

THE COUNTRY CLUB OF THE CRYSTAL COAST

Revised Nov. 2, 2010

COLD HORS D'OEUVRES (PER PERSON)

Vegetable Crudités	\$2.95
Fruit Display	\$3.95
Cheese Display	\$4.95
Deviled Eggs	\$1.95
Ham & Boursin Roulades	\$1.95
Shrimp Cocktail	\$6.95
Bruschetta (Pesto, Roma Tomato, Romano Cheese)	\$1.95
Oysters on Half Shell (Cocktail and Lemons)	\$4.95
Cucumber Tea Sandwiches	\$1.95
Ahi Tuna Tartar in Phyllo	\$4.95
Asparagus Wrapped in Prosciutto	\$2.95
Smoked Salmon on Rye	\$4.95
Prosciutto Wrapped Melon	\$3.95
Chocolate Dipped Strawberries	\$3.95

HOT HORS D'OEUVRES (PER PERSON)

Baked Brie En Croute	\$3.95
Queso Fundido	\$3.95
Crab Dip	\$6.95
Spinach Artichoke Dip	\$3.95
Cocktail Franks in Pastry	\$1.95
Crab Stuffed Mushrooms	\$3.95
Sausage Stuffed Mushrooms	\$2.95
Clams Casino	\$3.95
Oysters Crystal Coast	\$4.95
Oysters Rockefeller	\$4.95
Coconut Shrimp (Horseradish, Orange Marmalade)	\$4.95
Chicken Wings	\$1.95
Mini Crab Cakes	\$4.95
Bacon Wrapped Scallops	\$4.95
Beef and Brie Crostini	\$5.95
Meatballs	\$1.95
Mini Quiche Lorraine	\$1.95
Oysters on the Ritz	\$2.95
Spanikopita	\$1.95
Chicken or Beef Sate	\$2.95

CARVING STATIONS

ALL SERVED WITH SOFT ROLLS AND
APPROPRIATE SAUCES
(PER PERSON)

Roast Beef Tenderloin (25 person minimum)	\$12.95
Roast Prime Rib (50 person minimum)	\$9.95
Roast Turkey Breast (25 person minimum)	\$5.95
Roast Glazed Ham (50 person minimum)	\$4.95
Roast Pork Loin (50 person minimum)	\$4.95

\$50.00 Attendant Fee on All Stations

GOURMET STATIONS (PER PERSON)

Italian Pasta Station	\$4.95
Oriental Stir Fry Station	\$4.95
Mexican Fajita Station	\$4.95
Sausage and Pepper Flambé Station	\$4.95
Low country Shrimp and Grit Station	\$6.95
Mashed Potato Bar	\$3.95

\$50.00 Attendant Fee on All Stations

BREAKFAST BUFFET

(MINIMUM 50 PERSON)

(25% SURCHARGE FOR PARTIES LESS THAN 50)

MENU #1

Fresh Fruit
Assorted Pastries
Scrambled Eggs
Bacon
Biscuits and Sausage Gravy
Southern Style Grits
Coffee and Assorted Juices
\$9.95

MENU #2

Fresh Fruit
Assorted Cereals with Milk
Scrambled Eggs
Bacon
Country Sausage Links
Southern Style Grits
Home fries
Biscuits with Butter and Jellies
Assorted Pastries
Coffee and Assorted Juices
\$11.95

PLATED BREAKFAST

MENU #1

Fresh Fruit
Your Choice of Quiche
Assorted Muffins with Butter
Coffee and Tea
\$8.95

MENU #2

Fresh Fruit
Egg and Cheese Croissant
Coffee and Tea
\$7.95

ALA CARTE BREAKFAST

Bagels with Cream Cheese \$1.95
Assorted Pastries \$1.95
Fresh Fruit \$1.95
Assorted Yogurts \$1.50
Donuts \$1.95
Bacon and Sausage \$1.95
Country Ham \$3.95
Home fries \$1.95

Southern Style Grits \$.95
Creamed Chipped Beef and Biscuits
\$1.95
Sausage Gravy and Biscuits \$1.95
Scrambled Eggs \$1.95
French Toast with Powdered Sugar and
Syrup \$2.95

LUNCHEON MENU

SERVED BEFORE 3:00 PM

ALA CARTE SANDWICHES AND SALADS

EACH SELECTION INCLUDES COFFEE, TEA, ROLLS AND BUTTER WHEN APPLICABLE. PLEASE SELECT ONE ENTRÉE. IF A CHOICE OF 2 OR MORE ARE SELECTED, A 20% SURCHARGE WILL BE ADDED TO EACH ITEM.

Large House or Caesar Salad \$7.95

Add Grilled Chicken \$3.00

Add Grilled Shrimp \$4.00

Mixed Greens Topped With Sliced Cucumbers, Red Onions, Grape Tomatoes, and Croutons or Crisp Romaine Tossed With Parmesan, Caesar Dressing, and Croutons

Club Sandwich \$8.95

Triple Decker with Ham, Turkey, Bacon, Swiss and Cheddar Cheese, Mayo, Lettuce, and Tomato.

Grilled Chicken Greek Salad \$10.95

Mixed Greens Topped With Black Olives, Banana Peppers, Cucumbers, Tomatoes, And Feta Cheese Tossed With Greek Dressing.

Trio Salad \$9.95

Fresh Chicken Salad, Tuna Salad, Shrimp Salad on a Bed of Mixed Greens with Tomato Garnish.

Cobb Salad \$10.95

Mixed Greens Topped With Shredded Cheddar, Crumble Bleu Cheese, Diced Tomatoes, Crumbled Bacon, Sliced Cucumbers, Croutons, And Grilled Chicken.

6 Oz Burger \$7.95

Add Cheese \$.95

Hand-Pattied Ground Chuck on Hearth-Baked Roll with Lettuce, Tomato, Red Onion, and Sliced Pickles. Served With Fried Potato Chips.

Rueben \$7.95

Thinly Sliced Corned Beef With Swiss Cheese, Sauerkraut And Smother With 1000 Island Dressing Served On Grilled Rye With Fried Potato Chips And Sliced Pickles.

Philly Cheese Steak \$7.95

Thinly Sliced Beef Grilled With Sliced Onions And Peppers, Smothered With Provolone Cheese, Served On A Hoagie Roll With Mayo, Lettuce, Tomato, Fried Potato Chips And Sliced Pickles.

LUNCHEON ENTREES

ALL ENTREES INCLUDE CHEF'S VEGETABLE OF THE DAY AND APPROPRIATE STARCH, COFFEE, TEA, ROLLS AND BUTTER. PLEASE SELECT ONE ENTRÉE. IF A CHOICE OF 2 OR MORE ARE SELECTED, A 20% SURCHARGE WILL BE ADDED TO EACH ITEM.

Chicken Fettuccini \$10.95

Chicken Marsala \$11.95

Crab Cakes \$13.95

Shrimp and Grits \$12.95

Grilled Shoulder Tender with Madeira Demi-Glace \$11.95

Grilled Salmon with Lemon-Dill Sauce \$12.95

Petite Filet Mignon \$22.95

10 Oz Prime Rib \$16.95

Roasted Pork Loin with Dijon Cream Sauce \$13.95

Your Choice of Quiche \$8.95

COLD LUNCHEON BUFFET

SERVED BEFORE 3:00 PM

Sliced Meat Choices

Choose Three:

Ham, Corned Beef, Turkey, Salami,
Roast Beef

Salad Choices

Choose Three:

Chicken, Coleslaw, Pasta, Potato,
Shrimp, Tuna

Sliced Cheese Choices

Choose Two:

American, Swiss, Cheddar, Provolone,
Pepper jack

Cold Luncheon Buffet Includes Lettuce,
Tomato, Onion, Assorted Breads,
Condiments, Assorted Cookies, Coffee
And Tea.

\$11.95 per Person

HOT LUNCHEON BUFFET

SERVED BEFORE 3:00 PM

(MINIMUM 50 PERSON)

(20% SURCHARGE FOR PARTIES LESS THAN 50)

CRYSTAL COAST BUFFET

Salad with Dressings

Chicken Salad, Tuna Salad, Pasta Salad
Grilled Shoulder Tender, Chicken Marsala

Roasted Potatoes

Vegetable Medley

Rolls and Butter

Coffee and Tea

\$16.95 per Person

CAROLINA BUFFET

Barbeque Chicken, Barbeque Pork

Baked Beans, Boiled New Potatoes, Green Beans

Coleslaw, Pasta Salad

Rolls and Butter

Coffee and Tea

\$13.95 per Person

HOT LUNCHEON BUFFET (continued)

SERVED BEFORE 3:00 PM

(MINIMUM 50 PERSON)

(20% SURCHARGE FOR PARTIES LESS THAN 50)

MENU #1

House Salad with Dressings, Pasta
Salad

Choose One:

Chicken Marsala, Chicken Piccata,
Chicken Provencal

Choose One:

Grilled Shoulder Tender, Roast Pork
Loin or Southern Pork Chops

Chef's Starch and Vegetable
Rolls and Butter
Coffee and Tea

\$14.95 per Person

MENU #2

House Salad with Dressings, Pasta
Salad

Choose One:

Chicken Marsala, Chicken Piccata,
Chicken Provencal

Choose One:

Grilled Salmon, Crab Cakes, or Shrimp
and Grits

Chef's Starch and Vegetable
Rolls and Butter
Coffee and Tea

\$17.95 per Person

MENU #3

House Salad with Dressings, Pasta Salad

Choose One:

Chicken Marsala, Chicken Piccata, Chicken Provencal

Choose One:

Grilled Shoulder Tender, Roast Pork Loin or Southern Pork Chops

Choose One:

Grilled Salmon, Crab Cakes, or Shrimp and Grits

Chef's Starch and Vegetable
Rolls and Butter
Coffee and Tea

\$19.95 per Person

DINNER MENU ALA CARTE

SOUPS AND APPETIZERS (PER PERSON)

New England or Manhattan Clam Chowder \$3.95
Chilled Gazpacho \$3.95
Tomato Basil \$3.95
She Crab \$5.95
Shrimp Bisque \$4.95
Chicken and Corn Chowder \$3.95

Other Soups Available Per Request

Shrimp Cocktail \$7.95
Crab Cake \$9.95
Oysters Rockefeller or Crystal Coast \$9.95
Shrimp and Grits \$8.95

SALADS (PER PERSON)

House Salad \$3.95
Spinach Salad \$4.95
Heart of Romaine Wedge \$3.95
Greek Salad \$3.95
Caesar Salad \$4.95

Salad Dressings

DINNER ENTREES

ALL ENTREES ARE SERVED WITH HOUSE SALAD, CHEF'S CHOICE OF VEGETABLE AND STARCH, ROLLS AND BUTTER, COFFEE AND TEA. ALL STEAKS COOKED MEDIUM (PINK) UNLESS REQUESTED IN ADVANCE BY HOST. PLEASE SELECT ONE ENTRÉE. A 20% SURCHARGE WILL BE ADDED TO EACH ITEM FOR CHOICES OF 2 OR MORE.

12 Oz Prime Rib \$28.95
Au jus And Horseradish

Grilled Filet Mignon \$37.95
Béarnaise Sauce

Grilled New York Strip \$33.95
Port Wine Reduction

Grilled 12 Oz Rib eye \$27.95
Madeira Demi-Glace

Marinated, Grilled Pork Chops \$21.95
Roasted Red Pepper Butter

Roasted Pork Loin \$20.95
Dijon Cream

Salmon Provencal \$25.95

Horseradish Crusted Grouper \$26.95
Beurre Blanc

Stuffed Filet Mignon \$38.95

Chicken Marsala, Piccata, Or Provencal \$23.95

Shrimp and Grits \$24.95

DINNER BUFFETS

(MINIMUM 50 PERSON)

MENU #1

House Salad with Dressings

Choice of One:

Grilled Shoulder Tender, Roast Pork Loin or
Southern Pork Chops

Choose One:

Chicken Marsala, Chicken Piccata, Chicken
Provencal

Chef's Choice of Starch and Vegetable
Rolls and Butter

Coffee and Tea

\$24.95 per Person

MENU #2

House Salad with Dressings

Choice of One:

Grilled Shoulder Tender, Roast Pork Loin or
Southern Pork Chops

Choose One:

Chicken Marsala, Chicken Piccata, Chicken
Provencal

Choose One:

Grilled Salmon, Grouper, Mahi
Chef's Choice of Starch and Vegetable

Rolls and Butter

Coffee and Tea

\$26.95 per Person

MENU #3

House Salad with Dressings

Choice of One:

Grilled Shoulder Tender, Roast Pork Loin or Southern Pork Chops

Choose One:

Chicken Marsala, Chicken Piccata, Chicken Provencal

Choose One:

Grilled Salmon, Grouper, Mahi

Prime Rib Carving Station

Chef's Choice of Starch and Vegetable

Rolls and Butter

Coffee and Tea

\$31.95 per Person

(Plus \$50 Attendant Fee)

DESSERT SELECTIONS

Pecan Pie \$4.95
Key Lime Pie \$4.95
Apple Pie \$4.95
New York Style Cheesecake \$5.50
Cheesecake with Fruit \$6.50
Chocolate Cake \$4.95
Carrot Cake \$5.50
Triple Chocolate Pie \$4.95
Blueberry Pie \$4.95
Tiramisu \$7.95

Fruit Cobbler
(Buffet Service Only)
Cherry, Apple, Blueberry
\$3.95

Bread Pudding with Bourbon Sauce
(Buffet Service Only)
\$4.95

BREAKS

Cookies
Chocolate Chip or Oatmeal Raisin
\$14.95 per Dozen

Snack Mix, Pretzels, Goldfish
\$3.50 per Person

Tortilla Chips with Salsa and Guacamole
\$4.50 per Person

Assorted Candy Bars
\$2.50 per Person

Cut Fruit Bowl
\$2.95 per Person

Whole Fruit Basket
\$2.95 per Person

Assorted Brownies and Dessert Bars
\$17.95 per Dozen

BEVERAGE SELECTIONS

Coffee
\$14.95 per Pot

Iced Tea, Lemonade
\$34.95 per Gallon

Soft Drinks (16 Oz Bottle)
(Pepsi, Diet Pepsi, Sierra Mist, Mt Dew)
\$2.50 Each

Bottled Water
\$2.00 Each

Sports Drinks (20 Oz)
\$3.00 Each



PUNCH STATIONS

Fruit Punch
\$24.95 per Gallon

Champagne Punch
\$44.95 per Gallon

BOXED LUNCHES

(PLEASE CHOOSE ONE MEAT FOR ALL SANDWICHES)
HAM, TURKEY, CORNED BEEF, ROAST BEEF

TRADITIONAL

Choice of Meat on Kaiser Roll, Bag of Chips, Piece of Fruit, And Chocolate Chip Cookies
\$9.95

CC DELUXE BOX

Choice of Meat on 6" Hoagie Roll, Bag of Chips, Piece of Fruit, And Chocolate Chips Cookies
\$11.95

COOKOUTS

CRYSTAL COAST GRILL

Hamburgers, Hot Dogs, Chili, Buns, Potato Salad,
Coleslaw, Baked Beans, Chips, Lettuce, Tomato,
Onion, Cheese, Pickles, All The Condiments,
Assorted Cookies, Tea And Lemonade
\$15.95

CRYSTAL COAST BARBEQUE

Potato Salad, Coleslaw, Barbeque Pork,
Barbeque Chicken, Baked Beans, Corn On The
Cob, Green Beans, Rolls And Butter, Hushpuppies,
Assorted Cookies, Tea And Lemonade
\$17.95

YOU MAKE IT BUFFET

(MINIMUM 50 PERSON)

TWO ENTRÉE SELECTION \$27.95

THREE ENTRÉE SELECTION \$29.95

SERVED WITH HOUSE SALAD WITH DRESSINGS
FOR CAESAR OR SPINACH SALAD ADD \$2.50 PER PERSON

SALADS CHOOSE TWO:

House Salad
Spinach Salad
Caesar Salad
Broccoli Salad

Pasta Salad
Potato Salad
Greek Salad
Carrot Salad

ENTREES CHOOSE TWO OR THREE:

Barbeque Chicken
Chicken Piccata or Marsala
Shoulder Tender with Madeira Demi-Glace
Horseradish Crusted Grouper with Beurre Blanc
Salmon Provencal
Lasagna
Roast Pork Loin with Dijon Cream

Chicken Alfredo
Marinated, Grilled Pork Chops
Manicotti
Seafood Manicotti
Beef Stir-Fry
Fried Flounder
Roasted Chicken Breast

CHEF'S VEGETABLE SELECTION CHOOSE TWO:

Steamed Broccoli
Steamed Vegetable Medley
Green Bean Almondine
Sautéed Squash & Zucchini

Marinated, Grilled Zucchini
Honey Glazed Carrots
Sugar Snap Peas

CHEF'S STARCH SELECTION CHOOSE TWO:

Rice Pilaf
Wild Rice
Sweet Potato Casserole
Homemade Mac & Cheese

Pasta Alfredo (Penne or Fettuccini)
Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Boiled New Potatoes

**ALL DINNER BUFFETS INCLUDE ROLLS AND BUTTER, COFFEE, TEA, WATER, AND
CHEF'S DESSERTS**

ADD A CARVING STATION TO ENHANCE BUFFET

All prices shown do not include tax and gratuity.