

# *Cold Hors D'Oeuvres*

*All prices are per person unless otherwise specified.*

*Assorted Finger Sandwiches*  
\$2.75

*Mini Chicken Salad Croissants*  
\$3.95

*Assorted Canapés*  
*Chef's Favorites*  
\$3.75

*Fruit, Vegetable and  
Cheese Display*

*An Array of Imported and  
Domestic Cheese with*

*Sliced Seasonal Fresh Fruit and  
Vegetables with Ranch Dipping Sauce*  
\$5.95

*Antipasti Display*  
*Assorted Italian Meats, Cheeses,  
Relishes and Marinated Vegetables*  
\$6.00

*Tomato, Mozzarella, Basil  
and Asiago Bruschetta*  
\$3.25

*Sushi Display I*  
*Fish, Shellfish,  
Wasabi and Soy Sauce*  
\$11.00  
48 hr Advanced Notice

*Iced Gulf Shrimp Display*  
*With Cocktail Sauce and  
Lemon Wedges*  
\$1.20 per shrimp  
(Butlered)

*Sushi Display II*  
*California Vegetable Style Rolls,  
Wasabi and Soy Sauce*  
\$9.50

*Smoked Salmon Display*  
*Accompanied with Diced Onions,  
Capers and Herb Cream Cheese*  
\$5.95

*Seafood Bar*  
*Chilled Shrimp,  
Oysters on the Half Shell,  
Lemons and Cocktail Sauce*  
\$13.00

# Hot Hors D'oeuvres

All prices are per person unless otherwise specified.

## Meatballs

With a Hot BBQ Sauce  
\$2.75

## Vegetable Spring Roll

\$2.75

## Buffalo Wings

With our Secret Sauce  
\$ 2.75

## Southwest Egg Roll

\$3.00

## Chicken Fingers

With Honey Mustard and BBQ Sauce  
\$2.75

## Chicken or Vegetable Quesadilla

\$4.00

## Breaded Italian Chicken Sticks

With Marinara or Spicy Honey Mustard  
\$3.00

## Petite Quiche Lorraine

\$3.00

## Coconut Chicken Fingers

\$4.50

## Sausage Stuffed Mushroom Caps

\$3.95

## Mini Crab Cakes

\$6.00

## Scallops Wrapped with Bacon

\$2.75 per piece

## Chicken Satays

\$4.95

## Spanakopita

\$3.75

## Tempura Shrimp

With an Orange Glaze  
\$1.80 per piece

## Crab Rangoons

\$5.95

## Specialty Dips

### Hacienda Mexican Sausage Dip

Warm Homemade Salsa, Sausage and Cream Cheese  
\$3.00

### Warm Spinach and Artichoke

Artichoke Hearts, Spinach, Parmesan and Cream Cheeses Served with Pita Points  
\$3.00

### Carolina Crab Dip

Lump Crab Meat, Cream Sauce, Chives and Shallots  
\$4.00

# *Box Lunches*

*All prices are per person unless otherwise specified.*

## *Club Boxed Lunch*

*Ham, Turkey and Swiss Cheese on a Hoagie Roll*

*With Lettuce and Tomato*

*Served with Condiments,*

*An Apple, Potato Chips and a Cookie*

*\$9.95*

## *Deluxe Boxed Lunch*

*Grilled Chicken Breast on a Kaiser Roll*

*With Lettuce, Tomato, Pickle and Onion*

*Served with Condiments,*

*Pasta Salad, Fresh Fruit, Snickers Bar*

*\$11.00*

*1952*

# Lunch Buffets

*All prices are per person unless otherwise specified.  
Additional \$5 per person surcharge if served after 3:00 pm.*

## ***Char-Grilled Hamburger and Hot Dogs***

*Lettuce, Tomato and Onion Tray,  
Assorted Cheeses, Pasta Salad, Cole Slaw, Potato Chips,  
Oversized Homemade Chocolate Chip Cookies,  
Iced Tea and Coffee  
\$11.95*

## ***Taste of Italy***

*Minestrone Soup, Caesar Salad Bowl,  
Garlic Bread and Rolls, Grilled Chicken Penne Alfredo,  
Baked Ziti with Italian Sausage, Italian Style Green Beans  
Assorted Dessert Display,  
Iced Tea and Coffee  
\$16.95*

## ***Southern BBQ***

*Fresh Cut Fruit Salad, Cole Slaw, Potato Salad,  
BBQ Pulled Pork, Southern Fried Chicken,  
Baked Beans, Buttermilk Biscuits and Rolls,  
Banana Pudding,  
Iced Tea and Coffee  
\$15.95*

## ***Deli Board***

*Fresh Cut Fruit Bowl, Pasta Salad, Creamy Potato Salad,  
Roasted Turkey Breast, Virginia Ham, Rare Roast Beef,  
Sliced Cheese Display, Lettuce, Tomato Onion and Pickle Tray,  
Potato Chips, Oversized Homemade Cookie Tray,  
Iced Tea and Coffee  
\$11.95*

# *Breakfast and Brunch*

*All prices are per person unless otherwise specified.*

## *Continental*

*Fresh Baked Muffins, Assorted Danish,  
Fresh Seasonal Sliced Fruit,  
Orange Juice, Coffee, Tea, Decaf and Water*  
\$5.95

## *Home-Style Traditional Breakfast*

*Scrambled Eggs, Grits, Crisp Bacon, Hash-brown Potatoes,  
Biscuits, Fresh Seasonal Sliced Fruit,  
Chilled Juices, Coffee, Tea and Decaf*  
\$8.95

## *PLCC Brunch Buffet*

*Fresh Seasonal Fruit Display, Scrambled Eggs,  
French Toast with Maple Syrup, Crisp Bacon,  
Hash-brown Potatoes, Biscuits with Sausage Gravy,  
Assorted Danish, Fresh Baked Muffins,  
Chilled Juices, Coffee, Tea and Decaf*  
\$11.95

# *Carving Stations*

*All prices are per person unless otherwise specified.*

## *Honey Roasted Virginia Ham*

*Served with fresh Baked Biscuits and Dijon Mustard*

*\$5.50*

## *House Marinated Flank Steak*

*Served with fresh Baked Rolls and Creamy Horseradish*

*\$6.50*

## *Herb Crusted Tenderloin of Beef*

*Served with fresh Baked Rolls and Dijon Horseradish*

*\$11.00*

## *Roasted Turkey Breast*

*Served with Gravy, fresh Baked Rolls, Dijon and Mayo*

*\$6.00*

## *Herb Roasted Pork Loin*

*Served with fresh Baked Rolls, Honey Mustard and Dijon*

*\$6.50*

## *Roasted Top Sirloin of Beef*

*Served with fresh Baked Rolls and Creamy Horseradish*

*\$7.00*

# *Wedding Package Reception*

*All prices are per person unless otherwise specified.*

## *Dinner Buffet*

*\$28.95*

### *Hors D'oeuvres*

*(Choice of Two)*

*Domestic and Imported Cheese Display ~ Spinach and Artichoke Dip  
Vegetable Crudités Display ~ Meatballs with BBQ Sauce ~ Assorted Fruit Display  
Breaded Chicken Tenderloins ~ Vegetable Spring Rolls ~ Spanakopita*

### *Salads*

*(Choice of One)*

*Chefs Green House ~ Caesar ~ Baby Spinach*

### *Entrée*

*(Choice of One)*

*Chicken A' La Rosa ~ Salmon Florentine ~ Chicken Marsala  
Mahi-Mahi with Pineapple Ginger Soy Beurre Blanc  
Beef Tips with Cabernet Demi Glaze ~ Chicken Breast Cacciatore*

### *Chefs' Carved*

*(Choice of One served with Rolls and Condiments)*

*House Marinated Flank Steak ~ Roasted Top Sirloin of Beef  
Honey Roasted Ham ~ Roasted Turkey Breast ~ Herb Roasted Pork Loin*

### *Accompaniments*

*(Choice of Two)*

*Seasonal Vegetable Mélange ~ Pan Seared Green Beans  
Asparagus with Shaved Carrots ~ Broccoli Cheese Casserole  
Oriental Vegetable Blend ~ Southern Style Green Beans ~ Garlic Mashed Potatoes  
Smokehouse Cheddar Potatoes ~ Parmesan Mashed Potatoes  
Roasted Red Pepper and Cheddar Scallop Potatoes ~ Wild Rice Blend*

### *Pasta*

*(Choice of One)*

*Linguini with Basil Butter ~ Tri-Color Cheese Tortellini ~ Pasta Primavera  
Penne A' La Vodka ~ Fettuccine Carbonara ~ Fettuccine Alfredo*

*This package includes Rolls, Coffee, Tea and Water. A \$3 per person fee will apply to groups under 30.*

# *Dinner - Plated*

\$21.95

## *Salads*

*(Choice of One)*

*Chefs Mixed Green House*

*Baby Spinach*

*Spring Mix*

## *Entrées*

*Sliced Marinated Flank Steak with Mushroom Demi Glaze*

*Mahi-Mahi with Pineapple Ginger Soy Beurre Blanc*

*6 oz Beef Tenderloin with Mushroom Demi*

*Chicken Piccata with Mushrooms*

*Pine Lake Chicken*

*Salmon Florentine*

## *Accompaniments*

*(Choice of Two)*

*Roasted Vegetable Mélange ~ Sautéed Green Beans*

*Orange Ginger Glazed Carrots ~ Au Gratin Potatoes*

*Broccoli Cheese Casserole ~ Wild Rice Blend*

*Parmesan Mashed Potatoes ~ Garlic Mashed Potatoes*

*Scallop Red Potatoes with Cheddar*

*This package includes Rolls, Coffee, Tea and Water*

## ***Dinner Buffet***

*All prices are per person unless otherwise specified.*

*2 Entrees \$28.95*

*3 Entrees \$32.95*

*Buffet includes salad bar, 2 vegetables and 2 starches*

### **Entrée Choices**

#### ***Chicken***

*Breast of Chicken Cacciatore*

*Chicken A'La Rosa with Mushroom Basil Wine Sauce and Prosciutto Ham*

*Marinated Herb Roasted Chicken Breast with Sun dried Tomato and Kalamata Olives*

*Chicken A'La Vodka with Bacon, Peas and Tomato Cream Sauce*

*Chicken Marsala with Mushroom Marsala Wine Sauce*

*Chicken Parmesan Breast of Chicken with Marinara and Mozzarella Cheese*

*Chicken Piccata with Mushrooms, Lemon and Butter*

*Pine Lake Chicken Breast topped with Spinach, Prosciutto Ham, Red Peppers,*

*Cheddar and Fontina Cheeses*

*Chicken Monterey Breast of Chicken topped with Spinach,*

*Salsa and White Queso Sauce*

#### ***Beef***

*Tenderloin Tips with Cabernet Demi Glaze*

*Sliced Marinated Flank Steak with Horseradish Sauce*

*Garlic and Herb Roasted Top Sirloin Slices with Horseradish Dijon Sauce*

#### ***Pork***

*Spice Rubbed Roasted Sliced Pork Loin with Green Peppercorn Demi*

*Pork Loin Windsor Smoked Loin with Raspberry Ancho Sauce*

*Stuffed Pork Loin Italia sliced thin and filled with Spinach, Sausage and Parmesan*

#### ***Seafood***

*Mahi-Mahi with Pineapple Ginger Soy Butter Sauce*

*Grouper Mérida with Roasted Tomato, Cilantro and Jalapeno Beurre Blanc*

*Salmon Florentine Roasted and finished with Fresh Baby Spinach and*

*A Light Cream Butter Lemon Sauce*

# *Dinner Buffet*

*All prices are per person unless otherwise specified.*

## *Vegetable Choices*

*Roasted Vegetable Mélange  
Pan Seared Green Beans  
Oriental Vegetable Blend  
Broccoli Cheese Casserole  
Southern Style Green Beans  
Asparagus and Carrots  
Orange Ginger Glazed Carrots  
California Blend*

## *Starch Choices*

*Roasted Red Pepper and Cheddar Scallop Potatoes  
Cajun Roasted Red Bliss Potatoes  
Parmesan Mashed Potatoes  
Garlic Mashed Potatoes  
Baked Potato  
Wild Rice Blend  
Au Gratin Potatoes  
Buttermilk Whipped Potatoes  
Smokehouse Cheddar Potatoes*

## *Pasta Choices*

*Linguini with Basil Butter  
Tri-Color Cheese Tortellini  
Fettuccine Carbonara  
Fettuccine Alfredo  
Pasta Primavera with Herb Butter, Alfredo or Marinara Sauce  
Penne A' La Vodka with Tomato, Cream, Bacon and Peas*

## ***Banquet Combination Dishes***

*All prices are per person unless otherwise specified.*

### ***Crab Cake and Filet***

*A 4 oz Lump Crab Cake with Roasted Red Pepper Sauce and*

*A 4 oz Filet Mignon with Mushroom Demi Sauce*

*\$23.95*

### ***Filet and Marinated Herb Roasted Chicken***

*A 4 oz Filet Mignon with Mushroom Demi Sauce and*

*A Breast of Chicken topped with Sun-dried Tomato and*

*Kalamata Garlic Butter Sauce*

*\$21.95*

### ***Filet and Salmon***

*A 4 oz Filet Mignon with Mushroom Demi Sauce and*

*Grilled Salmon Filet topped with Fresh Baby Spinach and*

*A Light Cream Butter Lemon Sauce*

*\$22.95*

### ***Shrimp and Chicken***

*Marinated split Breast of Chicken topped with*

*Sun-dried Tomatoes, Kalamata Olives, Garlic*

*and Fresh Herb Butter Sauce*

*Accompanied by 4 Shrimp Sautéed with*

*Scampi Butter Vermouth*

*\$19.95*

# *Desserts*

*All prices are per person unless otherwise specified.*

*Double Chocolate Layer Cake*

*Key Lime Pie*

*Strawberry Layer Short Cake*

*Champagne Cake with a Raspberry Sauce*

*Chefs Selection of Fruit Cobbler*

*\$3.85*

*Bananas Foster Cake*

*Snickers Pie*

*Carrot Cake*

*Oreo Pie*

*Irish Cream Cake*

*\$4.85*

*Chocolate Dipped Strawberries*

*\$5.00 for 3*

*Assorted Dessert Display*

*(Chef's Selection)*

*\$5.95*

# *Beverage Selections*

	<u>Pine Lake</u>	<u>Premium</u>	<u>Super Premium</u>
<b>Bourbon</b>	<b>Early Times</b>	<b>Jim Beam</b>	<b>Jack Daniel's</b>
<b>Vodka</b>	<b>Vladimir</b>	<b>Smirnoff</b>	<b>Absolute</b>
<b>Gin</b>	<b>Travelers Club</b>	<b>Beefeater</b>	<b>Tanqueray</b>
<b>Scotch</b>	<b>Crawford's</b>	<b>Dewar's</b>	<b>JW Black</b>
<b>Tequila</b>	<b>Montezuma</b>	<b>Quervo</b>	<b>1800</b>
<b>Rum</b>	<b>Castillo</b>	<b>Bacardi</b>	<b>Myers Dark</b>
<b>Blend</b>	<b>Seagram's 7</b>	<b>Canadian Club</b>	<b>Crown</b>

## *Beverage Price List*

<b>Pine Lake Brand</b>	<b>\$5.00</b>
<b>Premium</b>	<b>\$5.50</b>
<b>Super Premium</b>	<b>\$6.50</b>
<b>Domestic Beer</b>	<b>\$3.50</b>
<b>Import Beer</b>	<b>\$4.00</b>
<b>House Wine</b>	<b>\$4.50</b>
<b>Soft Drink</b>	<b>\$1.50</b>
<b>House Champagne (Bottle)</b>	<b>\$18.95</b>
<b>Premium Champagne (Bottle)</b>	<b>\$29.95</b>
<b>Keg Beer</b>	<b>\$350.00</b>
<b>Fruit Punch (Per Gallon)</b>	<b>\$25.00</b>

**All prices subject to service charge, gratuity and tax.**

**All beverages are charged on a consumption basis.**

**Cash bars available upon request.**

# *General Information*

## *Room Rental*

<b>Ballroom</b>	<b>\$400</b>
<b>Dining Room</b>	<b>\$300</b>
<b>Pine Room</b>	<b>\$100</b>
<b>Ballroom / Dining Room</b>	<b>\$500</b>

## *Miscellaneous Charges*

<b>Flip Chart</b>	<b>\$20</b>
<b>Podium/Microphone</b>	<b>\$20</b>
<b>Chef Carving Fee</b>	<b>\$75</b>
<b>Centerpiece</b>	<b>\$4 (per table)</b>
<b>Screen</b>	<b>\$20</b>
<b>LCD Projector</b>	<b>\$200</b>
<b>Large Screen TV</b>	<b>\$100</b>
<b>DVD Player</b>	<b>\$25</b>
<b>Grill Fee</b>	<b>\$75</b>

# Catering Policies

A \$500 deposit is required for all catering functions. If a function must be canceled the deposit will be refunded in full if the club has received notification of the cancellation at least 30 days prior to the scheduled date of the function; however, refunds for cancellation of heavily requested dates such as all holidays, all December dates and when the club is in season are at the discretion of the club. The club will not refund a deposit if the cancellation notification is received less than 30 days prior to the scheduled function date unless a replacement function of equal or greater value has been taken.

A person or party making arrangements for a private function must notify the club no later than 12 noon three business days prior to the scheduled function date, of the exact number of people guaranteed to attend the scheduled function. The club will set and prepare for five percent over and above the guarantee up to 15 guests maximum. If no guarantee is received, the club will prepare and charge for the number of persons estimated from the catering contract, with no responsibility for service of persons over such estimated amount.

Final menu selections must be submitted for confirmation by the club a minimum of two weeks prior to the scheduled date of the function to ensure availability of the desired menu items. All prices are subject to change with notification when possible.

If fewer than 25 persons are served a meal in a banquet room a set up charge of \$100 will be added to the banquet check.

If beverage consumption does not equal or exceed \$250 per bartender a \$75 charge per bartender will be added to the banquet check.

All banquet checks must be signed by the person in charge or a designated representative at the completion of the event. Any discrepancies in counts or charges should be identified and resolved at that time.

All catering functions are subject to a 10% service charge, a 15% voluntary gratuity and applicable sales tax.

