



"From the Steakhouse at Chub Lake to You"

COLEMAN NORRIS

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COUNTRYCLUBC3CATERING@GMAIL.COM

C3 Off Site Catering Menu

Established 2023

About C3 Catering

The Old Country Club Steakhouse has been a great dining destination in Person County since 1970. Known for its famous Salad Bar and Tender Steaks cooked Pit Style over Charcoal, it continues to be a favorite to locals and tourists alike. The restaurant, situated on Chub Lake and owned by the Long Family, continually evolved over the years and in the early 2000s Chris Long began to offer catering due to the ever increasing requests of customers to receive the great food and service they had become accustomed to when dining at the Steakhouse. Chef Coleman, a native of Roxboro NC, first began his Culinary Career at the Steakhouse where he began as a busboy and dishwasher at 15 years of age and continued to work alongside of his mentor Chris through his Culinary Training at Wake Technical Community College. Upon graduation, Coleman continued his journey at the prestigious Prestonwood Country Club in Cary North Carolina for 12 years working his way from Line Cook to eventually become Executive Sous Chef where he oversaw large in-house Caterings to the tune of 60+ wedding receptions a year, along with many corporate, golf, and private events. After leaving Prestonwood with a desire to come home, Coleman helped open Brookland Eats Restaurant that became a local favorite for several years. Currently, Coleman is The Executive Chef for Juicysamich LLC., responsible for Managing Food & Beverage locations on Duke University's West Campus. Feeling called home again, Coleman & his staff hope to use their extensive culinary and service knowledge to provide our customers with the highest quality dining experience.

Book your event space in some of Person Counties best locations and then contact us to take the worry out of your dining needs!

Our friends that provide beautiful spaces,

- Tunnel Creek Vineyards
- Hyco & Mayo Lake Marinas
- Carolina Estate

Our menu is based on some of Chef's Signature items, however, please know that our number one goal is to give our clients what they want so please inquire if we can help customize your food and beverage options to suit your needs and taste buds.

START THE DAY RIGHT

30 person minimum, includes all disposable products and appropriate accompaniments

Breakfast Buffets

The Hickory Tree

Assorted Fresh Baked Pastries, Danishes & Muffins, Greek Yogurt & Granola Fresh Cut Fruit, Sausage Biscuits, Apple & Orange Juices, Coffee

Loch Lilly Breakfast Buffet

Includes Coffee & Decaf Boxes, Juices & Water

Choose Two Breakfast Meats-Applewood Smoked Bacon, Sausage Patties, Turkey Sausage Links, Vegetarian Sausage or NC Country Ham

Scrambled Eggs with Pico De Gallo & Cheddar Cheese, Seasonal Fresh Fruit Display, Buttermilk Biscuits and Sausage Gravy, Stone Ground Cheddar Grits, Cinnamon Oatmeal, Local Jellies & Butter

Party Theme Cookouts

30 person minimum, All Theme Cookouts Include Freshly Brewed Iced Tea
Service is Provided with High Quality Paper and Plastic Products

The 19th Hole Cookout Buffet

Parmesan Pesto Pasta Salad, Creamy Coleslaw, Diced Watermelon, Southern
Style Baked Beans & Seasoned House Chips, Hamburgers, Hot Dogs

And Garnishments include Lettuce, Sliced Tomato and Onions, Sliced
Cheddar, Hamburger and Hot Dog Buns, Pickle Relish, Ketchup, Mustard,
and Mayonnaise

Carolina Cookout

Southern Potato Salad, Creamy ColeSlaw, BBQ Baked Beans, Smoked
Bacon Collards, Mac n Cheese, Potato Rolls, Grilled BBQ Chicken Quarters
& Pulled Carolina Pork Barbecue with Traditional Carolina Vinegar Based
Sauce

Down on the Bayou

Spicy Sweet and Sour Slaw, Cucumber, Tomato and Onion Salad, Stewed
Okra & Black-Eyed Peas, Dirty Rice, Bayou Barbecued Beef Brisket,
Chicken and Sausage Jambalaya

Coastal Calabash

Creamy Cole Slaw, Potato Salad, Corn on the Cob, Butter and Herb New
Potatoes, Hushpuppies, Country Style Green Beans, Marinated and Grilled
Flank Steak & Spicy Shrimp Boil

Build Your Own Meat & 3

Minimum of 40 People Required, Include Baked Bread & Butter, One Additional Entrée, Two Salads & Three Hot Side Items, Along with Iced Tea & Spring Water

Mayo Package

*Grilled Flank
Steak*

Hyco Package

*Herb Roasted
New York
Strip*

Chub Package

*Garlic
Studded
Prime Rib*

Salads & Displays- Choose Two

Garden Salad ▪ Caesar Salad ▪ Baby Spinach Salad ▪ Chef's Seasonal Salad Display ▪ Tomato & Buffalo Mozzarella ▪ Chilled Balsamic Roasted Vegetables ▪ Penne Pasta Salad ▪ Seasonal Fresh Fruit ▪ Marinated Potato Salad ▪ Broccoli Salad ▪ Quinoa & Vegetable Salad ▪ Wild Rice Salad

Signature Sides - Choose One Vegetable & One Starch

Starches

Roasted Garlic Mashed Potatoes ▪ Butter & Herb New Potatoes ▪ Pesto Cream Penne ▪ Herbed Polenta ▪ Seasonal Vegetable Quinoa ▪ Roasted Sweet Potato ▪ Cheddar & Scallion Potatoes ▪ Vegetable Rice Pilaf

Vegetables

Steamed Broccoli ▪ Roasted Green Beans ▪ Cauliflower Au Gratin ▪ Seasonal Roasted Vegetables ▪ Sweet Corn "Succotash" Grilled Asparagus w/ Roasted Garlic Butter

Gourmet Entrees - Choose Two

Blackened Catfish w/ Herbed Butter ▪ Lemon Herb Salmon ▪ Cornmeal Crusted Tilapia ▪ Bourbon Street Chicken ▪ Roasted Bone In Chicken ▪ Rosemary Dijon Porkloin ▪ Italian Sausage & Peppers

Feel Free To Inquire About Seasonal Seafood, Specialty Meat & Poultry Options or Family Favorites, We're here to make your event unique!

Platters & Appetizers

Cold Displays-

Displays Built for 30 person minimum

Cheese Counter: Display of Domestic Cheeses served with Gourmet Crackers

Vegetable Crudités with Chef's choice of Dips

Roasted Vegetable Display

Seasonal Fresh Fruit Display with Poppy-Seed Yogurt

Pita & Mediterranean Dips: Hummus, Baba Ghanoush, and Cucumber Tzatziki

Charcuterie Board

Bruschetta: Traditional Tomato with Roasted Garlic, Basil, and Parmesan

Olive Cured Beef Carpaccio

Hot Hors d'oeuvres:

**Miniature Baked Brie en
Croute with Raspberry**

Vegetable Potstickers with Teriyaki

Vegetable Samosas

**Santa Fe Chicken Roll
with Spicy Sour Cream**

Sausage Stuffed Mushroom Caps

**Crabmeat and Artichoke
Dip**

**Pork Potstickers with Orange
Ponzu Sauce**

Miniature Crabcakes Remoulade

**Grilled Lamb Chops
Chimichurri**

**Jerk Chicken Skewers with
Pineapple Salsa**

Miniature Beef Wellington

Housemade Meatballs

Sea Scallops Wrapped in Bacon

**Shrimp Fritters with Chipotle
Aioli**

Fried Pecan Shrimp

**Blackened Ahi Tuna Bites with
Remoulade Sauce**

Chef Inspired Stations

**These Stations turn any Heavy Hors' D Oeuvres Party into
enough for Dinner**

Southwestern Fajita Station

*Marinated Strips of Beef and Chicken with Peppers & Onions,
Tomato Salsa, Sour Cream, Guacamole and Warm Flour Tortillas*

Chicken Caesar Salad Station

*Crisp Hearts of Romaine tossed with Cracked Pepper, Parmesan Cheese, Garlic
Croutons & Creamy Caesar Dressing served with marinated Grilled Chicken
Breasts & Baked Yeast Rolls*

Bourbon Glazed Virginia Ham

Served with Gourmet Mustard and Warm Club Baked Cheddar and Garlic Biscuits

Prime Rib of Beef

*Slow Roasted and served with Gourmet Mustard, Horseradish Cream and Club
Baked Rolls*

Seafood Risotto Station

*Shrimp, Scallops, Mushrooms, White Wine and Arborio Rice, Finished with Parmesan
Cheese and Herbs*

Carolina Shrimp & Grits

*Savory Coastal Shrimp and Stone Ground Cheese Grits served in a rich Traditional
North Carolina Gravy*

Chef Inspired Stations (continued)

Salmon Imperial

Fresh Atlantic Salmon stuffed with Jumbo Lump Crab, Onions, Bell Peppers & Old Bay Seasoning

Peppered Beef Tenderloin

carved to order, served with Gourmet Mustard, Mayonnaise and Baked Yeast Rolls

Peppered Tuna Loin

Seared and carved rare served with Ginger Soy Sauce, Wasabi Cream and Crisp Tortilla Points

Something Sweet to Finish

Fresh Baked Cobblers

Choose your favorite or from Seasonal Flavors like Blackberry, Peach, Apple, & Strawberry typically served with Vanilla Bean Ice Cream

Fresh Baked Housemade Cookies

By the Dozen, choose from Tollhouse Chocolate, Oatmeal Raisin, Lemon Blueberry Sugar & Peanut Butter

Chocolate Mousse Bombe

Rich Dark Chocolate Mousse Layered with Crumbled Oreo & Whipped Cream Topped with Macerated Seasonal Berries

Tiramisu

A creamy dessert consisting of Mascarpone Cheese, Coffee and Ladyfingers

Crème Brulé Cheesecake

Rich New York Style Cheesecake, Graham Cracker Crust & Caramel topped Fresh Berries and Whipped Cream

Banana Bread Pudding

Signature Bread Pudding laced with Rich White Chocolate and Served with Crème Anglaise

Beverage Service

Call Brands

Jim Beams

Dewars

Canadian Club

Beefeaters

Smirnoff

Bacardi Silver

Premium Brands

Jack Daniels

Chivas Regal

Seagrams VO

Tanqueray

Stolichnaya

Captain Morgan's

Ultra-Premium Brands

Knobb Creek

Glenlivet

Crown Royal

Bombay Sapphire

Grey Goose

Mount Gay

House Wines & Champagne

Chardonnay

Cabernet Sauvignon

White Zinfandel

Merlot

Featured Varieties from Tunnel Creek Vineyards

Domestic Bottled Beer

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

Import/Local Beer

Red Oak, Pernicious, Sweetwater 420, Heineken, New Castle, Corona

Additional Beverages

Champagne Punch

Apple Spiced Cider

Lemonade

Coffee & Decaf

Bottled Water

Non-Alcoholic Punch

Soft Drinks

Iced Tea

Bartender Fees

**Bartenders are charged at \$40/per hour/per bartender & staffed
at 1 per every 50-75 guests**

Open Bar Priced Per Person-Per Hour

**Call Brands
Brands**

Premium Brands

Ultra Premium

\$14.00 1st hour

\$16.00 1st hour

\$18.00 1st hour

**\$7.00 each additional hour
additional hour**

\$8.00 each additional hour

**\$9.00 each
additional hour**

Beer, Wine & Soda

\$11.00 1st hour

\$6.00 each additional hour

Contracts & Daily Charges-Applies to all Functions

Cake Cutting and Serving Fee: \$3.00/pp

**Carver/Chef Attendant Fees: \$75.00 per hour, per
Chef**

Specialty Table Linens or Rentals

Please see your Event Coordinator for Details

**Bartender fees: \$40.00 per hour, per
bartender**

**Server/Attendant Fees: \$30.00 per hour, per
server**

Staffing levels based on Chef's discretion

**Deposits and payments made prior to the function must
Include event date and Host's name and are Non-Refundable.**

**Contracts will be sent upon verbal confirmation of event, and no
event will be confirmed until initial 25% deposit is received,
minimum guaranteed attendance must be received within 72
hours of event. If attendance falls below the guaranteed number
within that 72-hour period, the client will be charged the
guaranteed number. A 50% cancellation fee will be assessed for
any cancellations within 5 Business days of the planned event.**

Please return to the attention of:

Coleman Norris, Chef/Partner

countryclubc3catering@gmail.com

P: 919.491.0634

