

BREAKFAST MENU

April 2017

CLUBHOUSE BUFFET

Minimum 30 guests

*Scrambled Eggs
Home Fries or Cheese Grits
Bacon and Sausage
Biscuits with Butter and Jelly
Assorted Danish and Muffins
Fresh Fruit
Regular and Decaf Coffee, Hot Tea and Orange Juice
15.00

PLATED BREAKFAST

Minimum 15 Guests

Early Riser

*Scrambled Eggs
Choice of Ham, Bacon or Sausage
Home Fries or Cheese Grits
Biscuits with Butter and Jelly
Fresh Fruit
Regular and Decaf Coffee and Orange Juice
15.00 per guest

Quiche

Your Choice of Quiche:

*Quiche Lorraine
(Egg, Cheddar Cheese & Bacon)
Ham Quiche
(Egg, Ham, Tomato and Swiss Cheese)
Spinach and Mushroom Quiche
(Egg, Spinach, Mushrooms, Feta and Mozzarella Cheeses)*

*Served with Asparagus and Fresh Fruit
Biscuits with Butter and Jelly
Regular and Decaf Coffee and Orange Juice
17.00 per guest

CONTINENTAL BREAKFAST

*Fresh Fruit Display
Assorted Danish and Muffins
Ham Biscuits
Regular and Decaf Coffee, Orange Juice and
Cranberry or Apple Juice
6.00 per guest

FCC BRUNCH BUFFET

Minimum 30 guests

Mixed Greens Salad with Side Dressings
Scrambled Eggs or Quiche Lorraine (Egg, Cheese and Bacon)
Home Fries or Whipped Potatoes
Sausage and Bacon
Southern Style Green Beans
Fried Chicken or Poached Salmon w/Hollandaise Sauce
Seasoned Apples
Biscuits with Butter and Jelly
Assorted Danish and Muffins
Fruit Salad Bowl
Regular and Decaf Coffee, Orange Juice, Iced Tea and Lemonade
**27.00 per guest*

Additional Items

Carving Station: (2 hours) \$75.00

Baked Virginia Ham or Prime Rib

Omelet Station: *\$5.00 per guest

Eggs and Egg Whites

*Bell Peppers, Ham, Onions, Mushrooms, Tomatoes,
Spinach, Bacon, Cheddar, Swiss and Monterey Jack Cheeses*

*Waffles with Warm Syrup and Assorted Fruit Toppings: * \$3.00 per guest*

French Toast with Warm Syrup and Powdered Sugar \$3.00 per guest*

Breakfast Bagels and Cream Cheese \$2.00 per guest*

*Breakfast Croissants: *\$2.00 per guest*

Mimosa and/or Bloody Mary Bar

Minimum 30 guests

8.00++ per guest

MEETING BREAKS

Professionals Break

*Full Day (8 hours) Beverage Station
(Regular and Decaf Coffee, Iced Tea, Lemonade, Orange Juice),
Morning Assorted Danish Tray
Afternoon Cookie and Brownie Tray
9.00 per guest

Beverage Station

*Regular and Decaf Coffee, Assorted Sodas,
Orange and Cranberry Juice, Bottled Water*

*Full Day
7.50per guest

*Half Day
3.50 per guest

Prices stated above do not include 20% Auto Gratuity or 9.3% tax.

LUNCH BUFFET MENU

*Two Item Entree \$26.00**

*Three Item Entree \$29.00**

ENTREES

*Baked Virginia Ham
Fried Chicken
Chicken Florentine
Sliced Breast of Turkey with Gravy
Baked Pork Chop with Gravy
Sliced Roast Beef with Gravy
Classic Beef Stroganoff with Buttered Noodles
Lasagna with Meat or Vegetable
Seafood Newburg with Rice
Baked Lemon Butter Tilapia
Baked Macaroni with Cheese
(With or Without Ham)*

VEGETABLES

(CHOOSE TWO)

*Broccoli
Honey Glazed Carrots
Green Peas
Cauliflower
Southern Style Green Beans
Vegetable Medley of Sauteed Zucchini, Squash,
Bell Peppers and Carrots
Buttered Corn
Seasoned Baked Apples*

STARCHES

(CHOOSE ONE)

*Whipped Potatoes
Scalloped Potatoes
Red Bliss Potatoes
Whipped Sweet Potatoes
Steamed White Rice
Wild Rice Blend
Potato Salad
Pasta Salad
Gluten Free Pasta Tossed in Olive Oil with Herbs*

Lunch Buffets Include Garden Salad, Rolls, Assorted Dessert, Coffee and Iced Tea

**Prices Do Not Include 20% Auto Gratuity or 9.3% Tax*

PLATED LUNCHEON

(Minimum of 15 Guests)

Available 11:00 A.M. To 3:00 P.M.

ENTREES

All Entrees Served with a House Salad and Rolls

Chicken Florentine

Chicken Breast Served Over a Bed of Spinach Leaves and Topped With a Creamy, White Wine Sauce. Served with Starch and Vegetable Du Jour.

17.50

Chicken A La King

Diced Chicken and Vegetables in a White Cream Sauce and Served over Pastry Shell. Served with Starch and Vegetable Du Jour

16.00

Chicken Crepes

Crepes Filled With Chopped Chicken Breast, Mushrooms, Onions and Spinach Tossed in a Cream Sauce and Topped With Monterey Jack Cheese. Served with Asparagus.

17.00

Breaded Chicken and Pasta

Penne Pasta Lightly Tossed in a Garlic Parmesan Sauce and Topped With Crispy Breaded Chicken.

16.50

Sliced Breast of Turkey

Sliced Breast of Turkey Topped With Gravy and Served With Dressing, Starch and Vegetable Du Jour.

17.00

Baked Pork Chop

Baked Pork Chop Topped With Gravy and Served With Seasoned Baked Apples, Starch and Vegetable Du Jour.

17.50

Sliced Roast Beef Topped With Gravy

Served with Starch and Vegetable Du Jour.

18.50

Classic Beef Stroganoff

Tender Strips of Beef and Mushrooms Sauteed and Tossed in a Creamy Sauce and Served Over Buttered Noodles.

16.50

Filet Mignon (6 ounce)

Served with Starch and Vegetable Du Jour.

27.00

New York Strip Steak (6 ounce)

Served with Starch and Vegetable Du Jour.

26.00

Quiche Lorraine

Egg, Bacon and Cheddar Cheese. Served with Fruit.

16.00

Spinach and Mushroom Quiche

Egg, Spinach, Mushroom, Feta and Mozzarella Cheese. Served with Fruit.

16.00

Ham Quiche

Egg, Ham, Tomato and Swiss Cheese. Served with Fruit.

16.00

Single Crab Cake

Served with Starch and Vegetable Du Jour.

24.00

Baked Flounder With Lemon Pepper Seasoning

Served with Steamed White Rice and Vegetable Du Jour.

20.00

Baked Lemon Butter Tilapia.

Served with Steamed White Rice and Vegetable Du Jour.

20.00

STARCHES

Red Bliss Potatoes

Baked Potato

Whipped Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Wild Rice Blend

Steamed White Rice

Gluten Free Pasta Tossed in Olive Oil with Herbs

SOUP

Additional \$2.00++ per guest

Chicken Noodle

Tomato Basil

Cream of Asparagus

Vegetable

You may choose one entree for your group with a minimum of 15 guests.

For 20 or more guests you may choose two entrees with a minimum of 10 orders per entree.

We also offer alternative menus such as vegetarian for people with special needs.

The club must be notified of the number of each entree 72 hours prior to the function.

Prices Do Not Include 20% Auto Gratuity or 9.3% tax.

CASUAL LUNCH BUFFET

Minimum of 30 guests

Available 11:00 A.M. to 3:00 P.M.

** After 3:00 P.M. add \$2.50++ per person*

DELI BUFFET LUNCHEON

Assorted Sliced Meats and Cheese Platters to Include:

Roast Beef, Turkey and Baked Ham

American Cheese, Swiss Cheese and Provolone Cheese

Served with assorted breads, lettuce, sliced tomatoes, onions and condiments

Potato Salad, Cole Slaw, Potato Chips and Dill Pickle Spears

Brownies or Cookies

\$13.00++ per person

BARBECUE SANDWICH BUFFET

Your Choice of:

Pork or Beef Barbecue with Buns

Homemade Cole Slaw or Potato Salad

Baked Beans

Potato Chips and Dill Pickle Spears

\$14.00++ per person

SOUP AND SALAD BAR

Your Choice of Soup:

Tomato Basil, Chicken Noodle, Roasted Red Pepper,

Loaded Potato or Cream of Asparagus.

Garden Salad with Cucumbers, Tomatoes, Onions, Mushrooms, Cheese

Croutons and Three Dressings

Hot Rolls, Crackers

Fresh Fruit Salad

\$13.00++ per person

SALAD AND POTATO BAR

To Include: Baked Potato

With Broccoli, Cheese, Onions, Bacon Bits, Sour Cream, Chives and Black Olives

Served with Garden Salad: Cucumbers, Tomatoes, Onions, Mushrooms,

Cheese, Croutons, Three Choice Dressings and Hot Rolls

\$13.00++ per person

BOX LUNCHESES

One Deli Sandwich, Your Choice of Sliced Ham and Swiss or

Sliced Turkey and Provolone, Potato Chips and Dill Pickle Spear,

Cookies and One Soda

Sandwich comes with Lettuce and Tomato

\$8.00++ per person

**All Buffets (except Box Lunches) include Regular and Decaf Coffee and Iced Tea.*

Prices do not include 20% Auto Gratuity and 9.3% tax.

LADIES LUNCHEON

Minimum of 15 Guests

Soup and Salad

*Cup of Soup and Half Salad
Hot Rolls, Butter and Crackers
\$13.00*

Soup and Sandwich

*Cup of Soup and Chicken, Tuna or Egg
Salad Served on a Croissant
\$13.50*

Stuffed Tomato

*Ripe Tomato Stuffed with Chicken, Tuna or Egg Salad
Served with Fruit
Hot Rolls and Butter
\$14.00*

Chicken Crepes

*Crepes Filled With Chopped Chicken Breast, Mushrooms,
Onions and Spinach Tossed in a Cream Sauce and
Topped With Monterey Jack Cheese.
Served with Asparagus.
Hot Rolls and Butter
\$17.00*

Chicken Florentine

*Chicken Breast Served Over a Bed of Spinach Leaves
Topped With a Creamy White Wine Sauce.
Served with Starch and Vegetable Du Jour.
Hot Rolls and Butter and Salad
\$17.50*

Baked Pork Chop

*Baked Pork Chop Topped With Gravy and Served With Seasoned
Baked Apples, Starch and Vegetable Du Jour.
Hot Rolls and Butter and Salad
\$17.50*

Quiche Lorraine

*Egg, Bacon and Cheese.
Served with Fruit.
\$16.00*

Soup Choices

*Vegetable
Tomato Basil
Cream of Asparagus
Butternut Squash
Chicken Noodle*

Salad Choices

*Caesar Salad
House Salad
Cobb Salad
Crunchy Spinach Salad*

Prices Do Not Include 20% Auto Gratuity or 9.3% tax.

PLATED SALAD LUNCHEON

Minimum 15 Guests

Chef Salad

*Julienne of Turkey and Ham, American and Swiss Cheese.
Garnished with Tomato, Egg Wedges and Sliced Cucumbers
on a Bed of Mixed Greens.*

\$16.00

Stuffed Tomato

*Ripe Tomato Stuffed with Tuna or Chicken Salad.
Served with Fresh Fruit*

\$14.00

Taco Salad

*A Crisp Taco Shell Filled with Lettuce, Tomato, Cheddar Cheese
Your Choice of Chicken or Ground Beef
Served with Salsa and Sour Cream*

\$15.00

Chicken Caesar

*Romaine Lettuce Tossed with Croutons and Classic Caesar Dressing
Topped with Red Onions and Grilled Chicken Breast*

\$16.00

Salmon Caesar

*Romaine Lettuce Tossed with Croutons and Classic Caesar Dressing
Topped with Flaked Salmon*

\$19.00

Crunchy Spinach Salad

*Blackened Chicken Breast on a Bed of Fresh Spinach with Chopped Hard
Boiled Egg, Bacon, Sliced Apples and Pears, Caramelized Walnuts and
Bleu Cheese Crumbles*

\$15.00

Prices Do Not Include 20% Auto Gratuity or 9.3% Tax.

PICNIC LUNCH BUFFETS

Minimum of 30 guests for all Lunch Buffets

FCC Cookout

Choose 3 Entrees

*Fried Chicken
BBQ Chicken
Pork or Beef BBQ
Grilled Hamburgers
Grilled Hot Dogs*

Choose 3 Sides

*Oven Baked Beans
Potato Salad
Mixed Greens Salad
Coleslaw
Corn Pudding
Pasta Salad
Macaroni Salad
Country Style Green Beans*

*Potato Chips
Dill Pickle Spears*

Chocolate Chip Cookies

*Iced Tea, Lemonade and Water
\$19.00++ per guest
Grill Cook \$30.00 per hour*

Soup and Sandwich

Soup

(Choose One)

*Vegetable
Chicken Noodle
Cream of Asparagus
Tomato Basil*

*Coleslaw
Potato Salad
Sliced Roast Beef, Ham, Turkey, Salami
Swiss, American, Provolone, Pepper Jack Cheeses
Sandwich Breads, Condiments
Fresh Fruit Bowl
Potato Chips
Dill Pickle Spears*

Brownies

*Iced Tea, Lemonade and Water
\$16.00++ per guest*

Taco and Enchilada Buffet

Make Your Own Tacos:

*Seasoned Ground Beef, Cheddar Cheese, Diced Tomatoes,
Lettuce, Sour Cream, Salsa, Guacamole, Olives, Diced Onions,
Corn Taco Shells and Soft Flour Tortillas
Beef and Chicken Enchiladas,
Homemade Nachos with Warm Nacho Cheese,
Mexican Rice and Refried Beans,
Sopapillas.*

*Iced Tea, Lemonade, Water
\$15.00++ per guest*

Wrap Buffet

*Fruit Salad Bowl
Pasta Salad or Coleslaw
Potato Chips
Brownies
Iced Tea, Lemonade, Water
\$17.00++ per guest*

Wraps

(Choose Two)

Served in a Flour or Spinach Tortilla

Turkey Wrap (Cold)

*Sliced Turkey, Lettuce, Tomato, Bacon,
Guacamole and Mozzarella Cheese*

Chicken Caesar Wrap (Cold)

*Grilled Chicken, Romaine Lettuce, Tomato, Onion,
Parmesan Cheese and Classic Caesar Dressing*

Vegetable Wrap (Warm)

*Red Peppers, Onions, Green Peppers, Mushrooms
Cheddar Cheese*

Chicken Wrap (Warm)

*Grilled Chicken, Red and Green Peppers, Onions,
Mushrooms and Mozzarella Cheese*

Club Wrap (Cold)

*Sliced Ham and Turkey, Bacon, Lettuce, Tomato,
American Cheese and Mayo*

Italian Wrap (Cold or Warm)

*Salami, Pepperoni, Ham, Provolone Cheese, Tomatoes,
Red Onion, Pepperoncini, Lettuce and Oil and Vinegar*

Prices Do Not Include 20% Auto Gratuity or 9.3% tax.

Hot Hors d'oeuvres

(Based on 100 pieces per item where applicable)

<i>Scallops Sauteed Maitre D'</i>	280.00
<i>Breaded Fried Scallops Remoulade, Cocktail Sauce</i>	250.00
<i>Scallops Wrapped with Bacon</i>	300.00
<i>Shrimp Sauteed Maitre D'</i>	350.00
<i>Shrimp Phyllo Beggars Purses</i>	335.00
<i>Coconut Shrimp</i>	295.00
<i>Mini Crab Puffs</i>	275.00
<i>Mushroom Filled with Crabmeat</i>	280.00
<i>Hot Crab Dip</i>	345.00
<i>Breaded Oysters on Crackers with Cocktail Sauce</i>	285.00
<i>Oysters Rockefeller</i>	<i>Priced Daily</i>
<i>Mini Beef Wellington</i>	275.00
<i>Beef Kabobs in Oriental Sauce</i>	285.00
<i>Franks In Blankets</i>	125.00
<i>Swedish Meatballs</i>	155.00
<i>Sweet N' Sour Meatballs</i>	155.00
<i>Chicken Satay in Oriental Sauce</i>	285.00
<i>Chicken Kabob in Oriental Sauce</i>	210.00
<i>Chicken Windsor with Honey Mustard Sauce</i>	210.00
<i>Chicken Quesadilla</i>	210.00
<i>Chicken Spring Rolls</i>	275.00
<i>Deep Fried Breaded Chicken Wing Dings</i>	195.00
<i>Mushrooms Sauteed Maitre D'</i>	120.00
<i>Beer Battered Fried Mushrooms with Horseradish Sauce</i>	155.00
<i>Italian Sausage in Puff Pastry</i>	185.00
<i>Mini Assorted Quiche</i>	195.00
<i>Mini Lamb Chops with Mint Jelly</i>	<i>Priced Daily</i>
<i>Deep Fried Breaded Parmesan Artichoke Hearts</i>	205.00
<i>Deep Fried Breaded Mozzarella Sticks w/ Marinara</i>	185.00
<i>Deep Fried Jalapeno Peppers</i>	155.00
<i>Mini Vegetable Egg Rolls with Duck Sauce</i>	185.00
<i>Spanakopita (feta, spinach, cream cheese, in phyllo)</i>	210.00

Prices do not include 20% Auto Gratuity or 9.3% Tax.

Hors D' Oeuvre Cutting Board

Whole Salmon (poached or herb baked)

*Cream Cheese, Chopped Red Onions, Capers and Lemons
Crackers or French Bread Slices
350.00*

Whole Tenderloin of Beef (30 to 40 slices)

*Horseradish Sauce, Mustard, Mayonnaise and Dinner Rolls
305.00*

Whole Top Round of Beef

*Horseradish Sauce, Mustard, Mayonnaise and Assorted Rolls
460.00*

Whole Steamship Round of Beef

*Horseradish Sauce, Mustard, Mayonnaise and Assorted Rolls
650.00*

Whole Boneless Baked Virginia Sugar Ham

*Mustard, Silver Dollar Biscuits or Dinner Rolls
275.00*

Whole Smithfield Ham

*Mustard, Silver Dollar Biscuits or Dinner Rolls
340.00*

Whole Boneless Smithfield Turkey

*Mustard, Mayonnaise and Dinner Rolls
275.00*

Pasta Station

*Includes Tri-Colored Tortellini, Tri-Colored Bow Tie Pasta
Assortment of Chopped Fresh Vegetables, Marinara Sauce, Alfredo Sauce
Pesto Sauce, Grated Parmesan Cheese and Sliced French Bread
Pasta and vegetables are sautéed on open flame; three choice sauce on side*

2 Hour Pasta Station \$7.25 per person

3 Hour Station \$7.95 per person

4 Hour Pasta Station \$8.50 per person

(Pasta Bar for lunch and dinner also available - prices vary).

Chef to Carve or Sauté at \$30.00 per hour

Prices do not include 20% Auto Gratuity or 9.3% tax.

Cold Hors d'oeuvres

Based on 100 pieces per item where applicable

<i>Sliced Smoked Salmon Fillet w/ Condiments & Crackers</i>	<i>240.00</i>
<i>Jumbo Shrimp on Ice w/ Cocktail Sauce</i>	<i>325.00</i>
<i>Crab Claws</i>	<i>price daily</i>
<i>Oysters on the Half-Shell</i>	<i>priced daily</i>
<i>Clams on the Half-Shell</i>	<i>priced daily</i>

Finger Sandwiches

<i>Tuna Salad, Chicken Salad or Pimento Cheese</i>	<i>142.00</i>
<i>Cucumber & Watercress Tea Sandwiches</i>	<i>123.00</i>
<i>Ham Biscuits w/ Mustard or Honey Mustard</i>	<i>158.00</i>
<i>Deviled Eggs</i>	<i>110.00</i>
<i>Chicken Salad in Pastry Shells</i>	<i>173.00</i>
<i>Chicken Salad (3 lbs) w/ Crackers</i>	<i>105.00</i>
<i>Shrimp Salad (3 lbs) w/ Crackers</i>	<i>137.00</i>
<i>Cold Crab Dip (2 lbs) w/ Crackers</i>	<i>126.00</i>

Cheese Board

(All Garnished w/ Fresh Fruit & Served w/ Cracker Platter)

<i>Small Cubed Cheese Tray</i>	<i>135.00</i>
<i>Large Cubed Cheese Tray</i>	<i>195.00</i>
<i>Baked Brie in Pastry w/ Sliced Apples & Sliced French Bread</i>	<i>120.00</i>
<i>Port Wine Cheese Ball Coated w/ Crushed Nuts / Crackers</i>	<i>95.00</i>

Fruit Trays

<i>Small Assorted Fresh Fruit Tray</i>	<i>140.00</i>
<i>Large Assorted Fresh Fruit Tray</i>	<i>210.00</i>

Vegetable Trays

<i>Small Assortment of Raw Vegetables w/ Ranch Dip</i>	<i>142.00</i>
<i>Large Assortment of Raw Vegetables w/ Ranch Dip</i>	<i>185.00</i>
<i>Grilled Seasoned Vegetable Platter</i>	
<i>Assortment of Mushrooms, Green Pepper, Red Pepper, Egg Plant and Zucchini</i>	
<i>(served at room temperature and priced daily)</i>	

Dips and Nuts

<i>French Onion Dip (3 lbs.)</i>	<i>33.00</i>
<i>Guacamole Dip (3 lbs.)</i>	<i>49.00</i>
<i>Bleu Cheese Dip (3 lbs.)</i>	<i>49.00</i>
<i>Shrimp Dip (3 lbs.)</i>	<i>72.00</i>

**served w/ corn chips or potato chips*

<i>Fancy Mixed Nuts w/ Peanuts (2 lb. bowl)</i>	<i>21.00</i>
<i>Fancy Mixed Nuts (2 lb. bowl)</i>	<i>33.00</i>
<i>Dry Roasted Peanuts (2 lb. bowl)</i>	<i>14.00</i>
<i>Party Trail Mix (2 lb. bowl)</i>	<i>12.00</i>

Dessert Table

<i>100 Petit Fours</i>	<i>200.00</i>
<i>100 Mini Assorted Cheese Cakes</i>	<i>195.00</i>
<i>100 Mini Éclairs</i>	<i>195.00</i>
<i>100 Mini Assorted Pastries</i>	<i>230.00</i>
<i>100 Lemon Squares or Brownies</i>	<i>130.00</i>
<i>Assorted Fancy Cookies (5 lbs.)</i>	<i>83.00</i>
<i>100 Strawberries with Warm Chocolate Sauce</i>	<i>205.00</i>
<i>100 Chocolate Coated Strawberries</i>	<i>190.00</i>

Prices Do Not Include 20% Auto Gratuity and 9.3% Tax.

Dinner Buffet

Option #1

Minimum 50 guests

***38.00++ Per Guest**

ENTREES

(Choose Three)

Beef Medallions

Topped with Homemade Bruschetta

Sliced London Broil

Topped with a Classic Mushroom Sauce

Cilantro Lime Black Bean Shrimp and Rice

Herb Crusted Tilapia

Poached or Grilled Pesto Crusted Salmon

FCC Signature Crab Cakes

Chicken Piccata

Rustic Balsamic Garlic Chicken Breast

Chicken Marsala

Rosemary and Garlic Roasted Sliced Pork Loin

Italian Sausage Bowtie Pasta

Pasta Primavera

***Dinner Buffet
Option #1***

***Starches*
*(Choose One)***

*Red Bliss Mashed Potatoes
Whipped Sweet Potatoes
Cheddar Herb Whipped Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Roasted Garlic Herb Whipped Potatoes
Rice Pilaf
Wild Rice Medley
Steamed White Rice
Mushroom Herb Risotto*

***Vegetables*
*(Choose Two)***

*Southern Style Green Beans
Steamed Green Beans
Honey Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Asparagus
Vegetable Medley of Sauteed Zucchini, Squash, Bell Peppers and Carrots
Sauteed Spinach
Seasoned Apples
Buttered Corn*

Carving Station

Add One Hour Carving Station to your buffet

<i>Prime Rib with Au Jus and Horseradish Cream</i>	<i>\$7.00 Per Person</i>
<i>Breast of Turkey with Side Gravy</i>	<i>\$5.00 Per Person</i>
<i>Baked Virginia Ham with Side Raisin Sauce</i>	<i>\$5.00 Per Person</i>

Dinner Buffet

Option #2

Minimum 50 guests

****35.00++ Per Guest***

ENTREES

(Choose Two)

Sliced Roast Beef

Served with or without Gravy

Seafood Newburg

Served with Rice or Pasta

Pan Seared Cod in White Wine Tomato Basil Sauce

Lemon Garlic Herb Salmon

Oven Fried Chicken

Rustic Balsamic Garlic Chicken Breast

Chicken Marsala

Baked Pork Chop with Gravy

Baked Lasagna

Vegetable or with Meat Sauce

Pasta Primavera

***Dinner Buffet
Option #2***

***Starches*
*(Choose One)***

*Red Bliss Mashed Potatoes
Whipped Sweet Potatoes
Cheddar Herb Whipped Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Roasted Garlic Herb Whipped Potatoes
Rice Pilaf
Wild Rice Medley
Steamed White Rice*

***Vegetables*
*(Choose Two)***

*Southern Style Green Beans
Steamed Green Beans
Honey Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Vegetable Medley of Sauteed Zucchini, Squash, Bell Peppers and Carrots
Seasoned Apples
Buttered Corn*

Dinner Buffet Includes Garden Salad, Rolls, Coffee, Tea and Assorted Desserts

**Prices Do Not Include 20% Auto Gratuity or 9.3% Tax.*

DINNER MENU

Minimum of 15 Guests

APPETIZERS

<i>Shrimp Cocktail (5)</i>	12.00	<i>Soup Du Jour</i>	4.00
<i>Mini Crab Cake Cocktail (2)</i>	10.50	<i>Fresh Fruit Cup</i>	5.00
<i>Sausage Stuffed Mushrooms (4)</i>	9.50	<i>Caprese Skewers (2)</i>	8.00

ENTREES

Sliced London Broil

Sliced London Broil Topped with a Traditional Mushroom Sauce. Served with Starch and Vegetable Du Jour. 30.00

Prime Rib

12 Oz. Prime Rib Topped With Au Jus. Served with Starch, Vegetable Du Jour and Side Horseradish Sauce. 34.50

New York Strip Steak (12 Oz)

Served With Starch and Vegetable Du Jour. 34.50
Add Sauteed Mushrooms and Onions \$2.50

Filet Mignon (8 oz)

Served With Starch, Vegetable Du Jour and Side Béarnaise Sauce. 36.00
Add Sauteed Mushrooms and Onions \$2.50

Roast Tenderloin

Served With Starch, Vegetable Du Jour and Side Mushroom Bordelaise Sauce. 34.00

Beef Wellington (5 ½ oz)

Served With Starch and Vegetable Du Jour. 35.00

Rosemary and Garlic Sliced Roast Pork Loin

Served with Starch, Vegetable Du Jour and Seasoned Baked Apples. 28.00

Baked Pork Chop

Topped With Gravy and Served With Starch, Vegetable Du Jour and Seasoned Baked Apples. 28.00

Pan Seared Cod in a White Wine Tomato Basil Sauce

Served with Steamed White Rice and Vegetable Du Jour. 28.00

Poached or Grilled Pesto Crusted Salmon

Served With Starch and Vegetable Du Jour. 33.50

Broiled Flounder Stuffed with Crabmeat

Served With Starch and Vegetable Du Jour. 34.00

Single Crab Cake (4 oz)	32.00
Crab Cakes (2) 4 ounce cakes	36.00
Seared Scallops with Bacon and Spinach	36.00
Chicken Breast with Artichoke Hearts <i>Baked Chicken in a Creamy Brandy and Lemon Sauce with Artichoke Hearts. Served With Starch and Vegetable Du Jour.</i>	28.00
Rustic Balsamic Garlic Chicken <i>Chicken Breast Served Over a Bed of Sauteed Spinach and Topped with Sauteed Tomatoes and Garlic and a Balsamic Lemon Sauce. Served With Starch and Vegetable Du Jour</i>	29.00
Chicken Cordon Bleu <i>Chicken Breast, Ham and Cheese, Breaded and Topped With a White Wine Sauce. Served With Starch and Vegetable Du Jour.</i>	29.00
Chicken Marsala <i>Sauteed Chicken Breast topped With a Marsala Mushroom Sauce. Served With Starch and Vegetable Du Jour.</i>	26.00
Veal Oscar <i>Sauteed Veal Cutlets Topped With Crab Meat, Asparagus and Béarnaise Sauce. Served With Starch and Vegetable Du Jour.</i>	41.00
Surf and Turf - Filet Mignon and Lobster Tail (6 oz each) <i>Served With Starch and Vegetable Du Jour.</i>	Priced daily
California Surf and Turf - New York Strip (10 oz) topped with Jumbo Shrimp <i>Served With Starch and Vegetable Du Jour</i>	44.00
Chesapeake Surf and Turf - New York Strip (10 oz) topped with Lump Crab Meat <i>Served With Starch and Vegetable Du Jour.</i>	44.00
Rappahannock Delight - Filet Mignon (6 oz) and (4 oz) Crab Cake <i>Served With Starch and Vegetable Du Jour.</i>	43.00

Starches

(CHOOSE ONE)

*Red Bliss Mashed Potatoes
Whipped Sweet Potatoes
Roasted Garlic Herb Whipped Potatoes
Twice Baked Potatoes
Baked Potato
Steamed White Rice
Wild Rice Medley
Brown Rice
Mushroom Herb Risotto
Gluten Free Pasta Tossed in Olive Oil with Herbs*

Vegetables

(CHOOSE ONE)

*Southern Style Green Beans
Steamed Green Beans
Honey Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Grilled Asparagus
Vegetable Medley of Sauteed Zucchini, Squash,
Bell Peppers and Carrots
Sauteed Spinach
Buttered Corn
Seasoned Apples*

*You may choose one Entrée for your group selection with a minimum of 15 guests.
For 20 or more guests you may choose two Entrees with a minimum of 10 orders per Entree.*

All Entrees come with the same one choice Starch and Vegetable.

*We also offer alternative menus such as vegetarian for people with special needs.
The club must be notified of the number of each entree 5 days prior to the function.*

**Prices Do Not Include 20% Auto Gratuity or 9.3% Tax.*

DESSERT MENU

Minimum 15 guests

Assorted Pies

*Apple, Cherry, Blueberry, Pecan, Sweet Potato,
Pumpkin, Banana Cream, Boston Cream*
4.75

Assorted Cakes

*Carrot, Coconut, Chocolate Layer, Lemon,
Strawberry Pound Cake*
4.50

Ice Cream and Specialty Desserts

*Chocolate or Vanilla Ice Cream
Orange Sherbet*
4.25

*Peach Melba
(Vanilla Ice Cream w/Peaches and Raspberry Sauce)*
5.00

Chocolate or Vanilla Mousse
4.25

*Chocolate Silk Pie
Cheesecake
Tiramisu*
5.25

*Crème Brulee
(Vanilla Bean Custard with a Thin Caramelized Sugar Crust)*
5.25

*Fruit Cobbler
Apple, Peach, Cherry or Blueberry*
4.50

Apple Crisp
4.50

Apple Dumpling
4.50

Prices Do Not Include 20% Auto Gratuity or 9.3% Tax.