

# The Carolina Country Club

## Reception Menu

2355 Carolina Country Club Road, Spartanburg, SC 29306 864-583-1246

Vintage inspired architecture and décor provide an exclusive and luxurious setting for both intimate or large Weddings and Receptions!

### Design Your Own Menu

WITH A TIER I, II, OR III RECEPTION

#### Tier I

1 Platter, 1 Signature Item, 2 Cold Appetizers, 2 Hot Appetizers, Dessert Bar  
\$27.95++

#### Tier II

2 Platters, 1 Signature Item, 3 Cold Appetizers, 4 Hot Appetizers, Dessert Bar  
\$34.95++

#### Tier III

2 Platters, 2 Signature Items, 4 Cold Appetizers, 5 Hot Appetizers, Dessert Bar  
\$42.95++

### Platters

#### ANTIPASTA

Sliced Cured Meats, Artichoke Hearts, Olives, Roasted Vegetables, Peppers, Flatbreads & Crackers

#### CHEESE BOARD

Fine Selection of Domestic and Imported Cheese served with Flatbreads & Crackers

#### FRUIT DISPLAY

Colorful array of Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries, Blackberries & Watermelon

#### BAKED BRIE

Puff Pastry wrapped Brie baked with Hendersonville Apple Jam, Local Berries & Toasted Baguettes

#### SMOKED SALMON DISPLAY

Sliced Scottish Smoked Salmon, Shaved Cucumbers, Capers, Minced Red Onion, Hardboiled Local Eggs, Toasted Breads & Assorted Crackers

#### FARMERS MARKET CRUDITÉS

Assorted South Carolina Grown Vegetables with Honey Dill Yogurt



### Signature Items

#### CARVING BOARD

Your choice of Herb Encrusted Top Round of Beef, Roasted Turkey or Honey Glazed Ham with Fresh Rolls and Traditional Condiments

#### OYSTER BOARD

A Trio of Fried Oysters, Oysters Rockefeller, and Ice Chilled Oysters on the Half Shell

#### CHICKEN TERIYAKI

Chicken Teriyaki with Mushrooms and Onions served with Jasmine Rice

#### SHRIMP & GRITS

Sauteed Calabash Shrimp, Stone Ground Grits, Andouille Sausage Gravy

#### MARSALA PORK MEDALLIONS

Tender Pork Tenderloins Sliced into medallions in House Marsala Sauce with Mushrooms served over Rice Pilaf

#### TUSCAN PASTA

Al dente Penne or Farfalle Pasta with your choice of Tomato Basil or Alfredo Sauce

#### GRILLED SOY GINGER SALMON

Grilled Salmon with Soy Ginger Glaze served with Israeli Couscous and Seasonal Vegetables

\*All Tier Buffets come with a beverage station of tea and water

## Hot Appetizers

### GOURMET MEATBALLS

House made Veal Meatballs  
in Tomato Basil Sauce

### FRIED GREEN TOMATOES

Tempura Fried Green Tomatoes  
with Chipotle Ranch Dressing

### PORK SLIDERS

Slow Roasted Pork Belly on Sliced Hawaiian  
Rolls with Carmelized Onions

### NATURAL BEEF SLIDERS

Grilled Local Grass-Fed Beef Slider Patties  
with Carmelized Onions & Swiss Cheese

### LOW COUNTRY CHICKEN FINGERS

Seasoned Flour Dredged Chicken Tenderloins

### EGGPLANT ROLLATINI

Eggplant Rollatini stuffed with Ricotta, Mozzarella  
& Parmesan Cheese topped with House Tomato  
Sauce and Mozzarella Cheese

### THREE CHEESE GOURMET MACARONI

Perfect Combo of Cheddar Cheese, Gouda  
and Mozzarella Sauce over Macaroni Noodles  
Crusted with Cheddar Cheese

### SOUTHERN ROCKEFELLER

Baked Oysters with Spinach, Pimento Cheese & Bacon

### CHICKEN KABOBS

Marinated Sliced Chicken Kabobs  
with Local Vegetables

### BUFFALO CHICKEN DIP

Creamy Buffalo Chicken Dip served  
with House made Pita Chips

### CRAB CAKES

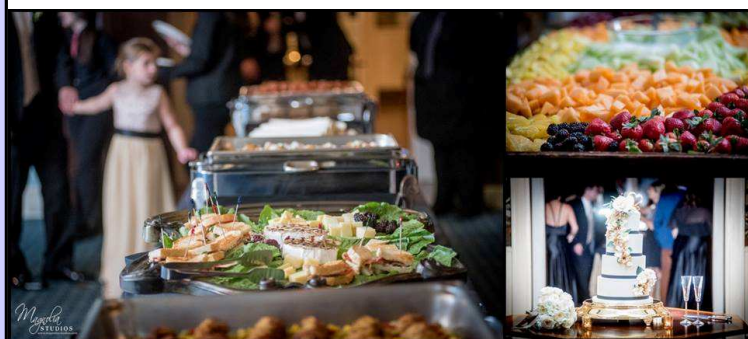
Low Country Blue Crab Cakes,  
Corn Succotash & Remoulade

### ARTICHOKE DIP

Baked Artichoke & Blue Crab Meat  
with House made Pita Chips

### CREAMY SHRIMP & CRAB DIP

Baked House made Shrimp & Crab Dip  
with Cream Cheese, Fresh Dill and Toast Points



## Cold Appetizers

### CAPRESE

Toasted French Baguette, Fresh Mozzarella Olivine,  
Tomato with Basil Gelee & Balsamic Reduction

### CRANBERRY CHICKEN SALAD ON CROISSANT

House made Chicken Salad mixed with  
Crisp Celery, Mayo and Dried Cranberries  
served on Fresh Croissant

### PROSCIUTTO WRAPPED MELONS

Fresh Farmers Market Melons with  
Cured Prosciutto & Mozzarella Olivine

### SMOKED SALMON BAGUETTE

Smoked Salmon with Herb Cream Cheese  
& Cucumber on Toasted Baguette

### TUNA POKE

Ahi Tuna Poke Shooters served with  
Fresh Coconut, Soy & Lime

### MINI BLTS

Toasted Brioche with Applewood Bacon,  
Heirloom Tomatoes, Lettuce & Garlic Herb Aioli

### DIM SUM

Shrimp & Vegetable Dim Sum  
served with Sweet Chili Sauce

### BLT SALAD

Mixed Greens, Cherry Tomatoes, Crispy Bacon Bits,  
Tossed with Light Caesar Dressing

## Dessert Bar

**Triple Chocolate Cake**

**Strawberry Shortcake**

**NY Style Cheesecake**



*\*Dessert bar includes all 3 desserts above  
already cut into slices and displayed for guests.*

*If you do not want a dessert bar,  
you can sub out for 2 appetizers or 1  
platter or 1 signature item.*