

## BREAKFAST, BRUNCH, SNACKS

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### CONTINENTAL BREAKFAST

*Prices per person*

#### Assorted Danishes

Served with coffee and tea \$7.95

#### Bagels and Fruit

Assorted bagels with cream cheese, seasonal fruit tray, coffee and tea \$9.95

#### Danishes, Biscuits and Fresh Fruit

Assorted Danishes, sausage biscuits, ham biscuits, sliced fruit, coffee, tea and assorted juices \$14.95

### BREAKFAST BUFFET

*Minimum 25 people. Prices per person.*

#### Traditional Buffet \$17.95

Sliced fresh fruit, scrambled eggs, bacon, link sausage, hash browns, biscuits, butter, jelly, coffee and juices

Additional items available with the Traditional Buffet (prices per person):

Waffles	\$2.75
Muffins	\$2.00
Assorted Danishes	\$4.00
Grits	\$1.75

#### Croasdaile Brunch Buffet

*Minimum 25 people. Prices per person.*

*\$35.00*

- Fresh Assorted Fruit Juices, Seasonal Fresh Fruit Display, Assorted Low fat Yogurt Cups
- Belgian Waffles with Fresh Fruit Toppings and Warm Pure Maple Syrup
- Fresh Assorted Breakfast Pastries, Muffins and Country Biscuits
- Omelets and Eggs Cooked to Order
- Hickory Smoked Bacon, Sausage Links and Country Ham
- O'Brien Potatoes
- Assorted Salad Greens with Garnishments and Dressings
- Tomato Mozzarella Salad with Basil Vinaigrette
- Pasta Salad
- Marinated Fresh Vegetable Salad with Basil Vinaigrette

*Choose two of the following entrées:*

*(Each additional entrée at \$3.00 additional charge per person)*

- Carved Roast Sirloin of Beef, Sauce Bordelaise
- Carved Breast of Turkey with Citrus Glaze
- Roast Stuffed Pork Loin with Apples, Raisins and Spinach, Cider Jus Lie
- Sautéed Breast of Chicken Piccata with Lemon Capers Beurre Blanc and Artichoke Hearts
- Braised Beef Tenderloin Tips with Wild Mushroom and Pearl Onion Ragout

*To Complement Your Entrée Selection:*

- Wild Rice Pilaf with Sautéed Mushrooms and Toasted Almonds
- Seasonal Vegetable Ragout
- Freshly Baked Rolls and Butter
- Croasdaile Assorted Dessert Buffet
- Complete Coffee Service

## **BREAKFAST, BRUNCH, SNACKS**

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### **MORNING & AFTERNOON SPECIALTY BREAKS**

*Croasdaile breaks are priced based on 4 hours. Prices per person.*

#### **The Traditional Break**

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas. Assorted Regular and Diet Sodas, Bottled Water \$7.00

#### **Durham Fitness Break**

Assortment of Sliced Fresh Melon, Berries and Bananas, Low fat Yogurt Cups, Granola and Power Bars  
Fresh Fruit Juices and Bottled Water \$12.00

#### **The CCC Break**

Southern Style Apple Fritters, Fresh Buttermilk Biscuits, Sliced Freestone Peaches, Whipped Butter, Jelly and Candied Pecans. Complete Coffee Service, Assorted Regular and Diet Sodas, Bottled Waters \$13.00

#### **The Energy Break**

Iced Barrels of Red Bull and Assorted Sodas, High Energy Trail Mix, Power Bars & Granola Bars, Whole Fresh Fruit and Freshly Baked Muffins \$14.00

## LUNCHEONS

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### THE FAIRWAY DELI BUFFET

*(25 guest minimum)*

Parties of 10 guests or less are invited to order from our A la Carte menus. Groups of 11 or more are asked to set a menu from our catering menus.

- Soup du Jour
- Sliced Deli Meat Display to include: Fresh Roast Turkey, Roast Beef, Smoked Ham and Corned Beef
- Sliced Assorted Cheeses to include: Swiss, Cheddar and Provolone
- Basket of Kaiser Rolls, Rye, Multi Grain, Whole Wheat and White Breads
- Assorted Garnishments to include: Mayonnaise, Mustard, Creamed Horseradish, Sliced Tomatoes, Onions, Bibb lettuce Leaves and Dill Pickle Spears
- Potato Salad
- Fresh Fruit Salad
- Penne Pasta and Vegetable Salad
- Creamy Coleslaw
- Cookies and Brownies
- Complete Coffee service and Ice Tea

\$19.95 per person

### ON THE GREEN SOUP & SALAD BUFFET

- Soup du Jour
- Assorted Garden Greens with Appropriate Toppings and Dressings
- Classic Cobb Salad with Roquefort Dressing
- Fresh Fruit Salad
- Penne Pasta Salad
- Marinated New Potato and Green Bean Salad with Crispy Smoked Bacon
- Waldorf salad with Apples, Red Seedless Grapes and Candied Pecans
- Chicken Salad, Ham Salad and Tuna Salad
- Sliced Croissants and Soft Rolls
- Lettuce, Sliced Tomatoes and Onions, Dill Pickle Spears
- Lemon Bars and Brownies
- Complete Coffee Service and Ice Tea

\$18.95 per person

## LUNCHEONS

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### SANDWICH & GOURMET PIZZA BUFFET

*(25 guest minimum)*

- Assorted Garden Greens Salad with Appropriate Toppings and Dressings
- Fresh Seasonal Fruit Salad
- Green Bean and Mushroom Salad with Smoked Bacon, Champagne and Basil Vinaigrette
- Mediterranean Pasta Salad with Lemon-Thyme Vinaigrette
- *Platters of Assorted Pre-Made Sandwiches to include:*
  - Smoked Breast of Turkey on Whole Wheat Bread with Tomatoes, Lettuce and Pesto Mayonnaise
  - Grilled Vegetable Sandwich with Zucchini, Portobello Mushroom, Roma Tomato, Goats Cheese and Roasted Red Pepper Spread on Rosemary Focaccia Roll
  - Shaved Roasted Beef on Baguette with Marinated Vegetable Slaw, Dill Havarti Cheese and Dijon Mustard
- *Assorted Gourmet Pizzas:*
  - Pepperoni, Sausage, Mushrooms, Sweet Peppers and Onions
  - Smoked Chicken with Aglio Spinach, Fontina Cheese and Pine nuts
  - Roasted Vegetable with Sweet Basil Pesto and Gorgonzola
- Assorted Cookies and Chocolate Brownies
- Complete Coffee Service and Ice Tea

\$19.95 per person

### THE CROASDAILE CLASSIC HOT LUNCH BUFFET

*(25 guest minimum)*

- Assorted Garden Greens Salad with Appropriate Toppings and Dressings
- Potato Salad
- Fresh Fruit Salad
- Mediterranean Pasta Salad, Lemon-Thyme Vinaigrette

*Choose two of the following entrées:*

*(Each additional entrée at \$3.00 additional charge per person)*

- Roast Loin of North Carolina Pork, Creole Mustard Jus, Tobacco Onions
- Roast & Sliced Tenderloin of Beef with Cabernet Demi Glace
- Sautéed Breast of Chicken Marsala
- English Style Fish & Chips
- Braised Beef Tenderloin Tips with Wild Mushroom and Sweet Onion Ragout
- Roast Italian Chicken Cacciatore
- Grilled German Bratwurst and Knockwurst with Fresh Kraut and Assorted Mustards
- Baked Atlantic Salmon Fillets Picatta with Lemon Caper Butter Sauce

*To Complement Your Entrée Selection:*

- Lemon Scented Basmati Rice Pilaf or Buttermilk Mashed Potatoes
- Ragout of Seasonal Vegetables, Fresh Herb Butter
- Fresh Baked Rolls and Butter
- Croasdaile Dessert Table
- Complete Coffee Service and Ice Tea

\$21.95 per person

*Additional items:*

- Soup du jour - \$3.75 per person
- Ice Cream Banana Split and Sundae Bar - \$6.95 per person

# LUNCHEONS

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## PLATED LUNCHEON MENU

*All lunch entrées include choice of soup or salad and dessert. All selections must be submitted 48 hours prior to the event and each person's selection must be marked on place cards. Lunch entrées are served until 2:00 pm*

### Soup or Salad Selections

*Please select one of the following*

#### *Soups:*

- Black Bean and Smoked Ham
- Beef Barley and Mushroom
- Cream of Asparagus
- Vegetarian Minestrone
- Oven Roasted Roma Tomato Bisque
- Old Fashioned Shrimp and Corn Chowder
- Traditional Manhattan Clam Chowder
- Grilled Chicken and Vegetable
- Chilled Gazpacho

#### *Salads:*

- Croasdaile House Salad with Your Choice of the Following Dressings:
  - Peach and Pecan Vinaigrette
  - Buttermilk Ranch
  - Thousand Island
  - Italian
  - Balsamic Herb Vinaigrette
- Classic Caesar Salad, with Pecorino Romano and Garlic Croutons
- Traditional Spinach Salad: Hard Cooked Egg, Sliced Mushrooms, Red Onion, Crisp Bacon, Buttermilk Herb Dressing

*Choose one hot or cold entrée*

### CHILLED LUNCHEON ENTRÉES

#### **Croasdaile Salad Plate**

Choice of Tuna, Chicken or Shrimp Salad served on Sweet Leaf Lettuce with Fresh Fruit \$17.95

#### **CCC Trio Salad**

Shrimp, Chicken and Tuna Salad on Sweet Leaf Lettuce with Fresh Fruit \$19.95

#### **Steak House Salad**

Marinated and grilled Beef Tenderloin and Coastal Shrimp served over a grilled Heart of Romaine Lettuce Wedge with Bermuda Onions, Tomatoes and Creamy Bleu Cheese Dressing \$19.95

#### **Chargrilled Breast of Chicken Caesar Style**

Served with Crisp Romaine Lettuce Leaves, Traditional Caesar Dressing, Fresh Grated Parmesan Cheese and Garlic Croutons \$16.95

**Grilled Salmon Caesar** \$17.95

**Blackened Shrimp Caesar** \$18.95

#### **Italian Hero Sandwich**

Layers of Salami, Ham & Cappelicola topped with Roma Tomatoes, Aged Provolone Cheese and Shaved Bermuda Onion on a Milano Roll with a side of Italian Vinaigrette \$16.95

## LUNCHEONS

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### HOT LUNCHEON ENTRÉES

**Cornmeal Dusted Fried Catfish Sandwich**

Creole Tartar Sauce, Cole Slaw, Potato Chips \$15.95

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

Lemon Caper Butter Sauce, Seasonal Vegetables and Angel Hair Pasta \$19.95

**Carolina Style Pulled Pork Barbecue**

Smoky Pinto Beans, Cole Slaw and Jalapeño & Cheddar Corn Bread \$15.95

**Spinach and Country Ham Quiche**

Served with Garden Greens tossed with Bermuda onion Vinaigrette, Roasted Roma Tomatoes and Asparagus Spears \$17.95

**Coastal Carolina Crab Cake Sandwich**

Lemon Basil Aioli, Creamy Cole Slaw, Marinated Cucumber and Tomato Salad \$19.95

**Marinated and Grilled Flank Steak**

Wild Mushroom Merlot Sauce, Seasonal Vegetables and Whipped Potatoes \$21.95

### LUNCHEON DESSERTS

*Choose one of the following:*

- Rich layered Dark Chocolate Mousse Cake
- Key Lime Pie
- Southern Pecan Pie
- Old Fashioned Pound Cake and Berries
- Jasmine Rice Pudding
- New York Style Cheesecake
- Coconut Cake
- Black Forest Cake
- North Carolina Peach Crumble
- Boston Cream Pie
- Pineapple Upside Down Cake

## GOLF OUTINGS

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### BOXED LUNCHES

#### The Birdie

Smoked Ham & Swiss on Rye Bread, Honey Dijon Butter *OR*  
Fresh Roasted Turkey and Havarti on Whole Grain Wheat Bread, Peppercorn Ranch Butter.  
Each with a bag of Potato Chips, Fresh Baked Cookie, Apple and Bottled Water \$14.95

#### The Hole in One

Fresh Sub Roll with Thinly Sliced Genoa Salami, Smoked Ham and Roast Turkey, Swiss and Provolone Cheeses, Coarse Ground Mustard and Basil Butter. With a bag of Potato Chips, Apple, Fresh Baked Cookie and Bottled Water \$15.95

#### The Eagle

Marinated Grilled Breast of Chicken and Monterey Jack Cheese on a Kaiser Roll, and Whole Grain Mustard. With a bag of Potato Chips, Apple, Freshly Baked Cookie and Bottled Water \$14.95

#### The Vegetarian

Grilled Marinated Portabello Mushrooms, Roasted Peppers, Pepper jack Cheese on Focaccia Roll. With a bag of Potato Chips, Fresh Baked Cookie, Apple and Bottled Water \$15.95

### THE 19<sup>TH</sup> HOLE COOKOUT BUFFET

*(25 guest minimum)*

- Assorted Garden Greens Salad with Appropriate Toppings and Dressings
- Macaroni Salad
- Watermelon Wedges
- Creamy Coleslaw
- *From the Grill:* Hamburgers, Hot Dogs and Barbecued Breast of Chicken
- Assorted Garnishments to include: Lettuce, Sliced Tomato and Onions, Hamburger and Hot Dog Buns, Pickle Relish, Ketchup, Mustard and Mayonnaise
- Southern Style Baked Beans
- Onion Rings
- Freshly Baked Cookies and Brownies

\$23.95 per person

### THE LINKS BUFFET

*(25 guest minimum)*

- Assorted Garden Greens Salad with Appropriate Toppings and Dressings
- Crudités of Seasonal Vegetables, Buttermilk Ranch Dipping Sauce
- Fresh Fruit Salad
- Marinated Green Bean and Potato Salad with Country Ham, Sweet & Sour Mustard Vinaigrette
- Sliced Beefsteak Tomatoes with Mozzarella Drizzled with Extra Virgin Olive Oil & Balsamic Vinegar
- Basket of Cheddar Corn Bread and Rolls
- Grilled Italian Sausages with Peppers and Onions
- Hickory Smoked Beef Brisket with Orange Chipotle Barbecue Sauce
- Cornmeal Fried Catfish
- Corn on the Cob
- Southern Style Baked Beans
- Roasted Potato Wedges
- Strawberry Shortcake
- Chocolate Pecan Pie

\$29.95 per person

## HORS D'OEUVRE & ACTION STATIONS

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### HORS D'OEUVRE DISPLAYS

*Prices are per person and based on three pieces of each item per person.*

- Domestic Cheese Display Garnished with Fresh Fruit and Assorted Crackers \$7.95
- Crudités of Fresh Seasonal Vegetables with Bleu Cheese or Ranch Dipping Sauce \$7.95
- Poached Whole Salmon Display with Capers, Onions, Cucumbers, Chopped Eggs and Horseradish Cream \$10.50
- Antipasto Display of Assorted Cured and Smoked Meats, Marinated Cheeses, Artichokes & Roasted Peppers, Roasted Garlic and Shallots \$9.95
- Marinated and Grilled Vegetable Display to include Asparagus Spears, Zucchini, Yellow Squash, Bermuda Onions, Mushrooms and Roasted Peppers \$8.95
- Assorted Mediterranean Dips to include Hummus, Tabouleh, Baba Ghanoosh and Cucumber Tzatziki with Fresh Pita Bread \$7.50
- Display of Hand Rolled Sushi served with Wasabi, Pickled Ginger and Soy Sauce \$9.95

### COLD HORS D'OEUVRE

*Prices are per person and based on three pieces of each item per person*

- Asparagus Wrapped in Roast Beef with Spicy Dijonnaise \$6.25
- Seasonal Melon and Parma Prosciutto Ham \$5.95
- House Smoked Salmon Canapé with Horseradish Cream \$6.95
- Shrimp Cocktail served with Traditional Cocktail Sauce \$7.25
- Tomato Bruschetta with Fresh Basil, Black Olives and Shredded Parmesan Cheese on Garlic Crostini \$4.95
- Miniature Tartlets of Curried Chicken Salad, Crab Salad, Asian Beef Salad \$5.95
- Southern Style Deviled Eggs \$4.95
- Assorted Finger Sandwiches of Cucumber & Cream Cheese, Chicken Salad, Tomato & Basil, Pimiento Cheese, and Ham Salad \$6.25

### HOT HORS D'OEUVRE

*Prices are per person based on three pieces of each item per person*

- Miniature Crab Cakes with Béarnaise Sauce \$10.95
- Mushroom Caps filled with Italian Sausage or Crabmeat \$7.95
- Hot Crab Dip served with Toasted Pita Chips \$7.95
- Hot Artichoke and Spinach Queso Dip served with Corn Tortilla Chips \$5.95
- Asian Pork and Vegetable Pot stickers \$6.25
- Buffalo Style Breaded Chicken Wings with Bleu Cheese Dip \$4.95
- Swedish Meatballs in Sour Cream Sauce \$4.95
- Cornmeal Dusted Carolina Catfish with Southern Tartar Sauce \$4.95
- Grilled Spring Lamb Chops with Minted Peach Chutney \$9.95
- Chimichurri marinated mini Beef Kabobs \$8.95
- Chicken skewers with Bourbon Barbeque, Yakatori or Jerk sauce \$7.95
- Maple Glazed Scallops wrapped in Applewood Smoked Bacon \$7.95

## HORS D'OEUVRE & ACTION STATIONS

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### CHEF ATTENDED CARVING STATIONS

*\$100 chef attendant fee for each station. Prices are per person.*

#### **Beef Tenderloin**

Chive Horseradish Cream Sauce, Herbed Mayonnaise, Course Ground Mustard and Party Rolls \$20.95

#### **Roast Top Round of Beef**

Served with Herbed Mayonnaise and Miniature Rolls 5.95

#### **Steamship Round of Beef**

Course Ground Mustard, Horseradish Cream and Miniature rolls \$11.95

#### **Roasted Breast of Turkey**

Served with Herbed Mayonnaise, Honey Mustard and Miniature Rolls \$8.95

#### **Glazed Virginia Ham**

With Dijon Mustard and Clover Honey, and Miniature Rolls \$8.95

#### **North Carolina Barbecued Loin of Pork**

Miniature Rolls, Cole Slaw and Carolina-Style Vinegar-Based Barbecue Sauce and Miniature Rolls \$8.95

### CULINARY ACTION STATIONS

*\$100 chef attendant fee for each station. Prices are per person.*

#### **Shrimp and Grits**

Sautéed Shrimp, Scallions & Peppers served over Creamy Cheese Grits \$11.25

#### **Coastal Seafood Risotto Station**

Shrimp, Scallops and Mussels. Sliced Mushrooms, Diced Tomatoes, Parmesan Cheese with Italian Arborio Rice, White Wine and Fresh Herbs \$11.95

#### **Quesadilla Grill**

Pan-seared Chicken or Beef with Sautéed Peppers & Onions, grilled between two Flour Tortillas. Served with Tomatoes, Shredded Cheese, Salsa, Sour Cream and Guacamole \$9.25

#### **Oriental Stir Fry**

Choice of Teriyaki Chicken, Marinated Beef Tips or Shrimp. Stir fried with Asian-Style Vegetables \$9.75

#### **Croasdaile Pasta Bar**

Featuring Penne and Bowtie Pasta with Alfredo Romano & Marinara Sauce. Freshly Grated parmesan Cheese and Garlic Bread \$6.95

With Italian Sausage or Grilled Chicken \$10.95

With Jumbo Shrimp \$12.95

Add Bowls of Assorted Vegetables \$3.00

#### **Croasdaile Dessert Buffet Presentation**

With assorted Whole Cakes, Pies, Tarts, Brownies and Blondies \$12.95

#### **Dessert Flambé Station**

Choice of Bananas Foster, Cherries Jubilee, or Crepes Suzette served with Vanilla Bean Ice Cream \$7.95

## DINNER

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### BUFFETS

*Prices are per person with a 25 person minimum*

Buffets include a served tossed salad, 2 entrées, 3 side dishes, rolls, dessert table, coffee, tea, and water

#### 1) Tossed Salad

Iceberg and romaine lettuce, cucumbers, cherry tomatoes, onions, carrots, croutons, and a choice of 3 dressings.

#### 2) Entrées

*Select 2 entrées from a single price list:*

\$36.95

- Sliced Top Round of Beef with Mushroom Gravy
- Garlic & Herb Roasted Chicken
- Slow Roast Pork Shoulder with Beer Braised Sauerkraut
- Fried Chicken
- Roasted Turkey & Natural Gravy with Dressing
- Vegetarian Lasagna
- Cornmeal Fried Catfish

\$39.95

- Braised Beef Tips Bourguignon
- Grilled Tenderloin of Beef with Wild Mushroom Bordelaise
- Roasted Herb Tilapia with Grape Tomato Relish
- Baked Atlantic Salmon with Creamed Leeks and Shoepeg Corn
- Boneless Breast of Chicken Marsala
- Chicken Picatta with White Wine, Lemon Butter and Capers
- North Carolina Style Pulled Pork Barbecue
- New England Style Baked Cod with Lemon Clam Chowder Sauce

\$42.95

- Grilled Atlantic Salmon "Oscar" with Lump Crab
- Roasted Loin of Pork with Peach and Pecan Chutney
- Pan Fried Coastal Crab Cakes with Roasted Red Pepper Butter Sauce
- Veal Scaloppini Parmesan with House Made Marinara and Romano Cheese
- Grilled Medallions of Beef Tenderloin with Shrimp Scampi
- Boneless Breast of Chicken Saltimbocca with Prosciutto, Fontina Cheese and Marsala Sage Sauce

#### 3) Side Dishes

*(Select 3)*

Wild rice	Southern style green beans	Baked beans
Rice pilaf	Broccoli w/ lemon butter sauce	Candied sweet potatoes
Roasted new potatoes	Steamed vegetable medley	Creamy mashed potatoes
Scalloped potatoes	Roasted seasonal vegetables	Honey glazed carrots
Buttered corn	Pasta salad	Waldorf salad
Potato Salad	Cole Slaw	Fruit Salad
Corn on the cob	Broccoli salad	Peas and Carrots

#### 4) Croasdaile Dessert Display of Assorted Cakes, Pies and Dessert Bars

## DINNER

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### PLATED DINNERS

Parties of 10 guests or less are invited to order from our A la Carte menus. Groups of 11 or more are asked to set a menu from our catering menus. All entrées are served with a choice of soup or salad, chef's choice of seasonal vegetables and appropriate sides, rolls & butter, dessert, tea, coffee and water. All steaks are served medium (pink) unless otherwise requested in advance by the host.

Please select one entrée. If a choice of 2 or more is selected, a 10% surcharge will be added to the price of each entrée selected. All selections must be submitted 72 hours prior to the event and each person's selection must be clearly marked on place cards.

#### 1) SOUP OR SALAD SELECTIONS

*Please select one of the following:*

##### *Soups*

- Black Bean and Smoked Ham
- Beef Barley and Mushroom
- Cream of Asparagus
- Vegetarian Minestrone
- Oven Roasted Roma Tomato Bisque
- Old Fashioned Shrimp and Corn Chowder
- Traditional Manhattan Clam Chowder
- Grilled Chicken and Vegetable
- Chilled Gazpacho

##### *Salads*

- Croasdaile House Salad with Your Choice of the Following Dressings:
  - Peach and Pecan Vinaigrette
  - Buttermilk Ranch
  - Thousand Island
  - Italian
  - Balsamic Herb Vinaigrette
- Classic Caesar Salad with Pecorino Romano and Garlic Croutons
- Traditional Spinach Salad - Hard Cooked Egg, Sliced Mushrooms, Red Onion, Crisp Bacon, with Buttermilk Herb Dressing

#### 2) DINNER ENTRÉES

*Please select one of the following. If a choice of two or more is selected, a 10% surcharge will be added to the price of each entrée selected.*

##### **Chicken Marsala**

Sautéed Breast of Chicken with Shallot Whipped Potatoes, Green Beans & Button Mushrooms, Marsala Wine Demi Sauce      \$31.95

##### **Italian Chicken**

Sautéed Breast of Chicken with Shiitake Mushrooms, Sun Dried Tomatoes, Prosciutto and a White Wine & Basil Cream Sauce      \$31.95

##### **Baked Chicken with Parmesan, Garlic and Herb Crust**

Boneless Skinless Chicken Breast glazed with Dijon Mustard and crusted with Parmesan and Herb Bread Crumbs      \$29.95

##### **Rosemary Roasted Half Chicken**

Half Chicken rubbed with Garlic & Rosemary, Oven Roasted until Crispy, served with Buttermilk Mashed Potatoes and Seasonal Vegetables      \$32.95

## DINNER

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*(PLATED DINNER ENTRÉES CONTINUED)*

### **Barbecue Salmon**

Grilled Atlantic Salmon glazed with a Wild Berry Barbecue Sauce \$34.95

### **Fillet of Atlantic Grouper**

Pan Seared and served with Red Beans and Rice, Tropical Fruit Salsa and finished with a Banana Butter Sauce \$37.95

### **CCC Crab Cakes**

Two Lump Crab Cakes served with Lemon Butter Caper Sauce \$39.95

### **Roasted Cod**

Pan Seared and Roasted Fillet of Cod with a New England Lemon Clam Chowder Sauce, Shallot and Herb Roasted Seasonal Vegetables \$33.95

### **Pasta Primavera**

Lightly Sautéed Spring Vegetables tossed in a fresh Tomato Sauce and served over Linguini \$25.95

### **Penne Shrimp**

Sautéed Shrimp, Garlic, Roasted Tomatoes and Vegetable Broth tossed with Penne Pasta and finished with fresh Arugula and Pecorino Romano Cheese \$31.95

### **Filet Mignon**

Marinated and Grilled 8 oz Filet of Beef, served with a Roasted Garlic Cabernet Sauce \$40.95

### **Prime Rib of Beef**

Slow roasted Rib of Beef Au Jus \$35.95

### **Cider Brined Pork Chop**

Pan Roasted Center Cut Pork Loin Chop with Braised Leeks & Walnut Bacon Butter \$33.95

### **Veal Oscar**

Medallions of Veal topped with Lump Crab and Asparagus Tips, with Béarnaise Sauce \$41.95

### **Veal Saltimbocca**

Medallions of Veal with Prosciutto Ham & Fontina Cheese with rich Madeira Demi-glaze \$32.95

## **3) DESSERT SELECTIONS**

*Please Select One of the Following*

Rich layered Dark Chocolate Mousse Cake  
Key Lime Pie  
Southern Pecan Pie  
Old Fashioned Pound Cake and Berries  
Basmati Rice Pudding  
New York Style Cheesecake  
Coconut Cake  
Black Forest Cake  
North Carolina Peach Crumble  
Boston Cream Pie

Banana Cream Pie  
Carrot Cake  
German Chocolate Cake  
Pineapple Cake  
Red Velvet Cake  
Tiramisu  
Apple Pie w/ Crumb Topping  
Pumpkin Pie  
Strawberry Short Cake

## **DINNER**

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### **SPECIALTY DESSERT SELECTIONS**

#### **Sundae Bar**

Includes Ice Cream, plus the following toppings: Chocolate syrup, Strawberry, Pineapple, Caramel, Walnuts and Cherries \$7.95 per person

#### **Cobblers**

Choice of Apple, Blueberry, Cherry or Peach \$ 5.95 per person  
Additional \$2.00 per person for a la mode

#### **Flambé Stations**

Choice of Banana's Foster, Cherries Jubilee or Strawberries Romanoff  
All are served ala mode  
\$ 11.95 per person  
\$ 100 Chef attendant fee

#### **Assorted Miniature Sweets**

Cheesecake Bites, Pecan Diamonds, Mini Éclairs, Mini Fresh Fruit Tarts, Mini Cannolies, Brownie Bites, Mini Lemon Bars, Petit Fours  
\$14.95 per person

## BEVERAGE SERVICE

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

### CASH BAR

Cash bar service is available at a cost of \$100 per bartender and \$100 for cashier

*Inclusive prices per drink for cash bars:*

House drink	\$6.50
Call drinks	\$7.50
Premium drink	\$8.50
Domestic beer	\$5.25
Import beer	\$6.50
Wine	\$7.00
Sodas	\$2.50

### OPEN BAR

*Open bars are priced on consumption. Prices are not inclusive*

**Domestic Beer:** Budweiser, Coors Light, Miller Lite 4.00 per can

**Import Beers:** Amstel Light, Heineken 5.00 per can

**House ABC** \$90.00 per bottle (\$5.25 per drink)

*First Hour \$15.00 pp, each additional hour \$10.00 pp per hour*

Country Gentlemen Bourbon Canadian Club Whiskey Popov Vodka Montezuma Tequila  
JW Grant Scotch Gordon's Gin Castillo Rum

**Call ABC** \$100.00 per bottle (\$5.95 per drink)

*First Hour \$17.25 pp, each additional hour \$12.25 pp per hour*

Jack Daniels Bourbon Seagram's VO Whiskey Bacardii Rum Jose Cuervo Especial Tequila  
Dewar's Scotch Beefeater's Gin Absolute Vodka

**Premium ABC** \$110.00 per bottle (\$6.50 per drink)

*First Hour \$20.00 pp, each additional hour \$15.00 pp per hour*

Makers Mark Bourbon Crown Royal Whiskey Mt. Gay Rum Cuervo 1800 Tequila  
Johnny Walker Red Scotch Bombay Gin Ketel One Vodka

**House wine** \$28.00 per bottle (\$5.75 per glass)

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel

**Champagne** \$28.00/ per bottle (\$5.75 per glass)

### OTHER BEVERAGES

Non-alcoholic fruit punch	\$25.00 per gallon
Champagne punch	\$40.00 per gallon
Assorted soft drinks	\$2.50 each
Mineral water	\$2.50 each
Tea and coffee	\$2.00 per person
Hot tea	\$2.00 per person
Assorted juices	\$8.95 per carafe
Mimosas	\$6.00 each

## RENTALS & SERVICES

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Croasdaile Country Club's audiovisual equipment is limited, and must be reserved prior to any event

AV Rental	
Overhead Projector	\$ 15.00
AV Screen (5x5 or 8x8)	\$ 15.00
TV/VCR	\$30.00
Podium/Microphone	\$ 10.00
Wireless Hand-Held Microphone	\$50.00
LCD Projector	\$50.00
Piano (Studio)	\$50.00
Coat Check Attendant	\$50.00
Carvers/Attendants (Chef Whites)	\$ 100.00 each (2 hours)
Votive Candles	\$2.00 each
Hurricane Globes and Taper Candles	\$4.00 each
Center Piece Combination	\$8.50 each
Mirror Squares	\$2.50 each
Easel	\$5.00 each
Flip Chart and Markers	\$ 10.00
Band Late Fee	\$ 100.00
Cake Cutting Fee	\$50.00
Set-up for outdoor wedding ceremony	\$ 150.00
Floor Length Linens	\$ 15.00 per table cloth
Club Bud Vases	\$ 10.00 per table