



Catering options at The Club House

Sandwich Bar Buffet, \$19-23/person

- Sliced Boar's Head deli meats
- Variety of breads and tortilla wraps
- Toppings: lettuce, tomato, 3 cheeses, Duke's mayo, mustard, spicy aioli
- Potato chips
- Potato, broccoli, macaroni, pasta or cucumber salad (choose 1)
- Pickle spears

Grazing Table, \$19-21/person

- Variety of meats: prosciutto, salami, smoked salmon, Iberico ham, pepperoni, pancetta, capocollo
- Variety of cheeses: soft, spreads, hard, flavored
- Seasonal fruits and vegetables, dips and sauces
- Crackers, nuts, pickles, olives, chocolate
- Add a hot appetizer for \$2/person (sliders, hot spinach dip or chicken bites)

Salad Bar Buffet, \$19-22/person

- Seasoned grilled chicken, sliced Boar's Head turkey and ham
- Spring, spinach and romaine lettuces
- Toppings: hard boiled eggs, cheeses, tomatoes, onions, cucumbers, carrots, peppers, mushrooms, croutons
- Assorted creamy and vinaigrette dressings
- Fresh baked bread and butter
- Grilled chicken on a bed of spinach with strawberries, goat cheese, praline pecans, red onion and lemon poppyseed dressing
- Grilled chicken on spring greens with sliced pear, fried goat cheese, praline pecans and vinaigrette dressing



- Grilled chicken on spring greens with dried cranberries, feta cheese crumbles, praline pecans and buttermilk vinaigrette dressing
- Housemade rotisserie chicken salad with grapes and pecans on bed of spring greens or croissant with kettle chips
- All salads served with warm baked bread and whipped herb butter

Appetizer Buffet, \$20-24/person (pick 2 meats and 2 non)

- Beef sliders with onions and cheese
- Pulled pork slider with BBQ sauces
- Chicken tender slider with pickle
- Cuban slider (smoked pork, ham, mustard, swiss, pickle)
- Philly slider with provolone, peppers and onions
- Chicken tenders with dipping sauces
- Grilled chicken skewers
- BBQ or Swedish meatballs
- Spinach dip with crostinis
- Warm pretzel bites with mustard and beer cheese
- Funnel cake fries
- Nachos with hot cheese pump (add \$2/person for toppings)
- Parmesan french fries or sweet potato fries
- House made chips and onion truffle dip

Taco Bar Buffet, \$19-23/person

- Seasoned chicken, ground beef, fajita vegetables and black beans
- Flour tortillas and chips
- Toppings: shredded lettuce, pico de gallo, salsa, nacho cheese, shredded cheese and sour cream
- Fresh guacamole
- Cinnamon dessert tortillas or chocolate filled churros
- Lemonade



BBQ Buffet \$21-25/person (add \$2/person for plated/served option)

- Baked chicken, fried chicken, smoked wings, or pulled pork with buns and bbq sauces (choose 2)
- Smoked pork ribs (add \$2/person)
- Choice of 3 sides: macaroni and cheese, house made potato chips, maple bacon baked beans, loaded mashed potatoes, creamy southern slaw, garlic green beans
- Sweet tea and lemonade

Herb Roasted Chicken or Pork Tenderloin Buffet \$23-26/person (add \$3/person for plated/served option or for two proteins)

- Choice of herb roasted chicken breast in cream sauce or smoked pork tenderloin with bourbon peach glaze
- Choice of garlic mashed potatoes or creamy gouda mac and cheese
- Spring green salad with cranberries, feta, red onion, pecans and buttermilk vinaigrette dressing
- Choice of vegetable side: seasonal vegetables, fingerling potatoes, roasted cauliflower, garlic green beans, asparagus or brussels sprouts, asparagus
- Warm bread and whipped garlic herb butter
- Sweet tea and lemonade
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- Sweet tea and lemonade

Italian Buffet (pick up to 2 entrees) \$25/person (add \$3/person for plated/served option)

- Beef lasagna with tomato sauce
- Chicken alfredo with spinach and tomatoes
- Vegetarian lasagna
- Caesar salad with croutons
- Choice of sauteed garlic green beans, broccoli or brussels sprouts
- Italian garlic bread



- Sweet tea and lemonade
- Optional tiramisu dessert for \$6/person

Desserts, made fresh in house

- Cupcakes, \$36-38/dozen (chocolate or vanilla with buttercream frosting, chocolate mocha, snickerdoodle, lemon or strawberry)
- Cakepops, \$36-38/dozen (red velvet, spice cake, strawberry cream, lemon or chocolate sea salt)
- Brownies with ganache chocolate topping, \$36-38/dozen
- Cookies: chocolate chip, double chocolate, strawberry and white chocolate, lemon, \$24-26/dozen
- Chocolate mousse cups, \$30-33/dozen
- Banana pudding, \$6-8/person
- Banana creme or chocolate cheesecake bar, \$6-8/person
- Tiramisu, \$6/person
- Cheesecake, \$7-9 slices. Choice of sea salt caramel, Bailey's Irish Cream, chocolate or New York style with strawberry topping

Beverages

- Sweet Tea, \$35/gallon
- Sparkling Lemonade, \$35/gallon
- Coffee, \$45/gallon (includes creamer and sugar options)
- Starbucks coffee, \$50/gallon
- Sodas, \$4/can
- Bottled water, \$3/bottle
- Beer, \$6.50
- Wine, \$8-\$12/glass



Activities Available

- SIM Golf
- Darts
- Corn Hole
- Music with or without DJ
- Karaoke
- Dance Floor