General Banquet Information

Thank you for your interest in The Cardinal Golf & Country Club's Banquet Facilities to host your event. With our Executive Chef and extraordinary Clubhouse staff, The Cardinal enjoys a premier status for quality and service in one of the finest facilities in the area for business and social entertaining. The mission of our staff is to serve your needs with a unique combination of time-honored tradition and newly renovated facilities in concert with superior food and service in a professional and gracious atmosphere.

Private Banquet Functions

Arrangements for all private meeting or banquet functions must be handled through our Food & Beverage Manager. Members of CGCC, are reminded that all private functions are applicable toward monthly food minimums and any room usage fees are waived. For our guests, all functions must be sponsored by a club member in good standing (guest fees apply).

Private Room Reservations

Private Dining rooms are available on a first come, first serve basis, and are confirmed no earlier than one year prior to the event. All member events take priority over non-member or member-sponsored events. Reservations for non-member or member-sponsored events will be taken one year prior to the event, and can be guaranteed six months prior to the reservation date. However, all wedding receptions will be guaranteed as early as one year prior to the event. All tentative reservations must be confirmed within two weeks. The Club reserves the right to require a deposit at the time of confirmation. This deposit is non-refundable if the event is not cancelled 120 days prior to the schedule event date. All non-member events sponsored by a member are subject to room usage fees. The deposit amount and room usage fee for use of private rooms by a non-member is as follows:

	Deposit	Room Fee
Cardinal Ballroom	$600.00	$1,200.00
Cardinal Terrace	$250.00	$500.00
Cardinal Dining Room	$250.00	$500.00
Dogwood Lounge (Main Bar)	N/A	$50.00
Snack Bar/ Dining Facility	N/A	$25.00

All deposits will be applied toward final expenses. The Club reserves the right to re-assign any private room accordingly. The Club reserves the right to assess a 20% service charge for non-members and a service fee for set-up of meeting rooms with extraordinary requirements.

Guarantees
In order to ensure the success of your event, we ask that the final attendance number be given to the Food & Beverage Manager no later than three days prior to the event. In the event that we are not notified in advance, the number of guests originally indicated will become the guaranteed number of guests.

Food and Beverage
All food and beverages must be provided by CGCC. Menu selections, room requirements, and all other arrangements must be received through the Food and Beverage Manager. To insure consistent, premium service, all parties of 12 guests or more must plan set menus for their functions. **All menu selections must be set no less than two weeks prior to the event.**

Associate Services
CGCC provides a variety of services included in your banquet function (see Food and Beverage Manager for details). At your request, we will also gladly assist in making arrangements for floral centerpieces and other decorations. Coatroom attendants, valet parking, entertainment, and photography services can be arranged to suit your particular event.

Service Charge and Sales Tax
All food and beverage sales for member functions are subject to 18% service charge and 6.75% state sales tax. All food and beverage sales for non-member functions are subject to 20% service charge and 6.75% state sales tax.

Billing
Billing arrangements for all events must be made in accordance with Club policies. All charges must be billed through the account of a member in good standing.

For further information, please contact Brett Curley, Food and Beverage Manager at (336) 668-2746 or brett@cardinalcc.com

Banquet Facilities

Cardinal Ballroom

Our newly renovated ballroom serves as the largest room at the club for private events. This spacious and elegantly designed room overlooks the ninth green of our Pete Dye Masterpiece, and can accompany up to 250 people for seated events and up to 350 people for reception style events. The ballroom also has the unique ability to section into smaller rooms for more intimate meetings, parties and cocktail receptions.

Cardinal Dining Room

Our main dining room has a magnificent 180 degree view of our newly renovated Pete Dye Masterpiece. This room is perfect for those smaller more intimate functions, and can seat up to fifty-five people comfortably, and seventy-five people for a stand up affair of any kind.

Dogwood Lounge

The Dogwood Lounge serves as the Club's main bar, but is available for small luncheons and business meetings during the day. Featuring a breathtaking view of the #1 tee and 9th green, the lounge opens onto a large patio overlooking our practice facility. A classic cherry wood bar with matching furniture surrounded by beautiful William Mangum artwork provides an inviting feel to this comfortable lounge.

Cardinal Terrace

The terrace can be used separately for outside functions or in congruence with your indoor events. The terrace sits 150 people comfortably and is a wonderful area for those beautiful "Carolina Blue Sky" days.

Audio Visual Equipment

The Club can provide complimentary use of the following items for functions: 22" television with DVD & VHS capabilities, free standing podium, portable microphone & speaker system, flipchart/easels and a 6 X 6 projector screen. We will gladly assist you in the rental of additional equipment as needed.

Beverage Service

CGCC provides all ABC, beer, wine, champagne, soft drinks, mixers, and bartenders for open bar service. Cost is based on consumption. An estimated cost can be determined based upon the brands of alcohol chosen and the length of time of the event. All charges are subject to appropriate service charge and sales tax.

Private bar service is required of all parties over twenty five guests. Parties of less than twenty five guests may have private bar service for a set-up charge of $25.00 and $10.00/hour bartender fee (one hour minimum). Cash bar service is available at a cost of $50.00 per bartender per hour.

ABC Brands
(Bottle prices include all appropriate mixers and bartenders)

House
$70.00 per bottle

Gordon's Gin
Jim Beam Bourbon
JW Dant Scotch
Smirnoff Vodka
Seagram's 7 Whiskey
Montezuma Tequila

Call
$85.00 per bottle

Beefeater Gin
Tanqueray Gin
Jack Daniel Whiskey
Dewars White Label Scotch
Stolichnaya Vodka
Absolut Vodka
Captain Morgan Rum
Jose Cuervo Tequila

Premium
$95.00 per bottle

Bombay Sapphire Gin
Grey Goose Vodka
Vox Vodka
Crown Royal Blended Whiskey
Jameson Irish Whiskey
Makers Mark Bourbon

Beer Brands

Domestic
$2.50 per bottle

Budweiser
Bud Light
Bud Select
Miller Light
Coors Light
Michelob Light
Michelob Ultra

Import
$3.50 per bottle

Heineken
Corona
Corona Light
Bass Ale
Newcastle
Guinness

Wine

Cardinal Golf and Country Club is proud to offer Round Hill Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon as our house wines.
$18.00 per 750 ml bottle
(Other labels available upon request)

Sparkling Wines & Champagne

Gloria Ferrer Blanc de Noir
Tattinger, Grand Brut
J. Roget, Brut
Moet & Chandon, White Star
(Prices upon request)

Other Beverages

Fresh Fruit Punch $22.00

Champagne Punch $30.00

Coffee/ Tea Station $20.00

CARDINAL BREAKFASTS

ALL ITEMS BELOW INCLUDE REGULAR AND DECAFFEINATED COFFEE, ASSORTED JUICES,
HOT TEA ASSORTMENT, ICED TEA AND MILK
(pricing based on minimum 15 guests)

CARDINAL CONTINENTAL $7

Fresh Baked Breakfast Pastries, including Danishes, Muffins, Bagels and Accompaniments

CARDINAL BUSINESS BREAKFAST $9

Fresh Baked Breakfast Pastries, Bagels and Accompaniments, with Fresh Fruit and Sausage Biscuits

HOMESTYLE BREAKFAST BUFFET $12

Fresh Fruit Display, Scrambled Eggs, Applewood Bacon, Country Sausage, Hash Browns or Grits, Sweetrolls, Biscuits, and Muffins

UPTOWN BREAKFAST BUFFET $14

Fresh Fruit Display, Homemade Quiche, Eggs Benedict, Belgian Waffles, Applewood Bacon, Country Sausage, Hash Browns or Grits, Sweetrolls, Biscuits and Muffins

A LA CARTE ITEMS

Assorted Breakfast Pastries	**$3**
Assorted Cold Cereals	**$2**
Low Fat Yogurt	**$2**
Seasonal Fresh Fruit	**$3**
Ham and Cheddar Biscuits	**$4**
Breakfast Burritos	**$4**
Baked French Toast	**$5**
Coffee, Juices, Tea	**$4**

All prices are per person and subject to appropriate service charges and sales tax.

LUNCH SELECTIONS

Parties of ten guests or less are invited to order from our current a la carte menu.
Groups over ten guests are asked to select a menu from our Banquet Guide
and serve all guests the same selection.

PLATED LUNCHEONS

JP'S SIGNATURE "UPTOWN DOWNSOUTH SHRIMP AND GRITS"
Tender Local NC Shrimp pan-sautéed with Tasso Ham, Shallots, and Parmesan served
over a Cajun Fried Grit Cake
$16

CHICKEN PICCATA
Pan-sautéed Breast of Chicken with Lemon, Capers and White Wine Sauce
$15

4OZ. PETIT FILET MIGNON
Served with Roasted Red Bliss Potatoes and Seasonal Vegetables
$17

TRIO OF MEAT LASAGNA
Traditional Three-Meat Lasagna served with Garlic Bread
$12

BBQ GLAZED TUNA
Served over a bed of Pimento Cheese Polenta with Diced Tomatoes, Scallions and Mushrooms
$18

PASTA CREATIONS
Sautéed Vegetables with your choice of Linguine, Penne, Bowtie or Rigatoni
Tossed with your choice of Pesto, Alfredo or Marinara
$12
With Chicken $14 With Shrimp $16

ALL PLATED LUNCHEON SELECTIONS INCLUDE PETIT HOUSE OR CAESAR SALAD, ROLLS, CHEF'S SELECTION OF VEGETABLE AND STARCH, ICED TEA AND COFFEE

All prices are per person and subject to appropriate service charges and sales tax.

THE LIGHTER SIDE OF LUNCH

CHEF'S SALAD
Ham, Turkey and Swiss served over a bed of Chopped Lettuce,
with Sliced Egg, Shredded Cheese, Cucumbers and Tomatoes
$10

COBB SALAD
Mixed Field Greens covered with Chopped Bacon, Diced Chicken, Sliced Egg, Diced Tomatoes,
Avocado Wedge, and Crumbled Bleu Cheese
$12

CHICKEN SALAD CROISSANT
Served with a side of Fresh Fruit
$10

DUO OF SALADS
CHICKEN SALAD AND TUNA SALAD
Over a bed of Greens served with Fresh Fruit and Homemade Muffin
$12

CARDINAL CAESAR SALAD
With Grilled Chicken **$12** With Grilled Shrimp **$14**

CLASSIC WEDGE SALAD
Wedge of Iceberg smothered with Chopped Bacon, Sliced Scallions, Diced Tomatoes, Crumbled Bleu
Cheese, drizzled with a Balsamic Reduction
$8

ALL LIGHTER SIDE SELECTIONS INCLUDE ROLLS, ICED TEA AND COFFEE

BOXED LUNCHES

ITALIAN STYLE HOAGIE
Sliced Ham, Salami and Cappacola with Provolone Cheese and Lettuce
$12

HAM AND TURKEY CLUB
Served on a Kaiser Roll with Bacon, Cheese and Lettuce
$12

CHICKEN CAESAR WRAP
Grilled Chicken tossed with Chopped Romaine, Shredded Parmesan and Creamy Caesar Dressing
in a Flour Tortilla
$12

ALL BOXED LUNCHES INCLUDE POTATO CHIPS, FRUIT, CANDY BAR & BOTTLED WATER

All prices are per person and subject to appropriate service charges and sales tax.

LUNCH BUFFETS

FRESH DELI BUFFET

Chef's House Salad, Seasonal Fruit Salad, Red Skin Potato Salad
Assorted Meats, Cheeses, Breads and Condiments
Potato Chips and Assorted Fresh Baked Cookies

$12

SOUP AND SALAD BAR

Seasonal Salad Offerings with Homemade Soup du Jour

$12

SOUTHERN STYLE BUFFET

Salads & Starters (choose two)
Homemade Soup, Southern Style Salad Bar, Deviled Eggs & Pimento Cheese with Crackers
Breads (choose one)
Onion and Buttermilk Hushpuppies, Assorted Dinner Rolls, Yeast Rolls, Biscuits
Entrees (choose two)
Crispy Fried Chicken, Chopped Pork BBQ, Country Style Steak, Golden Fried Catfish, Grilled Flank Steak
Accompaniments (choose two)
Macaroni and Cheese, Fried Okra, Sautéed Yellow Squash & Vidalias, Buttery Whipped Potatoes, Country Green Beans
Dessert Choice of Individual Plated Pecan Pie, Apple Pie and Chocolate Silk Pie

$20

FAMILY STYLE COOKOUT

Salads & Starters (choose two)
House Salad, Caesar Salad, Red Skin Potato Salad, Macaroni Salad, Coleslaw, Fruit Salad
Breads (choose one)
Biscuits, Cornbread, Assorted Rolls
Entrees (choose two)
BBQ Glazed Chicken Breast, Grilled Hamburgers, Center Cut Pork Chops, Crispy Fried Chicken, All-Beef Hot Dogs
Accompaniments (choose two)
Home style Macaroni and Cheese, French Fries, Onion Rings, Boiled New Potatoes, Corn on the Cob, Confetti Rice, Baked Beans, Baked Potatoes
Dessert Display to include Assorted Brownies, Cookies, Lemon Squares and Baked Cobbler

$24

BACKYARD GRILL

Grilled Hamburgers, All-Beef Hot Dogs, Marinated Chicken Breasts, Bakery Style Buns with Condiments
Red-skin Potato Salad, Creamy Coleslaw, Watermelon Wedges and Brownies

$18

ALL LUNCH BUFFETS INCLUDE ICED TEA, LEMONADE AND COFFEE

All prices are per person and subject to appropriate service charges and sales tax.

ELEGANT HORS D'OEUVRES

Whether you are planning a casual gathering of friends or kicking off an evening of formal celebration, the cocktail hour sets the tone of the affair and lends an anticipation of things to come. These items are also perfect for small cocktail parties and other social gatherings.
All of the items listed below are priced based on four or more to be chosen per person for one hour.

COLD HORS D'OEUVRES

FOIE GRAS MOUSSE ON BRIOCHE*	**$5**
SMOKED SALMON CANAPÉS WITH ROASTED GARLIC AIOLI*	**$4**
COLD GRILLED TUNA WITH WASABI AIOLI ON CHINESE FIVE SPICED CRACKERS*	**$5**
CHILLED SHRIMP PASSED WITH COCKTAIL SAUCE	**$4**
GRILLED VEGETABLE BRUSCHETTA*	**$3**
BELGIAN ENDIVE WITH GOAT CHEESE, SUN DRIED TOMATOES AND TOASTED PINE NUTS*	**$4**
BLACK OLIVE & ROASTED GARLIC HUMMUS WITH GRILLED PITA	**$4**

HOT HORS D'OEUVRES

CHICKEN QUESADILLA	**$4**
ASIAN SHRIMP SKEWERS WITH SESAME GINGER SAUCE*	**$5**
COCONUT CRUSTED SHRIMP WITH SWEET CURRY SAUCE	**$5**
CRISP DUCK WON TON WITH MANGO CHUTNEY*	**$6**
THAI CHICKEN SATAY WITH PEANUT SAUCE*	**$5**
PECAN CRUSTED CHICKEN TENDERLOINS, HONEY MUSTARD SAUCE	**$5**
BABY LAMB CHOPS WITH CHEVRE AND DRIED TOMATO	**$6**
SEARED BEEF TENDERLOIN WITH MUSTARD SAUCE	**$5**
FRIED OYSTERS IN SHELL WITH CHIPOTLE PEPPER AIOLI	**$6**
MINIATURE CRAB CAKES, WITH ROASTED PEPPER AIOLI*	**$4**
SEARED SEA SCALLOP WITH AIR DRIED TOMATO PESTO*	**$5**
SHRIMP, CHICKEN, OR VEGETARIAN SPRING ROLLS WITH DIPPING SAUCE*	**$4**
SPANIKOPITAS*	**$4**
CLAMS CASINO	**$5**
CALAMARI MARINARA	**$4**
CHICKEN WINGS ~ CHOOSE YOUR FLAVOR (HONEY DIJON, BUFFALO, BARBECUE)	**$4**

*Denotes items which are easily butlered by our service staff

All prices are per person and subject to appropriate service charges and sales tax.

STATIONARY DISPLAYS

Displays lend color, focal points, and thematic reference to your event, providing your guests with an elegant conversation piece during any gathering.
The following stations are priced seasonally and tailored to your specifications.

THE RAW BAR

A generous assortment of Jumbo Shrimp, Littleneck Clams, and Oysters served on a bed of crushed ice or with a custom ice carving (priced accordingly). Substitutions are welcome on the raw bar. Shrimp only, Clams and Oysters only, or a variety of exotic Oysters are examples of past selections.

THE HARVEST TABLE

A colorful mélange of Crudités, Cheeses and Fresh Fruit, Hummus and Pita Crisps elegantly presented. A variety of Bruschetta, Caponata, Tapenade and Cheeses with assorted Crackers and Crostini.

SMOKED FISH BUFFET

Your selection of any of the following or any combination thereof: Norwegian Grav Lax, Smoked Salmon, Smoked Trout, Sturgeon, Smoked Oysters, Clams & Mussels. All selections will be accompanied by appropriate garnishes, sauces and breads.

SUSHI DISPLAY

A colorful display of precisely prepared Sushi. Nigir, Maki, Vegetarian Varieties with Daikon, Pickled Ginger, Wasabi, Soy Sauce and additional appropriate accompaniments.

LIVE ACTION STATIONS

Expertly manned by our culinary and service staff.

THE CARVING BOARD

This hearty station can be expanded to include items such as Caesar salad, miniature stuffed potatoes, grilled vegetable displays, stuffed mushrooms or other accompaniments to make this table a complete "mini entrée" station at any cocktail/dinner reception.
BEEF TENDERLOIN, ROAST OR SMOKED TURKEY BREAST, GRILLED PORK LOIN, SPIRAL CUT HONEY BAKED HAM. ACCOMPANIED BY APPROPRIATE SAUCES, CONDIMENTS AND BREADS.

RISOTTO

Choose two types of Risotto from our Risotto menu to be freshly prepared in the dining room by a Chef. Accompanied by an Antipasto Display, including Italian Meats & Cheeses, Pepperochinis, Marinated Mushrooms, and other Italian Delights.
CLASSIC RISOTTO MILANESE, WILD MUSHROOM RISOTTO, LAMB SAUSAGE & SHITAKE MUSHROOM RISOTTO, LOBSTER RISOTTO, SEAFOOD RISOTTO, ROASTED GARLIC & DUCK CONFIT RISOTTO, CHICKEN & ASPARAGUS RISOTTO

All prices are per person and subject to appropriate service charges and sales tax.

LIVE ACTION STATIONS

(continued)

PASTA BAR

Select from a variety of sauce and pasta combinations, and your guests will enjoy a pasta bar complete with freshly grated Parmesan Reggiano and Fresh Baked Italian Breads.

PASTA (Choose Two)
FARFALLE
RADIATORRE
PENNE
TORTELLINI
MUSHROOM TORTELLINI
LINGUINE

SAUCES/GARNISHES (Choose Two)
MARINARA
PUTTANESCA
ALFREDO
PRIMA VERA
WILD MUSHROOM AND TOMATO
SUN DRIED TOMATOES, SCALLIONS, GARLIC OLIVE OIL AND LEMON

TASTE OF THE SOUTH

Southern Cuisine holds a special place in almost every person's heart. Whether you are from the South and yearn for a Homecooked Meal, or maybe you are from the North and have "taken a liking" to the flavors of the South, these local delights will always bring you home.
LOWCOUNTRY SHRIMP AND GRITS, HAM & CHEESE BISCUITS, BENNE SEED & CHEDDAR CHEESE STRAWS, FRIED GREEN TOMATOES, EASTERN NORTH CAROLINA BBQ SLIDERS, CAROLINA CAVIAR & CORNBREAD, LOWCOUNTRY BOIL, SWEET POTATO GNOCCHI WITH ROASTED TOMATO CREAM SAUCE, TOMATO & CHEVRE TART, VIDALIA ONION PIE, FIRECRACKER TOMATO SALAD, BAKED POTATO SALAD, BUTTERMILK HUSHPUPPIES

THE ORIENT

Oriental Food is always popular, and we can prepare anything from a simple stir-fry station to an elaborate presentation of Dim Sum, Lo Mein, Spring Rolls and Stir Fry.

STIR FRY

Accompanied by Steamed Jasmine Rice and Fried Rice.
BEEF WITH BROCCOLI & SHITAKE MUSHROOMS, CASHEW CHICKEN, SWEET & SOUR SESAME BATTERED CHICKEN OR PORK, SHRIMP IN OYSTER SAUCE, CHICKEN WITH SCALLIONS & SHITAKE MUSHROOMS, VEGETABLE LO MEIN, CHICKEN & TOASTED ALMOND LO MEIN, SHRIMP LO MEIN

DIM SUM KITCHEN

An assortment of Four Dim Sum, with dipping sauces and accompaniments.
DUCK WON TON, STEAMED OR FRIED POT STICKERS, SPRING ROLLS (VEGETARIAN, SEAFOOD, OR PORK), SATAY (CHICKEN OR BEEF)

MUSHU CREPES

Chef Prepared Ginger Scallion Crepes with Mushu Vegetables and Tea Smoked Duck Breast with Hoisin Sauce and Scallions.

TEX MEX STATION

Marinated Beef & Chicken Sautéed with Onions and Peppers and served with Flour Tortillas or Nachos, Pica De Gallo, Sour Cream, Grated Cheese, Shredded Lettuce, Guacamole and Picante Sauce.

All prices are per person and subject to appropriate service charges and sales tax.

SEATED DINNERS

HOT FIRST COURSES

CURRY CAULIFLOWER SOUP	**$4**
BOUILLABAISSE	**$4**
BUTTERNUT SQUASH AND APPLE BISQUE	**$4**
MARYLAND CRAB CHOWDER	**$5**
5 ONION SOUP ROQUEFORT DIABLONTINE	**$4**

COLD FIRST COURSES

CHILLED CARIBBEAN CEVICHE	**$9**
FRESH FRUIT GAZPACHO	**$4**
CHILLED GAZPACHO	**$4**
SHRIMP COCKTAIL	**$7**
FRESH FRUIT COCKTAIL WITH MANGO SORBET	**$4**

SALADS

AUTUMN SALAD
California Field Greens with Julienne Apples, Cider Vinaigrette,
Michigan Dried Cherries and Bleu Cheese Crumbles
$6

WEDGE SALAD
Quarter Wedge of Iceberg Lettuce, Crumbled Bleu Cheese, Diced Tomatoes, Chopped Bacon,
Scallions and Bleu Cheese Vinaigrette
$5

BRUSCHETTA SALAD
Thinly Sliced Marinated Tomatoes on a Crisp Crostini with Basil Vinaigrette and Fresh Mozzarella Cheese
$6

WINTER SLAW
Chiffonade Cabbage, Red Peppers, Carrots, Red Onion and other Seasonal Vegetables
tossed in a Cider Vinaigrette and topped with Granny Smith Apples and Dried Cranberries
$6

FIRST COURSE COMBINATIONS

Consider a combination Salad/Appetizer to begin your meal. These dishes are elegantly presented on over-sized plates with appropriate garnishes and sauces to create a first-course work of art.

SEAFOOD MÉLANGE
Saffron Poached Sea Scallop, Jumbo Gulf Shrimp and Lump Crabmeat with Field Greens, Roasted
Peppers, Chive Mustard Sauce and Crisp Crostini
$10

AVOCADO AND SHRIMP
Served with Tomato Vinaigrette and Mache Greens
$9

MANGO WITH SMOKED DUCK BREAST & FRISEE
With Raspberry Vinaigrette
$9

All prices are per person and subject to appropriate service charges and sales tax.

ENTREES

ALL HOT ENTRÉE SELECTIONS INCLUDE PETIT HOUSE OR CAESAR SALAD, ROLLS, CHEF'S SELECTION OF VEGETABLE AND STARCH, ICED TEA AND COFFEE

POULTRY

PECAN CRUSTED CHICKEN BREAST
With Candied Sweet Potatoes, Dried Cherry Sauce, and Medley of Julienne Vegetables
$19

HARLEQUIN CHICKEN BREAST
Split Breast of Chicken, one side with Spinach, one side with Mushroom Stuffing, served with French Green Beans, Carrot Bundles, Butternut Squash and Mashed Yukon Gold Potatoes
$23

STUFFED BREAST OF CHICKEN WITH ARTICHOKES AND MUSHROOMS
Roasted Garlic Sauce and Confit Tomatoes with Spinach Risotto
$19

CHICKEN DIJONAISE
Sautéed Boneless Breast of Chicken with a sauce of Button Mushrooms, Dijon Mustard and White Wine
$18

LAMB

DUET OF LAMB ~ GRILLED LOIN CHOP & SINGLE CUT RACK OF LAMB
With Garlic Mashed Potatoes, Portabella Mushroom Fan, Fresh Green Bean and Roasted Pepper Sauté, Shallot Croutons with a Shallot Jus
$32

RACK OF LAMB PERSILLADE
Tender Rack of Lamb surrounded with an Herb Crust served with Mushroom-shaped New Potatoes, Butternut Squash Puree and Zucchini Batonettes
$29

VEAL

VEAL CHOP PRINCESS
Grilled Rib Veal Chop with Asparagus, Mushroom Caps, Béarnaise Sauce, and Duchesse Potato
$28

MEDALLIONS OF VEAL CHAMPIGNONS
Sautéed Loin of Veal with a cluster of Wild Mushrooms, served with Macaire Potato and Seasonal Vegetable Bouquet
$27

All prices are per person and subject to appropriate service charges and sales tax.

ENTREES

(continued)

FISH

PISTACHIO CRUSTED CHILEAN SEA BASS
With Asparagus, Saffron Potatoes, Confit Tomatoes and Carrot Florets
$29

PAN SEARED WILD SALMON FILET
With Chive Mashed Potatoes, Asparagus Bundles, Tomato and Tarragon Beurre Blanc
$25

BROILED HALIBUT
With Spinach Risotto and Julienne Vegetables, Lemon Caper Beurre Blanc
$27

GRILLED SWORDFISH WITH MANGO SALSA
Served over Lemon Scented Basmati Rice and Grilled Fire Cracker Pepper Salad
$26

FISHERMAN'S MIXED GRILL
Jumbo Lump Crabcake, Seared Salmon and Seared Sea Scallop with Herb Beurre Blanc,
Medley of Vegetables, Parsley New Potatoes
$29

BEEF

FILET MIGNON PERSILLADE
Grilled Tenderloin Steak with Crisp Herb Crumbs, French Beans and Broiled Tomato Jus De Veau Lie
$28

FILET OSCAR
Grilled Tenderloin Steak topped with Jumbo Lump Crabmeat and Grilled Asparagus with Hollandaise
$32

STEAK DIANNE
Grilled NY Strip topped with Oven Roasted Mushrooms and a Trio of Peppercorn Demi-Glaze
$28

BEEF WELLINGTON
Seared Filet of Beef with Mushroom Duxelle, wrapped in Puff Pastry and Baked Golden Brown
Served with Glazed Baby Carrots
$30

All prices are per person and subject to appropriate service charges and sales tax.

DINNER BUFFETS

ALL BUFFETS INCLUDE CHEF'S SALAD BAR SELECTIONS, DINNER ROLLS, COFFEE, TEA.
SELECT TWO ENTREES, ONE STARCH, ONE VEGETABLE AND TWO DESSERTS.
(pricing based on a minimum of 50 guests)

THE GUILFORD

Sliced Top Round
Hawaiian Marinated Chicken
Filet of Dover Sole with Caper Beurre Blanc
Baked Ziti with Italian Sausage
Oven Roasted Turkey Breast
Oriental Beef Stirfry
Honey Glazed Ham
$22

THE GREENSBORO

Sliced Roast Beef
Herb Crusted Chicken
Seafood Stirfry
Sirloin Tips in Burgundy Sauce
Stuffed Pork Loin
Chicken Marsala
Teriyaki Glazed Salmon
$26

THE CARDINAL

Sliced Tenderloin Diane
Spinach and Feta Stuffed Chicken
Seafood Newburg
Breaded Veal Cutlet
Hoisin Glazed Pork Tenderloin
Roast Leg of Lamb
Caribbean Style Mahi-Mahi
$30

STARCHES

Long Grain and Wild Rice Pilaf, Parmesan Risotto, Oven Roasted Red Bliss Potatoes,
Garlic Mashed Potatoes, Truffled Whipped Sweet Potatoes, Duchess Potatoes

VEGETABLES

Steamed Broccoli, Ginger Glazed Carrots, Roasted Carrots and Sugar Snaps, Sautéed Zucchini and Squash,
Italian Green Beans with Fresh Basil Butter, Haricot Verts with Julienne Red Onions,
Steamed Medley of Vegetables

DESSERTS

Sherbet, Ice Cream with Chocolate Syrup, Dutch Apple Pie, Boston Cream Pie, Fresh Baked Cobbler and
Ice Cream, Triple Chocolate Mousse, Cheesecake with Fruit Topping

All prices are per person and subject to appropriate service charges and sales tax.