



DINNER BUFFET MENUS

Based on one hour of service, minimum 25 guests required
Price does not include tax or 22% service charge
Served with Fresh Brewed Coffee and Iced Tea

DINNER TABLES | 46 Two Selections

Select Two Salads, Two Main Dishes

Includes Chef's choice of starch and vegetable, choice of One Dessert

DINNER TABLES | 52 Three Selections

Select Two Salads, Three Main Dishes

Includes Chef's choice of starch and vegetable, choice of Two Desserts

SALADS

Strawberry Fields Salad – Spinach, Strawberries, Candied Almonds, Feta and Strawberry Balsamic Vinaigrette

Butter Lettuce & Apple – Toasted Walnuts, Mandarin Oranges and Honey Balsamic Dressing

The Prestonwood – Grape Tomatoes, Fuji Apple, Pecorino Cheese and White Balsamic Dressing

Three Sixty – Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

The “Wedge” – Iceberg Lettuce, Bacon, Tomato, Blue Cheese

Caesar – Parmigiano Reggiano, Garlic Croutons

MAIN DISHES

Chicken Marsala – Creamy Mushroom Sauce, Asparagus Salad

Crispy Buttermilk Chicken Breast – Honey, Toasted Pecans

Herb Chicken Breast – Pan Seared with Citrus Jus

House Smoked Beef Brisket – House made Barbecue Sauce

Grilled Teres Majors – Chimichurri and Frites

Crab Crusted Red Fish – Basil Citrus Aioli, Roasted Artichoke Hearts

Almond Crusted Salmon – Ginger Butter Sauce, Sweet Potato Frites

Stuffed Bell Peppers – Quinoa, Pistachios, Feta Cheese, Tomatoes and Fresh Herbs

Tuscan Farfalle Pasta – Asparagus, Olives, Sun-Dried Tomato Cream, Parmesan

DESSERTS

Italian Cream Cake

White Chocolate Mousse Cake

Spiced Carrot Cake

Bourbon Pecan Pie

Ganache Flourless Chocolate Cake

Seasonal Fruit Cobbler

*See dessert menu for additional Cake and Pies, and Stations

*All food and beverage purchases, room rental and equipment are subject to an automatic **22% Service Charge**, a portion of which may be distributed by the Club to food and beverage service employees. The Service Charge is not a tip or gratuity.