

# Carmel Country Club

## DINNER BUFFET MENU

### Buffet Selections

\$60 (includes dessert)

(Minimum of 30 guests)

Buffet Includes Mixed Green Salad with Choice of Dressings, Two Composed Seasonal Salads and Assorted Rolls.

### Entrees

(Price includes your choice of three entrees)

Roasted "New York" Strip Steak, Truffled Mushroom Sauce  
Herb Marinated Flat Iron Steak, Roasted Garlic Jus  
Braised BBQ Short Ribs  
Seared Salmon Fillet, Lemon Dill Cream Sauce  
Grilled Chicken Breasts, Roasted Red Pepper Sauce  
Sliced Pork Loin, Caramelized Onion Bourbon Jus  
Chicken Parmesan  
Sautéed Grouper Steaks, Dijon Cream Sauce  
Sushi Grade Tuna Served Medium, Soy Mirin Sauce  
Shrimp and/or Scallops, Tomato Saffron Broth  
Grilled Mahi Mahi, Coconut Curry Sauce  
Lamb Loin, Rosemary, Zinfandel Cherry Reduction  
Roasted Duck Breast, Fig Mustard Jus

### Accompaniments

( Price includes your choice of four side items )

Basmati Rice Pilaf or Wild Rice Pilaf  
Cous Cous with Seasonal Vegetables  
Roasted Potatoes  
Asparagus  
Squash and Zucchini  
Snow Peas, Red Peppers, Leeks  
Broccoli, Cauliflower, Carrots

Seasonal Risotto  
Macaroni and Cheese  
Mashed Potatoes  
Green Beans  
Sautéed Mushrooms  
Corn (or Creamed Corn)  
Seasonal Vegetable Medley

Seasonal Pasta  
Au Gratin Potatoes  
Whipped Sweet Potatoes  
Glazed Carrots  
Braised Local Greens

### Dessert

( Price includes your choice of three desserts )

Bittersweet Chocolate Decadence Cake  
Key Lime Pie  
Chocolate Berry Mousse Cake  
Carrot Walnut Cake with White Chocolate Frosting  
Coconut Cake  
Peach, Apple or Cherry Crumble  
Chocolate Mousse Cup with Berry Sauce  
Pecan Pie with Bourbon Whipped Cream  
Scone Bread Pudding with Butter Rum Sauce  
Peaches and Cream Torte

Tiramisu  
Strawberry Napoleon  
Crème Brulee, Pirouette Cookies  
Lemon Meringue Pie  
Milky Way Tart  
Almond Raspberry Cake  
Caramel Apple Tart  
White Chocolate Raspberry Cheesecake with  
Chocolate Cookie Crust

**\*Attended stations can be added for an additional surcharge**  
Plus 20% Service Charge and Applicable North Carolina Sales Tax

## **Carmel Country Club**

### **Themed Dinner Buffets**

#### **American Buffet \$54.00**

Mixed Green Salad, Deviled Eggs, Coleslaw, Potato Salad, Macaroni Salad, Cheddar Biscuits, Cornbread, Potato Chips, Flat Iron Steak, Blackened Shrimp, Pork BBQ, Fried Chicken, Fried Flounder, Tartar Sauce, Steamed Red Bliss Potatoes, Baked Beans, Corn on the Cob, Caramel Apple Pie, Vanilla Cheesecake with Strawberry Topping

#### **Italian Buffet \$58**

Mixed Green Salad, Antipasto, Tomato Basil Display, Pasta Salad, Garlic Marinated Flank Steak, Chicken Parmesan, Veal Saltimbocca, Salmon Filets with Porcini Mushroom Cream Sauce, Rigatoni Sausage Broccoli Rabe, Basil Zucchini Squash, Rosemary Roasted Potatoes, Truffled Mushroom and Cheese Risotto, Tiramisu, Chocolate Hazelnut Torte

#### **Mexican Buffet \$56**

Mixed Green Salad, Tortilla Chips, Pico de Gallo, Guacamole, Cheese Queso, Grilled Flour Tortillas, Jalapeno Butter, Scallop Ceviche, Chicken Fajitas, Ancho Marinated Steak, Spiced Shrimp Enchiladas, Fried Fish Tacos, Pork Tamales, Mexican Rice, Black Beans, Tres Leches Cake, Vanilla Bean Flan

#### **Asian Buffet \$58**

Mixed Green Salad, Crab Spring Rolls, Peanut Dipping Sauce, Asian Vegetable Salad, Sushi Display, Sweet and Sour Chicken, Teriyaki Beef and Broccoli, Fried Coconut Curry Shrimp, Soy Glazed Halibut (seasonal), Pork Lo Mein, Egg Rolls with Hot Mustard, Fried Rice, Stir Fry Vegetables, Coconut Mango Rice Pudding, Chocolate Banana Torte

Plus 20% Service Charge and Applicable North Carolina Sales Tax

# Carmel Country Club

## RECEPTION MENU

### Hors D'oeuvres

Items are priced per piece.

#### Vegetables / Cheese

*Fried Goat Cheese with Roasted Red Pepper Salad	\$3.50
*Tomato, Mozzarella, Basil, Kalamata Olive Crostini	\$2.50
Roasted Tomato Flatbread, Mushrooms, Parsley and Parmesan Cheese	\$2.50
*Grilled Portabella Mushroom Skewers with Romesco Sauce	\$3.50
*Boursin Cheese Tartlet with Grape Preserves and Pistachios	\$2.50
Ratatouille Stuffed Mushrooms with Parmesan Cheese	\$3.00

#### Chicken/Turkey

Buffalo Chicken Sliders with Bleu Cheese Dressing	\$3.00
BBQ Spiced Chicken Skewers with BBQ Sauce	\$3.50
Chicken and Black Bean Taquitos	\$3.50
Chicken Cilantro Meatballs with Soy Ginger Sauce	\$3.00
Roasted Quail Breasts, Porcini Truffle Sauce	\$3.50
*Duck Carpaccio with Fig Mustard on Lotus Root Chip	\$3.00
*Pumpkin Muffin Crostini with Roasted Turkey and Cranberry Relish	\$2.75
Cajun Battered Chicken Tenderloins with Roasted Pepper Remoulade	\$3.75

#### Beef / Pork / Lamb

Mini Burgers with Cheddar Cheese	\$3.50
Teriyaki Beef Skewers	\$3.50
Barbecue Pork Biscuits with Jalapeno Aioli	\$3.00
*Braised Short Ribs in Puff Pastry	\$3.00
Miniature Rueben Sandwiches on Marbled Rye	\$3.25
*Raclette Cheese and Caramelized Onion Tarts with Smoked Bacon	\$3.00
Chic Pea Cakes with Bacon Wrapped Dates, Cream Cheese and Chives	\$2.50
Eggplant Cannelloni, Sausage, Cheese, Tomato and Garlic Sauce	\$2.50
*Warm Ham and Swiss Cheese Panini with Dijon Mayonnaise	\$3.00
*Fresh Ham Biscuits with Pear Walnut Chutney	\$2.75
Asian Pork Wontons with Soy Teriyaki Sauce	\$3.00
*Pork BLT with Lemon Black Pepper Aioli	\$2.50
Blue Cheese Crusted Lamb Medallions	\$4.00
Rosemary Marinated Baby Lamb Chops	\$4.00

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## **Carmel Country Club**

### **Hors D'oeuvres (Cont.)**

#### **Seafood**

Bacon Wrapped Scallops	\$3.50
*Mini Crabcakes with Ginger Cilantro Remoulade	\$3.50
*Smoked Salmon Mousse on Toast Points with Lemon Dill Cucumber Salad	\$2.50
*Fried Oysters on Half Shell with Lemon Spiced Remoulade	\$3.00
Seared Ahi Tuna Sliders with Oven Roasted Tomatoes and Black Olive Vinaigrette	\$4.00
*Tuna Tartare Cones with Wasabi Sour Cream and Sesame Seeds (100 max.)	\$3.50
Shrimp Kabobs with Coconut Curry Sauce	\$4.00
Shrimp and Andouille Kabobs with Tomato Fondue	\$3.50
*Shrimp Crostini with Fennel Tomato Salad and Garlic Aioli	\$3.50
Shrimp and Crab Rice Paper Rolls with Hoisin Dipping Sauce	\$3.50
Shrimp Cocktail with Remoulade, Cocktail Sauce and Fresh Lemons	\$4.00
*BBQ Spiced Salmon with Filo and Mango Crème Fraiche	\$3.00
*Clams Casino Fritters with Roasted Pepper Sauce	\$3.00
*Jonah Crab Salad in Puff Pastry with Ginger Apricot Chutney	\$3.50

(\* this item can be passed)

#### **Assorted Cheese Display with Fresh Berries and Assorted Crackers**

25 pp. - \$150   50 pp. - \$300   100 pp. - \$600

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

25 pp. - \$125   50 pp. - \$250   100 pp. - \$500

#### **Baked Brie in Puff Pastry with caramel Sauce, Spiced Pecans, Baguettes and Fresh Fruit**

30 pp. - \$150

#### **Duck Trio to Include Roasted Breast, Confit Salad, Smoked Duck Ham**

30 pp. - \$175

#### **Antipasto Platter to Include Cured Meats, Cheeses, Grilled Vegetables, Frsh Herbs, Extra Virgin Olive Oil, Toasted Ciabatta Bread**

25 pp. - \$200   50 pp. - \$400   100 pp. - \$800

#### **Smoked Salmon and Trout with Caviar, Traditional Garnish and Toasted Baguettes**

25 pp. - \$175   50 pp. - \$350   100 pp. - \$700

#### **Raw Bar to Include an Assortment of Fresh Shellfish, Poached Shrimp, Oysters on the Half Shell, Crab Claws, Steamed Mussels and Clams (12-15 pieces per person)**

Garnished with Lemon Wedges, Cocktail Sauce, Tabasco and Worcestershire Sauce

50 pp. - \$1000   100 pp. - \$2000   200 pp. - \$4000

#### **Fresh Hand-Rolled Sushi Display to Include Various Rolls with Fresh Fish, California Rolls, Sashimi, Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce**

\$3.00 pp

Plus 20% Service Charge and Applicable North Carolina Sales Tax

## **Carmel Country Club Attended Stations**

**Carved N.Y. Strip loin** \$250  
(1 serves 25)

**Carved Filet of Beef Tenderloin** \$275  
(1 serves 20)

**Prime Rib** \$400  
(1 serves 35)

**BBQ Spiced Pork Loin** \$200  
(1 serves 25)

**"Grateful Growers" Ham Steamship** \$400  
(1 Serves 50)

**Atlantic Salmon** \$150  
(1 serves 15)

**Duck Breasts** \$75  
(serves 10)

**Lamb Loin** \$75  
(1 serves 10)

**Steak Diane** \$8  
Mushrooms, Mustard, Brandy, Veal Jus, Cream

**Seared Scallops** \$6  
Sundried Tomatoes, Pesto Cream Sauce

\*All items served with Dinner Rolls and Appropriate Condiments.

**Caesar Salad Station** \$6  
Fresh Romaine Lettuce, Garlic Croutons,  
Parmesan Cheese and Carmel's Own Caesar Dressing

**Shrimp and Grits** \$8  
Garnished with Cheddar Cheese, Scallions and Jambalaya Sauce

Plus 20% Service Charge and Applicable North Carolina Sales Tax

## Carmel Country Club Attended Stations

### PASTA STATION

25 pp. \$250      50 pp. \$500      100 pp \$1000  
( To include Basil, Garlic, Olive Oil and Parmesan Cheese )

#### Sauces

( choice of two )

Marinara, Alfredo, Roasted Garlic Cream, Pesto, Piccata Sauce

#### Pastas

( choice of two )

Linguini, Spaghetti, Bow Tie, Penne, Tortellini, Rigatoni

#### Garnish

( choice of three )

Italian Sausage, Grilled Chicken, Meatballs, Wild Mushrooms, Spinach,  
Roasted Tomatoes, Onions and Peppers, Arugula, Prosciutto

\*Sautéed Shrimp may be added for a surcharge of four dollars per person

### DESSERT STATIONS

#### Crepe Station

Filled with Cream Cheese and Served with a Choice of Sauces: Strawberry, Peach, Gran Marnier or  
Chocolate

(minimum 25 pp.)

25pp. \$150 / 50 pp. \$300 / 100 pp. \$600

#### Beignet Station

Fresh Fried Beignets, Assorted Mini Desserts, Profiteroles, Hazelnut Ice Cream, Café au Lait  
(minimum 25 pp.)

25pp. \$350 / 50 pp. \$700 / 100 pp. \$1400

#### "Carmel's" Sundae Bar

Vanilla Ice Cream, Chocolate Sauce, Strawberry Sauce, Whipped Cream, Cherries, Sprinkles, Peanuts,  
Oreo Cookies, M&M's, Heath Bar Crunch Topping

(minimum 25 pp.) \*Enhance your Sundae Bar with Brownies and Bananas / \$5 per person surcharge

25pp. \$125 / 50 pp. \$250 / 100 pp. \$500

#### New York Cheesecake Bar

Choice of Vanilla, Chocolate or Strawberry Cheesecake, Graham Cracker Streusel, Seasonal Fruit,  
Chocolate, Caramel and Nuts

(minimum 25 pp.)

25pp. \$250 / 50 pp. \$500 / 100 pp. \$1000

Station Attendants: \$75 Fee per Attendant

Butlers (for passed items): \$25 ea.

Plus 20% Service Charge and Applicable North Carolina Sales Tax