

CROASDAILE



COUNTRY CLUB

# CATERING MENU

Croasdaile Country Club  
3800 Farm Gate Avenue  
Durham, North Carolina 27705

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# *Breakfast, Brunch, & Snacks*

## Continental Breakfast

The Par  
Coffee & Tea  
-\$1.95pp-

The Birdie  
Danishes, Bagels with Cream Cheese, Seasonal Fresh Fruit, Coffee & Tea  
-\$4.95pp-

The Eagle  
Danishes, Bagels with Cream Cheese Sausage Biscuits or Ham Biscuits, Seasonal Fresh Fruit, Coffee, Tea  
& Juice  
-\$7.95pp-

## Breakfast Buffet

20 person minimum

### Traditional Buffet

Seasonal Fresh Fruit, Scrambled Eggs, Bacon or Link Sausage, Hash Browns, Stone Ground Cheddar  
Grits, Biscuits with Butter & Jelly, Coffee, Tea & Juice  
-\$9.95pp-

### Croasdaile Brunch Buffet

Seasonal Fresh Fruit, Yogurt Cups, Danishes or Muffins, Bacon or Link Sausage, Breakfast Potatoes,  
Assorted Salad Greens with Garnishments & Dressings, Marinated Fresh Vegetable Salad with raspberry  
poppy seed vinaigrette, Rice Pilaf, Seasonal Steamed Vegetables, Rolls & Butter,  
Assorted Desserts & Coffee & Tea Service  
-\$19.95pp-

Choice of two:

Omelet & "Eggs-Your-Way"  
Action Station

Chicken Piccata  
White Wine, Lemon Butter & Caper Sauce

Waffle Station  
Fresh Berries & Warm Maple Syrup

Chicken Marsala  
Marsala Wine Demi Glace

Carved Roast Sirloin of Beef (+\$2pp)  
Sauce Bordelaise

Herb Roasted Salmon  
Red pepper cream

## Morning & Afternoon Snack Breaks

### **The Traditional Break**

Muffins, Seasonal Fruit, Fresh Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas,  
Regular & Diet Sodas & Bottled Water  
~\$2.95pp~

### **Durham Fitness Break**

Sliced Fresh Melon, Berries, & Bananas, Yogurt Cups, Granola & 1<sup>st</sup> Tee Bars, Fresh Fruit Juices &  
Bottled Water  
~\$4.95pp~

### **The Energy Break**

High Energy Trail Mix, Granola & 1<sup>st</sup> Tee Bars, Whole Fresh Fruit, Muffins, Fresh Brewed Regular &  
Decaffeinated Coffee, Regular & Diet Sodas, Powerade & Red Bull ®  
~\$6.95pp~

## **Lunch Buffet**

*Prices listed are per person. 20 person minimum. Includes coffee & tea. and are exclusive of service charge and state tax*

### Buffet

#### **On the Green Soup & Salad Buffet**

Soup du Jour, Assorted Garden Greens with Toppings and Dressings, Fresh Fruit Salad, Mediterranean  
Pasta Salad, Marinated New Potato & Green Bean Salad with Crispy Smoked Bacon, Chicken & Tuna  
Salad with Croissants, Soft Rolls & Toppings (Lettuce, Sliced tomatoes, Onions & Dill Pickle Spears),  
Cookies & Brownies  
~\$14.95~

#### **The Fairway Deli Buffet**

Soup du Jour, Sliced Deli Meat Display (Roast Turkey, Roast Beef, Smoked Ham & Corned Beef), Sliced  
Assorted Cheese (Provolone, Swiss & Cheddar), Bread Basket (Kaiser Rolls, Rye, Multigrain, Whole  
Wheat & White Breads), Assortment of Garnishments (Mayonnaise, Mustard, Creamed Horseradish,  
Sliced Tomatoes, Onions, Bibb Lettuce Leaves & Dill Pickle Spears), Potato Salad, Fresh Fruit Salad,  
Penne Pasta & Vegetable Salad, Creamy Coleslaw, Cookies & Brownies  
~\$15.95~

**The Croasdaile Classic Hot Lunch**

Assorted Garden Greens Salad with Toppings and Dressings & Chef's Choice of Sides

Assorted rolls and butter

**Choice of two:**

Chicken marsala	Honey sage roasted pork tenderloin with grain mustard apple sauce
Chicken picatta	Carolina bbq pulled pork
Chicken francaise	Seared almond crusted rainbow trout
Blackened salmon with lemon thyme butter	Fried cod fish with tartar sauce
Herb roasted salmon with red pepper cream	Vegetable lasagna
Coriander crusted pork loin with tomato chutney	Cheese tortellini primavera

**Choice of two:**

<b>Vegetables</b>	<b>Starch</b>
Southern style green beans	Wild rice
Honey glazed carrots	Rice pilaf
Sautéed spinach with bacon	Red beans & rice
Buttered corn	Creamy mashed potatoes
Broccoli with lemon butter sauce	Baked macaroni & cheese
Steamed vegetable medley	Twice baked potatoes
Roasted seasonal vegetables	Scalloped potatoes
Haricot verts	Roasted sweet potatoes with glazed pecans
	Herb roasted potatoes

\$21.95

*Looking for a more formal plated lunch or an enhanced buffet lunch menu, reach out to our catering department to discuss your options!!!*

## *Plated Lunch Entrée*

*Prices listed are per person.*

*10% surcharge added if more than one entrée is selected. All selections must be submitted 72 hours prior and entrée selections must be clearly marked by place cards provided by the client.*

### Lunch Salads

#### **Croasdaile House Salad**

*Dressing Options: Raspberry poppy seed, Buttermilk Ranch, Blue cheese, Italian & Balsamic Herb Vinaigrette*  
-\$5.95-

#### **Classic Caesar Salad**

*Pecorino Romano & Garlic Croutons*  
-\$6.95-

#### **Traditional Spinach Salad**

*Hard Cooked Eggs, Mushrooms, Red Onion & Bacon*  
*Buttermilk Herb Dressing* -\$7.95-

#### **Classic Wedge Salad**

*Grape tomatoes, crumbled blue cheese, chopped bacon, pickled red onion*  
*Choice of dressing*  
-\$7.95-

#### **Croasdaile Salad Plate**

*Tuna, Chicken or Shrimp Salad on Sweet Leaf Lettuce with Fresh Fruit*  
-\$10.95; All 3 - \$13.95-

*Add Chicken -\$4.00pp-; Add Salmon -\$6.00pp-; Add Steak -\$12.00pp-; Add Shrimp -\$7.00pp-*

### Lunch Entrees

#### **Deli Wrap**

*Ham, Turkey or Roast Beef with Lettuce, Roma Tomatoes & Bermuda Onions*  
*Coleslaw & Potato Chips*  
-\$12.95-

#### **Fresh Fettuccini**

*Grape tomatoes, mushrooms, asparagus, red onion & asiago in a garlic herb cream*  
-\$15.95-

#### **Shrimp and Grits**

*Andouille sausage, holy trinity gravy*  
-\$19.95-

#### **Wild Mushroom Risotto**

-\$13.95-

#### **Fried Grouper Po'Boy**

*Creole Tartar Sauce, Coleslaw & Potato Chips*  
-\$14.95-

#### **Lorraine or Spinach and Feta Quiche**

-\$15.95-

#### **Chicken Marsala Crepes**

*Asparagus & Fresh Fruit*  
-\$15.95-

#### **Sautéed Breast of Chicken or Salmon Picatta**

*Seasonal Vegetables & Creamy Mashed Potatoes*  
-\$19.95-

#### **Steak Frites**

*Seasonal Vegetables & French fries*  
*Au Poirve Sauce*  
-\$23.95-

#### **Croasdaile Crab Cake**

*Field greens, red pepper bacon jam*  
-\$21.95-

# Hors D'oeuvres

## Dips & Displays

Prices listed are per person and are exclusive of service charge and state tax

### Domestic Cheese and Fruit Platter

Assorted crackers  
\$4.95

### Gourmet Cheese Platter

Fresh and dried fruits, crustini and pita crisps  
\$5.95

### Vegetable Crudités platter

Fresh seasonal vegetables & ranch and blue cheese dressing  
\$3.95

### Grilled Vegetable Platter

Asparagus, zucchini, yellow squash, carrots, eggplant, mushrooms  
and peppers  
\$4.95

### Smoked Salmon Pin Wheels Display

Capers, onions, cucumbers, chopped eggs, diced tomatoes, &  
pesto cream  
\$5.95

### Antipasti Platter

Cured meats, marinated cheeses, artichokes, olives, pickles, &  
roasted peppers  
\$6.95

### Mediterranean Platter

Hummus, pimento cheese, crudités, falafel, stuffed grape leaves,  
tzatiki & pita crisps  
\$5.95

### Hot spinach & artichoke dip

Pita crisps  
\$3.95

## Cold Hors D'oeuvres

Prices listed are per person and are exclusive of service charge and state tax

### Caprese salad skewers

Mozzarella, basil, tomato with balsamic drizzle  
\$2.95

### Seared Ahi tuna skewer

Sesame crusted, wakami seaweed salad, sweet  
chili garlic sauce  
\$3.95

### Prosciutto wrapped melon

Pomegranate molasses  
\$2.95

### Tomato & avocado crustini

Goat cheese & balsamic drizzle  
\$1.95

### Assorted deviled eggs

Traditional, buffalo, garam masala  
\$12/dozen

### Stuffed phyllo cups

Curry chicken salad  
\$1.95

### Salmon mousse on cucumber

Dill crème  
\$2.95

### Pineapple Manchego skewer

Chili lime vinaigrette  
\$2.95

## Hot Hors D'oeuvres

Prices listed are per person and are exclusive of service charge and state tax

### Miniature Crab Cakes

Cajun remoulade

\$4.95

### Stuffed Mushroom

Italian sausage or sherry mushroom stuffed

\$2.95

### Asian pork or Chicken or Vegetable Pot

Stickers

Chili garlic sauce

\$2.95

### Mini Beef Wellington

Steak sauce

\$3.95

### Satay Skewers

Chicken \$2.95

Shrimp \$3.95

Curry aioli

### Chicken or Vegetable Spring Rolls

Asian dipping sauce

\$2.95

### Vegetable Samosas

Tomato chutney

\$2.95

### Maple Glazed Bacon Wrapped Scallops

\$3.95

### Coconut Shrimp

Asian dipping sauce

\$3.95

### Brie & Raspberry Puffs

\$2.95

### Spanikopita

\$2.95

## Carving & Action Stations

Prices listed are per person

### Chef Attended Carving stations

*Carver Fee: \$100.00*

#### Beef Tenderloin

Chimichurri sauce, horseradish cream

& dinner rolls

\$16.95

#### Slow roasted Prime Rib

Au jus, horseradish cream sauce & dinner rolls

\$15.95

#### Grilled Marinated Flat Iron Steaks

Whole grain mustard, herb mayonnaise

& dinner rolls

\$10.95

#### Roasted Breast of Turkey

Brown gravy, honey mustard & dinner rolls

\$9.95

#### Glazed Virginia Ham

Dijon mustard, wild flower honey,

& dinner rolls

\$8.95

#### North Carolina BBQ Pork shoulder

Cole slaw, Carolina style bbq sauce

& slider buns

\$8.95

## Culinary Action Stations

*Chef Attendant: \$100.00*

### CCC Shrimp & Grits

Sautéed shrimp, holy trinity gravy, andouille  
sausage & cheese grits  
\$12.95

### Macaroni & Cheese Station

Penne pasta & cheese sauce  
Toppings: shredded chicken, broccoli florets,  
cheddar jack, crumbled bacon, sautéed  
mushrooms, fried onions, diced tomatoes, black  
olives, & jalapenos  
\$7.95

### Southwest taco station

Chicken or beef, sautéed peppers & onions,  
cheddar jack, pico de gallo, soft shell tortillas,  
sour cream & guacamole  
\$8.95

### Omelet Station

Toppings: diced ham, chopped bacon, cheddar  
jack, onions, peppers, mushroom, spinach, feta  
cheese, & mozzarella  
\$8.95

### Croasdaile Pasta Station

Penne & bowtie pasta, alfredo Romano &  
marinara sauce, garlic bread and asiago cheese  
\$8.95

Chicken or Italian sausage or meatballs \$10.95

Shrimp \$12.95

### Asian Stir-fry Station

Steamed rice or fried rice, Asian vegetables  
tonkatsu sauce \$8.95  
Chicken or beef \$10.95  
Shrimp \$12.95

## Dinner Buffets

*Includes salad, two entrees, two sides, rolls, coffee & tea  
25 person minimum*

### Salads

#### Croasdaile Salad

*Iceberg & Romaine Lettuce, Cucumbers, Cherry Tomatoes, Carrots, Onions & Croutons  
Choice of 3 dressings*

#### Classic Caesar Salad

*Pecorino Romano & Garlic Croutons*

#### Seasonal Salad

*Discuss options with Catering Sales Manager  
~+\$2.00pp~*



## Entrées

### The Farm Gate

-\$26.95pp-

Sliced Top Round of Beef

*Mushroom Gravy*

Slow Roasted Pork Loin

*Tomato Chutney or pineapple salsa*

CCC Fried Chicken

Chicken Florentine

*Spinach Cream Sauce*

Vegetarian Lasagna

### The Rooster

-\$29.95pp-

Braised Beef Short Ribs

Grilled Tenderloin of Beef

*Wild Mushroom Bordelaise*

Grilled Atlantic Salmon

*Creamed Leeks & Shoepeg Corn*

Chicken Marsala

*Marsala Wine Demi Glace*

Chicken Picatta

*White Wine, Lemon Butter & Capers*

### The Croasdaile Classic

-\$33.95pp-

Roasted Loin of Pork

*Peach & Pecan Chutney*

Pan Fried Coastal Crab Cakes

*Roasted Red Pepper Butter Sauce*

Veal Scaloppini Parmesan

*House Made Marinara & Romano Cheese*

Grilled Medallions of Beef Tenderloin

*Shrimp Scampi*

Roasted Red Pepper, Spinach and Mozzarella Stuffed Breast of Chicken

*Roasted Red Pepper Cream Sauce*

## Sides

### Vegetables

Southern style green beans  
Honey glazed carrots  
Sautéed spinach with bacon  
Buttered corn  
Broccoli with lemon butter sauce  
Steamed vegetable medley  
Roasted seasonal vegetables  
Haricot verts

### Starch

Wild rice  
Rice pilaf  
Red beans & rice  
Creamy mashed potatoes  
Baked macaroni & cheese  
Twice baked potatoes  
Scalloped potatoes  
Roasted sweet potatoes with glazed pecans  
Herb roasted potatoes

## Plated Dinner

*Includes salad, entrée with sides, rolls, coffee & tea  
11 person minimum*

*10% surcharge added if more than one entrée is selected. All selections must be submitted 72 hours prior and entrée selections must be clearly marked by place cards provided by the client. All steaks are served medium (pink) unless otherwise requested in advance by the host.*

## Salads

### Croasdaile House Salad

*Dressing Options: Raspberry poppy seed, Buttermilk  
Ranch, Blue cheese, Italian & Balsamic Herb Vinaigrette  
-\$4.95-*

### Classic Caesar Salad

*Pecorino Romano & Garlic Croutons  
-\$5.95-*

### Traditional Spinach Salad

*Hard Cooked Eggs, Mushrooms, Red Onion & Bacon*

*Buttermilk Herb Dressing -\$6.95-*

### Classic Wedge Salad

*Grape tomatoes, crumbled blue cheese, chopped bacon,  
pickled red onion  
Choice of dressing  
-\$6.95-*

### Seasonal Salad

*Discuss options with Catering Sales Manager  
-+\$7.95-*

## Entrées

### **Fresh Fettuccini Primavera**

*Red onion, asparagus, mushrooms, tomatoes and asiago  
in a herb cream*

- \$17.95 -

*Add Breast of Chicken - \$4.00 -*

*Add Shrimp or Fillet of Salmon - \$7.00 -*

*Add Crab Cake - \$8.00 -*

### **Chicken Marsala**

*Buttermilk Mashed Potatoes, Haricot Vert & Button*

*Mushrooms*

*Marsala Wine Demi Glace*

- \$21.95 -

### **Italian Chicken**

*Wild Mushrooms, Roasted Red Pepper & Prosciutto*

*White Wine & Basil Cream Sauce*

- \$21.95 -

### **Baked Chicken with Parmesan & Herb Bread Crumbs**

*Buttermilk Mashed Potatoes, Haricot Vert & Button*

*Mushrooms*

*Dijon Mustard Glaze*

- \$22.95 -

### **Rosemary Roasted<sup>2</sup> Chicken**

*Buttermilk Mashed Potatoes, Haricot Vert & Button*

*Mushrooms*

*Garlic & Rosemary Rub*

- \$25.95 -

### **Blackened Fillet of Salmon**

*Wild Rice & Seasonal Vegetables*

- \$24.95 -

### **Grilled Porterhouse Pork Chop**

*Buttermilk mashed Potatoes, Roasted Brussels sprouts*

*Apple Raisin Chutney*

- \$26.95 -

### **Fillet of Atlantic Grouper**

*Red Beans & Rice*

*Tropical Fruit Salsa & Tarragon Butter Sauce*

- \$28.95 -

### **CCC Crab Cakes**

*Roasted Fingerling Potatoes & Sautéed Garlic Broccoli*

*Lemon Butter Capers Sauce*

- \$33.95 -

### **Roasted Fillet of Sea Bass**

*Wilted Garlic Spinach & Israeli Couscous*

*Saffron Clam Sauce*

- \$33.95 -

### **Prime Rib of Beef**

*Buttermilk Mashed Potatoes & Haricot Vert*

*Au Jus*

*-10 oz - \$35.95; 12 oz - \$39.95-*

### **Filet Mignon of Beef**

*Buttermilk Mashed Potatoes & Haricot Vert*

*Roasted Garlic Cabernet Demi Glace*

- \$38.95 -

# Dessert

## Buffet

### Ice Cream Sundae Bar

*Chocolate Syrup, Strawberries, Pineapple, Caramel, Walnuts & Cherries*

*-\$4.95pp-*

### Cobblers & Pies

*Apple, Blueberry, Cherry or Peach*

*-\$5.95pp-*

*-A la mode +\$2.00pp-*

### Assorted Miniature Sweets

*Cheesecake Bites, Pecan Diamonds, Mini Éclairs, Mini Fresh Fruit Tarts, Mini Cannoli,  
Brownie Bites & Mini Lemon Bars*

*-\$12.95/dozen-*

### Croasdaile Dessert Presentation

*Whole Cakes, Pies, Tarts, Brownies & Blondies*

*-\$9.95pp-*

## Plated Desserts

Dark Chocolate Molten Cake

Key Lime Pie

Southern Pecan Pie

Dou Chocolate Mousse

New York Style Cheesecake

Coconut Cream Pie

Black Forest Cake

Banana Cream Pie

Carrot Cake

Carmel Apple Walnut Cake

Limoncello Raspberry Cake

Tiramisu

Apple Pie with Crumb Topping

Pumpkin Pie

*-\$7.95-*

# Beverage Service

*In accordance with state and local ABC regulations, all alcoholic beverages must be supplied by Croasdaile Country Club*

## Consumption Bar

*Bartender Fee \$100.00;*

*Pricing is exclusive of service & tax*

House Brand Liquor Drinks	\$10.00
Call Brand Liquor Drinks	\$11.00
Premium Brand Liquor Drinks	\$12.00
Domestic Beer	\$5.00
Import/ Craft Beer	\$6.00
Wine	\$8.00
Soda	\$2.00

# Rentals & Services

*Audiovisual equipment is limited and must be reserved prior to any event. First come, first serve basis*

## A/V Rentals

Projector	\$15.00
A/V Screen (5x5 or 8x8)	\$15.00
Podium	\$10.00
Wireless Hand-Held Microphone	\$25.00
LCD Projector	\$50.00

## Other Rentals

Piano (Studio)	\$50.00
Coat Check Attendant	\$50.00
Carver/Attendant	\$100.00 each (2 hours)
Votive Candles	\$2.00 each
Mirror Squares	\$2.50 each
Easel	\$5.00 each
Band Late Fee	\$150.00
Cake Cutting Fee	\$75.00
Outdoor Wedding Ceremony	\$250.00

