



Carolina Skies Club

& Conference Center

BREAKFAST

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BREAKS

Additions for Breaks & Enhancements • Specialties

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DINNER

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HOLIDAYS & WEDDINGS

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BREAKFAST

Basics

The Continental

Selection of Chilled Juices
Assortment of Danish: Apple, Cheese, Bear Claw, Cherry Cheese, Low-Fat Apple and Doughnuts
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$6.30 Per Person

The Continental Plus

Selection of Chilled Juices
Assortment of Danish: Apple, Cheese, Bear Claw, Cherry Cheese, Low-Fat Apple, and Doughnuts
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$7.30 Per Person

The Club Continental

Selection of Chilled Juices
Assortment of Danish: Apple, Bear Claw, Cherry Cheese, Low Fat Apple, and Doughnuts
Sliced Seasonal Fruit
Bagels with Assorted Cream Cheeses
Assorted Yogurt Cups
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$8.30 Per Person

Service Charge Included: Eligible Non-Members \$2.00 Additional



BREAKFAST

Plated

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice

Toast or Biscuits

Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Choose from the following Breakfast Entrees:

Scrambled Farm Fresh Eggs

with Plump Sausage Links/Patties or Bacon and Home Fried Potatoes

\$7.50 Per Person

Grilled Sirloin Steak

with Scrambled Eggs and Home Fried Potatoes

\$9.50 Per Person

The Flyer

Fresh Fruit, Ham/Egg/Cheese Croissant and Home Fried Potatoes

\$7.50 Per Person

Service Charge Included: Eligible Non-Members \$2.00 Additional



BREAKFAST

Buffets

All Breakfast Buffets to include the following items:

Selection of Chilled Juices

Toast or Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

In addition to the above items, select one of the following entrees for your Buffet:

American Classic

Freshly Scrambled Eggs
Home Fried Potatoes
Crisp Bacon and Sausages
\$7.30 Per Person

American Classic Plus

French Toast with Maple Syrup
Freshly Scrambled Eggs
Home Fried Potatoes
Crisp Bacon and Sausages
\$8.30 Per Person

On the Run

Fluffy Buttermilk Biscuits split and stuffed with Scrambled Eggs, Grilled Ham,
and Cheddar Cheese
Bean and Rice Burritos
Fried Potato Patties
Whole Fruits
\$7.30 Per Person

Southern Breakfast

Freshly Scrambled Eggs
Crisp Bacon and Sausages
Pancakes with Syrup
Grits
Home Fried Potatoes
\$8.50 Per Person

Service Charge Included: Eligible Non-Members \$2.00 Additional



BREAKFAST

Brunch

Selection of Chilled Juices

Sliced and Whole Fresh Fruits

An Assortment of Sensational Sweets Pastry with Butter and Preserves

Tossed Greens with Choice of Dressings

Oriental Chicken Salad with Sesame Ginger Dressing

Bowtie Pasta with Balsamic Grilled Vegetables

Country Style Scrambled Eggs

Home Fried Potatoes

French Toast with Warm Syrup

Crisp Bacon and Sausage Links or Patties

Grilled Chicken Breast with Mushroom Gravy

A Selection of Sensational Sweets Desserts to include:

Cookies and Cream Cheesecake

Bread Pudding

Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$14.50 Per Person

With the Addition of:

Mimosa's

\$16.50 Per Person

House Champagne

\$16.50 Per Person

Service Charge Included: Eligible Non-Members \$2.00 additional



BREAKFAST

Brunch Additions

*Enhance your Brunch with our Special Custom Additions:
A staff member will be stationed for the Action Stations shown below:*

Custom Omelets:

Fresh Eggs folded with a Variety of Goodies
\$3.00 Per Person

Pasta Station:

Fettuccini, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces
\$3.00 Per Person

Carving Stations:

Prime Rib Au Jus

\$7.95 Per Person
Minimum 25 Guests

Steamship or Top Round of Beef

With Horseradish Sauce
\$6.50 Per Person

Minimum 25 Guests for Top Round
Minimum 100 Guests for Steamship

Roasted Turkey

With Cranberry Sauce
\$4.95 Per Person

Minimum 25 Guests

Honey Glazed Ham

\$4.95 Per Person

Minimum 25 Guests

Service Charge Included: Eligible Non-Members \$2.00 additional

BREAKS

Additions and Enhancements



Chilled Orange, Apple, Tomato, or Grapefruit Juice	<i>\$8.00 Per Gallon</i>
Assorted Bottled Water	<i>\$1.25 Each</i>
Assorted Soft Drinks including Diet & Caffeine-Free	<i>\$1.25 Each</i>
Chilled Milk	<i>\$8.00 Per Gallon</i>
Fruit Punch	<i>\$14.00 Per Gallon</i>
Freshly Brewed Coffee or Decaffeinated Coffee	<i>\$8.00 Per Gallon</i>
Assortment of Danish	<i>\$23.00 Per Dozen</i>
Bagels & Assorted Cream Cheeses	<i>\$14.00 Per Dozen</i>
Selection of Cookies	<i>\$7.00 Per Dozen</i>
Assorted Whole Seasonal Fruit	<i>\$1.00 Each</i>
Sliced Fresh Fruit	<i>\$3.00 Per Person</i>
Assorted Yogurt Cups	<i>\$1.25 Each</i>
Granola Bars	<i>\$1.25 Each</i>
Assorted Dips and Chips	<i>\$1.25 Per Person</i>
Mixed Nuts	<i>\$6.00 Per Pound</i>
Assorted Candy Bars	<i>\$1.25 Each</i>
Mini Croissants w/ assorted Jellies	<i>\$64.00 per 5 Dz</i>
Assorted Pettifors 100 pieces	<i>\$221.95</i>



BREAKS

Specialties

Good Morning!

An Assortment of Danish
Sliced Melon and Orange Wedges
Chilled Juices
Coffee & Tea Service
\$7.30 Per Person

Good Afternoon!

An Assortment of Cookies
Assortment of Chips
Fresh Whole Fruits
Chilled Soft Drinks and Bottled Waters
Coffee & Tea Service
\$8.30 Per Person

All Day

All items above at arranged times

\$15.00 Per Person

Service Charge Included: Eligible Non-Members \$2.00 additional



LUNCH

Plated

A Light Duo

A Duo of Healthy Chilled Salads:

Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise

-And-

Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp Greens

Fresh Fruit Cup

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$10.00 Per Person

Palmetto Chicken Salad

Marinated Grilled Chicken Strips

Fresh Lettuce with Cucumber, Broccoli, Cherry Tomatoes, Croutons,

Shredded Cheddar Cheese and Honey Mustard Dressing

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$10.00 Per Person

Grilled Steak

Lettuce and Tomato Salad with choice of Dressing

Mashed Potatoes

Chef's Vegetables

Grilled Steak with Mushroom Gravy

\$12.00 Per Person

Additions:

Warm Fruit Cobbler

\$1.00 Per Person

Service Charge Included: Eligible Non-Members \$2.00 additional



LUNCH

Plated

Hearty Appetite

Lightly Tossed Caesar Salad
Sliced Roasted Strip Loin of Beef
Or
Marinated Chicken Breast
With Garlic Mashed Potatoes and Balsamic Grilled Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$12.00 Per Person

Vegetarian's Twist

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette
Vegetarian Lasagna:
Layers of Roasted Vegetables, Pasta, Tomato Sauce, and a Blend of Cheeses
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$10.00 Per Person

Pasta Lover's Treat

Tossed Greens with Tomatoes, Carrots, and Sprouts with House Dressing
Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$8.50 Per Person

Additions:

Sliced Grilled Chicken Breast for Pasta Lovers *\$3.00 Per Person*

Service Charge Included: Eligible Non-Members \$2.00 additional

LUNCH

Buffets



Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings
Potato Salad

Sliced Deli Meats including:
Roast Beef, Roast Turkey, and Honey Glazed Ham

Sliced Cheeses (choose two):
Cheddar, Swiss, Provolone, American

Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies
A Selection of Soft Drinks and Bottled Water
Coffee & Tea Service

\$10.00 Per Person

American Classic Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings
Potato Salad
Cole Slaw
Southern Fried Chicken
Char-Broiled Hamburger with all the Fixin's
French Fries
Sensational Sweets Cookies
Sliced Seasonal Fruit
Coffee & Tea Service

\$12.00 Per Person

Mediterranean Lunch Buffet

Classic Caesar Salad with Herbed Croutons
Bowtie Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette
Grilled Italian Sausages with Peppers and Onions
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil
Penne Pasta with Pomodoro Diablo Sauce
Assortment of Cheesecake
Coffee & Tea Service

\$13.00 Per Person

Service Charge Included: Eligible Non-Members \$2.00 additional



LUNCH

Box Lunches

The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese
Potato Chips
Whole Seasonal Fruit
Sensational Sweets Cookie
A Selection of Soft Drink or Bottled Water
\$8.00 Per Person

The Club Special

Submarine Sandwich with Turkey, Ham, and Salami with Provolone Cheese,
Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette
Pasta Salad
Whole Seasonal Fruit
Chewy Chocolate Brownie with Walnuts
A Selection of Soft Drink or Bottled Water
\$9.00 Per Person

Service Charge Included: Eligible Non-Members \$2.00 additional



RECEPTION

Hot and Cold Hors d'oeuvres

HOT

Buffalo Wings with Cool Ranch Dipping Sauce

\$9.00 Per Dozen or \$38.00 Per 5 Dozen

Vegetable Egg Rolls with Plum Sauce

\$9.00 Per Dozen or \$36.00 Per 5 Dozen

Sweet and Sour Meatballs

\$10.00 Per Dozen or \$43.00 Per 5 Dozen

Assorted Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

\$11.00 Per Dozen or \$50.00 Per 5 Dozen

Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce

\$12.00 Per Dozen or \$53.00 Per 5 Dozen

Teriyaki Beef Sticks/ Chicken Sate' on a Stick w/ Teriyaki Sauce

\$24.00 Per Dozen or \$100.00 Per 5 Dozen

Vegetable Greek Spring Roll or Buffalo Chicken Spring Roll

\$23.00 Per Dozen or \$100.00 Per 5 Dozen

Mini Quiche

\$20.00 per Dozen or \$93.00 per 5 Dozen

Spanakopita: Spinach, Cream Cheese & Greek Feta wrapped in Phyllo and fried

\$23.00 Per Dozen or \$99.00 per 5 Dozen

Quesadilla Bites w/ Salsa

\$19.00 Per Dozen or \$89.00 per 5 Dozen

PotStickers (Yaki Man Du) w/Hot Mustard, Plum Sauce and Soy Sauce

\$10.00 Per Dozen \$46.00 Per 5 Dozen



COLD

Curried Chicken Salad Finger Sandwiches

\$7.00 Per Dozen or \$26.00 Per 5 Dozen

Deviled Ham Salad Finger Sandwiches

\$7.00 Per Dozen or \$26.00 Per 5 Dozen

Fancy Deviled Eggs

\$7.00 Per Dozen or \$26.00 Per 5 Dozen

Assorted Cheese Tray with Crackers and Fruit Garnish

\$94.00 Per Tray

Onion Dip w/Chips or Salsa w/Tortilla Chips

\$20.00 Per Tray

Acapulco Delights

\$15.00 Per 5 Dozen

Assorted Canapés

\$46.00 per 5 Dozen

Cornets of Salami

\$46.00 per 5 Dozen

Mini Croissants w/Assorted Jellies

\$65.00 per 5 Dozen

Sliced Smoked Salmon Side w/capers, diced red onion, chopped egg and crackers

\$75.00 each

Whole Poached Salmon w/capers, diced red onion, chopped egg and crackers

\$130.00 each

Oysters on the Half Shell w/lemon, crackers and cocktail sauce

\$14.00 per Dozen or \$67.00 per 5 Dozen

Jumbo Peel and Eat Shrimp w/ cocktail sauce and lemons

\$21.00 per Pound

Brie Wheel, Caramelized Top served with Gourmet Crackers

\$56.00 each



Chocolate Fountain w/Fresh Whole Strawberries

\$140.00

Strawberry Tree w/Assorted Dips

\$160.00

Fruit Tree w/ Assorted Dips

\$145.00

Punch: Fruit or Citrus

\$14.00 per Gallon

Iced Tea or Coffee

\$8.00 per Gallon

Assorted Soft Drinks

\$1.00 each

Domestic Beer

\$2.00 each

Imported Beer

\$3.25

Domestic Keg Beer

\$150.00

Imported Keg Beer

\$200.00

Service Charge Included

RECEPTION

Enhancements



Fresh Vegetable Crudités with Assorted Dips

\$60.00

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and Condiments

\$80.00

Sliced Fresh Fruit Display with Seasonal Berries

\$85.00

Carvings

Prime Rib Au Jus

(Minimum 25 Guests) \$7.95 Per Person

Steamship or Top Round of Beef with Horseradish, Rolls, and Condiments

(Minimum 100 Guests for Steamship) \$6.50 Per Person

Honey Glazed Ham with Rolls and Condiments

(Minimum 25 Guests) \$4.95 Per Person

DINNER

Plated



Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and House Dressing
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with Garlic Mashed Potatoes and Chef's Vegetables
Marinated Berries Over Vanilla Ice Cream
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$18.50 Per Person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables or
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables
Assortment of Cheese Cake
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$18.50 Per Person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables
Peach Cobbler
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$18.00 Per Person

Spongebob Flat Fish

House Salad
Baked Stuffed Flounder, served with Lipton Onion Potatoes and Chef's Vegetables
Lime Sherbet
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$18.50 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional

DINNER

Plated



Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Sliced Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, and Chef's Vegetables

Freshly Baked Rolls with Butter

Chocolate Mousse

Coffee & Tea Service

\$19.00 Per Person

Club Classic

Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's Vegetables

Freshly Baked Rolls with Butter

Fresh Fruit Sorbet

Coffee & Tea Service

\$18.50 Per Person

Boardwalk

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese

Bacon Wrapped Scallops sautéed in Garlic Butter

Penne Pasta in Wine Sauce and Chef's Vegetables

Petitfours

Freshly Baked Rolls with Butter

Coffee and Tea Service

\$18.50 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional



DINNER

Buffets

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings

Macaroni Salad

Classic Crispy Cole Slaw

Carved Steamship or Top Round of Beef with Horseradish Cream

Sliced Smoked Ham with Rum Raisin Sauce

Sliced Roast Turkey with Pan Gravy and Stuffing

Oven Roasted New Potatoes

Buttered Peas and Carrots

Warm Fruit Cobbler

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$22.00 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional

DINNER



Build Your Own Buffets

All Buffets include:

Fresh Greens, Tomatoes and Cucumbers Tossed with a Dressing of Your Choice
Rolls and Butter
Coffee and Tea Service

Carved Prime Rib, Carved Roast Turkey, Carved Ham or Carved Roast Pork Loin
Available With Sumptuous Buffet Only

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable
\$13.00 Per Person

Classic Buffet: Choose (1) Salad, (2) Meats, (2) Starches, (1) Vegetables
\$16.00 Per Person

Sumptuous Buffet: Choose (3) Salads, (3) Meats with Carver, (2) Starches, (2)
Vegetables, (2) Desserts (Choice of (2) Dressings for Tossed Salad
\$22.00 Per Person

Meats/Main Course

Sliced Sirloin of Beef
Boneless Chicken Breast
Vegetable Lasagna
Sliced Roasted Pork Loin
Carved Prime Rib
Carved Roasted Turkey
Baked or Fried Perch
Baked or Fried Chicken
Sliced Ham

Starches

Garlic Mashed Potatoes
Rustic Mashed Potatoes
Roasted New Potatoes
Rice Pilaf
Steamed Rice w/Gravy
Cornbread Herb Dressing
Au gratin Potatoes
Candied Yams
Macaroni and Cheese

Vegetables

Green Beans with Almonds
Peas with Shoe String Carrots
Steamed Broccoli Spears
Corn on the Cob
Green Butter Beans
Balsamic Grilled Vegetables
California Blend

Desserts

Chocolate Mousse
Apple Pie
Berries with Ice Cream
Peanut Butter Pie
New York Cheesecake
Fruit Cobbler

Salads

Classic Potato Salad
Marinated Cucumber & Tomato Salad
Bowtie Pasta with Seasonal Vegetables

Macaroni Salad
Fruit Salad
Cole Slaw

Service Charge Included: Eligible Non-Members \$3.00 additional



DINNER

Theme Buffets

The Cowboy Western

Crisp Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Steaks
Baked Beans
Sweet Cornbread with Honey Butter
Fruit Cobbler
Coffee & Tea Service

\$18.00 Per Person

Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Sourdough Rolls and Butter
Grilled Burgers and Hot Dogs with all the Trimmings
Steamed Corn on the Cob
Sliced Seasonal Fruit
Iced Tea and Coffee Service

\$10.00 Per Person

Jazz Club Dinner Buffet

Fancy Greens with Toasted Walnuts, Bleu Cheese, and Raspberry Vinaigrette
Chilled Shrimp on Ice with Cocktail Sauce and Lemons
Imported and Domestic Cheese with Fruit and Sliced Baguettes
Carved Prime Rib of Beef
Cheese Tortellini with Creamy Alfredo Sauce
Chef's Vegetables
Roasted New Potatoes
Assortment of Cheesecakes
Coffee & Tea Service

\$22.00 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional

HOLIDAYS & WEDDINGS

Off-Site Catering and Club Information



Home Style Thanksgiving or Christmas Gathering

Home Style Dinners let you enjoy all the goodness of family gatherings without all the work!

We cook up all the holiday favorites and serve them on platters "Home Style".

You get to carve the meat and pass the gravy, and we do the dishes!

Choose either one of these fine Holiday Traditions listed below for your family-style or plated dinner at the Club.

Family Traditions

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette

Roast Turkey with Stuffing, Cranberry Chutney, Pan Gravy, Mashed Potatoes, and Chef's Vegetables

Pumpkin and Pecan Pies

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$18.00 Per Person

Christmas Classic

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Prime Rib of Beef Au Jus with Roasted New Potatoes and Chef's Vegetables

Or

Roast Turkey with Stuffing, Cranberry Chutney, and Pan Gravy

White and Dark Chocolate Mousse

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$18.50 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional



WEDDINGS

Reception Packages

Each Package includes a 4-hour event plus the following items and services:

For events over 4 hours add \$125.00 per hour

- Room Setup includes tables, chairs, and display area needed for this reception
- House Linens and Napkins
- Coffee Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"
- Wait Staff to tray pass Hors d'oeuvres and serve your guests
- Travel Basket with food and champagne for the Bride and Groom
- Designated Picture Areas

<u>Packages</u>	<u>Club Classic</u>	<u>Gala Affair</u>	<u>A Touch of Class</u>
50 -124 guests	\$15.00 Per Person	\$17.00 Per Person	\$21.00 Per Person
125 -299 guests	\$14.00 Per Person	\$16.00 Per Person	\$20.00 Per Person
300-400 guests	\$13.00 Per Person	\$15.00 Per Person	\$19.00 Per Person

Service Charge Included: Eligible Non-Members \$3.00 additional

WEDDINGS

Reception Hors d'oeuvres



Club Classic

Tomato Basil Crostini (2 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudités with Ranch Dressing
Assorted Dips and Chips
Fruit Punch
Coffee Service

Gala Affair

Tomato Basil Crostini (2 pcs. per person)
Beef Taquitos (3 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments
Fruit Punch
Coffee Service

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudites with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Crab Rangoon with Shoyu Mustard Sauce (3 pcs. per person)
Black Bean and Cheese Quesadillas (3 pcs. per person)
Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls
Fruit Punch
Coffee Service



WEDDINGS

Specialties

Your Club offers the following items on a complimentary basis for your special event:

- Tablecloths
- Napkins
- Candles
- Registration Table (draped and skirted)
- Gift Table (draped and skirted)
- Cake Table (draped and skirted)
- Chaffers with Sternos (based on food ordered)

The following items and services may be provided through your Catering Manager at a nominal fee.

- Cake Table with Cutting \$100.00
- Full Bar Service requires \$200.00 in sales per bartender requested



OFF-SITE CATERING RENTALS

To complete your event off-property, the following items may be rented at a nominal fee:

Club Linens	\$5.00 per cloth
Club Napkins	\$0.75 per napkin
72" Banquet Tables (seats 10)	\$5.00 per table
60" Round Banquet Tables (seats 8)	\$5.00 per table
Chairs	\$1.00 per chair
Chafers with Sterno	\$12.00 each
Skirting.....	\$10.00 each

Lost or broken items replaced at current cost.



ADDENDUM

Brunch Custom Additions

Enhance your Brunch with our Special Custom Additions:

Poached Salmon Display

with Lemons, Caper Berries,
Diced Onion, Diced Egg,

\$130.00

Smoked Salmon Side Display

with Lemons, Caper Berries,
Diced Onion, Diced Egg,

\$75.00

Jumbo Shrimp on Ice

with Spicy Cocktail Sauce and Lemons

\$21.00 per pound