

Buffets

*Buffets are accompanied by rolls, coffee, iced tea and water
Enhance your buffet with one of our signature carving stations*

Bachelor's

One of our freshly prepared salads, two entrees, two sides and finish with a choice of dessert.
\$26 (Srv. Charge and Tax \$33.77)

Master's

Two of our freshly prepared salads, two entrees, three sides and finish with a choice of dessert.
\$28 (Srv. Charge and Tax \$36.37)

Doctorate

Three of our freshly prepared salads, three entrees, three side items and finish with a choice of dessert.
\$32 (Srv. Charge and Tax \$41.57)

Signature Carving Stations

Roast Prime Rib of Angus Beef
Creamed horseradish and au jus
\$9/pp

Pecan-Crusted Sterling Pork Loin
Sweet-hot whole grain mustard and jezebel sauce
\$7/pp

Espresso Rubbed Angus Beef Tenderloin
Brandy peppercorn sauce and red onion jelly
\$13/pp

Bourbon-Molasses Glazed Smoked Ham
Dijon-Apricot Demi Glaze
\$5/pp

Herb Butter Roast Turkey Breast
House made whole cranberry sauce
\$5/pp

Buffet Entrees

Seafood & Shellfish

Blackened Catfish Fillets
Cornmeal Seared Fillet of Atlantic Salmon
Charleston Style Mahi-Mahi
Crab Stuffed Paupiettes of Flounder
Coconut Crusted Fillet of Cherry Snapper
Calabash Style Flounder, Catfish, Shrimp or Scallops
Shrimp Scampi Skewers
Applewood Bacon Wrapped Scallops
Tortilla-Chipotle Crusted Fillet of Tilapia
Low Country Shrimp and Grits

Beef & Pork

Roast Inside Round of Angus Beef with Demi Glaze and Creamed Horseradish
Montreal Grilled N.Y. Strip Medallions
Home Style Pot Roast with Aromatic Vegetables and Natural Jus
Old Fashioned Meatloaf with Mushroom Gravy
Smoked Beef Brisket
Seared Sirloin Medallions Au Poivre with Brandy Peppercorn Sauce
Char-Broiled Flank Steak with Creole Bordelaise Sauce
Rosemary-Garlic Studded Pork Tenderloin with Sauce Robert
Pecan Crusted Loin of Sterling Silver Pork with Bourbon-Molasses Glaze
Eastern Carolina Chopped Barbecue with House Cole Slaw
Bourbon Molasses Glazed Smoked Ham
Southern Fried Pork Chops with Stewed Apples
Honey-Chipotle Barbecued Pork Loin Chops
Sautéed Pork Cutlets in Marsala Mushroom Sauce

Buffet Entrees

Poultry

Sautéed Chicken Cutlets Picatta
Herb-Garlic Roast Chicken
Chicken Cacciatore
Sautéed Chicken Cutlets Marsala
Chicken Cordon Bleu
Stuffed Chicken Roulade Florencia
Hickory-Cider Barbecued Chicken
Chicken Carbonara
Stuffed Chicken Saltimbocca
Roast Turkey Breast with Cornbread Dressing, Sage Gravy and Whole Cranberry Sauce
Club Signature Southern Fried Chicken
Chicken and Vegetable Primavera
Stuffed Chicken Florentine
Pulled Smoked Chicken Barbecue with House Cole Slaw
Chicken a La King with Puff Pastry Crust

Salads

Mixed Garden Greens
Caesar Salad
Baby Spinach Salad
Sesame Orange Salad
Greek Salad A La Genovese
Granny Smith Apple Salad
Seasonal Fruit Salad
Tri-Color Pasta Salad
Sliced Tomatoes Caprese
Marinated Vegetables
Wild Rice Pecan-Cherry Salad
Vietnamese Noodles
Smoked Corn-Black-Eyed Pea Salad

Buffet Sides

Starches & Vegetables



Roasted Garlic Smashed Yukon Gold Potatoes
Homemade Mashed Potatoes
Rosemary Mashed Red Bliss Potatoes
Tri Color Potato Medley
Roasted Red Pepper and Goat Cheese Whipped Potatoes
Sweet Potato-Praline Casserole
Maple-Brown Sugar Glazed Sweet Potato Hash
Garlic-Herb Buttered New Potatoes
Cracked Pepper-Parmesan Roasted Fingerling Potatoes
Steakhouse Loaded Baked Russets
Au Gratin Potatoes
Club Signature Rice Pilaf
Cranberry-Pecan Wild Rice
Saffron-English Pea Pilaf
Rice Valencia
Three Bean Cassoulet
Molasses-Mustard Baked Beans
Creamy Baked Macaroni and Cheese
Cuban Black Beans and Rice
Buttered Corn on the Cob

Maple Butter Mashed Root Vegetables
State House Breaded Squash
Country Green Beans
Summer Squash Medley
Lemon Glazed Asparagus
Honey-Orange Glazed Sugar Snaps and Bell Peppers
Steamed Broccolini
Broccoli, Cauliflower-Carrot Medley
Roasted Roma Tomato Gratin
Club Signature Collard Greens
Club Signature Squash Casserole
Roasted Asparagus, Grape Tomato and
Crimini Mushrooms
Green Bean-Baby Carrot Medley
Roasted Winter Root Vegetables
Broccoli and Cheese Casserole
Green Bean Casserole
Balsamic Glaze Brussels Sprouts with Bacon Lardons
Sautéed French Beans Amantine
Braised Cabbage with Apples and Onions
Steamed Broccoli Florets
Creole Spiced Succotash
Breaded Okra
Southern Style Field Peas with Snaps

Buffet Desserts

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Compliment your buffet with a sampling of desserts

Choose one or an assortment of 2

Banana Cream Pie
French Silk Pie
Pecan Pie
Key Lime Pie
Triple Chocolate Cake
Carrot Cake
Lemon Crème Cake
Apple Spice Cake
Lemon Meringue Pie
Sweet Potato Pie
Chocolate Cream Pie
Coconut Meringue Pie
Boston Cream Pie
Warm Fruit Cobbler with Vanilla Bean Ice Cream
Assorted Mini Cheesecakes
Chef's Dessert Bar Assortment

Specialty Buffet Desserts

Choose an assortment of three

\$5/person

Irish Cream Pie
Ultimate Chocolate Cake
Tiramisu Layer Cake
Kentucky Derby Pie
Caramel Apple Pie
Pumpkin Cheesecake
Quadruple Chocolate Mousse Pie
Triple Chocolate Cheesecake
Raspberry Swirl Cheesecake
Mango Passion Cheesecake
Orange Crème Cheesecake
Peanut Butter Pie
Assorted Mini Cupcakes
Banana-Caramel Cheesecake Churro
German Chocolate Cake