

THE CLUBHOUSE AT LAKE ARROWHEAD

Banquet Menu

Everything will be priced by Chef Jason after selections are picked out

## Breakfast Buffets

All buffets include coffee or iced tea

### Traditional Continental

Bagels with Cream Cheese, Danish, Muffins, and Fresh Fruit

### Breakfast Buffet

Scrambled eggs, French Toast, Bacon, Sausage, Breakfast potatoes, Cheese grits, Biscuits, Sausage Gravy, Jelly, and Maple syrup

### Optional Add On

Omelet Station

Lox and Bagel Display

Eggs Benedict

Fruit Platter

Quiche

Scones

## Hors d'oeuvres

(Prices estimated at 2 – 3 pieces per person)

Prosciutto wrapped asparagus

Cheese Straws

Sausage and Sage Stuffed Mushrooms

Crab Stuffed Mushrooms

Mini Quiche

Chicken Tenders with Dipping Sauce

Chicken Wings

Mini Chicken Wellington

Mini Beef Wellington

Mini Crab Cakes

Southwest Eggroll with Avocado Ranch

Bacon Wrapped Water Chestnuts

Sweet Potato Biscuits with Cranberry Aioli and Turkey

Pimento Cheese Biscuits with Ham

Baked or Mashed Potato Bar

Assorted Finger Sandwiches

Cheese Display

Fruit Display

Fresh Vegetable Display with Ranch dip

Deviled Eggs

Prosciutto wrapped Melon

Bacon Ranch Cucumber Canapes

Shrimp and Dill Cucumber Canapes

## Hors d'oeuvres Continued

Hot Gorgonzola Dip served with House Chips

Hot Pimento Cheese Dip with Fresh Corn Chips

Spinach Dip with Crostini

Smoked Trout Dip and Bagel Points

Crab and Artichoke Dip with Crostini

BBQ Pork Sliders with Pickles

Sliced Roast Beef Sliders with Horseradish Cream

Carved Beef Tenderloin or Prime Rib with Rolls, Horseradish Cream, and Au jus

Fresh Garden Salad Bar with two Dressings

### Antipasto Platter

*Marinated Mushrooms and Asparagus, Mozzarella pearls, Greek Olives, Assorted Italian Meats*

### Charcutier Board

*Assorted Cured Meats, Cheese, Dried Fruit, Nuts, Toast Points, and Jam*

## Hot Banquet Menu

Plated includes salad, choice of two sides, bread, and iced tea or coffee

Buffet is the protein choice only

Choice of Plated Dinner or Buffet Style

### Beef

Meatloaf with sweet molasses sauce

Salisbury Steak with mushroom gravy

Braised Boneless Short Ribs with Bordelaise

### Hand Cut Certified Angus Steaks

Beef Medallions with Mushroom Demi Glaze or Bearnaise

12 oz. Grilled Ribeye

Slow Roasted Prime Rib Au Jus

8 oz. Filet Mignon

### Optional Sauce Add-Ons

Bearnaise, Mushrooms and Onions, Chimichurri, or Mushroom Demi Glaze

Oscar with Lump Crabmeat and Hollandaise

Hot Gorgonzola Sauce

**\*\*Ask about our manned carving station options and rates\*\***

## Seafood

Jumbo Fried or Grilled Shrimp

Grilled Mahi-mahi with Mango Salsa

Grilled Salmon with Dill Cream Sauce

Jumbo Lump Crab Cakes with Remoulade

Grouper Oscar with Lump Crabmeat and Hollandaise

Add-ons of Lobster Tail or Crab Legs

## Poultry

Bone in Chicken; Herb Roasted or Fried

Chicken Piccata with Lemon Beurre Blanc and Capers

Apricot Chicken Roulade with Cornbread Dressing and Apricot Glaze

Smothered Chicken

*Fire Roasted Peppers and Onions with Pepper Jack Cheese, BBQ with Bacon and Cheddar Cheese, or Caprese with Fresh sliced Tomato, Pesto, and Mozzarella Cheese*

Chicken Marsala with Mushrooms

Chicken Parmesan

Seared Duck Breast with Bourbon Orange Pan Sauce

## Pork and Veal

Grilled Buffet Cut Bone in Pork Chop; BBQ or Vidalia Onion Gravy

Grilled 12 oz. Bone in Center cut Pork Chop with Apple Compote

Marinated Pork Tenderloin with Balsamic Onion Jam

Cranberry Walnut Pork Roulade with Vidalia onion gravy

Veal Piccata or Marsala

Osso Bucco

## Side Items

*Roasted Asparagus, Broccolini, Mushroom Risotto, Roasted Fingerling Potatoes, Coconut Rice, Smokey Macaroni and Cheese with Bacon, Loaded Mashed Potatoes*

*Broccoli Casserole, Southern Style Green Beans, Sautéed Green Beans with Garlic, Green Bean Casserole, Glazed Carrots, Succotash, Collard Greens, Roasted Brussel Sprouts, Creamed Spinach, Roasted Summer/Winter Vegetable Medley, Braised Red Cabbage, Sugar Snap Peas, Jasmine Rice, Wild Rice Pilaf, Macaroni and Cheese, Mashed Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Sweet Potato Soufflé, Black-eyed Peas, Roasted Corn and Peppers, Herb Roasted Red Potatoes, Potatoes Au Gratin, Cornbread Dressing, Lima Beans, Pasta Salad*

Garden Salad Bar with two Dressings

## Desserts

Cookie and/or Brownie Tray

Banana or Bread Pudding

Seasonal Fruit Cobbler

Petite Fours

**\*\*Ask about in house specialty desserts\*\***

We are open to any special requests you may have!



