

12
OAKS

THE CLUB

Catering



Our Offerings

We offer a first-class experience and an environment you will be proud to share with your friends and associates. Our staff is dedicated to consistently delivering professional service and only the finest cuisine.

The updated, modern atmosphere of The Club at 12 Oaks provides a perfect setting for any occasion. Whether you're planning a breakfast meeting for 12, corporate luncheon for 50, or a lavish wedding for 300, we can accommodate your request.

AMENITIES AVAILABLE

- Beautifully Landscaped, Spacious Areas for Outdoor Events
 - Full Setup and Breakdown
 - Tables, Chairs, and Linens
- Variety of Modern Indoor Spaces
 - Wireless Internet Access
 - AV Services

Contact us today and let us help you plan your next event.

Elissa Moss

919-504-4091 or emoss@12oaksgolfclub.com

Our Facilities

Let our beautiful green landscape and Carolina blue skies set the tone for your special event. 12 Oaks provides the perfect backdrop for everything from small business meetings to the most elegant weddings and receptions. Our seasoned event staff will help with every detail in order to make your unique vision come to life.

MAIN DINING ROOM

Perfect for Events with 100+ Guests

The Main Event Space at 12 Oaks, this room features a modern southern inspired architecture with an indoor/outdoor fireplace. With a built in bar and dance floor set in a crisp neutral color scheme, this is the perfect setting to host your private event.

GARDEN TERRACE

Perfect for Events with 75+ Guests

This expansive outdoor space is adjacent to our Main Clubhouse and has a sweeping panoramic view of our beautiful course. The space is open year-round and features built-in firepits for chilly nights.

POOLSIDE CAFÉ

Perfect for Events with 40+ Guests

Mirroring the southern inspired feel of our Main Clubhouse, the Poolside Café allows for a more intimate event and the white exposed brick is a perfect canvas for your vision.

OAKVIEW ROOM

Perfect for Events with Less than 40 Guests

Just off the Main Dining Room, the Oakview Room is perfect for a smaller occasion and features French doors that lead out to a private patio.

WATER OAK ROOM

Perfect for Events with 50-60 Guests

With floor to ceiling windows, this mid-size space has its own private entrance and overlooks our beautiful pool.

Breakfast Collection

Start your morning off right with a selection of these fine breakfast options.

12 OAKS CONTINENTAL

Assorted Breakfast Muffins, Fresh Seasonal Sliced Fruit, Oatmeal and Toppings, Pastries and Breads, Preserves, Jelly & Butter, Yogurt Parfaits

\$12.50 Per Person

EUROPEAN BREAKFAST BUFFET

Includes 12 Oaks Continental Offerings In Addition To
Bacon and Sausage, Biscuits and Gravy, Choice of Belgian Waffles with Gourmet Sliced Almonds and Select Toppings OR Orange-Dipped French Toast, Grits, Hash Browns, Scrambled Eggs

\$19.95 Per Person

WRAPS

GARDEN WRAP

Avocado, Pepperjack Cheese, Spinach, Scrambled Eggs

GOLFING LUMBERJACK

Bacon, Eggs, Cheddar Cheese, Potatoes

TEX MEX

Eggs, Cheddar Cheese, Jalapeños, Sausage, Tomatoes

Side of Salsa

\$3.50 Each

All Buffets Include Coffee, Tea, and Water

Brunch Buffet

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

12 OAKS BRUNCH

Assorted Muffins, Breakfast Breads, & Pastries
Caesar Salad
Fresh Sliced Fruit Display
Mixed Green Salad
Yogurt Parfaits

Belgian Waffles with Gourmet Sliced Almonds
Hash Browns
Potatoes
Sausage and Bacon
Scrambled Eggs
Southern-Style Grits

Chicken Picatta with Lemon Caper Herb Reduction
Fresh Seasonal Vegetables
Pasta Marinara
Smoked Salmon Platter

Chef's Choice Dessert Table

\$29.95 Per Person

All Buffets Include Coffee, Tea, and Water

Lunch Buffet

Allow your guests to choose from a full spread of delicious lunch options. Select two starters and two entrées. Our Executive Chef will choose two seasonal sides for your enjoyment.

INCLUDE S

Caesar Salad, Mixed Green Salad, Chef's Dessert Table

STARTERS

SELECT TWO

Black-Eyed Pea Salad, Coleslaw, Creamy Five-Cheese Baked Macaroni,
Pasta Salad, Recommended Starch and Vegetable,
Roasted Vegetable Salad, Southern-Style Potato Salad

ENTRÉE SELECTIONS

SELECT TWO

Broiled Tilapia with Thai Coconut Curry Sauce
Chicken Cordon Bleu with Whole Grain Mustard Sauce
Filet Tips with Onion Mushroom Demi Glace
Grilled Atlantic Salmon with Lobster Broth
Grilled Chicken Chile Lime Rub
Pan-Seared Atlantic Salmon with Rich Shiitake Mushroom Lobster Broth
Savory Slow-Roasted Beef au jus
Southern Pulled Pork Barbeque
Vegetable Three-Cheese Lasagna with Roasted Tomato Marinara

\$26.95 Per Person

All Buffets Include Coffee, Tea, and Water

Lunch Spreads

Choose from one of our specialty stations to satisfy your guests' various tastebuds.

DELI EXPRESS

Assortment of Sliced Breads and Baked
Bistro Rolls, Cajun Coleslaw, Housemade Chips
with Ranch, Fresh Fruit Salad, Mixed Green Salad
Baked Cookies

DELI BOARD DISPLAY

Cheddar, Provolone, & Swiss Cheeses,
Honey-Glazed Ham, Lettuce, Pickle Spears, Salami,
Red Onions, Smoked Turkey, Tomatoes,
Various Condiments
\$18.50 Per Person

PANINI EXPRESS

Assorted Accompaniments, Assorted Paninis,
Italian Salad with Roasted Garlic Herb
Vinaigrette, Housemade Chips with Ranch,
Mixed Green Salad, Tortellini Salad
Cannoli and Assorted Cookies
\$19.50 Per Person

SENSATIONAL SALADS

Caesar Salad, Chilled Peach Summer Soup,
Cobb Salad, Chopped Greek Salad,
Croissant and Rosemary Focaccia,
Cucumber Salad, Deviled Eggs, Gazpacho,
Macaroni Salad, Mixed Field Greens
with Seasonal Accompaniments,
Red Bliss Potato Salad with Gorgonzola
and Smoked Bacon, Waldorf Salad
Banana Pudding
\$24 Per Person

BBQ BUFFET

Beef Brisket, Fried Chicken, Green Beans,
Mac & Cheese, Mixed Greens,
Potato Salad, Warm Bread Rolls
Banana Pudding
\$18 Per Person

TEX MEX

Beef, Caramel Churros, Carne Asada, Cheese Quesadillas,
Fire-Roasted Corn Salad, Flour and Hard Shell Tortillas, Grilled Chicken,
Guacamole, Lettuce, Queso Dip, Refried Beans, Salsa, Spanish Rice,
Shrimp, Sour Cream, Tomato, Tortilla Chips
\$23 Per Person

All Buffets Include Coffee, Tea, and Water

Plated Lunch Selections

Delight your guests with an elegant plated lunch. Choose up to three entrées and one dessert for your guests to enjoy. Duet plates available upon request.

INCLUDES

House Salad, Iced Tea and Coffee, Warm Rolls and Butter

ENTRÉE SELECTIONS

Chicken Cordon Bleu with Whole Grain Mustard Sauce – \$24

Chicken Piccata with Lemon Caper Sauce Served over Angel Hair Pasta – \$22

Grilled Chicken with Balsamic Honey Glaze and Parmesan Tomatoes – \$22

Grilled Salmon with Lobster Broth – \$25

Individual Meatloaf Served with Mashed Potatoes and Roasted Cherry Tomatoes – \$23

Panko Parmesan Crusted Tilapia – \$22

Shrimp Scampi with Angel Hair Pasta and Lemon Butter Sauce – \$24

Smoked Bacon Wrapped Beef Tenderloin with Burgundy Reduction – \$29

Southern Pulled Pork Barbeque – \$23

Wild Mushroom Stuffed Chicken Breast with Herb Glaze – \$23

DESSERT SELECTIONS

CHOOSE ONE

Apple Strudel with Powdered Sugar and Caramel Sauce

Carrot Cake

Chocolate Cake

Fruit Cup Filled with Seasonal Fruit Berries and Melons

Ice Cream

Key Lime Pie with Fresh Cream

NY Cheesecake with Fresh Berries

Raspberry Sorbet

Tiramisu

Hors d'oeuvres Selections

W A R M

Chicken Dijon En Croute, Chicken Sate with Jack Daniels Sauce,
Maryland-Style Crab Cakes, Sausage Stuffed Mushroom Caps, Spinach and Feta in Phyllo,
Swedish Meatballs with Parmesan, Tomato Five-Cheese Ravioli
\$2.99 Per Piece

Beef Fajitas with Salsa, Cheese Stuffed Jalapeno with Sour Cream, Cilantro Wrapped Shrimp and
Mango Satay with Wasabi Chimichurri, Honey Dijon Salmon and Asparagus Tulips, Mini Angus
Cheddar Cheese Burger with Remoulade Tomato, Mini Beef Wellington, Mini Chili Tacos with
Spicy Beer and Black Bean Sauce and Diced Avocado, Mini Raspberry Brie en Croûte,
Sea Scallop Wrapped with Bacon, Scallop and Shrimp Brochettes with Cajun Sweet and Sour,
Sun Dried Tomato and Feta Cheese in Phyllo
\$3.55 Per Piece

C H I L L E D

Assorted Canapés, Cucumber with Bleu Cheese on Pita, Deviled Eggs, Grilled Zucchini Saute,
Herbed Hummus on Rosemary Crostini, Plum Tomato and Feta with Dill,
Rock Shrimp with Smoked Tarragon Tomatoes Crostini, Tuscan Chicken Tortellini Cups
\$2.99 Per Piece

Almond Honey Goat Cheese Tartlets, Baby New Potatoes with Crème Fraîche and Caviar,
Crimini Mushroom Stuffed with Goat Cheese, Grilled Asparagus and Roasted Red Pepper,
Prosciutto Wrapped Melons, Risotto and Blue Cheese Croquettes, Salami and Tomato Fold,
Salmon Tartare, Shrimp Cocktail Shooters with Lemon Zest, Smoked Salmon with Lemon
Herb Blinis with Dill Cream Fraîche, Stuffed Baby Artichokes with Shrimp
\$3.55 Per Piece

D I S P L A Y S E L E C T I O N S

Creamy Spinach and Artichoke Dip with Corn Tortilla Chips – \$4.75 Per Person
Grilled and Roasted Vegetables with Relishes – \$5.50 Per Person
Redwood Rose Gourmet Cheese Board with Distinctive Crackers – \$5.75 Per Person
Seasonal Display of Fresh Fruit with Honey Yogurt Dip – \$5.25 Per Person
Vegetable Crudités with Relishes and Dips – \$4.50 Per Person
Warm Crab and Shrimp Dip with Toast Points – \$5.50 Per Person
Warm Hummus with Wild Herbs and Parmesan Toasted Pita Chips – \$4.55 Per Person

Dinner Buffet

Allow your guests to choose from a full spread of delicious dinner options. Select two starters and three entrées. Our Executive Chef will choose two seasonal sides for your enjoyment.

INCLUDE S

Caesar Salad, Salad Bar with an array of
Fresh Vegetables and Dressings, Chef's Dessert Table

SALADS

CHOOSE TWO

Greek Salad with Tomatoes, Feta, and Oregano Basil Walnut Pesto
Mandarin Orange Oriental Salad
Roasted Vegetable Pasta Salad
Tomato, Cucumber, and Onion Salad
Tortellini Italian Salad

ENTRÉES

CHOOSE THREE

6oz Filet with Rosemary Mushroom Gravy
Chicken and Waffles
Chicken Cordon Bleu with Whole Grain Mustard Sauce
Maryland Style Crab Cakes with Cajun Remoulade
Grilled Atlantic Salmon with Lobster Broth
Pan-Seared Chicken with Mushroom Marsala Sauce and Fresh Parmesan
Panko Parmesan Crusted Tilapia
Slow-Cooked Barbeque Beef Brisket
Slow-Roasted Savory Roast Beef au Jus
Southern Pulled Pork Barbeque
Vegetable Three Cheese Lasagna with Roasted Tomato Marinara

\$39.95 Per Person

All Buffets Include Coffee, Tea, and Water

Specialty Buffets & Stations

Choose from one of our specialty stations to satisfy your guests' various tastebuds.

ITALIAN

Antipasto Display with Assorted Italian Meats,
Cheese, Olives & Vegetables
Baked Ziti with Meat Sauce
Caesar Salad
Chicken Marsala
Grilled Salmon with Olives, Artichoke Hearts,
Capers, Garlic Pesto Sauce
Grilled Vegetables
Italian Salad
Penne a la Vodka
Roasted Potatoes
Vegetable Lasagna
Chocolate Cake & Tiramisu

\$28.95 Per Person

BBQ

Barbeque Chicken
Bourbon and Sweet Onion Baked Beans
Buttermilk Corn Muffins
Classic Southern Potato Salad
Coleslaw
Corn on the Cob
Dry-Rubbed Barbeque Beef Ribs
Fried Okra
Marinated Tomatoes and Cucumbers
Slow-Smoked Pulled Pork
Banana Pudding & Strawberry Shortcake

\$29.95 Per Person

STATIONS

Add a Chef Attended Carving Station – \$50 Per Attendant
Bone-In Bourbon Glazed Ham – \$5.55 Per Person
Roasted Beef Tenderloin – \$9.55 Per Person
Roasted Turkey Breast – \$6.55 Per Person
Slow Roasted Prime Rib – \$8.35 Per Person
Steamship Round – \$725 Flat Rate

Accompanied by Assorted Silver Dollar Rolls and Condiments

Plated Dinner Selections

Delight your guests with an elegant plated dinner. Choose up to three entrées and one dessert for your guests to enjoy. Duet plates available upon request.

INCLUDES

House Salad, Iced Tea and Coffee, Warm Rolls and Butter

ENTRÉE SELECTIONS

Chicken Cordon Bleu with Whole Grain Mustard Sauce – \$34

Crispy Roasted Half Chicken – \$34

Grilled Salmon with Lobster Broth – \$35

Maryland Style Crab Cakes with Cajun Remoulade – \$36

Roasted Bass Acqua Pazza with Mussels, Clams, and Cherry Tomatoes – \$39

Sautéed Duck Breast with Apricot Szechuan Peppercorn Sauce – \$36

Smoked Bacon Wrapped Beef Tenderloin with Burgundy Reduction – \$38

Twin Lemon Herb Marinated Grilled Chicken Breast – \$32

DESSERT SELECTIONS

CHOOSE ONE

Apple Strudel with Powdered Sugar and Caramel Sauce

Carrot Cake

Chocolate Cake

Key Lime Pie with Fresh Cream

Raspberry Sorbet

Tiramisu

Turtle Cheesecake

Beverage Selections

Our beverage packages will help round out any of your menu selections.

TOP SHELF

Bombay Sapphire Gin, Crown Royal Reserve Canadian Whiskey, Disaronno Amaretto, Grey Goose Vodka, Jack Daniels Black Whiskey, Knob Creek Bourbon, Macallan 12 Year Scotch, Myers Dark Rum, Patron Tequila and Soft Bar Package
2 Hours – \$31 Per Person
3 Hours – \$36 Per Person
4 Hours – \$40 Per Person

SOFT BAR

Assorted Domestic, Imported & Craft Beers, House Wines: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc, White Zinfandel on Request
2 Hours – \$20 Per Person
3 Hours – \$24 Per Person
4 Hours – \$27 Per Person

NON-ALCOHOLIC

Assorted Soft Drinks, Bottled Water, House Punch, Regular & Decaf Coffee Sweet & Unsweet Tea
\$5 Per Person

PREMIUM

Absolut Vodka, Amaretto, Bacardi Rum, Crown Royal Canadian Whiskey, Dewar's Scotch, Jim Beam White Label Whiskey, Jose Cuervo Tequila, Maker's Mark Bourbon, Tanqueray Gin and Soft Bar Package
2 Hours – \$26 Per Person
3 Hours – \$31 Per Person
4 Hours – \$35 Per Person

MARTINI BAR

Chocolate Hazelnut Turtle, Chocolate Raspberry, Classic Cosmopolitan, Limoncello, Pineapple Vanilla Bean, Pomegranate
\$5 Per Person Per Hour

GOURMET COFFEE

Decaf Coffee, Hot & Iced Coffee Assorted Sugars, Chocolate Flakes, Cinnamon, Flavored Creamers, Fresh Whipped Cream, Orange & Lemon Zest
\$5 Per Person

Hosted bar packages are also available on consumption. Cash Bar available with a \$300 minimum. Toast and punch options also available.

The Club at 12 Oaks reserves the right to change out any brand listed in the above packages for a comparable brand.

Audio Visual

These packages and enhancements will provide you with all audio visual needs.

BASIC A/V PACKAGE

A/V Table
Extension Cords
LCD Display
Power Strips
Screen

\$150

ENHANCEMENTS

LCD Projector – \$125
Not Compatible with Mac Computers
Easel – \$15
Flip Chart and Markers – \$25
Podium – \$10
Screen – \$40
Wireless Mic – \$20







The Club at 12 Oaks

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