

## *Lunch and Dinner Buffets*

### *Theme Buffets*

- #1** \$22 lunch/\$28 dinner  
Grilled all-chuck burger patties and Hebrew National hot dogs with buns and condiments. Add grilled chicken breasts...\$4 Substitute Kobe burgers \$6 Add house made smoked sausages \$6  
Baked beans and loaded tater tots.  
Southern style potato salad and creamy cole slaw.  
Fresh baked cookies and brownies.
- #2** \$22 lunch/\$26 dinner  
Shaved smoked ham, house roasted turkey and roast beef. Add chicken salad or tuna salad...\$4 Add Tomato-Basil, Cream of Potato with Bacon or Chicken and Wild Rice Soup...\$4  
Sliced cheeses, pimento cheese, toppings and condiments.  
Assorted breads.  
Fresh cut fruit and pasta salad.  
Fresh baked cookies and brownies.
- #3** \$16 lunch/\$22 dinner  
Tomato-Basil, Cream of Potato with Bacon or Chicken and Wild Rice Soup  
Mixed Greens with seasonal garnishes and house made dressings.  
Add Loaded baked potato bar...\$4  
Hot yeast rolls and croissants.  
Lemon bars and cookies.
- #4** \$24 lunch/\$32 dinner  
Pulled pork barbeque with Tyrone's sauce and sesame seed buns  
Barbequed or fried chicken. Add fried catfish...\$4 Add barbequed beef brisket...\$6 Add house made smoked sausages...\$6  
Sweet onion hushpuppies, baked beans and corn on the cob.  
Plantation slaw and Southern style potato salad.  
Fresh fruit cobbler and vanilla ice cream.

### *Theme Buffets*

- #5**    \$26 lunch/\$36 dinner  
Fried farm-raised catfish fillets. Add fried jumbo shrimp...**\$10**  
Mustard barbequed Scottish salmon fillet.  
Cheese grits, collard greens and creamed corn.  
Cheddar biscuits and hot yeast rolls.  
Plantation slaw and Southern style potato salad.  
Key Lime Pie.
- #6**    \$26 lunch/\$36 dinner  
Minestrone or Caesar Salad Display.  
Home style baked lasagna.  
Grilled chicken breast over penne alfredo.  
Roasted seasonal vegetables  
Green beans with roasted garlic and sundried tomatoes.  
Garlic bread sticks.  
Tiramisu.
- #7**    \$26 lunch/\$36 dinner  
Chicken enchiladas with salsa verde.  
Beef fajitas with warm flour tortillas.  
Borracho beans.  
Tri-color tortillas chips with queso.  
House salsa, guacamole and traditional condiments.  
Sopapillas with honey.
- #8**    \$46 lunch/\$58 dinner  
Grilled filet mignon or New York strip steaks with hotel butter. Add fresh  
grilled fish for market price. Add fried jumbo shrimp... **\$10**  
Loaded mashed potatoes.  
Steamed broccoli and grilled seasonal vegetables.  
Hot yeast rolls with butter.  
Mixed greens with seasonal garnishes and house made dressings.  
Hot chocolate cobbler and vanilla ice cream.

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## **Custom Buffets**

### **Salads**

#### **Displayed Salads**

Mixed greens, seasonal garnishes and house made dressings.

Caesar. Crisp grape tomatoes, feathered parmesan, cornbread croutons and house made dressing.

BLT Wedge. Iceberg wedges, grape tomatoes, crisp bacon, bleu cheese crumbles, bleu cheese dressing.

Spinach. Tender spinach, boiled eggs, spiced pecans, hothouse tomatoes, crisp bacon and fat free mango poppyseed dressing.

#### **Composed Salads**

Southern style potato

Greek pasta

Fresh broccoli salad

Fruit with poppyseed dressing

Creamy shrimp salad...add \$2

#### **Main Courses**

London broil flank steak

Braised short ribs

Home style meatloaf

Roasted chicken breast supreme with sauce marchand du vin

Chicken picatta

Grilled boneless chicken breast with roasted corn relish

Southern fried chicken

Chicken pot pie

Roasted turkey breast with gravy

Roasted pork loin with onion gravy

Buttermilk fried pork chop with succotash

Pulled pork barbeque

Baked lasagna

Fried farm-raised catfish fillet

Roasted Scottish Salmon with beurre blanc

#### **Desserts**

Key Lime Pie

Chocolate Mousse Cake

Lemon Chess Pie

Chocolate-Pecan Derby Pie

Chef's selected assortment of cakes and pies

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*All custom buffets are accompanied by fresh yeast rolls and whipped butter.*

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**Pricing (per person):**

\$28 Lunch/\$36 Dinner

*Two entrées, one starch, one vegetable, one displayed salad, one composed salad and one dessert.*

\$6 Each additional entrée

\$4 Each additional side or salad

**Enhancements**

**Buffet upgrades**

Filet mignon

\$22 6 oz.

\$24 8 oz.

\$26 10 oz.

NY Strip

\$22 10 oz.

\$24 12 oz.

\$26 14 oz.

\$10 Flat iron steak

\$12 Golden breaded jumbo shrimp

Market price Market fresh catch

**Soups**

\$4 Minestrone

\$4 Tomato-Basil

\$4 Chicken and Wild Rice

\$4 Cream of Potato with Bacon

\$6 Clam Chowder

\$6 Lobster Bisque

\$6 She Crab

**Carving**

\$22 Roasted Beef Tenderloin

\$12 Herb rubbed pork loin

\$16 Slow roasted beef top round

\$12 Butter basted turkey breast

**Passed Starters (priced each)**

\$4 Roast Beef, Chipotle Goat Cheese Tortilla Rolls

\$4 Smoked Salmon BLT Bites in a Phyllo Cup

\$4 Fried Green Mini Tomatoes with Remoulade

\$6 Lobster Salad Spoons with Shaved Marinate Cucumbers

*All prices are subject to tax and gratuity.*

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