



# *Events Menu*

2023-24

*LRCC reserves the right to adjust pricing according to current market trends.  
All food & beverage prices will be guaranteed 60 days prior to your event.*

# HORS D'OEUVRE & DISPLAY MENU

Butler-Passed or Stationary

PER PERSON PRICING IS BASED ON FINAL GUEST COUNT

## VEGGIES & CHEESE

Hot Artichoke Dip & Tri-Colored Tortilla Chips  
\$8.5 pp

Fresh Fruit & Yogurt Dip  
\$8.5 pp

Vegetable Crudit  with Herb Dressing  
\$8.5 pp

Assorted Mini Quiches  
\$9.5 pp

Domestic & Imported Cheese with Crackers  
\$10 pp

Crispy Asparagus in Phyllo  
\$10.5 pp

Grilled Vegetables, Hummus, Pita Chips, Tzatziki  
\$11 pp

Baked Brie in Almonds & Honey  
\$11 pp

Raspberry & Brie in Phyllo with Nuts  
\$11 pp

Mash Russet Or Sweet Potato Bar  
with Chef's Choice of Accompaniments  
\$8.5 pp

Bruschetta, Tomato, Basil, Parmesan Cheese  
& Olive Tapenade  
\$10 pp

## CHICKEN

Coconut Chicken Tenders  
\$10 pp

Tempura Chicken Tenders  
\$10 pp

Spicy Chicken Wings  
with Blue Cheese Dressing  
\$12 pp

Asian Chicken Sate' Skewers  
\$12 pp

## BEEF & PORK

BBQ or Swedish Meatballs  
\$7 pp

Smoked Sausage & Gouda-Stuffed Mushrooms  
\$8 pp

(2) Country Ham Biscuits with Orange Butter  
\$8.5 pp

Pork Potstickers  
\$9 pp

(2) Beef Empanadas  
\$9 pp

Beef Kabobs  
\$13 pp

Mini Beef Wellington  
\$13.5 pp

## SEAFOOD

Bacon-Wrapped Scallops  
\$13 pp

Shrimp Cocktail  
\$13 pp

Coconut Fried Shrimp with  
Mango-Pineapple Sauce  
\$13 pp

Smoked Salmon/Trout Dip with  
Capers, Onions & Crostini  
\$13.5 pp

Crab Cakes with Remoulade  
\$14 pp

## DESSERTS

Cookies & Brownies  
\$7.5 pp

Petit Fours & Mini Desserts  
\$9.5 pp

Chocolate Covered Strawberries  
Market Price

## TABLE SERVICE

***Choose one salad & two entrees (desserts priced separately)***

Vegetarian options provided upon request.

### **Entrées**

*Served with Garden or Caesar salad, Chef's choice of one starch & one vegetable, rolls & butter, fountain drinks, iced tea, water & coffee service*

Chicken Marsala \$34 pp

Stuffed Chicken Breast with Spinach & Sundried Tomato \$35 pp

Pork Tenderloin with Spiced Apple Butter \$36 pp

Lump Crab Cakes with Remoulade Sauce \$36 pp

Parmesan-Crusted Salmon \$38 pp

Shrimp-n-Grits \$38 pp

8 oz. Top Sirloin with Bordelaise Sauce \$41 pp

4 oz. Filet with Stuffed Chicken \$43 pp

10 oz. Roasted Prime Rib of Beef \$46 pp

10 oz. New York Strip with Gorgonzola Butter \$46 pp

4 oz. Filet with (1) Crabcake \$47 pp

6 oz. Filet Mignon with Béarnaise Sauce \$48 pp

### **Salads**

Garden Salad *or* Caesar Salad

Spinach Salad with Bacon Dressing  
\$2.5 pp up charge

### **Desserts**

*(add on price)*

Carrot Cake \$8 pp

Chocolate Fudge Cake \$8.5 pp

Key Lime Pie \$8.5 pp

NY Cheesecake \$9.5 pp

## BUFFET STYLE

### ***Choose 1 or 2 from each category***

*If more than one entrée is chosen, meal will be priced according to the higher-priced entrée.  
Exceptions to this menu may require an additional service fee.*

### **Entrées**

*Served with Garden or Caesar salad, Chef's choice of one starch & one vegetable,  
rolls & butter, fountain drinks, iced tea, water & coffee service*

Fried Chicken \$30 pp

Fried Catfish with Cocktail & Tartar Sauce \$31 pp

Beef Bourguignon \$36 pp

Stuffed Chicken Breast with Spinach & Sundried Tomatoes \$35 pp

Chicken Francaise \$35 pp

Pork Tenderloin with Spiced Apple Butter \$36 pp

Chicken Cordon Bleu \$36 pp

Fried Calabash Shrimp with Cocktail & Tartar Sauce \$38 pp

Grilled Salmon with a Citrus Sauce \$38 pp

Parmesan Salmon \$38 pp

Crabmeat-Stuffed Flounder with Champagne Dill Beurre Blanc \$39 pp

Sliced Sirloin with Béarnaise \$41 pp

Roasted Prime Rib of Beef Au Jus \$48 pp  
(Carver Fee Required)

### **Desserts**

*(add on pricing)*

Cobbler à la mode \$8 pp  
(Chocolate, Peach or Apple)

Chocolate Fudge Cake \$8.5 pp

Key Lime Pie \$8.5 pp

Pecan-Blueberry Bread Pudding \$9 pp

NY Cheesecake \$9.5 pp

## THE “PIEDMONT”

### Package 1

*Served Buffet Style  
Minimum 30 Guest Guarantee*

#### **Hors D'oeuvres**

*Choice of Three*

Fresh Fruit  
Imported & Domestic Cheese  
Vegetable Crudité  
Hot Artichoke Dip  
Smoked Sausage Stuffed Mushroom Caps  
Hot Wings  
Chicken Sate Skewers  
Pork Potstickers  
Beef Empanadas

#### **Salads**

Garden Salad  
*or*  
Caesar Salad

#### **Entrées**

*Choice of Two*

Roast Pork Loin with Spiced Apple Butter  
Grilled Salmon with Citrus Sauce  
Spinach Stuffed Chicken with Herb Cream Sauce  
Sliced Sirloin with a Béarnaise Sauce

*Includes Chef's choice of starch & fresh vegetable,  
hot rolls & butter*

**\$64 pp**

plus 7% NC sales tax & house charges  
*Fountain drinks, iced tea, water &  
coffee service included*

## THE “LAUREL”

### Package 2

*Served Buffet Style  
Minimum 30 Guest Guarantee*

#### **Hors D'oeuvres**

*Choice of Three*

Fresh Fruit  
Imported & Domestic Cheese  
Vegetable Crudité  
Hot Artichoke Dip  
Pork Potstickers  
Beef Empanadas  
Mini Crab Cakes  
Scallops Wrapped in Bacon  
Coconut Chicken Tenders

#### **Salads**

Garden Salad  
*or*  
Caesar Salad

#### **Entrées**

*Choice of Two*

Roast Pork Loin with Apple Butter  
Chicken Cordon Bleu  
Parmesan Crusted Salmon  
Roasted Prime Rib of Beef Au Jus

*Includes Chef's choice of starch & fresh vegetable,  
hot rolls & butter*

**\$72 pp**

plus 7% NC sales tax & house charges  
*Fountain drinks, iced tea, water &  
coffee service included*

## THE "EAGLE"

### Package 3

*Served Buffet Style  
Minimum 30 Guest Guarantee*

#### **Hors D'oeuvres**

*Choice of Three*

Fresh Fruit  
Hot Artichoke Dip  
Beef Kabobs  
Imported & Domestic Cheese  
Mini Crab Cakes  
Vegetable Crudité  
Chicken Sate' Skewers  
Scallops Wrapped in Bacon  
Assorted Mini Quiches

#### **Salads**

Garden Salad  
*or*  
Caesar Salad

#### **Entrées**

*Choice of Two*

Seared Salmon  
Lump Crab Cakes with a Remoulade Sauce  
Chicken Cordon Bleu  
Herb Roasted Pork Loin  
Shrimp & Grits  
Roasted Prime Rib of Beef Au Jus

*Include Chef's choice of starch & fresh vegetable,  
hot rolls & butter*

**\$84 pp**

plus 7% NC sales tax & house charges  
*Fountain drinks, iced tea, water &  
coffee service included*

## THE "HOLE-IN-ONE"

### Package 4

*Passed & Station Style  
Minimum 50 Guest Guarantee  
\*\*This package requires 2 carver fees\*\**

#### **Hors D'oeuvres**

*Choice of Five*

Fresh Fruit  
Imported & Domestic Cheeses  
Smoked Sausage Mushroom Caps  
Scallops Wrapped in Bacon  
Crispy Asparagus with Asiago in Phyllo  
Chicken Sate  
Hot Artichoke Dip  
Baked Brie

#### **Salads**

Garden Salad *or* Caesar Salad

#### **Sauté Station\*\***

Asian Stir-Fry  
Asian Vegetables with Ginger & Soy  
*or*  
Sautéed Tri-Colored Cheese Tortellini with  
Alfredo Sauce, Marinara, Parmesan Cheese

#### **Carving Station\*\***

*Choose One*

Beef Tenderloin  
Roasted Turkey  
Pork Loin

Selected Fish (Market upcharge)

*All meat served with the appropriate condiments*

*In addition:*

Mash or Sweet Potato Bar  
Grilled Vegetable

**\$100 pp**

plus 7% NC sales tax & house charges  
*Hot rolls & butter, fountain drinks, iced tea,  
water, coffee service included*