Pasta Primavera with Shoestring Vegetables

Cabernet Beef Tenderloin Tips with Mushrooms and Pearl Onions

Southwestern Chicken Breast with Black Bean Puree, Cilantro Salsa and Pepper Jack Cheese

Hickory Smoked Baby Back Ribs with Tangy Honey BBQ Sauce

Chicken Parmesan with Provolone Cheese and House Made Red Sauce

Cordon Bleu with Asiago Sauce

Lime Crusted Pork Loin with a Red Onion Comfit

London Broil - Choice Flank Steak Grilled with a Tangy Marinade

Garlic Roasted Bone-in Chicken

Meat Lasagna

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Vegetables and Starches

Vegetables

Country Style Green Beans
Buttered Corn on the Cob
Broccoli and Cheese Casserole
Zucchini, Squash and Tomatoes
Steamed Broccoli with Cheese Sauce
California Blend vegetables
Creamed Spinach
House Made Granny Smith Spiced Apples
Asparagus Bundles wrapped in Red Pepper Ring
Green Bean Almandine with Tarragon Butter
Sugar Snap Peas with Julienne Carrots
Fresh Buttered Broccolini and Roasted Peppers
Zucchini and Squash with Basil

Starches

Baked Potato
Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf/ Risi Bisi
Steamed White Rice
Spinach Fettuccine in cream sauce
Au Gratin Potatoes
Baked Sweet Potatoes with Cinnamon Butter
Twice Baked Red Bliss Potatoes
Candied Yams with Marshmallows
Garlic and Parsley New Potatoes
Autumn Blend Rice
Twice Baked Potato
Sweet Potato Hash
Bacon and Potato Hash
Potato Gratin
Hush Puppies with Onion

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Chef Attended Stations

Great Add-on to Impress

Italian Pasta Station (Chef makes to order)

Tri-Colored Cheese Tortellini - Spinach Fettuccine - Farfalle Pasta
Creamy Alfredo – Pesto - Marinara Sauce
Chicken – Shrimp
Variety of Sautéed Vegetables
Fresh Asiago Cheese – Mozzarella - Smoked Gouda Cheese
Fresh Herbs from our Garden (in season)

Oriental Hibachi Station (Chef makes to order)

Fried Rice - Steamed White Rice
Beef – Chicken – Shrimp
Water Chestnuts - Bell Peppers - Baby Corn – Broccoli –
Cauliflower – Carrots – Onions
Teriyaki – Sweet and Sour Sauce
Fresh Ginger – Garlic – Lemongrass - Pickled Ginger

Shrimp and Grits Station (Chef makes to order)

Stone-ground Grits
Shrimp - Tasso Ham – Sausage
Cheddar Cheese - Pepper Jack Cheese
Sautéed Peppers – Onions
Cajun Seasoning

Attended stations require a \$75.00 per hour attendant fee

Also See Carving Stations on page 22 of this Packet

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Desserts

Ice Cream Bar

Your Choice of Vanilla, Chocolate, Coffee or Strawberry Ice Cream –
Appropriate Toppings for your Choice of Ice Cream - Whipped Cream - Chocolate Sauce
(Served buffet style)

Warm Chocolate Fudge Cake

An Elegantly Rich, Old Fashion Southern Creation
Served with Vanilla Bean Ice Cream
(Served buffet style)

Fruit Cobbler A la Mode

House Made and Served with Vanilla Bean Ice Cream
Your Choice of Cherry, Apple or Peach
(Served buffet style)

Miniature Assorted Sweets

Choose Three: Chocolate Éclairs - Cream Puffs - Lemon Bars -
Brownies - Chocolate Pecan - Raspberry Bars

Add \$1.00 per person/ per item for the following:
Chocolate Covered Strawberries - Mousse Filled Tartlets - French Petit Fours
(Served either family style at table or buffet style)

Carolina Strawberry Cheesecake

Our Own Recipe Featuring Fresh Local Strawberries

New York Style Cheesecake

Chocolate Covered Strawberries

Hot Banana Pudding

Traditional Banana Pudding

Served hot with Vanilla Wafers Topped with Meringue (served buffet style)

Southern Pecan Pie

Traditional Pecan Pie in a Pool of Amaretto Chocolate Sauce with
Whipped Cream and Mint Garnish

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Pecan Encrusted Vanilla Bean Ice Cream Ball

Warm Chocolate Fudge and Fresh Whipped Cream

Mud Pie

Oreo Smashed Ice Cream Pie with Chocolate Crust and Baked Meringue

Key Lime Pie

Made with Real Key Lime Juice and served with a Coconut Anglaise Sauce

Deep Dish Brownie Delight

Vanilla Bean Ice Cream and Fudge Brownies Stacked and Covered in Chocolate Sauce with Whipped Cream and a Maraschino Cherry

Vanilla Bean Crème Brûlée

Seasonal Berries and Creamy Custard with a Hard Crack Shell

Triple Chocolate Cake

Decedent Chocolate Favorite with Whipped Cream and Garden Mint

Chef Attended Dessert Stations

Impress Your Guests with a Fire Show with one of our Flambé Stations

Banana Fosters Flambé - Rum, Caramel Sauce and Vanilla Bean Ice Cream

Cherry Jubilee - Served over Vanilla Bean Ice Cream with Fresh Mint Garnish

Bourbon Apples Flambé - Served over Cinnamon Streusel Bread and Vanilla Bean Ice Cream

Attended stations require at \$75.00 per hour attendant fee

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Cocktail Receptions

Cold Selections

Mini Beef Gyros

Braised Beef, Shredded Lettuce, Tomatoes and Cucumber Sauce wrapped in Pita Bread

Iced Jumbo Shrimp Cocktail

With Tangy Cocktail Sauce and Fresh Lemon Wedges

Oysters on the Half Shell

Cocktail Sauce, Lemon and Tabasco

Greenville Country Club's Chicken Salad Cucumber Rounds

Classic Cheese Straws

Hi Rollers

Assorted Tortilla Rolls filled with Shrimp, Vegetable and Chicken Spreads

Melon Wrapped with Prosciutto

Smoked Salmon Mousse Canapés

With Sun Dried Tomatoes, Fresh Dill and Cream Cheese Served on Toasted Baguette

Cured and Candied Apple Wood Smoked Bacon Strips

Tomato and Mozzarella Bruschetta

Garden Tossed Salad with Toppings and Dressing

Caesar Salad Bowl with Fresh Parmesan Cheese and Herbed Croutons -

Both Caesar and Garden Salad

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Hot Selections

Mini Cordon Bleu

Served with Asiago Dipping Sauce

Chipotle BBQ Chicken Drumettes

Served with Bleu Cheese and Ranch Dipping Sauces

Scallops Wrapped in Bacon

Hand Wrapped with Apple Wood Bacon

Spanakopita

Spinach and Feta Cheese Wrapped in Crispy Philo

Oysters Rockefeller

Spinach, Parmesan and B

Stuffed Mushroom Caps

Choose from: Spinach and Cheese or Sweet Italian Sausage

Broccoli and Cheese Puffs

Fresh Broccoli and Sharp Cheddar Cheese in a Corn Bread Fritter

Assorted Miniature Quiche Tartlets

Lorraine, Seafood and Cheese Quiche

Miniature Carolina Style Crab Cakes

Served with Cajun Remoulade

Beer Battered Chicken Tenderloins

Honey Mustard and BBQ Dipping Sauces

Crab, Okra and Tasso Ham Fritters

A Cajun Delight with Chipotle Pepper Dip

Miniature Country Ham Biscuits

Served with Dijon Mustard

Miniature Sweet Potato Biscuits with Smoked Turkey

Served with Cranberry Mayonnaise

Continued on next page

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Jalapeno Poppers
Deep Fried Stuffed Jalapenos

Swedish Style or Sweet and Sour Meatballs

Fried Gulf Coast Select Oysters or Fried Shrimp
Cocktail and Remoulade Sauces

Bronzed Artichoke-Spinach Dip
Served with Parmesan Pita Points

Lump Crab Dip
Served with Parmesan Pita Points

Sweet and Sour Chicken Satay
Fresh Chicken Tenderloin Marinated in Fruit Juices and Glazed with a Tangy Sweet and Sour Sauce

Reception Displays

Whole Roasted Salmon Display - Market Price
Classic Accompaniments and Dark Breads

Baked Brie En Croute
Delicate French Brie in a Flaky Crust with a Raspberry and Walnut Preserves

Assorted Imported and Domestic Cheese Display
Served with Gourmet Crackers

Smoked Salmon Display
Cream Cheese, Capers, Chopped Egg and Red Onion Served with Toast Points

Premium Select Vegetable Crudités
With Ranch Dip

Market Fresh Seasonal Fruit Display
With Raspberry Yogurt Dip

Antipasto Platter
To Include Artichoke Hearts, Olives, Asparagus, Marinated Mushrooms,
Roasted Red Peppers, Feta Cheese, and Salami

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Attended Stations

Carved Items

Traditional Condiments and Fresh Baked Breads
Accompany the Following:

Roasted Angus Beef Tenderloin

Serves approximately thirty people

Slow Roasted Prime Rib Au jus

With Horseradish Cream Sauce

Black Oak Ham Studded with Cloves

Serves approximately eighty people

Garlic and Herb Crusted Pork Loin

Serves approximately thirty people

Slow Roasted Whole Breast of Turkey

Serves approximately forty five people

Attended stations require at \$75.00 per hour attendant fee

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Fun for the Kids

Any of these items are great for any party or function you might have for your child or children:

Corn Dogs

Served with Mustard and Ketchup

Chips and Salsa

Chicken Fingers

Served with Honey-mustard and BBQ Dipping Sauces

Hamburger/Cheeseburger

Condiments, Lettuce, Tomato, Onion and American Cheese

All Beef Hot Dogs

All condiments included

Miniature Submarine Sandwiches

Turkey, Ham, Shredded Lettuce, Onions, Tomatoes, Oil and Vinegar
Choice of Bread

Peanut Butter and Jelly Roll Ups

Assorted Bags of Chips

And For Dessert

Chocolate Fudge Brownie

Assorted Baked Cookies

Cupcakes

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Spirits, Wines and Malt Beverages

*We Offer a great selection of beverages for any occasion.
A \$75 bartender fee per bartender will be charged as needed.*

Malt Beverages

Domestic Beer

**Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob, Michelob Ultra,
Natural Light, Yuengling**

Imported Beer

Corona, Corona Light, Heineken,

Wines

Spirits

House Spirits

Call

**Absolut/Citron/Mandarin
Bacardi Rum/Dragonberry
Canadian Club Whiskey
Captain Morgan Private Stock Rum
Captain Morgan Rum
Dewar's Whiskey
E&J V.S.O.P. Brandy
J&B Scotch Whiskey
Jack Daniels Whiskey
Jim Beam Bourbon Whiskey
Spirits continued
Johnny Walker Red Label Scotch
Jose Cuervo Tequila**

Call Brands continued

Beefeater Gin
Bombay Sapphire Gin
Tanqueray Gin
Wild Turkey Bourbon
Mount Gay Rum
Myer's Rum
Rumplemintz
Seagram's 7 Whiskey
Southern Comfort
Stolichnaya Vodka

Premium

B&B Liqueur
Bacardi 151 Rum
Chivas Regal Scotch Whiskey
Crown Royal
Drambuie
Glen Livet
Ketel One Vodka
Grey Goose Vodka
Hennessy Cognac
Jameson Irish Whiskey
Johnnie Walker Black
Maker's Mark
Patron/Citron Tequila
Seagram's VO Gold Whiskey