



Banquet Information

Let us make your next event a Grand Affair!

In the following pages you will find various ideas and suggestions of menu selections for your event at The Carolina Country Club. Our Chef can also make a menu especially just for you.

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The Carolina Country Club

2355 Carolina Country Club Road, Spartanburg SC 29306

864-583-1246

Breakfast Buffet a La Cart

Includes Freshly Brewed Coffee and Juice Service

(20 person minimum)

Assorted Pastries \$1.50

Muffins, Danishes and Bagels

Breakfast Burritos \$8.00

Breakfast Burrito Wraps with Scrambled Eggs, Bacon, Sausage, Peppers, Onions and Cheddar Cheese

Breakfast Croissants \$8.00

Buttered Croissant with Bacon, Egg & Cheese or Ham, Egg & Cheese

Boxed Breakfast \$11.95

To Go Breakfast Box with Breakfast Croissant or Burrito, Yogurt, Orange Juice, Fresh Whole Banana

Carolina Country Club Continental \$12.95

Fresh Seasonal Fruits and Berries, Assorted Organic Yogurts and Cereals, Freshly Baked Muffins and Danishes, Bagels with Cream Cheese and Assorted Whole Fruits

Green Start \$14.95

Organic Granola and Granola Bars, Organic Seasonal Fruit, Natural Cheese and Whole Wheat Crackers, Cottage Cheese and Berries, Bagels with Local Organic Cream Cheese, Organic Juices and Natural Coffee

Tee Time \$15.95

Applewood Bacon, Sausage Patties, Scrambled Eggs, Stone Ground Grits, Blueberry Pancakes, French Toast, Hash Browns, Seasonal Fruits and Oatmeal Bar

Full Round Start \$19.95

Biscuits & Sausage Gravy, Bacon, Sausage, Scrambled Eggs, Made to Order Omelet Station, Blueberry Pancakes, Bourbon French Toast, Oatmeal Bar, Smoked Salmon, Bagels with Cream Cheese, Stone Ground Grits, Eggs Benedict, Hash Browns and Seasonal Fruits

Sunday Brunch Buffet \$25.95

Roasted Prime Rib of Beef with Mushroom Gravy, Sweet Tea Marinated Fried Chicken, Collard Greens, Macaroni & Cheese, Eggs Benedict, Smoked Salmon, Crepes Lorraine, Choice of One Soup and Salad Bar

Lunch Plated

Includes Choice of Side Salad and Freshly Brewed Tea and Water Service
Parties of 12 or fewer guests may order a la carte. Groups of 20 or less may order from a limited menu.

Chicken Caesar \$12.00

Grilled Chicken Breast over Crisp Romaine Lettuce tossed with House Made Caesar Dressing, Croutons and Grated Parmesan Cheese

Salmon Salad \$18.00

Grilled Salmon Filet plated over an Organic Arugula Salad with Pine Nuts, Goat Cheese, Orange Supremes and Yuzu Vinaigrette

Chicken Marsala \$20.00

Pan Seared Organic Chicken Breast plated over Penne Pasta tossed in a Wild Mushroom Demi-Glace

Sesame Tuna \$22.00

Sesame Encrusted Yellow Fin Tuna Filet plated over Fried Spinach and Wasabi Mashed Potatoes with a Ginger Aioli

Grilled Salmon \$22.00

Grilled Atlantic King Salmon Filet plated with Fried Brussel Sprouts and Roasted Yukon Gold Potatoes

Clams Linguini \$18.00

Sautéed Prince Edward Island Clams over Linguini Noodles tossed in a Tomato Basil & Saffron Broth

Salmon Quiche \$18.00

Smoked Salmon Quiche with Ancho Chili Crème Anglaise and Micro Arugula

Petite Filet \$28.00

Grilled Petite Filet plated with Rosemary Baked Yukon Gold Potatoes, Grilled Asparagus and Black Truffle Hollandaise Sauce

Chicken Salad Croissant \$16.00

Cranberry & Pecan Chicken Salad on a Buttered Croissant with Pasta Salad

Veal Parmigiana \$18.00

Pan Seared Veal Cutlets over Spaghetti Noodles tossed in a House Made Tomato Basil Sauce

Lunch Buffet

Includes Cookies and Brownies with Freshly Brewed Tea and Water
(25 person minimum)

Soup & Salad \$11.95

Garden Salad Bar with Chef's Selection of Two Soups and Hot Rolls

The 9th Hole Deli \$13.95

Gourmet Deli Tray including Sliced Roast Beef, Natural Turkey, Honey Ham, Salami and Pastrami with Lettuce, Tomato, Bermuda Onions, Pickles, Gourmet Sliced Cheeses, Potato Salad, Broccoli & Bacon Salad, Penne Pasta Salad, Gourmet Mustards, Traditional Condiments and a Variety of Kettle Chips

Wrap it Lunch \$17.95

Platters of Tortilla Sandwich Wraps including Grilled Chicken Caesar, Pesto Chicken, Sun-dried Tomato & Chicken, Turkey & Bacon Club, Ham & Swiss, Hummus and Pimento Cheese with Potato Salad, Broccoli & Bacon Salad and a Variety of Kettle Chips

Croissant Bar \$17.95

Build your own Croissant with Cranberry Chicken Salad, Southern Egg Salad or Tuna Salad with Lettuce, Tomato, Bermuda Onions, Sprouts, Gourmet Sliced Cheeses, Broccoli & Bacon Salad, Potato Salad and a Variety of Kettle Chips

Gourmet Sandwich Sampler \$18.95

Sandwich Board including Pesto Chicken Sandwiches, Roast Beef & Portabella Mushroom Sandwiches, Cuban Pastrami Sandwiches, Turkey Club Baguettes, Dagwood Melts and Monte Cristo Sandwiches with Potato Salad, Broccoli & Bacon Salad and a Variety of Kettle Chips

Oyster Roast \$19.95

All you can eat Oyster Roast with Crackers, Lemons, Cocktail Sauce, Cole Slaw, Broccoli & Bacon Salad, Baked Beans, Corn on the Cobb and Rolls

Carolina Barbeque \$20.95

Slow Roasted Pulled Pork Sandwiches, Smoked BBQ Chicken Breast, Succulent Baby Back Ribs, Low Country Cole Slaw, Corn on the Cobb, Baked Beans, Deviled Eggs and Hot Rolls

Low Country Buffet \$24.95

Pan Seared Tilapia with Charleston Cream Sauce, Fried Sweet Tea Marinated Chicken, Roast Beef with Pan Gravy, Macaroni & Cheese, Collard Greens, Mashed Potatoes & Gravy, Green Beans, She Crab Soup and Hot Rolls

Dinner Plated

All plated dinner entrees include a Side Salad, Rolls, Choice of Dessert from our Dessert Menu and Freshly Brewed Tea and Water.

Lamb Chops \$44.95

Rosemary Encrusted New Zealand Lamb Chops, Cauliflower Au Gratin and Ratatouille

Mustard & Sage Pork Chop \$36.95

Grilled Bone-In Mustard & Sage Marinated Pork Chop, Whipped Baby Red Potatoes and Grilled Asparagus

Pan Seared Duck Breast \$40.95

Pan Seared Duck Breast, Foie Gras Tournade, Celery Root Chips and Swiss Chard

Free Range Chicken \$36.95

Oven Roasted Free Range Chicken Breast plated with White Bean Ragu and Pan Jus

Halibut \$42.95

Pan Seared Alaskan Halibut Filet, Root Vegetable & Basil Hash with Lemon Aioli and Sautéed Spinach

NY Strip \$42.95

Grilled NY Strip Steak, Parsnip Fries, Grilled Asparagus and Lingonberry Demi-Glace

Grilled Atlantic Salmon Filet \$38.95

Grilled King Salmon Filet, Blue Cheese Polenta Cake, Wild Mushroom Demi-Glace and Grilled Baby Carrots

Filet Mignon \$40.95

Our Prized Grilled Filet Mignon plated with Roasted Sweet Potato & Duck Hash, Extra Virgin Basil Oil and Saffron Aioli

Prime Rib \$40.00

Garlic Herb Encrusted Prime Rib of Beef, Roasted Fingerling Potatoes, Broccolini and Horseradish Mousse

Surf & Turf \$65.95

Our Prized Grilled Filet Mignon and Oven Roasted Rock Lobster Tail plated with a Baked Idaho Potato, Grilled Asparagus and Clarified Butter

Dinner Buffet

Two Entrée Buffet: \$34.95

Three Entrée Buffet: \$39.95

All dinner buffets include: Choice of Salad Bar, Choice of Soup, (2) Starches and (2) Vegetables from the following lists and (2) Desserts from the Dessert Menu. Freshly brewed Tea and Water service included.

(Minimum of 40 people required)

Salad Bar Selections (Pick 1)

Mixed Organic Green Salad, Baby Spinach Salad, Classic Caesar Salad, Organic Arugula Salad

Soups (Pick 1)

Leek & Potato, French Onion, She Crab, Corn Chowder, Roasted Butternut Squash, Celery Root & Potato, Tomato Bisque, Lobster Bisque

Entrée Selections

Chicken Marsala

Lightly Breaded Pan Seared Chicken Breast with a Caramelized Onion & Mushroom Marsala Wine Sauce

Roast Beef

Herb Encrusted Slow Roasted Prime Rib of Beef sliced with Wild Mushroom Demi-Glace

Salmon

Grilled Salmon with Mirin BBQ Sauce or Lemon & Fresh Dill Butter

Baby Back Ribs

Slow Smoked Baby Back Ribs with Carolina BBQ Sauce

Pulled Pork

Slow Roasted Pulled Pork with Mustard Based BBQ Sauce

Pork Loin

Grilled Mustard & Sage Marinated Pork Loin

Veal Cutlets

Pan Seared Veal Cutlets in Fresh Tomato Basil Sauce

Roasted Chicken

Herb & Mustard Seed Encrusted Oven Roasted Chicken Quarters

Grouper

Pan Seared Grouper with French Onions and Cognac Beurre Blanc

Duck Confit

Confit of Duck Leg with Lingonberry Demi-Glace

Beef Wellington

Seared Filet Mignon and Mushroom Duxelle in a French Pastry

Starch Selections (Pick 2)

Roasted Yukon Gold Potatoes, Roasted Fingerling Potatoes, Whipped Baby Red Potatoes, Roasted Garlic Mashed Potatoes, Brown Sugar Whipped Sweet Potatoes, Potatoes Au Gratin, Couscous, Rice Pilaf

Vegetable Selections (Pick 2)

Haricots Verts, Brussel Sprouts, Edamame, Corn Succotash, Collard Greens, Grilled Asparagus, Broccolini, Broccoli, Corn on the Cob, Snow Peas, Lima Beans, Endive, Swiss Chard

Desserts

Classic Tiramisu \$7.00

Classic Italian Dessert with Lady Fingers, Mascarpone Sabayon & Coffee, Chocolate and Brandy

Key Lime Pie \$6.00

Traditional Key Lime Pie in a Graham Cracker Crust

Chocolate Ganache Cake \$7.00

Moist Chocolate Cake with Gourmet Chocolate Ganache Layers

Pumpkin Pie \$6.00

Bourbon & Ginger Pumpkin Pie in a Ginger Snap Crust

White Chocolate Cheesecake \$7.00

White Chocolate Godiva Cheesecake

Vanilla Bean Crème Bruleè \$7.00

Vanilla Bean Custard with Sugar Bruleè

Strawberry Shortcake \$8.00

Fresh Strawberries with Whipped Mascarpone Cheese on Shortcake with Strawberry Coulis

Blackberry Cabernet Sorbet \$6.00

Sorbet made with Blackberries and Cabernet Sauvignon Wine

Strawberry Sorbet \$6.00

Sorbet made with Fresh Strawberries topped with Strawberry Crème Anglaise

Baklava \$6.00

Greek Phyllo Dough Dessert with Walnuts, Lemon Simple Syrup and Cream

Chocolate Truffle Lollipops \$3.00

Assorted Chocolate Truffle Lollipops

NY Cheesecake \$8.00

Traditional Bruleéd NY Cheesecake with Strawberry Crème Anglaise

Hors d'Oeuvres

50 pieces per order

Chicken Fingers \$100.00

Hand Breaded Golden Fried Chicken Tenderloins with Honey Mustard Dressing

Chicken Wings \$100.00

Fried Jumbo Chicken Wings tossed in your choice of Teriyaki Sauce, Traditional Hot Wing Sauce, Chipotle BBQ Sauce or Firecracker Sauce served with Celery Sticks, Ranch and Bleu Cheese Dressings

Cocktail Meatballs \$100.00

Cocktail Meatballs with Sweet & Sour Sauce or Port Wine Demi-Glace

Carolina Crab Cakes \$225.00

Pan Seared Blue Crab Cakes with Cajun Remoulade

Bacon Wrapped Scallops \$275.00

Oven Roasted Bacon Wrapped Jumbo Scallops

Quail Breast \$175.00

Oven Roasted Bacon Wrapped Boneless Quail Breast

Spring Rolls \$150.00

Your choice of Shrimp, Chicken, Beef or Pork Spring Rolls

Cocktail Shrimp \$175.00

Jumbo Poached Shrimp with Freshly Grated Horseradish Cocktail Sauce

Beef Gyoza \$180.00

Traditional Beef Gyoza Dumplings with Ponzu Sauce

Fried Green Tomatoes

\$125.00

Cornmeal Dredged Fried Green Tomatoes with Chipotle Cream Sauce

Duck & Polenta Cakes

\$185.00

Pan Seared Duck Breast sliced over Bleu Cheese Polenta Cakes with Red Onion Marmalade

Caprese \$100.00

Fresh Basil, Roma Tomatoes and Fresh Mozzarella on a Toasted Baguette Slice with Balsamic Vinegar Reduction

Conch Fritters \$175.00

Golden Fried Conch Fritters with Jamaican Remoulade

Pancetta & Asparagus

\$175.00

Pancetta Wrapped Asparagus Spears with Saffron Aioli

Lobster & Scallop Ceviche

\$300.00

Fresh Rock Lobster & Scallop Ceviche with House-made Tortilla Chips

Kobe Sliders \$250.00

Miniature Kobe Beef Hamburgers on Slider Buns

Lobster Crepes \$275.00

Lobster, Boursin Cheese and Spinach Roulades

Prosciutto Stuffed Figs

\$200.00

Prosciutto & Bleu Cheese Stuffed Figs with Balsamic Vinegar Reduction

Beef Wellingtons \$275.00

Filet Mignon Baked in Pastry Dough with Mushroom Duxelle

Mushroom Tartlets \$175.00

Tart Shells filled with Roasted Wild Mushrooms and Herbs

Deviled Eggs \$125.00

Deviled Eggs with Prosciutto Relish

Clams Casino \$170.00

Littleneck Clams baked with a Casino Clam Stuffing and Garlic Butter

Prosciutto Wrapped Melons

\$180.00

Fresh Honeydew and Cantaloupe wrapped in Prosciutto

Stuffed Mushrooms \$150.00

Chorizo Sausage Stuffed Button Mushrooms

Fingerling Fries \$125.00

Bacon Wrapped Fingerling Potatoes with Horseradish Aioli

Lamb Lollipops \$275.00

Pan Seared Domestic Lamb Chops with Mint & Tomato Jam

Displays

Serves up to 200 people. Smaller trays available at market price.

Exotic Fruit Display \$250.00

An Exotic Display of Seasonal Local and Imported Sliced Fruits and Berries with Yogurt Dipping Sauce

Cheese Board \$400.00

A Gourmet Display of Imported and Domestic Cheeses with Assorted Crackers and Flat Breads

Antipasti Display \$275.00

Cured Italian Meats, Artichokes, Hummus, Peppers, Cipollini Onions and Toasted Flatbreads

Smoked Salmon Display \$170.00/Salmon Side

Smoke Cured Scottish Salmon Display with Capers, Diced Red Onions, Hardboiled Eggs, Fresh Dill and Assorted Crackers (serves up to 50 people)

Action Stations

Prime Rib \$285.00/Rib

Station of Slow Roasted Prime Rib served with Jus, Horseradish Cream Sauce, Mayo, Brown Mustard and Hot Rolls

Roasted Turkey Breast \$155.00/Breast

Station of Roasted Turkey Breast with Gravy, Mayo, Mustard and Hot Rolls

Honey Baked Ham \$175.00/Ham

Honey Baked Ham served with Mayo, Mustard, Honey Glaze and Hot Rolls

Roast Pork Loin \$145.00/Loin

Whole Roasted Pork Loin served with Mayo, Mustard and Hot Rolls

Pasta Station \$14.95/Person

Sautéed Shrimp or Chicken tossed in your choice of Marinara Sauce, Traditional Alfredo Sauce or Butter Garlic White Wine Sauce with Penne or Farfalle Pasta

Shrimp & Grits Station \$11.95/Person

Sautéed Carolina Shrimp over Stone Ground Grits served in a Martini Glass with an Array of Fresh Toppings including Cheddar Cheese, Scallions, Tomatoes and Andouille Sausage Gravy

Tier Bars - Mixers, Beer and Wine

All Tier Bars are for Two Hour Bar Service.

Additional hours may be purchased for an additional 25% per person charge.

(Minimum 40 people required)

Tier One \$15/Person

- Budweiser
- Bud Light
- Miller Lite
- Heineken
- Amstel Light
- RJ Rockers,
- Chef's Selection of Fine House Wines
- Smirnoff Vodka
- Jim Beam Bourbon
- Jack Daniel's Whiskey,
- Seagram's Gin,
- Bacardi Rum
- Jose Cuervo Tequila
- Standard Mixers

Tier Two \$20/Person

- Budweiser
- Bud Light
- Miller Lite
- Heineken
- Amstel Light
- Samuel Adams Seasonal
- Guinness
- Chef's Selection of Fine House Wines
- Kettle One Vodka
- Jim Beam Bourbon
- Jack Daniel's Whisky
- Bombay Gin
- Bacardi Rum
- Jose Cuervo Tequila
- Crown Royal Whiskey
- Seagram's VO Whiskey
- Dewar's Scotch
- Standard Mixers

Tier Three \$30/Person

- Budweiser
- Bud Light
- Heineken
- Amstel Light
- Samuel Adams Seasonal
- Guinness
- Blue Moon
- Corona
- Sierra Nevada
- Fat Tire Lager
- Top Shelf House Wines
- Grey Goose Vodka
- Grey Goose Orange Vodka
- Belvedere Vodka
- Hennessy Cognac
- Jim Beam Bourbon
- Jack Daniel's Whiskey
- Gentleman Jack Whiskey
- Seagram's VO Whiskey
- Crown Royal Whiskey
- Dewar's Scotch
- Woodford Reserve Bourbon
- Bombay Sapphire Gin
- Tanqueray Gin
- Patron Tequila
- Standard Mixers

Choose (4) Beers, (2) White Wines, (2) Red Wines, (4) House Spirits and (2) Premium Spirits

Domestic Beer \$3.00

Budweiser, Bud Light, Yuengling Lager, Michelob Ultra, Miller Lite, Coors Light

Premium Domestic \$4.00

Blue Moon, Samuel Adams Lager, Samuel Adams Seasonal, Sierra Nevada Pale Ale, Sierra Nevada Seasonal

Imports \$5.00

Guinness, Heineken, Amstel Light, Corona, Newcastle

House Liquor \$5.00

Smirnoff Vodka, Bacardi Rum, Captain Morgan's Rum, Jack Daniel's Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Seagram's 7 Whiskey and Tanqueray Gin

Premium Liquor \$7.00

Grey Goose Vodka, Kettle One Vodka, Belvedere Vodka, Patron Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Hennessy Cognac, Johnnie Walker Red Whiskey, Dewar's Scotch, Glenlivet

Banquet Cash Bar Selections

Choose (4) Beers, (2) White Wines, (2) Red Wines, (4) House Spirits and (2) Premium Spirits

Imports \$5.00

Guinness, Heineken, Amstel Light, Corona, Newcastle

House Liquor \$5.00

Smirnoff Vodka, Bacardi Rum, Captain Morgan's Rum, Jack Daniel's Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Seagram's 7 Whiskey and Tanqueray Gin

Premium Liquor \$7.00

Grey Goose Vodka, Kettle One Vodka, Belvedere Vodka, Patron Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Hennessy Cognac, Johnnie Walker Red Whiskey, Dewar's Scotch, Glenlivet Scotch and Grand Marnier

Red or White Wine \$6.00

House Wine by the Bottle: \$25