



Country Club of Landfall
EVENT PACKAGE

INTRODUCTION

When planning an event at the Country Club of Landfall, our event team will dedicate themselves to working with you to combine the perfect setting, menu and personal details to create the atmosphere you envision for your special event.

Our property boasts several locations to set the stage for your event. Whether you prefer an intimate room, a picturesque view of our pristine golf course, the grandeur of our newly renovated Landfall Ballroom or the Southern charm of the Dye Clubhouse, we are able to provide for you.

The event team takes great pride in accommodating our guests. The coordinators are committed to helping you organize every detail from conception to completion. The banquet managers will make your event come to life along with their professional and attentive staff. The banquet menu items, hand crafted by our chefs, will impress even the most cultured palate. Lastly, our on site pastry chef will leave your guests with a delectable final impression.

We look forward to helping make your vision for your next corporate event, wedding, fund-raiser gala or family function come to life.

Best Regards,

The CCL Event Team

Joan DeSantis, *Event Sales Manager* & Erin Walker, *Event Sales Coordinator*

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Please Note:

- ++ pricing refers to the 7% North Carolina State Sales Tax and 20% service charge
- pp refers to per person
- All plated and buffet packages include: house made bread and whipped butter, coffee, tea and water

BREAKFAST / BRUNCH

**All breakfast buffets includes white cheddar chive biscuits, house made pastries and miniature muffins*

the Sea Star

Yogurt and granola bar featuring assorted dried fruits and nuts, roasted vegetable frittata with tomato basil relish, apple wood smoked bacon and country style pork sausage
\$15++ pp

the Wind Swept

Display of handmade cinnamon rolls, mini bouchons and savory pastries, yogurt and granola bar featuring assorted dried fruits and nuts, deep dish quiche, apple wood smoked bacon and country style pork sausage
\$17++ pp

the Oyster Landing

Display of handmade cinnamon rolls, mini bouchons and savory pastries, yogurt and granola bar featuring assorted dried fruits and nuts, deep dish quiche, apple wood smoked bacon and country style pork sausage, shrimp and grits with gourmet toppings bar featuring scallion, apple wood smoked bacon, white cheddar, tomato relish, and fried leeks
\$24++ pp

SUPPLEMENTS

Lox and Bagels featuring assorted bagels, flavored cream cheeses, diced egg, diced tomato, capers, red onion (additional \$9++ pp)

Sliced beef Ribeye featuring assorted breads, horseradish cream and grainy mustard (additional \$14++ pp)

Live omelet station featuring gourmet omelet additions, hollandaise sauce, salsa verde and crème fraîche (additional \$9++ pp)

Pain Perdu Station- house made brioche French toast with assorted fruit toppings, maple syrup and whipped cream (additional \$6++ pp)

LUNCH BUFFET

the Shell Point

CHOOSE: Two Buffet Salads • Two Buffet Savory Sides • One Buffet Entree
One Dessert or Mignardises (page 13) \$19++ pp

BUFFET SALAD SELECTIONS

Garden Display with Organic Greens, Fresh Vegetables and Sunflower Seeds, Choice of Three House Made Dressings
Crisp Romaine with Classic Caesar Dressing, Fresh Grated Parmesan Reggiano and House Made Croutons
Organic Baby Greens with Heirloom Tomato Confit and Pickled Red Onions, 50 year Sherry Shallot Vinaigrette
Spinach and Bacon, Toasted Pine Nuts, Blue Cheese, Apple Wood Smoked Bacon, Jicama, Papaya Vinaigrette

BUFFET SAVORY SIDES SELECTIONS

Sour Cream and Chive Whipped Potato
Fingerling Potato Steak Fries
Four Cheese Orzietto
Roasted Vegetable Cionfotta
Roasted Cauliflower with Almonds and Truffle Oil
Grilled Mediterranean Vegetable Mélange

BUFFET ENTREE SELECTIONS

Truffled Mushroom crepes with Fresh Peas, Fontina cheese and Crispy Shitake Mushrooms
Seared Salmon with Grilled Apples, grilled lime, arugula pesto
Rosemary Roasted Chicken Breast with Natural Jus
Grilled Chicken Breast with Tomato Bruschetta and Sauce Beurre Blanc
Buttermilk Fried Chicken with Cheddar Chive Biscuits
Maple Brined Turkey Breast with Orange Marmalade and Corn Bread
Chef Carved Pork Loin with Candied Figs and Fried Polenta
Chef Carved Marinated Sirloin with Horseradish Crema, Veal Jus, Grilled Scallion, Grainy Mustard
Chef Carved House Smoked Ribeye with Grilled Scallion, Horseradish Crema and Grainy Mustard (\$3++ pp Supplement)
Chef Carved Butter Poached Tenderloin with Smoked Hollandaise and Truffle Mushroom Ragout (\$6++ pp Supplement)

****Carving Fee to apply to all Chef Carved items**

LUNCH BUFFET

the Ocean

CHOOSE: Two Buffet Salads • Two Buffet Savory Sides • Two Buffet Entrees
One Dessert or Mignardises (page 13) \$25++ pp

BUFFET SALAD SELECTIONS

Garden Display with Organic Greens, Fresh Vegetables and Sunflower Seeds, Choice of Three House Made Dressings
Crisp Romaine with Classic Caesar Dressing, Fresh Grated Parmesan Reggiano and House Made Croutons
Organic Baby Greens with Heirloom Tomato Confit and Pickled Red Onions, 50 year Sherry Shallot Vinaigrette
Spinach and Bacon, Toasted Pine Nuts, Blue Cheese, Apple Wood Smoked Bacon, Jicama, Papaya Vinaigrette

BUFFET SAVORY SIDES SELECTIONS

Sour Cream and Chive Whipped Potato
Fingerling Potato Steak Fries
Four Cheese Orchiette
Roasted Vegetable Cionfotta
Roasted Cauliflower with Almonds and Truffle Oil
Grilled Mediterranean Vegetable Mélange

BUFFET ENTREE SELECTIONS

Truffled Mushroom crepes with Fresh Peas, Fontina cheese and Crispy Shitake Mushrooms
Seared Salmon with Grilled Apples, grilled lime, arugula pesto
Rosemary Roasted Chicken Breast with Natural Jus
Grilled Chicken Breast with Tomato Bruschetta and Sauce Beurre Blanc
Buttermilk Fried Chicken with Cheddar Chive Biscuits
Maple Brined Turkey Breast with Orange Marmalade and Corn Bread
Chef Carved Pork Loin with Candied Figs and Fried Polenta
Chef Carved Marinated Sirloin with Horseradish Crema, Veal Jus, Grilled Scallion, Grainy Mustard
Chef Carved House Smoked Ribeye with Grilled Scallion, Horseradish Creama and Grainy Mustard (\$3++ pp Supplement)
Chef Carved Butter Poached Tenderloin with Smoked Hollandaise and Truffle Mushroom Ragout (\$6++ pp Supplement)

****Carving Fee to apply to all Chef Carved items**

SIGNATURE LUNCH BUFFETS

PUB BUFFET

Garden salad display with assorted dressings, onion rings and french fries, potato skins, fish and chips with malt vinegar and tarter sauce, chicken wings with blue cheese and ranch dipping sauce, philly cheese steaks with onions and peppers, ice cream sundae bar \$16.99++ pp

FAJITA BUFFET

Pinto beans and rice, warm flour tortillas, lettuce, onion, shredded cheese, sour cream, guacamole, pico de gallo, grilled peppers and onions, grilled skirt steak and grilled chicken, arroz con leche \$17.50++ pp

BURGER BUFFET

Grilled hamburgers and chicken breast, kaiser roll, lettuce, tomato and onion, American, Blue and Swiss cheese, pickle slices, pickle spears, mayonnaise, ketchup and mustard, potato salad and cole slaw, assorted cookies \$15.95++ pp

BBQ BUFFET

Iceberg salad display with tomato, cucumbers, red onions, carrots croutons and shredded cheddar cheese accompanied by assorted dressings, baked beans and cole slaw, baked macaroni and cheese, BBQ beef brisket and pulled pork, kaiser rolls and Texas toast, BBQ sauce, eastern Carolina sauce and hot sauce, classic banana pudding \$18.95++ pp

DELI BUFFET

Pasta salad and cucumber tomato salad, assorted hoagie rolls, assorted cold cuts, chicken salad and tuna salad, lettuce tomato and onion, jalapeno, banana, and pepperoncini peppers, black olives, sliced pickles and fresh spinach, vinegar and oil, oregano, mayo and garlic aioli, potato chips and coleslaw, assorted cookies \$14.50++ pp

LUNCH PLATED

the Still Water

CHOOSE: One Entree and One Dessert

\$21++ pp

ENTREES

TOMATO RISOTTO

Goat Cheese, French Bean Salad, Frizzled Leeks

SEARED SALMON (6 oz)

Sour Cream and Chive Whipped Potato, Grilled Asparagus, Buerre Blanc

SHRIMP TACOS

Mojo Marinated Shrimp, Crispy Cabbage, Thai Chili Sauce, Black Beans

GRILLED CHICKEN BREAST

Tomato Bruschetta, Beurre Blanc, Ricotta Cannelloni

GRILLED SIRLOIN (6 oz)

Sour Cream and Chive Whipped Potato, Fried Onions, Mushroom Ragout (\$3++ pp supplement)

BEEF TENDERLOIN (6 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato Confit, Demi Glace, Hollandaise (\$6++ pp supplement)

DESSERTS

Carolina Blueberry Tart with Cinnamon Ice Cream

Vanilla Bean Crème Brulee with Fresh Strawberries

Coffee Pots De Crème with Cinnamon Doughnuts

Banana Bread Pudding with Sweet Cream Caramel and Salted Pecan Ice Cream

Toffee Pudding Cake, Walnut Toffee, Poached Apples, Apple Ice Cream, Sweet Cream Caramel

LUNCH PLATED

the Regatta

CHOOSE: One Salad, One Entree and One Dessert

\$25++ pp

SALADS

BABY GREENS

Cucumber, Tomato, Red Onion, Carrot, Sunflower Seeds, Choice of Dressing

BABY GREENS

Tomato Confit, Pickled Red Onion, Brioche Crouton, 50-Year Sherry Shallot Vinaigrette

ARUGULA

Zucchini, Pecornio Romano, Lemon, Minted Vinaigrette

CAESAR

Crisp Romaine, Reggiano Cheese, House Made Croutons, Parmesan Vinaigrette

ENTREES

TOMATO RISOTTO

Goat Cheese, French Bean Salad, Frizzled Leeks

SEARED SALMON (6 oz)

Sour Cream and Chive Whipped Potato, Grilled Asparagus, Buerre Blanc

SHRIMP TACOS

Mojo Marinated Shrimp, Crispy Cabbage, Thai Chili Sauce, Black Beans

GRILLED CHICKEN BREAST

Tomato Bruschetta, Beurre Blanc, Ricotta Cannelloni

GRILLED SIRLOIN (6 oz)

Sour Cream and Chive Whipped Potato, Fried Onions, Mushroom Ragout (\$3++ pp supplement)

BEEF TENDERLOIN (6 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato Confit, Demi Glace, Hollandaise
(\$6++ pp supplement)

DESSERTS

Carolina Blueberry Tart with Cinnamon Ice Cream

Vanilla Bean Crème Brulee with Fresh Strawberries

Coffee Pots De Crème with Cinnamon Doughnuts

Banana Bread Pudding with Sweet Cream Caramel and Salted Pecan Ice Cream

Toffee Pudding Cake, Walnut Toffee, Poached Apples, Apple Ice Cream, Sweet Cream Caramel

HEAVY HORS D'OEUVRES RECEPTION

A heavy hors d'oeuvre package at CCL gives you the ability to create a custom package based on your audience and your budget. Simply select the hors d'oeuvres from the lists that follow and our staff will pass your specified quantity.

HORS D'OEUVRES (Passed or Stationary: Per Tray of 50)

COLD

Lobster Salad with Fresh Peas, Celery, and Tarragon Aioli on a Pretzel Roll.....	\$62++
Prosciutto Wrapped Figs.....	\$54++
Tuna Tataki with Pickled Cucumber on a Wonton Chip.....	\$59++
Bruschetta on Olive Oil Crostini.....	\$35++
Heirloom Tomato and Mozzarella Lollipops with Basil Pesto.....	\$43++
Goat Cheese Tart with Charred Cauliflower and Olive Oil.....	\$42++
Chicken Salad Stuffed Profiteroles.....	\$59++
Deviled Eggs.....	\$36++
Hummus Canapé with Olive Tapenade.....	\$37++

HOT

Polenta Spoons with Maple Braised Bacon and Mascarpone Crema.....	\$65++
Miniature Lump Crab Cake with Green Remoulade (2oz).....	\$90++
Spring Rolls with Thai Chili Sauce.....	\$68++
Vegetable Gallette with Roasted Garlic Crème Friache.....	\$59++
Herbed Goat Cheese Stuffed Mushroom.....	\$65++
White Sesame Chicken Lollipops with Miso Dipping Sauce.....	\$74++
Truffled Potato Soup Shooter with Crispy Salsify.....	\$77++
Country Ham and Honey Mustard on a Butter Top Biscuit.....	\$56++
Chimichurri Beef Satay with Candied Jalapenos.....	\$85++
Lamb Meatballs with Hoisen and Pickled Ginger.....	\$83++

**Please note a' la carte pricing. When included in a package, no charge applies.*

STATIONARY HORS D'OEUVRES

DOMESTIC CHEESE DISPLAY

Chef' Selection of Domestic cheese, crostini, crackers, dried fruit and nuts: A la Carte Price \$7++ (pp)

BRUSCHETTA STATION

Chef' Selection crostini, relishes, salsas and toppings: A la Carte Price \$6++ (pp)

ANTI PASTI

Chef's Selection of cured meats, domestic cheese, and pickled vegetables: A la Carte Price \$8++ (pp)

FOOD STATIONS

NOODLE STATION

Gourmet "mac and cheese", House made Cavatelli with tomato and fresh basil, Gingered scallion stir fry with fresh vegetables accompanied by a "Toppings Bar" featuring: grilled chicken, applewood smoked bacon, fresh tomatoes, Parmagianna Reggiano, sautéed mushrooms, pesto, roasted garlic, mung bean sprouts, pickled mustard seeds, green onion, cilantro, peanuts, and fresh lime.

A' la Carte Price \$19++ pp • Supplement Price \$12++ pp

GRAND CRUDITE STATION

Eggplant Caponata, grilled vegetable display, luxury olives, artichoke tapenade, Reggiano ribbons, tomato basil bruschetta, crostini, green olive and Gruyere fritters, roasted heirloom beets with smoked blue cheese

A' la Carte Price \$11++ pp • Supplement Price \$7++ pp

VEGETABLE LETTUCE WRAP STATION

Bibb lettuce, cabbage leaf, baby romaine hearts; Sauces: Hoisen sauce, spicy aioli, coconut peanut sauce, ginger sauce, curry sauce, Toppings: peanuts, scallion, fresh cucumber, carrots, red onion, water chestnuts, limes, basil, crispy noodles, roasted peppers, corn, daikon sprout, mung bean sprout, cilantro, snow peas, bamboo shoots, house made pickles - cucumber, zucchini, daikon root, Enoki mushrooms

A' la Carte Price \$12++ pp • Supplement Price \$8++ pp

ASSORTED SUSHI

California roll, Spicy tuna roll, shrimp tempura roll, "Landfall" roll, grilled asparagus and avocado roll, salmon and tuna sashimi, steamed fresh soy beans and sea salt, wasabi, pickled ginger, soy sauce, Sriacha aioli, wakambi salad

A' la Carte Price \$13++ pp • Supplement Price \$9++ pp

SCHWARMA STATION

Beef, Lamb and Chicken; Miniature pita, hummus, Tadziki, feta, cucumber salad, falafel, pickled pepper relish, olive tapenade, spicy pepper sauce, tabouleh, marinated tomato salad, fried onions

A' la Carte Price \$21++ pp • Supplement Price \$15++ pp

**Supplement prices only available with purchase of dinner packages*

DINNER BUFFET OPTIONS

the Sandwedge

CHOOSE: One Stationary Hors D'Oeuvre (page 9) • Two Buffet Salads • Two Buffet Savory Sides
One Buffet Entree • One Dessert or Mignardises: \$29++ pp

SALADS

Garden display with organic greens, fresh vegetables and sunflower seeds, Choice of three house made dressings
Crisp romaine with classic Caesar dressing, fresh grated Parmesan Reggiano and house made croutons
Organic baby greens with heirloom tomato confit and pickled red onions, 50 year sherry shallot vinaigrette
Zucchini ribbons with grape tomatoes, lemon, and shaved Pecorino Romano, minted herb vinaigrette

SAVORY SIDES

Roasted Vegetable Cionfotta	Sour Cream and Chive Whipped Potato
Garlic Scented Broccoli Raab	Fingerling Potato Confit
Roasted Cauliflower with Almonds and Truffle Oil	White Cheddar and Melted Leek Gratin
Grilled Mediterranean Vegetable Mélange	Four Cheese Orchiette
Roasted Summer Squash with Herbed Streusel	Grilled Asparagus

ENTREES

Truffled Potato Gnocchi with Fresh Peas and Crispy Shiitake Mushrooms
Potato Gnocchi with Chardonnay Butter with Heirloom Tomatoes, Roasted Zucchini and Fresh Basil
Seared Salmon with Fennel and Tomato
Seared Salmon with Grilled Apples and Sweet Butter Emulsion
Rosemary Roasted Chicken Breast with Natural Jus
Grilled Chicken Breast with Tomato Bruschetta and Sauce Beurre Blanc
Grilled Chicken Breast with Charred Pearl Onions and Balsamic Vinegar
Buttermilk Fried Chicken with Cheddar Chive Biscuits
Maple Brined Turkey Breast with Orange Marmalade and Corn Bread
Chef Carved Pork Loin with Candied Figs and Fried Polenta
Chef Carved Marinated Sirloin with Horseradish Crema and Veal Jus
Chef Carved House Smoked Ribeye with Grilled Scallion, Horseradish Crema and Grainy Mustard (\$3++ pp Supplement)
Chef Carved Butter Poached Tenderloin with Smoked Hollandaise and Truffle Mushroom Ragout (\$6++ pp Supplement)
**Carving Fee to apply to all Chef Carved items

BUFFET DESSERTS

Flourless Chocolate Cake with Chantilly Cream	Mango Peach Cobbler with Vanilla Ice Cream
Classic Tiramisu with Fresh Strawberries	Slow Baked Strawberry Meringue with Crème Anglaise and Valrhona Chocolate
Caramel Cheesecake with Almond Crumble and Chantilly Cream	Triple Chocolate Mousse Cake with Chantilly Cream
Fresh Berry Trifle with Lemon Curd and Chantilly Cream	

DINNER BUFFET OPTIONS

the Harborway

CHOOSE: One Stationary Hors D'Oeuvre (page 9) • Two Passed Hors D' Oeuvres (page 8)

Two Buffet Salads • Two Buffet Savory Sides • One Buffet Entree • One Dessert or Mignardises: \$34++ pp

SALADS

Garden display with organic greens, fresh vegetables and sunflower seeds, Choice of three house made dressings

Crisp romaine with classic Caesar dressing, fresh grated Parmesan Reggiano and house made croutons

Organic baby greens with heirloom tomato confit and pickled red onions, 50 year sherry shallot vinaigrette

Zucchini ribbons with grape tomatoes, lemon, and shaved Pecorino Romano, minted herb vinaigrette

SAVORY SIDES

Roasted Vegetable Cionfotta

Sour Cream and Chive Whipped Potato

Garlic Scented Broccoli Raab

Fingerling Potato Confit

Roasted Cauliflower with Almonds and Truffle Oil

White Cheddar and Melted Leek Gratin

Grilled Mediterranean Vegetable Mélange

Four Cheese Orchiette

Roasted Summer Squash with Herbed Streusel

Grilled Asparagus

ENTREES

Truffled Potato Gnocchi with Fresh Peas and Crispy Shiitake Mushrooms

Potato Gnocchi with Chardonnay Butter with Heirloom Tomatoes, Roasted Zucchini and Fresh Basil

Seared Salmon with Fennel and Tomato

Seared Salmon with Grilled Apples and Sweet Butter Emulsion

Rosemary Roasted Chicken Breast with Natural Jus

Grilled Chicken Breast with Tomato Bruschetta and Sauce Beurre Blanc

Grilled Chicken Breast with Charred Pearl Onions and Balsamic Vinegar

Buttermilk Fried Chicken with Cheddar Chive Biscuits

Maple Brined Turkey Breast with Orange Marmalade and Corn Bread

Chef Carved Pork Loin with Candied Figs and Fried Polenta

Chef Carved Marinated Sirloin with Horseradish Crema and Veal Jus

Chef Carved House Smoked Ribeye with Grilled Scallion, Horseradish Crema and Grainy Mustard (\$3++ pp Supplement)

Chef Carved Butter Poached Tenderloin with Smoked Hollandaise and Truffle Mushroom Ragout (\$6++ pp Supplement)

**Carving Fee to apply to all Chef Carved items

BUFFET DESSERTS

Flourless Chocolate Cake with Chantilly Cream

Mango Peach Cobbler with Vanilla Ice Cream

Classic Tiramisu with Fresh Strawberries

Slow Baked Strawberry Meringue with Crème
Anglaise and Valrhona Chocolate

Caramel Cheesecake with Almond Crumble and
Chantilly Cream

Triple Chocolate Mousse Cake with
Chantilly Cream

Fresh Berry Trifle with Lemon Curd and
Chantilly Cream

DINNER BUFFET OPTIONS

the Pelican Reach

CHOOSE: One Stationary Hors D'Oeuvre (page 9) • Three Passed Hors D' Oeuvres (page 8)
Two Buffet Salads • Two Buffet Savory Sides • Two Buffet Entrees • One Dessert or Mignardises: \$41++ pp

SALADS

Garden display with organic greens, fresh vegetables and sunflower seeds, Choice of three house made dressings

Crisp romaine with classic Caesar dressing, fresh grated Parmesan Reggiano and house made croutons

Organic baby greens with heirloom tomato confit and pickled red onions, 50 year sherry shallot vinaigrette

Zucchini ribbons with grape tomatoes, lemon, and shaved Pecorino Romano, minted herb vinaigrette

SAVORY SIDES

Roasted Vegetable Cionfotta

Garlic Scented Broccoli Raab

Roasted Cauliflower with Almonds and Truffle Oil

Grilled Mediterranean Vegetable Mélange

Roasted Summer Squash with Herbed Streusel

Sour Cream and Chive Whipped Potato

Fingerling Potato Confit

White Cheddar and Melted Leek Gratin

Four Cheese Orchiette

Grilled Asparagus

ENTREES

Truffled Potato Gnocchi with Fresh Peas and Crispy Shiitake Mushrooms

Potato Gnocchi with Chardonnay Butter with Heirloom Tomatoes, Roasted Zucchini and Fresh Basil

Seared Salmon with Fennel and Tomato

Seared Salmon with Grilled Apples and Sweet Butter Emulsion

Rosemary Roasted Chicken Breast with Natural Jus

Grilled Chicken Breast with Tomato Bruschetta and Sauce Beurre Blanc

Grilled Chicken Breast with Charred Pearl Onions and Balsamic Vinegar

Buttermilk Fried Chicken with Cheddar Chive Biscuits

Maple Brined Turkey Breast with Orange Marmalade and Corn Bread

Chef Carved Pork Loin with Candied Figs and Fried Polenta

Chef Carved Marinated Sirloin with Horseradish Crema and Veal Jus

Chef Carved House Smoked Ribeye with Grilled Scallion, Horseradish Crema and Grainy Mustard (\$3++ pp Supplement)

Chef Carved Butter Poached Tenderloin with Smoked Hollandaise and Truffle Mushroom Ragout (\$6++ pp Supplement)

**Carving Fee to apply to all Chef Carved items

BUFFET DESSERTS

Flourless Chocolate Cake with Chantilly Cream

Classic Tiramisu with Fresh Strawberries

Caramel Cheesecake with Almond Crumble and Chantilly Cream

Fresh Berry Trifle with Lemon Curd and Chantilly Cream

Mango Peach Cobbler with Vanilla Ice Cream

Slow Baked Strawberry Meringue with Crème Anglaise and Valrhona Chocolate

Triple Chocolate Mousse Cake with Chantilly Cream

DINNER PLATED

the Seawind

CHOOSE: One Stationary Hors D'Oeuvre • One Plated Salad • One Plated Entree
One Dessert or Mignardises (page 13): \$29++ pp

STATIONARY HORS D'OEUVRES

Domestic Cheese Display

Chef' Selection of Domestic cheese,
crostini, crackers, dried fruit and nuts

Bruschetta Station:

Chef' Selection crostini,
relishes, salsas and toppings

Anti Pasti

Chef's Selection of cured meats,
domestic cheese and pickled vegetables

SALADS

Baby Greens Cucumber, Tomato, Red Onion,
Carrot, Sunflower Seeds, Choice of Dressing

Baby Greens Tomato Confit, Pickled Red Onion,
Brioche Crouton, 50-year Sherry Shallot Vinaigrette

Arugula Zucchini, Pecornio Romano, Lemon,
Minted Vinaigrette

Baby Greens Crispy Heart of Palm, Kalamata Olive,
Grape Tomatoes, Olive Oil Vinaigrette

Baby Greens Fried Goat Cheese, Pine Nuts,
Yellow Pepper, Red Onion, Poppy Seed Vinaigrette
(\$2++ pp supplement)

ENTREES

Tomato Risotto

Goat Cheese, French Bean Salad, Frizzled Leeks

Seared Salmon (6 oz)

Sour Cream and Chive Mashed Potato,
Grilled Asparagus, Buerre Blanc

Seared Salmon (6 oz)

Sweet Potato Puree, Serrano Ham,
Roasted Parsnip, Candied Fig Jus

Roasted Chicken Breast (6 oz)

Buttermilk Whipped Potato, Broccolini, Natural Jus

Roasted Chicken (6 oz)

Potato Gnocchi, Fresh Peas, Parmesan Herb Cream

Grilled Chicken Breast (6 oz)

Garlic Roasted Fingerling Potato,
Asparagus, Sauce Vierge

ENTREE UPGRADES

Sea Scallops (6 oz)

Rock Shrimp, White Cheddar Orzo, Cherry Tomato,
Asparagus, Fried Leeks (\$3++ pp Supplement)

Grilled Sirloin (6 oz)

Sour Cream and Chive Whipped Potato, Fried Onions,
Mushroom Ragout (\$3++ pp Supplement)

Grilled Sirloin (6 oz)

Mascarpone Polenta, Oven Roasted Tomato,
Charred Pearl Onions, Demi Glace (\$3++ pp Supplement)

PREMIUM ENTREE UPGRADES

Beef Tenderloin (6 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato
Confit, Demi Glace, Hollandaise (\$6++ pp Supplement)

Beef Tenderloin (6 oz)

Buttermilk Mashed Potato, Grilled Asparagus,
Demi Glace (\$6++ pp Supplement)

Beef Tenderloin (6 oz)

Roasted Carrots, Potato Fondant, Frizzled Leeks
(\$6++ pp Supplement)

DINNER PLATED

the Shelter Cove

CHOOSE: One Stationary Hors D'Oeuvre • Two Passed Hors D'Oeuvres (page 8)
One Plated Salad • One Plated Entree • One Dessert or Mignardises (page 13): \$34++ pp

STATIONARY HORS D'OEUVRES

Domestic Cheese Display

Chef' Selection of Domestic cheese,
crostini, crackers, dried fruit and nuts

Bruschetta Station

Chef' Selection crostini,
relishes, salsas and toppings

Anti Pasti

Chef's Selection of cured meats,
domestic cheese and pickled vegetables

SALADS

Baby Greens Cucumber, Tomato, Red Onion,
Carrot, Sunflower Seeds, Choice of Dressing

Baby Greens Tomato Confit, Pickled Red Onion,
Brioche Crouton, 50-year Sherry Shallot Vinaigrette

Arugula Zucchini, Pecornio Romano, Lemon,
Minted Vinaigrette

Baby Greens Crispy Heart of Palm, Kalamata Olive,
Grape Tomatoes, Olive Oil Vinaigrette

Baby Greens Fried Goat Cheese, Pine Nuts,
Yellow Pepper, Red Onion, Poppy Seed Vinaigrette
(\$2++ pp supplement)

ENTREES

Tomato Risotto

Goat Cheese, French Bean Salad, Frizzled Leeks

Seared Salmon (6 oz)

Sour Cream and Chive Mashed Potato,
Grilled Asparagus, Buerre Blanc

Seared Salmon (6 oz)

Sweet Potato Puree, Serrano Ham,
Roasted Parsnip, Candied Fig Jus

Roasted Chicken Breast (6 oz)

Buttermilk Whipped Potato, Broccolini, Natural Jus

Roasted Chicken (6 oz)

Potato Gnocchi, Fresh Peas, Parmesan Herb Cream

Grilled Chicken Breast (6 oz)

Garlic Roasted Fingerling Potato,
Asparagus, Sauce Vierge

ENTREE UPGRADES

Sea Scallops (6 oz)

Rock Shrimp, White Cheddar Orzo, Cherry Tomato,
Asparagus, Fried Leeks (\$3++ pp Supplement)

Grilled Sirloin (6 oz)

Sour Cream and Chive Whipped Potato, Fried Onions,
Mushroom Ragout (\$3++ pp Supplement)

Grilled Sirloin (6 oz)

Mascarpone Polenta, Oven Roasted Tomato,
Charred Pearl Onions, Demi Glace (\$3++ pp Supplement)

PREMIUM ENTREE UPGRADES

Beef Tenderloin (6 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato
Confit, Demi Glace, Hollandaise (\$6++ pp Supplement)

Beef Tenderloin (6 oz)

Buttermilk Mashed Potato, Grilled Asparagus,
Demi Glace (\$6++ pp Supplement)

Beef Tenderloin (6 oz)

Roasted Carrots, Potato Fondant, Frizzled Leeks
(\$6++ pp Supplement)

DINNER PLATED

the Ocean Point

CHOOSE: One Stationary Hors D'Oeuvre • Three Passed Hors D'Oeuvres (page 8) • One Plated Salad
One "Upgrade" Plated Entree • One Dessert or Mignardises (page 13): \$39++ per person

STATIONARY HORS D'OEUVRES

Domestic Cheese Display

Chef' Selection of Domestic cheese,
crostini, crackers, dried fruit and nuts

Bruschetta Station

Chef' Selection crostini,
relishes, salsas and toppings

Anti Pasti

Chef's Selection of cured meats,
domestic cheese and pickled vegetables

SALADS

Baby Greens Cucumber, Tomato, Red Onion,
Carrot, Sunflower Seeds, Choice of Dressing

Baby Greens Tomato Confit, Pickled Red Onion,
Brioche Crouton, 50-year Sherry Shallot Vinaigrette

Arugula Zucchini, Pecorino Romano, Lemon,
Minted Vinaigrette

Baby Greens Crispy Heart of Palm, Kalamata Olive,
Grape Tomatoes, Olive Oil Vinaigrette

Baby Greens Fried Goat Cheese, Pine Nuts,
Yellow Pepper, Red Onion, Poppy Seed Vinaigrette
(\$2++ pp supplement)

ENTREES

Tomato Risotto

Goat Cheese, French Bean Salad, Frizzled Leeks

Seared Salmon (6 oz)

Sour Cream and Chive Mashed Potato,
Grilled Asparagus, Buerre Blanc

Seared Salmon (6 oz)

Sweet Potato Puree, Serrano Ham,
Roasted Parsnip, Candied Fig Jus

Roasted Chicken Breast (6 oz)

Buttermilk Whipped Potato, Broccolini, Natural Jus

Roasted Chicken (6 oz)

Potato Gnocchi, Fresh Peas, Parmesan Herb Cream

Grilled Chicken Breast (6 oz)

Garlic Roasted Fingerling Potato,
Asparagus, Sauce Vierge

ENTREE UPGRADES

Sea Scallops (6 oz)

Rock Shrimp, White Cheddar Orzo, Cherry Tomato,
Asparagus, Fried Leeks

Grilled Sirloin (6 oz)

Sour Cream and Chive Mashed Potato, Fried Onions,
Mushroom Ragout

Grilled Sirloin (6 oz)

Mascarpone Polenta, Oven Roasted Tomato,
Charred Pearl Onions, Demi Glace

PREMIUM ENTREE UPGRADES

Beef Tenderloin (6 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato
Confit, Demi Glace, Hollandaise (\$3++ pp Supplement)

Beef Tenderloin (6 oz)

Buttermilk Mashed Potato, Grilled Asparagus,
Demi Glace (\$3++ pp Supplement)

Beef Tenderloin (6 oz)

Roasted Carrots, Potato Fondant, Frizzled Leeks
(\$3++ pp Supplement)

DUO PLATES

**Please note all duos are subject to additional supplement pricing.*

Beef Tenderloin (4 oz) and Crabcake (3 oz)

Roasted Carrot Puree, Potato Fondant, Grilled Scallion, Buerre Blanc (\$8++ pp Supplement)

Grilled Sirloin (4 oz) and Grilled Shrimp (3 oz)

Mascarpone Polenta, Oven Roasted Tomato, Charred Pearl Onions, Demi Glace (\$4++ pp Supplement)

Seared Salmon (4 oz) and Filet Mignon (4 oz)

Sweet Potato Puree, Roasted Parsnip, Candied Fig Jus, Maitakke Mushroom (\$8++ pp Supplement)

Grilled Chicken Breast (4 oz) and Grilled Shrimp (3 oz)

Garlic Roasted Fingerling Potato, Asparagus, Sauce Vierge, basil (\$4++ pp Supplement)

Beef Tenderloin (4 oz) Seared Sea Scallop (2 oz)

Charred Pearl Onions, Asparagus, Fingerling Potato Confit, Demi Glace, Hollandaise (\$8++ pp Supplement)

VEGETARIAN OPTIONS

Roasted Vegetable Ravioli

Sweet Corn Emulsion, Grilled Shitake Mushrooms and Sautéed Spinach

Spaghetti Caprese

Roasted Grape Tomatoes, Fresh Basil and Mozzarella Cheese tossed with Roasted Garlic and Olive Oil

Truffle Mushroom Risotto

Frizzled Leeks and Tomato Confit

Stuffed Peppers

Roasted Vegetable Stuffed Roasted Red Peppers with Caramelized Shallots and Roasted Tomato Sauce, Garlic Roasted Fingerling Potatoes, Asparagus, Sauce Vierge, Basil

DESSERTS

PLATED DESSERTS

Carolina Blueberry Tart with Cinnamon Ice Cream

Vanilla Bean Crème Brulee with Fresh Strawberries

Coffee Pots De Crème with Cinnamon Doughnuts

Banana Bread Pudding with Sweet Cream Caramel and Salted Pecan Ice Cream

Toffee Pudding Cake, Walnut Toffee, Poached Apples, Apple Ice Cream, Sweet Cream Caramel

PLATED OR BUFFET DESSERTS

Flourless Chocolate Cake with Chantilly Cream

Classic Tiramisu with Fresh Strawberries

Caramel Cheesecake with Almond Crumble and Chantilly Cream

Fresh Berry Trifle with Lemon Curd and Chantilly Cream

Mango Peach Cobbler with Vanilla Ice Cream

Slow Baked Strawberry Meringue with Crème Anglaise and Valrhona Chocolate

Triple Chocolate Mousse Cake with Chantilly Cream

SWEETS TABLE

Lemon Bars, Pumpkin Profiteroles, Miniature Chocolate Chip Cookies, Miniature White Macadamia Nut Cookies, Miniature Peanut Butter Cookies, Turtle Cheesecake Bars, Bouchon, Miniature Carrot Cup Cakes

Ala Carte Price \$11++ pp

BEVERAGES

Hourly Beverages Priced Per Person

	1 hour	2 hours	3 hours	4 hours	5 hours
BEER/WINE	\$11.00	\$16.00	\$21.00	\$25.00	\$28.00
HOUSE LIQUOR	\$13.00	\$18.00	\$24.00	\$27.00	\$32.00
CALL LIQUOR	\$14.00	\$21.00	\$26.00	\$31.00	\$36.00
PREMIUM LIQUOR	\$16.00	\$24.00	\$32.00	\$39.00	\$46.00

HOUSE LIQUOR: Relska vodka, Aristocrat gin, Aristocrat rum, Kentucky Gentleman bourbon, Country Gentleman whiskey, Clan MacGregor scotch, Aristocrat tequila

CALL LIQUOR: Smirnoff vodka, Beefeater gin, Bacardi Superior rum, Jim Beam bourbon, Jack Daniels Kentucky whiskey, Dewars Scotch, Jose Quervo tequila

PREMIUM LIQUOR: Absolute vodka, Stolichnya vodka, Kettle One vodka, Tanqueray gin, Bombay Sapphire gin, Captain Morgan rum, Meyers dark rum, Makers Mark Bourbon, Crown Royal whiskey, Famous Grouse scotch

*All include house wine, domestic and import bottles, soda and tea
Prices listed do not include taxes or service charge*