



# BERMUDA RUN

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COUNTRY CLUB

# **WEDDING RECEPTION MENU PACKET**

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7/23/2008

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## ***General Information***

# ***Catering Information and Policies***

- ❖ **FOOD:** All food items must be supplied and prepared by the Club and may not be removed from the premises. This banquet package serves only as a guide for planning your very special occasion. Our culinary staff will be happy to create any custom menu that you may desire. Menu selections and all final details must be made at least three weeks prior to your planned event.
  
- ❖ **BEVERAGES:** In accordance with the State and Local ABC regulations, Bermuda Run Country Club must supply all alcoholic beverages.
  
- ❖ **PRICES:** Menu prices are current prices but are subject to change without notice until 30 days prior to your function. Prices can be confirmed 30 days prior to your function. All Food & Beverage items and charges are subject to a 20% service charge and 6.75% state sales tax.
  
- ❖ **PROPERTY DAMAGE OR EXCESSIVE CLEANUP:** You are responsible for all costs to repair any damage done to the property by your guests, attendees, independent contractors or other agents under your control.
  
- ❖ **LIABILITY:** The Club reserves the right to inspect and control all private functions. The Club cannot assume responsibility for the client's personal property and equipment brought on property.
  
- ❖ **SECURITY:** A security deposit is required to reserve space for your function. We operate on a first-come, first-served basis so the first

person to place a deposit on a date will reserve the space. **FOR SATURDAY FUNCTIONS ONLY** – a non-refundable security deposit of \$1500 is required for all functions booked on a Saturday.

❖ **PAYMENT POLICY:** One half of your projected bill is due 10 days prior to your function. The remaining portion is due the day of your planned event. Your security deposit will be applied to your final bill. Cash or personal checks are acceptable forms of payment. MasterCard and Visa are accepted for a 3% surcharge.

❖ **CANCELLATION:** If you must cancel your function, your full deposit will be refunded if you cancel at least 180 days prior to the function. If you cancel your function less than 180 days prior to the function, your deposit will be retained by the Club as a cancellation fee.

❖ **FUNCTION SPACE ASSIGNMENTS:** The Club will reserve function space in accordance with the guaranteed number of attendees and set up arrangements. Should the number of attendees decrease or increase, we reserve the right to reserve adequate function space accordingly and charge applicable fees.

❖ **OUTSIDE CONTRACTORS:** All outside contractors must be pre-approved by the Club Manager. Outside contractors will be required to work within the guidelines set by Bermuda Run Country Club. All Bands and Disc Jockeys must be set up no later than 5:30pm.

❖ **GUARANTEED ATTENDANCE:** A guaranteed number of attendees is required at least 48 hours in advance of your function. The guarantee provides the basis for charges and is not subject to reduction. You will

be charged for the guaranteed number plus any covers over and above. Bermuda Run Country Club will provide staff to count number of attendees. This count will be the basis for your billing. You may provide someone to accompany the staff in counting number of attendees. Your room will be set up for the guaranteed number. Any increase over the guaranteed number during the function will incur a 20% surcharge. If the Club receives no guarantee, you will be charged for the estimated number given plus any covers over and above.

❖ **CLUB HOURS:** Monday – Closed  
Tuesday-Saturday – Open Daily  
Sunday – Closed after 5:00 p.m.

All functions booked outside of the operating hours are subject to a \$1,000 Room Rental Fee.

***I have read and agree to the Catering Information and Policies:***

\_\_\_\_\_  
\_\_\_\_\_

***Host Signature***

***Date***

***BRCC Rep.***

***Signature***

***Date***

Please sign & return this sheet with your deposit

## ***Room Rental Charges***

### **Ballroom**

Saturdays - \$1,600 for Non-Members

Saturdays - \$800 for Members

Ceremony Fee \$200

Room Rental Charges include the following:

*Dance Floor*

*Linen (All linens are white) Other colors may be rented at extra charge*

*Set-up and breakdown of Ballroom*

*Cleaning*

## ***Miscellaneous Charges***

Cake Cutting Fee \$1.00 per person

Ice Carving

\$375/Each

Bartender

\$30 per bartender/1<sup>st</sup> hr

\$20 per bartender/each additional hour

After Midnight Charge

\$100 per ½ hour

# ***Hors d'oeuvres***

## ***Menu #1***

***\$28++ per person***

### ***Roast Steamship Round of Beef***

***&***

### ***Italian Pasta Station***

With Tri-Colored Rotini and Seafood Ragout Marinara  
Tortellini Pesto and Penne Carbonara  
Roasted Garlic & Pesto Crustades and Parmesan Cheese

### ***Cold Hors d'oeuvres***

#### ***Mustard-Tarragon Mousse Stuffed Eggs***

with Green Onions & Black Olives Garnish

#### ***Imported and Domestic Cheese Display***

An assortment of the Finest Cheeses from Around the World  
accompanied with Assorted Crackers

#### ***Fresh Seasonal Fruit Display***

A lavish display of seasonal Melons, Berries, and Exotic Fruits  
accompanied with your choice of Rebecca Sauce or Honey Poppy Seed Dip

#### ***Fresh Vegetable Crudité***

An assortment of Garden Fresh Vegetables creatively displayed  
accompanied with your choice of Avocado Dip, Ranch Dip or Honey Curry Dip

**Hot Hors d'oeuvres**

***Sausage or Spinach Stuffed Mushrooms***

***Mediterranean or Swedish Style Meatballs***

***Potstickers with Chili Soy Dipping Sauce***

***Hot Crab, Artichoke & Jalapeño Dip***

*with Toasted Pita Triangles*

***Sesame Chicken Tenders***

*with Honey Mustard and Sweet & Sour Dipping Sauce*

***Menu #2***

***\$36++ per person***

**Choice of:**

***Prime Rib of Beef***

Natural au jus, Horseradish Cream  
Assorted Breads and Party Rolls

***Rosemary Leg of Lamb***

Mustard Horseradish Cream & Mint Jelly  
Assorted Breads and Party Rolls

**Choice of:**

***Italian Pasta Station***

With Tri-Colored Rotini and  
Seafood Ragout Marinara  
Tortellini Pesto and Penne Carbonara  
Roasted Garlic & Pesto Crustades  
and Parmesan Cheese

***Oriental Stir-Fry Station***

Stir Fried Chicken Teriyaki  
Shrimp with Garlic Sauce and Oriental  
Vegetables  
Beef and Broccoli with a classic  
Oriental Brown Sauce

**Cold Hors d'oeuvres**

***Imported and Domestic Cheese Display***

An assortment of the Finest Cheeses from Around the World  
accompanied with Assorted Crackers

***Fresh Seasonal Fruit Display***

A lavish display of seasonal Melons, Berries, and Exotic Fruits  
accompanied with your choice of Rebecca Sauce or Honey Poppy Seed Dip

***Fresh Vegetable Crudit ***

An assortment of Garden Fresh Vegetables creatively displayed  
accompanied with your choice of Avocado Dip, Ranch Dip or Honey Curry Dip

***Whole Poached Salmon Display***

with Capers, Bermuda Onions and Grated Eggs served with Toast Points

***Hot Hors d'oeuvres***

***Bacon Wrapped Scallops***

***Caribbean or Swedish Style Meatballs***

***Crabmeat Stuffed Mushrooms***

***Potstickers***

with Chili Soy Dipping Sauce

***Hot Crab, Artichoke & Jalape o Dip***

*with Toasted Pita Triangles*

**Menu #3**

**\$42++ per person**

**Choice of:**

***Mignon of Beef Tenderloin***

With Chive Horseradish Cream Sauce  
Assorted Breads and Party Rolls

***Prime Strip Sirloin of Beef***

Chive Horseradish Cream, Cilantro Pesto,  
Assorted Breads and Party Rolls

***Veal Steamship***

with Natural au jus, Roasted Onion Mayo and Party Rolls

**Choice of:**

***Italian Pasta Station***

With Tri-Colored Rotini and  
Seafood Ragout Marinara  
Tortellini Pesto and Penne Carbonara  
Roasted Garlic & Pesto Crustades  
and Parmesan Cheese

***Oriental Stir-Fry Station***

Stir-Fried Chicken Teriyaki  
Shrimp with Garlic Sauce and  
Oriental Vegetables  
Beef and Broccoli with a classic  
Oriental Brown Sauce

***Charleston Shrimp and Grit Cake Station***

Tender Creek Shrimp sautéed with Tomatoes, Scallions and Bacon served over Pan Fried Grit Cakes

**Cold Hors d'oeuvres**

***Imported and Domestic Cheese Display***

An assortment of the Finest Cheeses from Around the World  
accompanied with Assorted Crackers

***Fresh Seasonal Fruit Display***

A lavish display of seasonal Melons, Berries, and Exotic Fruits  
accompanied with your choice of Rebecca Sauce or Honey Poppy Seed Dip

***Fresh Vegetable Crudité***

An assortment of Garden Fresh Vegetables creatively displayed  
accompanied with your choice of Avocado Dip, Ranch Dip or Honey Curry Dip

***Chilled Citrus & Cajun Rubbed Roasted Turkey Display***

with Cranberry Relish, Muffins and Party Rolls

**Hot Hors d'oeuvres**

***Bacon Wrapped Scallops***

***Caribbean or Swedish Style Meatballs***

***Crabmeat Stuffed Mushrooms***

***Spanikopita***

***Hot Crab, Artichoke & Jalapeño Dip***

*with Toasted Pita Triangles*

***Sesame Chicken Tenders***

*with Honey Mustard and Sweet & Sour Dipping Sauce*

**Menu #4**

***\$48++ per person***

**Choice of:**

***Mignon of Beef Tenderloin***

*With Chive Horseradish Cream Sauce  
Assorted Breads and Party Rolls*

***Prime Strip Sirloin of Beef***

*Chive Horseradish Cream, Cilantro Pesto,  
Assorted Breads and Party Rolls*

***Veal Steamship***

*with Natural au jus, Roasted Onion Mayo and Party Rolls*

**Choice of:**

***Italian Pasta Station***

*With Tri-Colored Rotini and Seafood Ragout Marinara  
Tortellini Pesto and Penne Carbonara  
Roasted Garlic & Pesto Crustades  
and Parmesan Cheese*

***Oriental Stir-Fry Station***

*Stir-Fried Chicken Teriyaki  
Shrimp with Garlic Sauce and Oriental Vegetables  
Beef and Broccoli with a classic  
Oriental Brown Sauce*

***Charleston Shrimp and Grit Cake Station***

*Tender Creek Shrimp sautéed with Tomatoes, Scallions and Bacon served over Pan Fried Grit Cakes*

## **Cold Hors d'oeuvres**

### **Jumbo Shrimp Cocktail**

with Cocktail Sauce & Lemons

### **Fresh Seasonal Fruit Display**

A lavish display of seasonal Melons, Berries and Exotic Fruits, accompanied with your choice of Rebecca Sauce or Honey Poppy Seed Dip

### **Whole Poached Salmon Display**

with Capers, Bermuda Onions,  
and Grated Eggs  
Served with Toast Points

### **Oysters on the Half Shell**

with Cocktail Sauce & Lemons

### **Imported and Domestic Cheese Display**

An assortment of the Finest Cheeses  
from Around the World  
Accompanied with Assorted Crackers

### **Terrine and Pâté Display**

Fresh in-house Terrines and Pâtés accompanied with  
Cornichons, Capers, Bermuda Onions and  
Assorted Crackers

### **Fresh Vegetable Crudité**

An assortment of Garden Fresh Vegetables creatively displayed & accompanied with your choice of Avocado Dip, Ranch Dip or Honey Curry Dip Hot Crab, Artichoke & Jalapeño Dip with Toasted Pita Triangles

### **Mussels with Tomato Caper Relish**

## **Hot Hors d'oeuvres**

### **Spanikopita**

### **Hot Crab, Artichoke & Jalapeño Dip**

with Toasted Pita Triangles

### **Mini Crawfish & Crab Rolls**

with Lobster Sauce

### **Crabmeat Stuffed Mushrooms**

**Sesame Chicken Tenders** with Honey  
Mustard and Sweet & Sour Dipping Sauce

### **Mini Vegetable Spring Rolls**

with Soy Plum Dipping Sauce

## **Gourmet Stations**

***Italian Pasta Station \$5++/Person***

With Tri-Colored Rotini and Seafood Ragout Marinara  
Tortellini Pesto and Penne Carbonara  
Roasted Garlic & Pesto Crustades and Parmesan Cheese

***Oriental Stir-Fry Station \$5++/Person***

Stir-Fried Chicken Teriyaki  
Shrimp with Garlic Sauce and Oriental Vegetables  
Beef and Broccoli with a classic Oriental Brown Sauce

***Mexican Fajitas Station \$5++/Person***

Chicken, Steak and Shrimp Fajitas with Peppers and Onions Accompanied with Soft Flour Tortillas,  
Cilantro Laced Salsa, Guacamole, Sour Cream and Jalapeño

***Sausage and Pepper Flambé Station \$5++/Person***

Smoked Sausage, Onions and Bell Peppers Sautéed Flambé Style with Bourbon

***Charleston Shrimp and Grit Cake Station \$6++/Person***

Tender Creek Shrimp Sautéed with Tomatoes, Scallions and Bacon  
Served over pan-fried Grit Cakes

***\$50 Attendant Fee on all Stations***

## **Grand Displays**

### ***Marinated Gravlox*                      *\$6/Person***

Gazpacho Salsa, Dill Cream, Buttered Brown Bread and Mini Bagels

### ***Whole Poached Salmon Display*    *\$6/Person***

With Capers, Bermuda Onions and Grated Eggs served with Toast Points

### ***Hand Rolled Sushi Display*    *\$5/Person***

Assorted Fresh Rolled Sushi and Vegetable Rolls  
Served with Wasabi, Pickled Ginger and Soy Sauce

### ***Terrine and Pâté Display*                      *\$7/Person***

Fresh in-house Terrines and Pate's Accompanied with Cornichons, Capers,  
Bermuda Onions, Capers and Assorted Crackers

### ***Smoked Fish Display*    *\$7/Person***

Smoked Salmon, Smoked Mahi Mahi, Smoked Trout and Smoked Oysters  
Accompanied with Dill Cream Cheese, Capers, Diced Onions, Grated Eggs and Toast Points

***Fresh Seasonal Fruit Display \$3/Person***

A Lavish Display of seasonal Melons, Berries, and Exotic Fruits  
Accompanied with your choice of Rebecca Sauce or Honey Poppy Seed Dip

***Fresh Vegetable Crudité \$3/Person***

An Assortment of Garden Fresh Vegetables creatively displayed and accompanied  
with your choice of Avocado Dip, Ranch Dip, or Honey Curry Dip

***Imported and Domestic Cheese Display \$4/Person***

An Assortment of the Finest Cheeses from Around the World  
Accompanied with Assorted Crackers

***Carving Stations***

***Mignon of Beef Tenderloin***

***\$12/Person***

with Chive Horseradish Cream Sauce

Assorted Breads and Party Rolls

(25 person Min.)

***Rosemary Leg of Lamb***     ***\$6/Person***

Mustard Horseradish Cream & Mint Jelly

Assorted Breads and Party Rolls

(25 person Min.)

**Prime Rib of Beef     \$8/Person**

Natural au Jus, Horseradish Cream  
Assorted Breads and Party Rolls  
(50 person Min.)

**Roast Steamship Round Of Beef**

**\$4/Person**

with Mustard-Horseradish Cream  
Assorted Breads and Party Rolls  
(200 person Min.)

**Citrus & Cajun Rubbed Whole**

**Roasted Turkey \$4/Person**

with Raisin Sauce and Cranberry Relish  
Muffins and Party Rolls  
(25 person Min.)

**Roast Steamship Round of Veal**

**\$7/Person**

with Natural au Jus, Roasted Onion Mayo  
and Party Rolls  
(200 person Min.)

**Prime Strip Sirloin of Beef**

**\$11/Person**

Chive Horseradish Cream, Cilantro Pesto  
Assorted Breads And Party Rolls  
(50 person Min.)

**Smoked Scottish Salmon**

**\$6/Person**

with Caper-Egg Relish, Horseradish Cream  
**and** Toast Points

**Baked Virginia Ham     \$4/Person**

with Strawberry Preserves, Mustard & Mayonnaise  
Muffins, Biscuits and Party Rolls  
(50 person Min.)

**Corned Beef Steamship     \$6/Person**

With Creole Mustard and Roasted Onion Mayo  
Biscuits and Party Rolls  
(50 person Min.)

**\$50 Attendant Fee on all Stations**

## **Hors d'oeuvre Selections**

You may customize your own menu using the following selections. Our Chef will be happy to price your menu based on number of attendees and selections. The listed prices are an estimated **per person** price to help you with your budget and are based on two (2) hours.

### **Hot**

Miniature Crab Cake	\$6++
Bacon Wrapped Scallops	\$4++
Bacon Wrapped Chestnuts	\$2++
Smoked Chicken Quesadilla	\$6++
Crabmeat Stuffed Mushrooms	\$4++
Sausage Stuffed Mushrooms	\$2++
Swedish Meatballs	\$2++
Mediterranean Meatballs	\$2++
Caribbean Meatballs with Tropical Sauce	\$2++
Garlic Roasted Chicken Drummettes	\$2++
Barbecue Chicken Drummettes	\$2++
Buffalo Style Chicken Wings	\$2++
Southern Fried Chicken Drummettes	\$2++
Oriental Style Chicken Drummettes	\$2++
Potstickers (Fried Dumplings) with Chili Soy Dipping Sauce	\$3++
Baked Chicken & Pineapple Brochettes with Sweet & Sour Dipping Sauce	\$2++
Spanikopita	\$3++
Hot Crab, Artichoke & Jalapeño Dip with Toasted Pita Triangles	\$3++
Mini Egg Rolls with Plum Sauce	\$3++

### **Cold**

*Deviled Eggs	\$2++
*Eggs Stuffed with Salmon Mousse	\$3++
*Assorted Finger Sandwiches	\$2++
Prosciutto Wrapped Melons	\$3++
*Assorted Canapés	\$3++
*Mustard-Tarragon Mousse Stuffed Eggs with Green Onions & Black Olives Garnish	\$2++
Anti Pasto Skewers	\$3++
Walnut Cheese Ball with Assorted Crackers	\$3++
+	
Chilled Roast Beef with Marinated Vegetables	\$4++
Vegetable Terrine En Croûte	\$2++
Gazpacho Aspic with Shrimp Salad	\$3++
Chilled Three Pepper Crusted Pork Tenderloin with Chutney & Salsa	\$3++
*Cherry Tomato with Herb Pesto	\$2++
*Roma Tomatoes with Chili Cream Cheese	\$2++
+	
*Cucumber Rounds with Shrimp Salad	\$3++
*Cucumber Rounds with Smoked Chicken Salad	\$2++
*Cucumber Rounds with Tuna Mousse	\$2++
Mussels with Caper Tomato Relish	\$4++

Chicken Saté	\$3++
Deep Fried Mozzarella Sticks	\$3++
Cocktail Ribs with Barbecue Butter Sauce	\$4++
Bermuda Run Baked Cheese Trio	\$3++
Shrimp & Black Bean Quesadilla	\$4++
Shrimp & Sausage Brochettes with Creole Sauce	\$4++
Rosemary Marinated Mini Beef Kabobs	\$4++
Beef & Shrimp Brochettes with Sauce Provencale	\$5++
Sesame Chicken Tenders with Mustard and Sweet & Sour Sauces	\$3++
Miniature Quiches	\$2++
Fried Dim Sum with Soy Dipping Sauce	\$3++
Steamed Dim Sum with Soy Dipping Sauce	\$3++
Fig & Mascarpone in Phyllo	\$4++
Pear & Brie in Phyllo	\$4++
Hibachi Beef Skewers	\$4++
Hibachi Chicken Skewers	\$4++

*Belgian Endive Stuffed with Herbed Boursin	\$2++
Oysters on the Half Shell	\$5++
Large Chilled Shrimp with Cocktail Sauce	\$6++

\*These Items Can Be Butler Passed

## **Dinner Menu**

### ***a la Carte Selections***

(Per Person Price)

#### **Soups**

<b><i>Chilled Gazpacho</i></b>	<b>\$3</b>
<b><i>Chicken &amp; Corn Chowder</i></b>	<b>\$3</b>
<b><i>Lobster Bisque</i></b>	<b>\$4</b>

<b><i>Tomato Basil</i></b>	<b>\$3</b>
<b><i>New England Clam Chowder</i></b>	<b>\$3</b>
<b><i>She Crab</i></b>	<b>\$5</b>

Other soup selections available upon request

## **Appetizers**

### ***Smoked Salmon Spring Roll*     \$7**

Served with Minted Cous Cous and a Roasted Yellow Pepper and Wasabi Vinaigrette

### ***Shrimp Cocktail*     \$8**

Served with Cocktail Sauce

### ***Crab Strudel*     \$8**

Delicate Phyllo Dough filled with Jumbo Lump CrabMeat, Mushrooms and Onions  
Served on a Pool of Brandy Laced Lobster Sauce

### ***Crab Cake*     \$9**

Served with a Spicy Remoulade Sauce and Ancho Pepper Aoli

### ***BBQ Grilled Shrimp*     \$8**

Served over Black-eyed Pea Cakes

### ***Grilled Portabello*     \$7**

Balsamic Marinated Grilled Portabello Mushroom topped with Baked Goat Cheese  
Served over a Vintage Port Reduction

## **Salads**

### ***Bermuda Run House Salad***

**\$2**

Mixed Greens, Cucumbers,  
Cherry Tomatoes, Shredded Carrots  
and Pesto Crustades

### ***Spinach Salad*     \$3**

Served with Egg Slices, Bacon Bits, Tomatoes,  
Bermuda Onions and Mushrooms  
Served with a Warm Bacon Dressing

### ***Radicchio, Romaine & Friscee***

**\$4**

Served with Grapefruit, Pecans and  
Raspberry Vinaigrette

### ***Swiss Salad*     \$3**

Romaine Lettuce, Shredded Swiss Cheese,  
Tomato and Black Olives  
Served with a Creamy Swiss Dressing

### ***Artichoke & Heart Of Palm Salad***

**\$4**

Tossed with Mushrooms, Black Olives  
and Parmesan Cheese  
Marinated in a Balsamic Vinaigrette

### ***Caesar Salad*     \$3**

Traditional Caesar Salad topped with  
Parmesan Cheese and Croutons

**Greek Salad \$3**

Romaine Lettuce, Black Olives, Tomatoes,  
Cucumbers, Bermuda Onion and Feta Cheese  
Served with Greek Dressing

**Tomato & Mozzarella Salad \$4**

Sliced Roma Tomatoes, Fresh Mozzarella Cheese  
and Bermuda Onions, served atop Mixed Greens  
and Balsamic Vinaigrette

**Italian Salad \$3**

Mixed Greens, Mozzarella, Red Onion,  
Pepperoni and Roma Tomatoes  
Served with a Creamy Parmesan Dressing

**Bibb, Watercress, Beets &  
Green Onion Salad \$3**

with Honey Mustard Vinaigrette Dressing

**Dinner Entrées**

All entrées are served with house salad, chef's choice of seasonal vegetables & appropriate sides, rolls & butter, coffee & tea. All steaks are served medium (pink) unless otherwise requested in advance by the Host.

**Please select one entrée**

**12 oz. Prime Rib of Beef au Jus**

**\$24++**

Aged Angus

**Grilled Tournedos of Beef Tenderloin &**

**Scampi Style Shrimp \$36++**

Served with Shallot-Red Wine Sauce  
and Lobster Butter

**Pan-Seared Medallions of Beef  
Tenderloin With Shrimp Ragout**

**\$26++**

Madeira Sauce

**Marinated Jerked Pork Loin \$21++**

Served over Wilted Spinach &  
Topped with Mango Chutney Butter

**Potato Encrusted Pan Fried Grouper**

**\$22++**

Served on Toasted Riso and Jasmine Rice Pilaf  
with a Sesame, Ginger, Tomato Relish

**Filet Mignon Béarnaise \$38++**

Aged Angus

**New York Strip Steak \$34++**

Aged Angus

**Ribeye Steak \$28++**

Aged Angus

**Grilled Pork Chop \$22++**

Served with Desert Hash and  
Tequila Glaze

**Pan Seared Atlantic Salmon \$21+**

+

Served on a Bed Of Spinach with a  
Horseradish Marmalade Sauce

**Applewood Smoked Bacon Wrapped**

**Chicken Breast \$22++**

Served over a warm salad of Spinach,  
Roasted Red Peppers & Potatoes  
Topped with a Dried Cherry Vinaigrette

**Sonoma Marinated Chicken Breast**

**\$21++**

Served over a Garden Rice Pilaf and topped with Fried Leek Straw  
Accompanied with Grilled Vegetables

**Gorgonzola Stuffed Filet \$38++**

Aged Angus Filet stuffed with Gorgonzola Cheese topped with Green Pepper Hollandaise

**Charleston Style Shrimp and Grits**

**\$25++**

Sautéed Jumbo Shrimp with Bacon, Tomatoes and Scallions in a Creamy Garlic Sauce  
Served over Grit Cakes

**Grilled Lamb Rack \$40++**

With a Jalapeño Mint Sauce  
Served over Roasted Garlic Mashed Potatoes

**Stuffed Pork Loin \$23++**

Tender Boneless Pork Loin stuffed with Fresh Basil, Fire Roasted Red Peppers and Goat Cheese  
Served over a Green Peppercorn Demi

**Filet & Chicken Roulade \$32++**

5 oz. Filet Mignon with Bordelaise Sauce paired with a 6 oz. Spinach, Boursin & Prosciutto  
Stuffed Chicken Breast

**Chicken Roulade \$22++**

Stuffed with Boursin Cheese, Prosciutto & Spinach. Served with a Sun Dried Tomato Sauce

**Mediterranean Chicken \$22++**

Grilled Chicken Breast with a Tomato Ratatouille & Feta Cheese

**Chicken Schnitzel \$22++**

Breast of Chicken, Pounded & Breaded, then Sautéed  
Served with a Lemon Caper Sauce

**Veal Napoleon \$30++**

Tender Veal Scaloppini layered with Grilled Vegetables and topped with a Spicy Crawfish Butter

**Grilled Veal Chop \$48++**

with a Wild Mushroom, Gorgonzola and Apple Compote  
Served over Roasted Garlic Mashed Potatoes

**Veal Saltimbocca \$34++**

Veal Medallions topped with Prosciutto Ham and Melted Fresh Mozzarella  
Served with a Rich Veal Demi-Glace

**Combination plates will be customized to your taste and priced accordingly.  
Our Executive Chef will be happy to prepare any dish that may not be listed in this menu.**

**Dinner Buffet Selections**

(A minimum of 50 persons is required)

**Menu #A**

Choice of a plated House Salad with choice of dressings or a Caesar Salad

**Choice of Two of the Following:**

Pepper Crusted Pork Loin with a Green Peppercorn Demi

Grilled Pork Chops with a Gorgonzola Apple Compote

Chicken Roulades

Chicken Creole

Mediterranean Chicken

Served with Chef's Choice of Starch and Vegetables  
Rolls and Butter  
Coffee and Tea

**\$25++**

**Menu #B**

Choice of a plated House Salad with choice of dressings or a Caesar Salad

**Choice of Two of the Following:**

Basil and Goat Cheese Stuffed Pork Loin with a Green Peppercorn Demi

Grilled Pork Chops with a Gorgonzola and Apple Compote

Grilled Sonoma Marinated Chicken Breast  
Mediterranean Chicken

Grilled or Poached Atlantic Salmon with Lobster Sauce

Baked Grouper Bimini Style with Roasted Peppers, Onions and Topped with Hollandaise

Served with Chef's Choice of Starch and Vegetables  
Rolls and Butter  
Coffee and Tea

**\$27++**

**Menu #C**

Choice of a plated House Salad with choice of dressings or a Caesar Salad

**Choice of Three of the following:**

Chicken Coq Au Vin

Chicken Piccata

Grilled Atlantic Salmon with Jade Sauce

Grilled Grouper or Mahi Mahi with Mango Fruit Salsa

Grilled Flank Steak with Mushroom Gravy

Veal Saltimbucco

Served with Chef's Choice of Starch and Vegetables

Rolls and Butter

Coffee and Tea

**\$29++**

**Menu #D**

Choice of a plated House Salad with choice of dressings or a Caesar Salad

**Choice of Three of the Following:**

Grilled Sonoma Marinated Chicken Breast

Tenderloin Beef Tips with Shiitaki Mushrooms

Baked Salmon Stuffed with Crab Meat Topped with Lobster Sauce

Baked Grouper Oscar with Asparagus, Crab Meat and topped with Hollandaise

Veal Roulades with Wild Mushroom Sauce

Carving Station of Prime Rib of Beef au Jus

Served with Chef's Choice of Starch and Vegetables

Rolls and Butter

Coffee and Tea

**\$32++**

*(Plus \$50 Attendant Fee)*

***Dinner Menu  
Gala Buffet Selections***

**Menu #E - \$40 per person**

**Soup**

New England Clam Chowder

**Salads**

**Choice of served**

Mixed Greens with Assorted Dressings

Caesar Salad

Spinach Salad

**Entrées**

Pan-Seared Medallions of Beef Tenderloin with  
Shrimp Ragout

Grilled Grouper or Mahi Mahi Served over a bed  
of wilted Spinach and topped with a Spicy  
Crawfish and Lobster Butter

Chicken Oscar with Fresh Asparagus and  
CrabMeat and topped with Hollandaise Sauce  
served over a Bed of Fried Leek Straw

Chef's Choice of Starch and Vegetables

**Desserts**

Assorted Petit-Fours

Iced Tea

Freshly Brewed Regular & Decaffeinated  
Colombian Coffee

**Menu #F - \$42 per person**

**Appetizers**

Poached Salmon Mirror Display

Shrimp Cocktail

**Soup**

She Crab

**Salads**

**Choice of served**

Mixed Greens with Assorted Dressings

Caesar Salad

Spinach Salad

**Entrées**

Pan- Seared Tournedos of Beef with Shrimp  
Ragout

Pepper Crusted Pork Loin served over  
Desert Hash with Tequila Glaze

Fillet of Sole Roulades, stuffed with Crabmeat &  
Mushrooms served with a Roasted  
Tomato Buerre-Blanc

Steamed Asparagus with Orange Butter

Grilled Marinated Vegetable Medley

Roasted Garlic Rubbed Potatoes

Wild Rice with Pine Nuts

**Desserts**

Assorted Petit-Fours

Iced Tea

Freshly Brewed Regular & Decaffeinated  
Colombian Coffee

## **Dessert Selections**

*(Priced Per Person)*

Pecan Pie	\$4.95++	Ultimate Chocolate Cake	\$4.95++
Key Lime Pie	\$4.95++	Gourmet Carrot Cake	\$5.50++
Caramel Apple Pie	\$5.50++	Turtle Cheesecake	\$6.95++
New York Cheesecake	\$5.50++	Caramel Apple Cheesecake	\$6.95++
Strawberry Cheesecake	\$6.95++		
Cheesecake with Fruit Topping	\$6.50++		(Strawberry, Blueberry, Apple, Chocolate or Peach)

### ***Individual Gourmet Desserts*      **\$8.50++/person****

#### **Fruit Torte**

##### **Cappuccino-Coffee Mousse**

*Chocolate Ganache, Striped "Joconde" Biscuit, Coffee Glazed & Garnished with a Mocha Bean in a Pool of Mocha English & Chocolate Swirl*

##### **White Passion**

*White Chocolate, Passion Fruit Mousse, Pistachio Genoise & a White Chocolate Garnish with Swirled White Chocolate English & Melba Sauce*

### **Tiramisu**

*Chocolate & Vanilla Ladyfingers soaked in Coffee  
&  
Cognac, Marscapone Cheese, Chocolate Wrapped  
&  
Dusted with Cocoa Powder with a White  
Chocolate Honeycomb Morsel Garnish*

### **Chocolate Trilogy**

*Chocolate Genoise Layered with White Milk &  
Dark Chocolate Mousse & Garnished with  
Dark Chocolate Shavings*

### **Raspberry Mirror**

*Raspberry Mousse, Pink & White Striped  
Biscuits,  
Raspberry Glaze & a Striped Chocolate  
Square Garnish  
Served over a Pool of Swirled Raspberry Melba  
& Crème Englaise*

### **Marquis au Chocolate**

*Chocolate Génoise, Chocolate Ganache,  
Baked Hazelnuts  
& Garnished with a Dark Chocolate Leaf  
in a Pool of Crème Englaise & Swirled  
Chocolate*

### **Fruit Cobbler \$4++/Person**

*(Buffet Service Only)*

Cherry, Apple or Peach

Add Ice Cream \$1.00/Person

### **Ice Cream Sundae Bar \$4++/Person**

Make your own ice cream sundae with choice of toppings

### **Bread Pudding with Bourbon Sauce \$4++/Person**

*(Buffet Service Only)*

### **Dessert Buffet \$7.95++/Person**

Assortment of Flavored Cheesecakes, Layer Cakes, Fruit Cobbler & Ice Cream

### **Flambé Dessert Station \$8.95++**

*(\$100 Attendant Fee)*

## ***Beverage Selections & Charges***

**Coffee**

\$15/Pot

**Soft Drinks (12 oz. Can)**

\$2/each

(Coke, Diet Coke, Sprite and Mr. Pibb)

**Bottled Mineral Water (20 oz. Bottle)**

\$2/each

**Sports Drinks (20 oz. Bottle)**

\$2/each

**Natural Fresh Fruit Juices (10 oz. bottle)**

\$2/Each

**Punch Stations**

**Fruit Punch**

With Grenadine, Orange & Pineapple Juices,  
Club Soda, Gingerale and Cherry Garnish

\$25 Per Gallon

**Sherbet Punch**

With Lime & Orange Sherbet, Gingerale  
and Fruit Garnish

\$30 Per Gallon

**Ambrosia Punch**

With Orange & Pineapple Juices, Coco Lopez  
Cream of Coconut and Fruit Garnish

\$25 Per Gallon

**Champagne Punch**

(1 gallon serves approximately 20 cups)

\$45 Per Gallon

## ***Alcoholic Beverage List***

All Charges are based on consumption

BRCC Bartenders are instructed to pour 1.5 oz. of liquor per drink

All beverage charges are subject to 20% service charge & 7% NC Sales Tax

### **Liquor**

#### **House Brands      \$6 per drink**

*Popov Vodka*

*Gordon's Gin*

*Castillo Rum*

*Scoresby Scotch*

*Early Times Bourbon*

*Seagram's 7 Blended Whiskey*

#### **Call Brands      \$7 per drink**

*Skyy Vodka*

*Tanqueray Gin*

*Bacardi Silver Rum*

*Dewar's Scotch*

*Jim Beam Bourbon*

*Seagram's V.O. Blended Whiskey*

#### **Premium Brands \$8 per drink**

*Absolute Vodka*

*Johnny Walker Red Scotch*

*Bombay Gin*  
*Mt. Gay Rum*

*Jack Daniels Bourbon*  
*Crown Royal Blended Whiskey*

Liqueurs & Brandies are available upon request and priced individually based on brand choices

**Banquet House Wine      \$22 per bottle**

*Fox Horn White Zinfandel*  
*Sycamore Lane Chardonnay*

*Sycamore Lane Merlot*  
*Sycamore Lane Cabernet Sauvignon*

**House Champagne      \$22 per bottle**

*Veuve de Verney (France)*

**Banquet Domestic Beer      \$2.75 each**

*Budweiser*  
*Bud Lite*

*Miller Lite*  
*Coors Lite*

**Banquet Imported Beer      \$3.75 each**

*Heineken*

*Corona*

*Amstel Light*

**Banquet Keg Domestic Beer      \$295.00 per keg**