

LUNCH

| 25 person minimum |

Plated, Family Style OR Buffet Style

All served with your choice of salad, freshly baked rolls and butter, coffee, iced tea and water. Maximum of two entrees per party. A third entree is available for a 10% additional charge.

A Light Duo 15

Your choice of two healthy salads:

Tuna or Chicken Salad Blossom

Spinach Salad

Garden Salad

Chicken Caesar Salad

Served with soup of the day and fresh fruit

Hot French Dip or Dirty Bird Sandwich 15

French Dip

The Dirty Bird

Vegetarian: Grilled Cheese

All served with your choice of coleslaw, pasta salad, french fries or potato chips.

Vegetarian's Twist 15

Vegetarian Lasagna and
Vegetable Alfredo Tortellini

Roasted Rosemary Potatoes

Italian Vegetables

Southern Hospitality Lunch 15

Southern Fried Chicken and Meatloaf

Vegetarian: Grilled Seasoned Vegetables

Mashed Potatoes

Green Beans

Hearty Appetite 15

Roasted Strip Loin of Beef or
Marinated Chicken Breast

Vegetarian: Gouda Crème Vegetable Crepes

Twice Bake Potatoes

Balsamic Grilled Vegetables

The New Englander 15

Baked Atlantic Cod with Herbed Bread
Crumbs or Clam Chowder

Potatoes Au Gratin

Green Beans with Toasted Almonds

American Classic Lunch -15

All American BLT on White or Wheat Bread

Vegetarian: Grilled Cheese

Served with Lettuce, Tomato, Onion,
and Condiments.

Potato Chips & Fresh Mixed Fruit

Pacific Lunch 15

Teriyaki Beef with Broccoli and Scallions or
Hawaiian-Style Huli Huli

Vegetarian: Hawaiian Poke Bowl with
Teriyaki Sauce

Fried Rice & Stir Fried Asian Vegetables

Sliced Seasonal Fruits

BREAKFAST

All served with toast or biscuits with butter and jelly, coffee, cranberry or orange juice, and assorted teas.

The Club Continental 12

Bagels with Cream Cheese

Assorted Muffins and Danishes

Assorted Yogurt

Assorted Hot and Cold Cereals

American Classic 12

Freshly Scrambled Eggs

Oven Baked Potatoes

Crispy Bacon

Sausage Links and Patties

Healthy Morning 12

Freshly Scrambled Eggs

Vegetable Topping Bar with

Peppers, Onion, Cheese, Spinach,
Tomatoes and More!

Oven Baked Potatoes with

Peppers and Onions

Assorted Mixed Fruit

American Classic Plus 15

French Toast or Pancakes with Maple Syrup

Freshly Scrambled Eggs

Oven Baked Potatoes

Crispy Bacon

Sausage Links and Patties

On The Run 12

Fluffy Buttermilk Biscuits Split and Stuffed with

Egg, Baked Ham and Cheddar Cheese,

or Egg, Bacon and Cheese Burritos

Hash Brown Patties

Assorted Fruit Sections

ENHANCEMENTS

Omelet Station 4 Per Person

Eggs Benedict Station

Waffle Station 3 per person

French Toast Station 4 per person

DELICIOUS DESSERTS

Homemade Fruit Cobbler

A warm apple, blueberry, cherry or peach
cobbler served with a flaky delicate crust.

Try it a la mode!

Assorted Pie Slice

A generous slice of your favorite
fruit or cream pie.

Try it a la mode!

Creamy Mousse

Your choice of white or rich chocolate
mousse whipped to perfection and
topped with a dollop of whipped cream.

Homemade Bread Pudding

An all-time favorite of warm bread
pudding served with vanilla sauce.

Ice Cream or Sherbet

New York Style Cheesecake

Assorted Cookies

Chocolate chip, sugar, white
chocolate macadamia or oatmeal raisin

Ches's Specialty Seasonal Dessert

\$2 Per Person as Add-On/\$4 A La Carte

BAR SERVICE

Cater-Out Bar - \$300 In-House Bar - \$150

In-House Bar fee will be waived if \$75 is spent for every hour of service

Off Site Bar Service

Guaranteed Sales of \$500 per bar per 3 hours of operation.

Silver

Assortment of Domestic Beers

Well Mixed Drinks

House Wines

Juices and Soda

A La Carte Menu

Keg \$125 (Miller Lite/
Honey Weiss)

Domestic Beer

Imported Beer

House Wine or Champagne

Gold

Assortment of Domestic and imported Beers

Well and Premium Mixed Drinks

Specialty Mixed Drinks

House Wines

Juices and Soda

CLUB

Catering Menu

**Menu prices Include 20% Service Charge
Menu June 2024. All other menus void
Ask about our Member's First discount program!**

HORS D'OEUVRE SERVING SUGGESTIONS

Light Hors D'oeuvres

Usually served in early afternoon or prior to dinner; Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays.

Medium Hors D'oeuvres

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and an "after 6" dinner. Plan 7 to 10 pieces per person plus snack foods, chips and dips.

Heavy Hors D'oeuvres

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items. Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays.

Substitute Hors D'oeuvres

Served in lieu of a meal and always includes hot/cold meat items. Plan 14+ pieces per person.

HORS D'OEUVRE PACKAGES

| 25 person minimum |

Ask about upgrading to Butler Style and have your appetizers passed around by servers for an elegant flare.

Club Classic

Savory Meatballs
Finger Sandwiches
Chicken Tenders with Ranch
Eggrolls with Sweet & Sour Sauce
Chips & Dip
Fruit Platter
Vegetable Platter

Touch of Class

Savory Meatballs
Chicken Kebabs
Chicken Tenders with Ranch
Eggrolls with Sweet & Sour sauce
Vegetable Platter
Spinach Artichoke Dip with Bagel Chips
Deviled Eggs
Fruit Skewers
Cubed Cheese Platter with Assorted Crackers

Gala Affair

Assorted Finger Sandwiches
Cubed Cheese Platter
Artichoke Spinach Dip
Vegetable Crudités with Ranch Dressing
Carved Prime Rib Served with Creamy Horseradish Sauce and Rolls
Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Grilled Chicken Kabobs
Crab Rangoon with Shoyu Mustard Sauce
Caprese Skewers

HOT HORS D'OEUVRES

| 25 person minimum |

Black Bean and Cheese Quesadillas
BBQ, Sweet & Sour or Swedish Meatballs

Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

Wings with your choice of sauce and Cool Ranch Dipping Sauce

Pork or Vegetable Egg Rolls

Chicken Tenders with Honey Dijon and Cool ranch Sauces

Taquitos

Catfish Bites

Fried Mozzarella Cheese Sticks

Grilled Beef or Chicken Kabobs with Tangy BBQ Sauce

Artichoke Spinach Dip with Bagel Chips

Spinach Dip with Bagel Chips

Gyoza

Yakisoba Japanese Noodles

Fried with Fresh Vegetables and Yakisoba Sauce

COLD HORS D'OEUVRES

| 25 person minimum |

Chilled Shrimp Cocktail

Fancy Deviled Eggs

Assorted Finger Sandwiches

Vegetable Crudité Cups with Ranch

Caprese Style Skewers

Fruit Tray or Skewers

Chips and Dip – Salsa or 7-Layer

French Onion Bruschetta

ENHANCEMENTS

Appetizer Displays

Farmer's Market Fruit & Specialty Cheese Platter with Baguette and Crackers
Small (serves 25) Large (serves 50)

Chips and Salsa
Small (serves 25) Large (serves 50)

Domestic Cheese Display
Small (serves 25) Large (serves 50)

Appetizer Displays

Gourmet Slider Station

Mini buns with gourmet fillings: Honey BBQ chicken with bacon, tangy cheddar, herbed sour cream, roast beef with wild mushroom and cognac aioli, or balsamic roasted vegetables with gouda.

Mash-A-Tini

Enjoy our creamy garlic mashed potatoes in martini glasses topped with chicken gravy or chili. Complete your creation with your choice of grated cheese, sour cream, bacon crumbles, savory meatballs and green onions.

Fiesta Table

Corn tortillas with tequila-lime grilled chicken & chili-rubbed beef with your choice of roasted corn-chipotle salsa, fresh pico de gallo or avocado-onion salsa. Then top your tacos with fresh chopped onions, tomatoes, shredded Monterey jack and cheddar cheese, sour cream, lime wedges and coarse sea salt.

The Mac-n-Cheese Bar

Your choice of penne, elbow or shell pasta with creamy cheddar or roasted ancho cheese sauces. Finish with an array of tempting toppings including: crumbled bacon, diced grilled chicken, chorizo sausage, green chilis, diced tomatoes and caramelized onion.

Grilled Cheese Table

Mini selections of gourmet grilled cheeses: classic cheddar on sourdough, smoked ham and gouda with honey mustard, or buffalo mozzarella with fresh tomato on garlic focaccia.

Have a Chef at your station for \$2 per person

Fresh Vegetable Crudités with Ranch Dip
Small (serves 25) Large (serves 50)

Seasonal Sliced Fresh Fruit Display with Yogurt Dip
Small (serves 25) Large (serves 50)

Sliced Deli Meat Platter served with Rolls and Condiments
Small (serves 25) Large (serves 50)

DESIGN YOUR OWN DINNER

| 25 person minimum |

Choose: 1 Salad, 1 or 2 Entrees, 1 Starch, 1 Vegetable and 1 Dessert

All served with freshly baked rolls and butter, coffee, iced tea and water.

Maximum of two entrees per party. A third entrée is available for a 10% additional charge.

Salads

Tossed Fresh Garden Greens with Two Dressings
Classic Potato Salad
Cole Slaw
Crisp Caesar Salad
Spinach Salad

Meats/Main Course

Beef

Sliced Roasted Strip Loin with Demi Glaze
Grilled Tenderloin
Bacon Wrapped Filet Mignon
Ribeye Steak

Pork

Smothered Pork Chop
Pork Milanese with Caper Sauce
Sliced Roasted Pork Loin

Poultry

Cheddar Bacon Ranch Chicken Breast
Gouda Pesto Chicken Breast
Carved Roasted Turkey

Seafood

Baked New England Cod
Grilled Mahi Mahi
Lemon Dill Salmon

Vegetarian

Vegetable Lasagna
Vegetarian Stuffed Peppers
Vegetarian Stuffed Crepes with Light Gouda Cream Sauce
Vegetable en Croute

Starches

Garlic Mashed Potatoes
Mashed Potatoes
Roasted Potatoes
Potato Wedges
Potatoes Au Gratin
Twice Baked Potato
Baked Potato
Fried Rice
Steamed Rice
Rice Pilaf

THEMED DINNERS

Plated, Family Style or Buffet Style

All served with your choice of salad, freshly baked rolls and butter, coffee, iced tea and water. Maximum of 2 entrees per party. A third entrée is available for a 10% additional charge.

South of the Border

Chicken Fajitas and Shredded Pork Enchiladas with Salsa Verde
Vegetarian: Vegetable Black Bean Enchiladas with Red Sauce

Refried Beans

Mexican Rice

Tres Leches

Southern Hospitality

Southern Fried Chicken and BBQ Pulled Pork

Vegetarian Option: Stuffed Peppers

Mashed Potatoes and Gravy

Green Beans

Assorted Pies

Sumptuous Feast

Sliced Sirloin Au Jus
Roasted Gouda Pesto Chicken Breast
Vegetarian: Harissa Roasted Cauliflower Steaks
Rice Pilaf
Glazed Carrots
Cheesecake

Seafood Classic

Baked Salmon Filet and Crab Bisque with bread
Wild Rice
Carrots and Broccoli
Ice Cream

Hometown Favorite

Sliced Rosemary Roasted Pork Loin and Homemade Meatloaf
Vegetarian: Vegetable Stuffed Cabbage
Garlic Mashed Potatoes
Italian Blend
Peach Cobbler

Award's Night

Roasted Prime Rib of Beef Au Jus and Creamy Parmesan Mushroom Chicken
Vegetarian: Cabbage Steaks with Crispy Chickpeas and Herbed Croutons
Roasted Rosemary Potatoes
Chef's Vegetables
Chocolate Mousse

Club Classic

Grilled Sirloin with Garlic Butter and Tender Honey Mustard Glazed Chicken
Vegetarian: Roasted Chickpea and Spinach Stuffed Sweet Potatoes
Rice Pilaf
Roasted Cauliflower with Spices
Black Forest Cake

Endless Summer Beach Party

Grilled Burgers and Hot Dogs
Vegetarian: Grilled Shrimp and Vegetable Kebobs
Home-style Potato Salad
Corn on the Cob
Mixed Seasonal Fruit

Vegetables

Green Beans
Peas with Carrots
Steamed Broccoli
Corn on the Cob
Asian Stir Fry
Balsamic Steamed Vegetables
Buttered Cut Corn
Roasted Cauliflower
Parmesan Zucchini
Glazed Carrots
Italian Blend

Desserts

Chocolate Mousse
Assorted Pies
Assorted Fruit Cobblers
Chocolate, Vanilla, or Marble Cake
Black Forest Cake
Chocolate Mousse Bomb
Mini Cookie with Ice Cream
Assorted Cookies
New York Style Cheesecake

Taste of Venice

Lasagna and Spaghetti with Bolognese
Vegetarian Option: Vegetable Alfredo Tortellini
Roasted Balsamic Italian Vegetables
Cannoli

The Wacky Tourist Luau

Hawaiian-Style Huli Huli Chicken and Kalua Pork with Cabbage
Vegetarian: Hawaiian Poke Bowl with Teriyaki Sauce
Steamed White Rice
Stir-Fried Vegetables
Pineapple Upside-Down Cake

ENHANCEMENTS

Carving Stations

Your choice of chef-carved savory selections with fresh baked rolls; minimum of 50 guests.

Garlic-Rosemary Prime Rib

Served with fresh and creamy horseradish sauce and port wine jus

Roasted Turkey

Served with savory turkey gravy and cranberry relish

Balsamic Glazed Ham

Served with honey-mustard glaze and apple compote

Kahlua-Soy Pork Tenderloin

Served with smoked pineapple salsa and sesame mayo

Brazilian Churrascaria

Delectable assortment of seasoned chicken, beef and pork sliced from a sword