



# Buffet Menu

**C**hoose from our selections of vegetable, starches and meat dishes to create the perfect event. All Buffet Packages include hor'derve(s), rolls & butter, salad, sweet & unsweetened iced tea & coffee.

## Package Hor'derves

- Swedish Meatballs- Topped with bleu cheese crumbles
- Mini Quiche
- Fresh Fruit Display
- Bruschetta- diced tomato on baguette with herbs, olive oil, parmesan, and balsamic vinegar
- Pig in a blanket- with Dijon mustard dipping Sauce
- Crab Cakes
- Spring Roll with Thai Chili Sauce
- Pimento Cheese and Crackers
- Mini Spanikopitas
- Crudités Display (Choose Two: Celery, Carrots, Zucchini, Cherry Tomato, Yellow Squash) served with ranch dipping sauce
- Fried Chicken Bites served with your choice of sauce: BBQ, Ranch, Bleu Cheese, Buffalo Sauce

## Vegetable Dishes

- Green Beans sautéed with Vidalia onions and apple-wood smoked bacon
- Succotash- herb corn & lima beans sautéed in butter
- Asparagus- poached, then roasted and topped with onion cream sauce
- California Medley -squash, zucchini, red pepper, carrots sautéed in herbs and butter
- Stewed Collard Greens
- Italian Roasted Vegetables- sprinkled with olive oil, aged balsamic vinegar & fresh basil
- Roasted Eggplant- parmigiana style topped with marinara and parmesan cheese

## Starch Selections

- Buttermilk Mashed Potatoes
- Potatoes Au Gratin
- Roasted Sweet Potatoes
- Macaroni and Cheese
- Savannah Red Rice
- Blend of Wild Rice Pilaf
- Tortellini Alfredo
- Golden Garlic Roasted New Potatoes
- Roasted Garlic Mashed Potatoes

## Meat and Seafood Selections

- Carving of Prime Rib with Au'jus & horseradish sauce
- Carving of Roasted Pork Loin
- Carving of Honey Glazed Ham
- Carving of Turkey with giblet Gravy
- Southern Fried Chicken

Chicken Marsala  
Roasted Lemon and Ginger Chicken  
Chicken Diab grilled and topped with crouton, lemon, sun dried tomato and caper sauce  
Chicken Cordon Bleu with onion cream Sauce  
Barbecue Pulled Pork  
Salmon Picatta (mushrooms, capers, diced tomatoes, lemon juice) on a white wine sauce  
Pork Chops Fried or baked- topped with a Vidalia onion sauce  
Herb-cruste Salmon served with a Saffron Cream Sauce  
Tilapia Stuffed with Shrimp & Crabmeat and topped with a lemon buerre blanc sauce

### **Standard Club Buffet**

**\$34.00++ per person**

Choose:

One (1) Hors d'oeuvres,  
One (1) Meat Selection,  
Two (2) Vegetables,  
Two (2) Starches

### **Deluxe Club Buffet**

**\$40.00++ per person**

Choose:

Two (2) Hors d'oeuvres  
Two (2) Meat Selections  
Two (2) Vegetables  
Two (2) Starches

### **Superior Club Buffet**

**\$48.00++ per person**

Choose:

Three (3) Hors d'oeuvres  
Two (2) Meats  
Two (2) Vegetables  
Two (2) Starches

Superior buffet may choose from the following three choices in addition to our standard and deluxe package meat choices.

- ~ Lamb T-Bone (Port Wine Sauce)
- ~ Grilled Blackened Grouper topped (white wine butter sauce composed of sun dried tomatoes, capers, garlic, and parsley)
- ~ Veal Chop, Mediterranean Style (Truffle demy glace)

### **Children Ages 0-12**

For Buffet packages children under the age of 5 are free of charge; children ages 5-12 are \$13.95++. Children ages 0-12 that do not wish to eat off the buffet we offer chicken fingers with French fries and grilled cheese with French fries for \$9.95++. Chicken fingers and grilled cheese order must be placed with final head count one week prior to the event.

**(++ denotes an additional 20 % service charge & 7% sales tax)**

### **Special Additions**

#### **Ice Sculptures –priced accordingly**

Beautiful works of art, details to be discussed with  
Chef \$400.00 per single block

~ Due to the local Health Department and Club regulations some decoration items may not be allowed on the buffet table. Check with management.

**Review 1/19/2017**

*Menu by Executive Chef Simone Concas*