



BANQUET MENUS





PLATED BREAKFAST

Host to Select Two Offerings
Menu Includes Fresh Brewed Coffee, Tea, & Water
Minimum of 15 Guests is Required. Surcharge for Groups under 15 Guests \$150.

The Handheld | 10++ per person

Toasted Croissant or Bagel Filled with Smoked Bacon or Sausage Patty, Scrambled Eggs & Virginia Aged Cheddar, Served with Melon & Berry Salad

The Classic | 15++ per person

Scrambled Eggs, Smoked Bacon or Sausage Links, Breakfast Potatoes

Sweet Stuff | 16++ per person

Grand Marnier Thick Cut Challah French Toast Topped with Maple Syrup & Strawberries, Served with Smoked Bacon or Sausage Links

The Canadian | 18++ per person

Two Poached Eggs on English Muffin with Canadian Ham, Hollandaise, Poached Asparagus & Breakfast Potatoes

Steak & Eggs | 19++ per person

Fire Grilled Seven Hills Flat Iron Steak Topped with Scrambled Eggs, Roasted Grape Tomatoes, & Scallions, Served with Breakfast Potatoes

A LA CARTE ADD ONS

PRICES ARE BASED ON SELECTIONS BEING ADDED TO A CONTRACTED BUFFET/BANQUET. SELECTIONS BELOW MAY NOT BE SOLD A LA CARTE.

PLATED: per person

Buttermilk Pancakes (2) | 4++
Belgian Waffles (1) | 5++
French Toast (1) | 5++
Steel Cut Oatmeal (Cup) | 4++
Stone Ground Grits (Cup) | 4++
Breakfast Potatoes | 4++
Smoked Bacon or Sausage Links (2) | 5++
Assorted Juices | 5++

BUFFET: per person

Buttermilk Pancakes | 4++
French Toast | 4++
Steel Cut Oatmeal | 3++
Stone Ground Grits | 3++
Smoked Bacon or Sausage Links | 5++
Breakfast Sandwich | 9++ – Croissant or Bagel, Smoked Bacon or Sausage Patty, Scrambled Egg, Virginia Aged Cheddar

BREAKFAST BUFFET

Menu Includes Fresh Brewed Coffee, Tea, & Water
Minimum of 25 Guests is Required. Surcharge for Groups under 25 Guests \$150.

On The Go | 9++

Sweet & Savory Breakfast Breads with Spreads, Fruit Skewers & Breakfast Bars

Continental | 15++

Orange, Cranberry & Grapefruit Juice, Sliced Melons & Berries, Whole Fruit, Greek Yogurt, Granola, Sweet & Savory Breakfast Breads with Spreads

Ford's Classic | 18++

Orange, Cranberry & Grapefruit Juice, Sliced Melons & Berries, Sweet & Savory Breakfast Breads with Spreads, Scrambled Eggs, Smoked Bacon or Sausage Links, Breakfast Potatoes

BRUNCH BUFFET

32++ PER PERSON

Menu Includes Non Alcoholic Beverage Station: Regular Coffee, Decaf Coffee, Tea, Water, Orange Juice, Iced Tea & Water
Minimum of 25 Guests is Required. Surcharge for Groups under 25 Guests \$150.

STATIONARY (PICK 2)

Coastal Greens Salad Blend of Herbal and Bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

Classic Caesar Salad Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Classic Caesar Dressing

Fruit Platter Sliced Melons, Tropical Fruits, Berries & Grapes, Greek Yogurt, Granola, Honey

Gravlax House Cured Salmon, Piped Neufchatel Cream Cheese, Lavash, Bagel Chips & Appropriate Accouterments

BUFFET

Breakfast Breads Sweet & Savory Breads, Danish, Muffins, Biscuits, Sweet Cream Butter & Preserves

Smoked Bacon

Breakfast Sausage Links

Baked Vegetable Strata – Classic Egg Casserole with Asparagus Tips, Baby Spinach, Grape Tomatoes, Cheddar Cheese & Challah

Chicken Breast L'orange – Pan Seared Chicken Breast, Grand Marnier, Rich Pan Sauce, Sliced Oranges Chives

Salmon Beurre Blanc – Fire Roasted Salmon Filet, Citrus Chardonnay Butter Sauce, Capers, Chervil

Potato Pancakes – Brown Sugar Apple Chutney

Chef's Choice Seasonal Vegetables Sautéed with Fresh Herbs & Sweet Cream Butter

CHEF ATTENDED STATION (PICK 1)

Omelet Station – Chef's Choice of Vegetables, Meats & Cheeses, Farm Fresh Eggs & Garnishes.

Waffle Station – Malted Waffles, Fruits, Preserves, Whipped Fresh Cream & Maple Syrup

SWEETS

Chef's Selection of Cakes, Pies, Tarts, Candies, Cookies and Confections

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PLATED LUNCH

Menu Includes Fresh Brewed Coffee, Tea, & Water

House Crafted Rolls & Sweet Cream Butter

Minimum of 15 Guests is Required. Surcharge for Groups under 15 Guests \$150.

STARTERS (PICK 1)

Tomato Bouillon Brunoise of Local Seasonal Vegetables & Aromatic Herbs

Cream of Crab Maryland Crab in Sherry Cream

Coastal Greens Salad Blend of Herbal & Bitter Greens, Brioche Block Crouton, Baby Carrots, Shaved Cucumber, Radish, Heirloom Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

Classic Caesar Salad Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Spanish White Anchovy Filets, Classic Caesar Dressing

Steak House Wedge Iceberg Wedge, Tomato, Red Onion, Chopped Bacon, Blue Cheese, Chives, Buttermilk dressing

ENTREES (PICK 2)

Herb Roasted Salmon | 31++

Sixty South Antarctic Farm Raised Salmon, Citrus Butter, Basmati Pilaf & French Beans

All-Natural Organic Chicken Breast | 30++

Pan Roasted with Garlic, Shallot, Parsley, White Wine & Butter, Served over Parmesan Risotto & Jumbo Asparagus

Flame-Broiled Sirloin Steak | 38

Garlic & Herb Rubbed Steak, Porcini Glace, Heirloom Baby Carrots, Buttermilk Mashed Potatoes

Rigatoni Parma Rosa | 27++

Durham Wheat Semolina Rigatoni Tossed with Creamy Plum Tomato Sauce, Peas, Pearl Onions, Broccoli Florets & Cherry Tomatoes, Topped with Shaved Parmesan

Poached Flounder Filets | 30++

Flounder Filets poached in White Wine and Light Herb Cream Sauce, with French Beans & Risotto

Shrimp Scampi | 36++

Carolina Shrimp, Garlic, Lemon, Parsley, Grape Tomatoes & Baby Spinach over Linguini Pasta

Carved Pork Loin Roast | 28++

Garlic & Rosemary Roasted Pork Loin, carved and served Au Jus with Buttermilk Mashed Potatoes and Heirloom Baby Carrots

DESSERTS (PICK 1)

Red Velvet Cake – Strawberry Sauce, Whipped Fresh Cream

Chocolate Layer Cake – Chocolate Sauce, Whipped Fresh Cream

Crème Brulee Cheesecake – Sliced Strawberries

Key Lime Meringue Pie – Raspberry Sauce

Rustic Apple Tart – Caramel Sauce, Whipped Fresh Cream

Lemon Bar – Macerated Blueberries, Whipped Fresh Cream

Triple Chocolate Mousse Pie – Cookie Crust, Whipped Fresh Cream

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LUNCH BUFFET

27++PER PERSON

Menu Includes Non-Alcoholic Beverage Station: Coffee, Iced Tea, Water

House Crafted Rolls & Sweet Cream Butter

Minimum of 25 Guests is Required. Surcharge for Groups under 25 Guests \$150.

STARTERS (PICK 2)

Coastal Greens Salad – Blend of Herbal & Bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

Classic Caesar Salad – Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Classic Caesar dressing

Strawberry & Feta Salad – Baby Spinach Leaves, Red Onion, Radish, Crumbled Feta, Toasted Pecans, Strawberries & Buttermilk Poppyseed Dressing

Beefsteak Tomato Caprese – Fresh Whole Milk Mozzarella Topped & Sliced Beefsteak Tomato, Red Onion Brunoise, Basil Chiffonade, Modena Balsamic Syrup & Virgin Olive Oil

Chicken & Lentil Soup – All Natural Chicken, Celery, Carrots, Onions, Hearty Herbs & French Lentils in Chicken Broth

Vegetable Orzo Soup – A Blend of Vegetables & Orzo Pasta Simmered in Tomato Bouillon with Floral Herbs

ENTREES (PICK 2)

Grilled Chicken Breast – All natural organic chicken breast marinated in garlic and herbs, fire grilled and served with Roasted Sautéed Spinach, Sunflower Seed Butter & Zucchini Threads

Bistro Steak – Grilled Flat Iron Steaks, Sliced and topped with Fried Onions and Garlic Herb Butter

Beef Short Rib Ragù – Tender Beef Short Rib braised Sicilian Style in Vegetables, Wine and Tomato Sauce, Garnished with Pesto Polenta Croutons

Penne Pesto Florentine – Penne Pasta tossed with Baby Spinach, Grape Tomatoes, Basil Pesto and Bechamel Sauce

Baked Stuffed Flounder – Flounder Filets stuffed with Roasted Vegetable Stuffing and baked in Spanish Style Tomato & Fennel Broth

Herb Crusted Salmon – Antarctic Farm Raised Salmon fire roasted with GF Panko & Herb Crust, served in Whole Grain Dijon and Dill Cream Sauce

Ginger & Orange Glazed Pork – Tender Duroc Pork Loin slow Roasted with Ginger Orange Glaze, finished with Cilantro & Mint Gremolata

Risotto Stuffed Bell Peppers – Sweet Bell Peppers Stuffed with Saffron Risotto, Fresh Herbs & Parmesan Cheese, Braised in Garlic Basil Pomodoro Sauce

SIDES (PICK 2)

Fingerling Potatoes Lyonnaise

Roasted Garlic Mashed Potatoes

Basmati Rice Pilaf - Fresh Herbs

Yellow Spanish Risotto

Sauteed Squash - Red Bell Peppers & Herb Butter

French Beans - Fried Onions

Roasted Baby Carrots - Tarragon

Sauteed Broccoli - Garlic Butter

DESSERTS (PICK 1)

Sliced Pound Cake – Macerated Strawberries, Strawberry Sauce, Confectioner's Sugar

Raspberry Swirl Cheesecake – Whipped Fresh Cream

Assorted House Baked Cookies & Chocolate Dipped

Brownies - Powdered Sugar

Chocolate Layer Cake- Cherry Sauce, Whipped Fresh Cream

Key Lime Meringue Pie – Raspberry Sauce

Apple Pie – Caramel Sauce, Whipped Fresh Cream

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LUNCH BUFFETS

Menu Includes Non-Alcoholic Beverage Station: Coffee, Iced Tea, Lemonade, & Water
Minimum of 25 Guests is Required. Surcharge for Groups under 25 Guests \$150.

Wrap It Up – Assorted Wraps - 19++ per person

Select Up To 3 Wrap Styles Offered On Platters On The Buffet, Wraps Are Cut In Half:

House Smoked Pork Loin Ham & Alpine Lace Swiss Cheese - Dijon Bistro Sauce, Local Tomato, Mixed Baby Greens

Grilled Chicken Caesar – Sliced Grilled Chicken, Chopped Romaine Hearts, Shaved Parmesan, Caesar Dressing

Applewood Smoked Turkey Club – Applewood Smoked Turkey & Bacon, Romaine Hearts, Tomato & Herb Mayo

Shaved Slow Roasted Angus Beef - Virginia Cheddar, Red Onion Marmalade, Mixed Baby Greens

Pesto Shrimp Salad - Shaved Parmesan Cheese, Mixed Baby Greens & Beefsteak Tomato

Smoked Corned Beef - Kraut, Gruyere & Rubeen Dressing

Grilled Zucchini Steak - Hummus, Tomato, Baby Greens, & Feta Cheese

Served with:

Coastal Greens Salad – Blend of Herbal & Bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes,
Honey Sweetened White Balsamic Vinaigrette

Sliced Fresh Fruit Platter with Berries & Minted syrup

Our House Cut Salt & Pepper Club Chips

House-Baked Assorted Cookies & Double Fudge Brownies

Greens, Grains & Proteins Bar - \$20 per person

Salad Bar Includes a Variety of Baby Lettuces & Greens, Petite Vegetables, Pickled Vegetables, Beans,
Olives, Fruits, Nuts, Seeds, Grains, Breads, Crackers & Croutons.

Variety of Dressings

Proteins to Include: Grilled Chicken, Roasted Salmon, & Grilled Sliced Beef.

Assorted House Baked Cookies & Double Chocolate Fudge Brownies

Compound Salad Bar - \$21 per person

Pistachio Chicken Salad

Chicken, Celery, Red Onion, Dried Cranberry, Pistachio, Sage, Parsley Mayonnaise

Lox & Egg Salad

Boiled Eggs, Celery, Red Onion, Cornichon, Whole Grain Mustard, Mayo, Dill and Smoked Salmon

Shrimp & Arugula Salad

Poached Shrimp, Celery, Red Onion, Radish, Red Bell Pepper, Mayo and Arugula

Waldorf

Apples, Red Grapes, Celery, Walnuts, Honey, Parsley, Celery Seed and Yogurt

Mixed Baby Potato Salad

Poached Fingerling, Red Skin, Purple & Sweet Potatoes, Sweet White Onion,
Scallion, Mustard Seed, Dill and Mayo

Tortellini Salad

Cheese Tortellini, Artichoke, Heart of Palm, Roasted Red Pepper, Cippolini Onion,
Kalamata Olive, Basil, Olive Oil, White Balsamic Vinegar

Served with:

A Variety of Lettuces & Baby Greens,

Warm Dinner Rolls

Sliced Fruits & Berries,

Assorted House Crafted Cookies

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PLATED DINNER

Menu Includes Fresh Brewed Coffee, Tea, & Water

House Crafted Rolls & Sweet Cream Butter

Minimum of 15 Guests is Required. Surcharge for Groups under 15 Guests \$150.

STARTERS (PICK 1)

Coastal Greens Salad – Blend of Herbal & Bitter Greens, Brioche Block Crouton, Baby Carrots, Shaved Cucumber, Radish, Heirloom Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

Classic Caesar Salad – Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, grana Padano Cheese, Milled Black Pepper, Spanish White Anchovy Filets, Classic Caesar Dressing

Endive Salad – Belgian Endive & Radicchio Leaves Tossed in Herb Vinaigrette with Orange Supremes, Apples, Dill, Roasted Pine Nuts, Shaved Parmesan

Tomato Soup – Finished with Aromatic Herbs & Sourdough Cheddar Grilled Cheese Bar

Crab Bisque – Creamy Maryland Crab Soup garnished with Asparagus Tips, Roasted Corn and Seasoned Lavash Cracker

Mushroom Bisque – Rich & Creamy Wild Foraged Mushroom Soup with Crispy Sage Leaf

ENTRÉES (PICK 2)

Wild Foraged Mushroom & Asparagus Risotto | 37++
Virginia Mountain Foraged Mushrooms Braised in Madeira jus with Rosemary & Thyme with Grilled Asparagus, Classic Parmesan Risotto & White Truffle Oil

Lasagna Florentine | 37++
Durham Wheat Semolina Pasta Layered with Baby Spinach, Sliced Eggplant, Tomato, Whole Milk Ricotta & Mozzarella Cheese, Baked in Bechamel Sauce, Served over our House-Made Marinara with Shaved Grana Padano Cheese

Absolute Shrimp & Rigatoni | 45++
Carolina Shrimp Sauteed with Crispy Pancetta, Roasted Red Pepper, Pearl Onion, & Basil Chiffonade, Tossed in Creamy Plum Tomato Vodka Sauce & Rigatoni Pasta

Sixty South Salmon | 46++
Cast Iron Seared Antarctic Farm Raised Salmon Finished with Lemon Chervil Beurre Blanc, Sauteed Broccolini & Fingerling Potatoes

Rockfish Almondine | 45++
Atlantic Striped Bass Filet Pan Roasted with Sliced Almonds & Brown Butter, Served with French Beans & Potatoes Anna

DESSERTS (PICK 1)

Rustic Apple Tart – Caramel Sauce, Whipped Fresh Cream

Lemon Bar – Macerated Blueberries, Whipped Fresh Cream

Triple Chocolate Mousse Pie – Cookie Crust, Whipped Fresh Cream

Key Lime Meringue Pie – Raspberry Sauce

Chicken Breast & Velouté | 45++

All Natural, Organic Airline Breast of Chicken Pan Roasted in Garlic & Herb Butter, Finished with Classic Velouté, Baby Carrots, Broccoli & Whipped Gold Potatoes

Boneless Pork Loin Chop | 42++

Fire Grilled Pork Loin Chop, Caramelized Apples & Sage Butter, Sweet Potato Hash, Glazed Brussels Sprouts

Braised Beef Short Ribs | 48++

Certified Angus Beef Short Rib Braised in Cabernet Wine, Natural Jus, & Aromatic Herbs, Served with Creamy Polenta, Peas & Pearl Onions

Pan Seared Tournedos Beurre Rouge | 58++

Certified Angus Tenderloin Tournedos Seared Medium, Laced in Burgundy Wine Sauce with Chives, Whipped Gold Potatoes & Garlic Butter Asparagus

Red Velvet Cake – Strawberry Sauce, Whipped Fresh Cream

Chocolate Layer Cake – Chocolate Sauce, Whipped Fresh Cream

Crème Brulee Cheesecake – Sliced Strawberries

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DINNER BUFFET

37++PER PERSON

Menu Includes Non-Alcoholic Beverage Station: Coffee, Iced Tea, Water
Minimum of 25 Guests is Required. Surcharge for Groups under 25 Guests \$150.

STARTERS (PICK 2)

Coastal Greens Salad – Blend of Herbal & Bitter Greens, Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette

Classic Caesar Salad – Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Classic Caesar dressing

Strawberry & Feta Salad – Baby Spinach Leaves, Red Onion, Radish, Crumbled Feta, Toasted Pecans, Strawberries & Buttermilk Poppysseed Dressing

Beefsteak Tomato Caprese – Fresh Whole Milk Mozzarella Topped & Sliced Beefsteak Tomato, Red Onion Brunoise, Basil Chiffaunade, Modena Balsamic Syrup & Virgin Olive Oil

Maryland Crab Chowder – Roasted Corn, Red Potatoes, Celery, Onions and Peppers in Creamy Crab Soup

Vegetable Orzo Soup – A Blend of Vegetables & Orzo Pasta Simmered in Tomato Bouillon with Floral Herbs

ENTRÉES (PICK 2)

Vegetable Lasagna Durham Wheat Semolina Pasta Layered with Sliced Beefsteak Tomatoes, Baby Spinach, Bechamel Sauce, Italian Herbs, Whole Milk Ricotta & Mozzarella Cheese

Beef Bourguignon Tender Beef Tips Braised in Rich Burgundy Wine Sauce with Mirepoix Vegetables Finished with Pearl Onions, Mushrooms & Chopped Bacon

Baked Flounder Roulade Cold Water Flounder Filet Stuffed with TRaditional Cornbread Stuffing, Finished with Lobster Sauce & Dill Crumble

Fire Roasted Sixty South Salmon Our Fire Roasted Antarctic Farm Raised Salmon Finished with Lemon Tarragon Butter

Chicken Breast Marsala All Natural Chicken Breast Sautéed with Garlic, Shallot & Rosemary, Finished with Rich Marsala Wine Sauce

Slow Roasted Duroc Pork Loin Boneless Duroc Pork Loin Studded with Garlic & Rosemary, Slow Roasted, Served au jus with Bacon & Onion Jam

Yankee Pot Roast Certified Angus Eye Round of Beef Braised in Classic Mirepoix Vegetables, Rich Beef Bone Broth & Aromatic Sachet of Herbs

Veal Milanese Breaded Veal Cutlets & Garlic Lemon Sauce, Served over Wilted Arugula

SIDES (PICK 2)

Gratin Potatoes - Mozzarella & Swiss Cheeses

Roasted Garlic Mashed Potatoes

Basmati Rice Pilaf - Fresh Herbs

Yellow Spanish Risotto

Sauteed Squash - Red Bell Peppers & Herb Butter

French Beans - Fried Onions

Roasted Baby Carrots - Tarragon

Sauteed Broccoli - Garlic Butter

DESSERTS (PICK 2)

Sliced Pound Cake – Macerated Strawberries, Strawberry Sauce, Confectioner's Sugar

Raspberry Swirl Cheesecake – Whipped Fresh Cream

Assorted House Baked Cookies & Chocolate Dipped

Brownies - Powdered Sugar

Chocolate Layer Cake- Cherry Sauce, Whipped Fresh Cream

Key Lime Meringue Pie – Raspberry Sauce

Apple Pie – Caramel Sauce, Whipped Fresh Cream

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HORS D'OEUVRES SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.

TIER 1 - 3++

Crispy Vegetable Spring Roll Ginger Cilantro Soy Sauce
Tomato Bruschetta Focaccia Crouton & Grana Padano
Buffalo Chicken Dip in Phyllo Blue Cheese Crumbles
Spanakopita Roasted Red Pepper Creme & Za'atar
Pretzel Wrapped "Pigs in a Blanket" House Crafted Caraway Mustard
Mini Country Fried Chicken Biscuit Honey Butter
Beef Satay Thai Peanut Sauce
Local Oysters on the Half Shell Appropriate Accoutrement

TIER 2 - 3.5++

Spinach, Asparagus & Brie Baby Quiche
Certified Angus Beef Meatballs (or Substitute Turkey Meatballs) Horseradish Crème & Parsley
Mini BLT Hickory Smoked Bacon, Local Tomato, Oak Leaf, Duke's Mayo, Sourdough
Mini House Smoked Ham Biscuit Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno

TIER 3 - 4++

Won Ton Wrapped Shrimp Thai Chili Sauce
Baby Beef Wellingtons Gremolata and French Sea Salt
Bloody Mary Shrimp Cocktail Shooter Chervil & Celery Leaf

TIER 4 - 4.50++

Chef's Recipe Petite Crab Cakes Chili Aioli & Old Bay Crumble
Lamb Rack Lollipop Red Currant Jelly, Pickled Mustard Seed, Mint
Jumbo Sea Scallops Wrapped in Bacon



GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per Person.

Farm Vegetable Crudite | 6++ per person

Assortment of Local Seasonal Vegetables, Creamy Blue Cheese, French Onion Creme, Olive Oil Hummus

Fruit Platter | 7++ per person

Sliced Melons, Tropical Fruits, Berries & Grapes, Minted Simple Syrup & Honey

Artisan Cheese Board | 9++ per person

An Assortment of Hard & Soft Imported & Domestic Cheeses, Grapes, Dried Fruits & Roasted Nuts, Crackers & Crostini, Mustards & Preserves

Antipasto | 11++ per person

Marinated & Grilled Vegetables, Shaved Italian Meats, Hard and Soft Italian Cheeses, assorted oils and vinegars, focaccia

Charcuterie Board | 15++ per person

An Assortment of Imported, Domestic & House-Crafted Charcuterie Meats, Dried Fruits, Roasted Nuts, Mustards, Preserves, Cornichon, Pickled Onions, Crackers & Crostini

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BUFFET ADD ONS

Prices are based on selections being added to a contracted buffet/banquet. Selections below may not be sold a la carte.

BUTCHER BLOCK

Chef Attendant Required per station.
Includes House Crafted Rolls & Sweet Cream Butter
Minimum of 25 guests per display. Priced per Person.

Brown Sugar & Maple Brined Turkey Breast | 11++
Cranberry Apple Chutney, Sage Gravy

Cracked Pepper Crusted Pork Loin | 13++
Cherry Mustard, Apricot Chutney

Five Spice Roasted Ham | 13++
Poached Pear Compote, Clove Spiced Honey

Certified Angus Prime Rib of Beef | 19++
Natural Jus with Fresh Grated Horseradish Root

Leg of Lamb | 16++
Natural Jus & Mint Chimichurri



ACTION STATIONS

Chef Attendant Required per station. Minimum of 25 guests per display. Priced per Person.

Sliders Station | 14++

Classic Burger with Smoked Cheddar
Buffalo Chicken with Whipped Blue Cheese
Smoked Pulled Pork with BBQ & Country Slaw
Lettuce, Sliced Roma Tomato, Shaved Red Onions, Smoky Bacon Jam, Cabernet Onion Jam, Traditional Condiments, Challah Buns

Mac & Cheese Station | 12++

Classic Elbows in Cheddar
Crispy Bacon, House Cured & Smoked Ham, Shredded Smoked Local Cheddar, Creamy Mascarpone, Scallion, Chives, Garlic Crumbs, Milled Black Pepper

Taco Station | 15++

Braised Chicken Verde & Carne Asada Beef
Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Cotija Crumbles, Pickled Onions, Jalapeno, Shredded Cabbage, Cilantro, Limes, Braised Black Beans, Flour Tortilla

Pasta Station | 14++

Penne, Linguini & Rigatoni
Bolognese Sauce, Pomodoro Sauce, Alfredo Sauce, Basil Pesto
Grana Padano Cheese, Crushed Red Peppers, Basil Chiffaunade, Whipped Ricotta, Milled Black Pepper, Maldon Salt, Garlic Bread

Omelet Station | 13++

Chef's Choice of Vegetables, Meats & Cheeses, Farm Fresh Eggs & Garnishes

Waffle Station | 13++

Made to Order Malted Buttermilk Belgian Waffles, Fresh Berries, Maple Syrup, Sweet Cream Butter, Whipped Fresh Cream

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BAR PACKAGES

Beer & Wine Package

Includes Choice of: (3) Domestic, (2) Import beers, House Wines, Non-Alcoholic Beverages

2 Hours | 25 3 Hours | 31 4 Hours | 37 5 Hours | 43

Full Bar Packages

Tier 1

Includes Tier 1 Brand Liquors, Choice of: (3) Domestic, (2) Import Beers, House Wines, Non-Alcoholic Beverages

2 Hours | 33 3 Hours | 39 4 Hours | 45 5 Hours | 51

Tier 2

Includes Tier 2 Brand Liquors, Choice of: (3) Domestic, (2) Import beers, House Wines, Non-Alcoholic Beverages

2 Hours | 39 3 Hours | 45 4 Hours | 51 5 Hours | 57

Tier 3

Includes Tier 3 Brand Liquors, Choice of: (3) Domestic, (2) Import Beers, House Wines, Non-Alcoholic Beverages

2 Hours | 45 3 Hours | 51 4 Hours | 57 5 Hours | 63

HOSTED BAR

The Host Selects the Type of Beverages and Brand Level to be offered. The Host is Responsible for a Bartender Fee of \$150.00 per Bar.

Liquor

Tier 1: 9
Tier 2: 10
Tier 3: 12

Beer

Domestic: 5
Import: 6
Craft/Specialty: 8

Wine

House : 33 per bottle

Soda:

3.75

Add On:

Champagne Toast/Sparkling Cider
(2-3 oz. pour): 6 per person

*For special requests for beverages and cocktails, contact your Event Sales Director or Coordinator.
Cash Bar pricing is available upon request. A bartender fee is required.*

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