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# NBGCC BANQUET MENU

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Thank you for taking the first step towards planning an event at New Bern Golf & Country Club.

There are so many ways to celebrate with us. Our Executive Chef and culinary staff take pride in offering an array of sumptuous and creative selections. With custom menus, the freshest ingredients, expert preparation, artistic presentation and superior service, we create a unique and memorable experience.

Within a recently renovated Clubhouse offering stunning river views, New Bern Golf & Country Club is able to cater to groups ranging in size from 10 to 200. For cocktail and/or hors d'oeuvre parties; the capacity is approximately 300 people.

Whether a baby shower, rehearsal dinner, golf outing or wedding, we will make your occasion a lasting memory.

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## GENERAL INFORMATION

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### DEPOSITS & MINIMUMS

A non-refundable deposit in the amount of the room charge is due when booking the room. Remaining balance will be billed after the event. During the months of May through September, and the month of December, Saturday night functions, held in the Ballroom, require a minimum food and beverage expenditure of \$3000.00. The Club reserves the right to change the room(s) as specified in the Banquet Confirmation Order, if the number of guests changes, or is deemed necessary by the Club's Management.

### EXTRA CHARGES

- White Table Clothes: No Charge  
*(Does not include floor-length linen; floor length linens \$10 per table)*
- White Skirting: No Charge *(special order rates will apply)*
- Linen napkins – Black and White: No charge  
*(special order rates will apply)*
- All outdoor events require a \$250 set up fee

### ALCOHOLIC BEVERAGE POLICY

All alcoholic and non-alcoholic beverages must be purchased from New Bern Golf and Country Club and guests/patrons of banquet events will not be permitted to bring in their own beverages. All persons must be 21 years of age, with valid identification, to be served alcoholic beverages. Visibly intoxicated persons will not be served. The management of New Bern Golf and Country Club reserves the right to refuse service and/or to close bars at its own discretion. The Club follows all State Liquor Laws regarding alcohol consumption.

A corkage fee of \$10.00 per 750 ml. bottle of wine and \$20.00 for 1.5 liter magnum bottles is charged for all wine brought into the Club by Members.

# GENERAL INFORMATION

## MENU SELECTIONS

Groups of more than sixteen persons are required to select a preset menu for private parties. Menu selections must be made at least 7 days prior to the function, **we suggest that menus be limited to one entree selection**; however, we will try to accommodate any special dietary restrictions.

All food and beverages must be purchased through the Club and consumed on premises as directed by federal, state and local laws, with the exception of cakes or pastries for special occasions. New Bern Golf and Country Club is not liable or responsible for the delivery or storage of these items.

## GUARANTEED COUNTS

The final guaranteed attendance count is required at least 72 hours prior to the function, New Bern Golf and Country Club will be prepared to serve 5% over your final guarantee. Extra charges may occur beyond this amount. Charges will be based on guaranteed or the actual count, whichever is greater. Buffets require a minimum amount of guests (25). If the final guarantee falls below this, the host will still be charged for the minimum guests required.

## SERVICE CHARGE AND TAX

All charges are subject to the following: 18% Service Charge and 6.75% NC State Sales Tax

## ROOM RENTALS FOR NON-MEMBERS

**All Non Members must have a member sponsor to hold an event at the NBG&CC.** Please note that any event that goes past **9:00 p.m.** is required to spend a minimum of \$300.00 in food/beverages or room rental.

**Ballroom/Side Dining Room & Main Dining Room: \$2000.00**  
*(All Weddings & Wedding Receptions Must Pay \$2000.00 Rental Fee)*

	<u>Day</u>	<u>Evening</u>
Ballroom	\$500.00	\$1000.00
Side Dining Room	\$150.00	\$300.00
Trent Room	\$100.00	\$200.00
Ralph Miner Room	\$100.00	\$200.00
Outside Greens for Event	\$250.00	\$250.00
Lower Patio	\$100.00	\$200.00

## Members

New Bern Golf and Country Club Members hosting a personal event will not be subject to a Room/Rental Set up fee. Business and all day meetings do not apply. All room diagrams must be finalized no later than 5 days prior to the event. Any alterations to the room once it has been set will be subject to an additional set up fee up to but no greater than the rental fees listed above.

## CONTRACTS

Contracts must be signed by the host of the event. By signing a contract, event host agrees to be responsible for all charges and conditions therein enumerated.

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# BREAKFAST MENUS

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## **Breakfast Buffet Selections**

*Best for Parties larger than 25 people*

### **The Holly Buffet - \$6.95**

Chilled Orange Juice, Assorted House Baked Danish and Muffins, Whipped Butter and Jelly, Freshly Brewed Coffee, Tea and Water

### **The Azalea Buffet - \$9.50**

Chilled Orange Juice, Basket of Fresh Apples, Banana and Oranges, Assorted House Baked Danish and Muffins, Bagels and Strawberry Cream Cheese Freshly Brewed Coffee, Tea and Water

### **The Dogwood Buffet - \$12.95**

Chilled Orange Juice, Assorted Breakfast Pastries, Croissants, Bagels and Sweet Breakfast Breads, Carolina Peach Butter, Cream Cheese, Honey and Jelly Display of Sliced Seasonal Fruit and Berries with Yogurt Dip, Display of Smoked Salmon, Lavash and Capers, Freshly Brewed Coffee, Tea and Water

### **Rise and Shine Buffet - \$12.95**

Chilled Orange Juice, Bowls of Seasonal Melon and Berries, Assorted Cold Cereals, Assorted Milks, Assorted House Baked Danish and Muffins, Freshly Scrambled Eggs, Hickory Smoked Bacon, Sage Sausage Patties, Breakfast Potatoes, Buttermilk Biscuits, Whipped Sweet Butter, Jelly and Honey

### **Southern Style Breakfast Buffet - \$15.00**

Chilled Orange Juice, Assorted House Baked Danish and Muffins, Fresh Seasonal Melon, Berries and Pineapple, Freshly Scrambled Eggs, Hickory Smoked Bacon, Sausage Gravy, Buttermilk Biscuits, Apple Stuffed French Toast, Maple Syrup, Southern Style Home Fried Potatoes, Stone Ground Grits Whipped Peach Butter, Apple Butter and Clover Honey

## **Build A Breakfast Buffet - \$15.95**

### **Choose One Farm Fresh Eggs Style**

Scrambled Eggs, Eggs Benedict, Scrambled Eggs with Cheese

### **Choose 2 Breakfast Meats**

Bacon, Sausage Patties, Link Sausage, Country Ham, Char-Grilled Sliced Ham

### **Choose 1 Classic Side**

Hash Browns, Stone Ground Grits, Broiled Tomato

### **Choose 2 Additional Sides**

Seasonal Fruit, Assorted Muffins, Assorted Danish Pastries, Brown Sugar Apples with Raisins, Blueberry Crepes, Pancakes with Warm Maple Syrup, French Toast Waffles with Warm Maple Syrup, Mini Bagels with Cream Cheese Biscuits

**Add any additional side for \$2.00 per person**

### **Juices and Beverages:**

Orange, Ruby Grapefruit, Cranberry, Tomato or Pineapple Juice, Freshly Brewed Coffee, Tea and Water

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# BREAKFAST MENUS

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## Plated Breakfast Selections

*The following selections include Orange Juice, Freshly Brewed Coffee, Tea & Water*

### **Carolina Breakfast - \$9.00**

Freshly Scrambled Eggs with Breakfast Potatoes and your choice of Hickory Smoked Bacon, Sage Sausage Patties, Maple Sausage Links, or Grilled Ham and Buttered Toast or Buttermilk Biscuits

### **Bear Town Scramble - \$9.50**

Freshly Scrambled Eggs topped with Diced Tomatoes and Colby Jack Cheese, Potato and Corned Beef Hash, Grapefruit with a Buttered English Muffin or Country Buttermilk Biscuits

### **Stuffed French Toast - \$9.25**

Raspberry Cream Cheese Stuffed Honey and Egg Dipped French Bread with Hickory Smoked Bacon or Maple Sausage Links and Fresh Melon Berries

### **Breakfast Quiche - \$10.50**

Your choice of Quiche Lorraine, Florentine, Lox and Caramelized Onion, Ham and Cheddar or Tomato Pepper and Spinach and Served with Breakfast Potatoes and Sliced Fruit

### **Egg Beater Florentine - \$9.00**

Scrambled Egg Beaters with Sautéed Spinach, Low Fat Swiss Cheese, Turkey Sausage and Whole Wheat English Muffin

### **Fresh Fruit Crepes - \$11.50**

Fresh Crepes Stuffed with Macerated California Strawberries, Bananas and Blueberries and topped with Warm Fruit Compote and served with New Bern Muffins

### **The Back Nine - \$10.50**

Three Large Pancakes with Maple Syrup, Three Slices of Bacon, Grits and Fresh Fruit Garnish

### **The Birdie - \$12.00**

Two Classic Eggs Benedict with Breakfast Potatoes and a Fresh Fruit Garnish

## Breakfast Enhancements

*Add to any Plated Breakfast or Buffet Breakfast*

### **Southern Style Biscuit Sandwiches**

Hickory Smoked Bacon, Hoop Cheese and Scrambled Eggs - \$2.75

Chopped Steak, Fried Egg and Smoked Gouda - \$2.75

Sage Sausage Patty, Scrambled Egg, Havarti - \$2.75

### **Breakfast Sandwiches**

Country Ham, Cheddar Cheese and Scrambled Eggs on Croissant - \$2.75

Hickory Smoked Bacon, Swiss Cheese and Fried Egg on Croissant - \$2.75

Breakfast Burrito with Chorizo, Jack Cheese, Salsa and Scrambled Eggs - \$2.75

Scottish Smoked Salmon, Caramelized Onion & Cream Cheese, Toasted Everything Bagel - \$2.75

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## BRUNCH & AFTERNOON SPECIALTY BREAKS

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### Brunch Buffet

#### **New Bern Golf and Country Club Brunch Buffet - \$25.00**

Chilled Orange Juice, Tomato Juice, and Grapefruit Juice  
 Bowls of Fresh Seasonal Melons, Berries and Pineapple  
 Assorted Low Fat Yogurt , Fresh House Baked Danish and Muffins  
 Hickory Smoked Bacon or Maple Sausage Links, Hash Brown Potatoes O'Brien  
 Omelets and Eggs Any Style Cooked to Order  
 Assorted Farmers Greens with Salad Toppings and Dressings  
 Fuscilli Pasta Vinaigrette with Artichokes, Squash, Spinach and Olives  
 Marinated Tomato, Bermuda Onion and Cucumber Salad, Herb Roasted Chicken Salad  
 Wheat Berry and Dried Cranberry Rice with Toasted Cashews  
 Seasonal-Vegetable Medley, Freshly Baked Artisan Rolls , Assorted Dessert Display  
 Regular and Decaffeinated Coffee Sweet and Unsweetened Tea

#### ***Choose Two of the Following Entrees:***

(Each additional entrée at \$10.00 additional charge per guest)

Slow Braised Beef Sirloin Tips with Roasted Garlic, Rosemary Baby Onions & Wild Mushrooms  
 Pan Seared Salmon Fillet with Spinach Parmesan Cream and Cremini Mushrooms  
 Grilled Breast of Chicken with Sage Jus and Roasted Tomato and Fennel Fondue  
 Orange Peel and Roasted Garlic Crusted Pork Loin with Caramelized Onion Gravy  
 Carved Top Round of Beef with Horseradish and Rosemary Jus  
 Carved Roasted Breast of Raeford Turkey with Dried Cranberry Mayonnaise and Thyme Jus

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### Afternoon Specialty Breaks

#### **At the Movies Break - \$10.50 person per hour**

Assorted Candy Bars, Freshly Popped Buttered Popcorn, Crisp Nacho Chips with Cheddar Dip & Jalapeno Peppers

#### **Orchard Break - \$16.00 per person per hour**

Cucumber, Pimento and Chicken Salad Finger Sandwiches, Whole Fresh Local Seasonal Fruits, Pecan Praline, Cashews, Sun Dried Kiwi, Strawberries, Blueberry Crumble Bar, Muffins, Apple Cider, Sweet Tea and Lemonade

#### **Afternoon in Santa Fe - \$15.00 per person per hour**

Crisp Blue, Red, and Yellow Corn Tortilla Chips, Salsa, Cilantro Guacamole, Sour Cream, Black Bean Dip, Miniature Cheese Quesadillas, Tex-Mex Snack Mix, Jalapeno Pepper Cheese Straws, Pineapple Mango Punch, Cherry Limeade

#### **Lighter Side Break - \$12.50 per person per hour**

Sliced Fresh Melon, Pineapple and Berries, House Made Granola Mix, Low Fat Peach Yogurt Dip, Sun Dried Fruit Trail Mix, Cranberry Almond Muffins with No Sugar Added Peach Marmalade, Low Salt Roasted Soy Nuts, Sparkling Cider and Assorted Juices, Regular and Decaffeinated Coffee with Sugar Free Syrups, Fat Free Milk and Honey

#### **Chocolate Lover's Break - \$16.50 per person per hour**

Chocolate Dipped Strawberries and Apples, Chocolate Covered Cashews, Chocolate Dipped Peanut Butter Cookies, Gourmet Chocolate Truffles, and Chocolate Covered Pretzels, Chilled Starbucks Mocha Frappuccino Bottles and Regular and Decaffeinated Coffee, Tea and Lemonade

#### **Cookie Break - \$9.75 per person per hour**

Assortment of Chocolate Chip, Dixie Butterscotch, Sugar, Swedish Dream and White Chocolate Macadamia Nut Cookies, New Bern White Chocolate Brownies  
 Iced Milks, Regular and Decaffeinated Coffee and Assorted Herbal Teas, Assorted Soda and Bottled Water

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## A LA CARTE REFRESHMENT ITEMS

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### Beverages

Regular and Decaffeinated Coffee - \$10.00 /gal  
 Freshly Brewed Iced Tea - \$10.00 /gal  
 Hot Chocolate or Hot Tea - \$10.00 /gal  
 Fresh Orange Juice - \$10.00 /gal  
 Fresh Grapefruit Juice - \$10.00 /gal  
 Tomato, V-8, Apple or Cranberry Juice - \$10.00 /gal  
 Bottled Water - \$2.15 /ea  
 Individual Milks - \$ 2.65/ea  
 Individual Bottled Juices - \$2.65/ea  
 Starbucks Iced Frappuccino - \$2.65/ea  
 Soft Drinks - \$2.00/ea  
 Lemonade or Fruit Punch - \$8.00/gal  
 Gatorade - \$2.75 /ea  
 Assorted Energy Drinks - \$3.25 /ea  
 Apple Cider - \$18.00 /gal

### Bakery and Snack Items

Assorted Freshly Baked Danish - \$8.00 /dozen  
 New Bern Miniature Muffins - \$6.25 /dozen  
 Assorted Freshly Baked Muffins - \$10.00 /dozen  
 Caramel Pecan Sticky Buns - \$14.00 /dozen  
 Assorted Breakfast Breads - \$9.00 /dozen  
 Assorted Freshly Baked Cookies - \$10.00 /dozen  
*(Chocolate Chip, Oatmeal, Peanut Butter and Sugar)*  
 Lemon Bars - \$13.00 /dozen  
 New Bern White Chocolate Brownies - \$13.00 /dozen  
 New Bern Blonde Brownies - \$13.00 /dozen  
 Raisin Scones with Raspberry Jam and Butter - \$9.00 /dozen  
 Lemon Cranberry Scones with Honey Butter - \$10.00 /dozen  
 Chocolate Chip Scones with Brown Sugar Butter - \$10.00/doz  
 Assorted Miniature Pastries - \$28.00 /dozen  
 Assorted Chocolate Truffles - \$28.00 /dozen  
 Chocolate Dipped Strawberries, Bananas & Pineapple - \$16.00/doz  
 Assorted Finger Sandwiches - \$19.00 /dozen  
 Assorted NY Deli Bagels with Cream Cheese - \$21.00/dozen

### Snacks

Individually Packed Trail Mix - \$2.25 /each  
 Whole Fruit (Apple, Orange, Bananas) - \$1.15 /each  
 Individually Packed Chips, Pretzels, and Doritos - \$1.95 /each  
 Individual Assorted Cereal - \$1.95 /each  
 Roasted Peanuts - \$14.00 /pound  
 Pretzels or Potato Chips - \$10.00 /pound  
 Mixed Nuts - \$18.00 /pound  
 Fresh Kettle Popped Buttered Popcorn - \$10.00 /pound  
 Assorted Power Bars - \$2.75 /each  
 Granola and Multi Grain Bars - \$1.95 /each  
 Assorted Candy Bars - \$2.15 /each  
 Frozen Fruit and Ice Cream Bars - \$2.95 /each  
 Individual Fruit Yogurts - \$2.15 /each  
 Small Sliced Fruit Tray (serves 25) - \$115.00 /tray  
 Medium Sliced Fruit Tray (serves 50) - \$190.00 /tray  
 Large Sliced Fruit Tray (serves 100) - \$295.00 /tray  
 Small Crudite with Dip (serves 25) - \$62.00 /tray  
 Medium Crudite with Dip (serves 50) - \$125.00 /tray  
 Large Crudite with Dip (serves 100) - \$250.00 /tray  
 Small International Cheese & Cracker Display\* - \$130.00 /tray  
 Medium International Cheese & Cracker Display\*\* - \$265.00/tray  
 Large International Cheese and Cracker Display\*\*\* - \$315.00/tray  
 Red, White and Blue Tortilla Chips and Salsa - \$12.00 /pound  
 Spring Onion Dip - \$12.00 /quart  
 Ranch Dip - \$12.00 /quart  
 Guacamole Dip - \$24.00 /quart  
 Chili Con Queso Dip - \$22.00 /quart

\* Serves 50

\*\* Serves 100

\*\*\* Serves 150

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## LUNCHEON MENUS

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### **Plated Luncheon Selections** *(for events before 3:00 pm)*

*Plated Luncheon menus include: Freshly Baked Rolls & Butter, Hot or Cold Entree & Coffee Service*

#### **Soups** *(add for \$2.00)*

Italian Sausage and Potato, Smoked Cod and Parsnip Chowder,  
Creamy Tuscan Bean and Chicken, Cream of Broccoli and Taleggio,  
Hot and Sour Shrimp with Coconut Rice, Roasted Tomato and Lentil,  
Sweet Potato and Toasted Pine Nut Bisque Red Pepper,  
Eggplant and Israeli Couscous

#### **Salads** *(add for \$2.00)*

##### ***Members House Salad***

Mixed Local Field Greens with Sliced Cucumbers, Red Onion, Plum Tomatoes  
and Herb Croutons with Your Choice of Two of the Following Dressings:  
Parmesan Peppercorn Ranch, Peach Pecan Vinaigrette, Bleu Cheese, Fat Free Raspberry,  
Vinaigrette, Low Calorie Paris Vinaigrette,  
Apple and Walnut Vinaigrette, Creamy Italian

##### ***Club Caesar Salad***

Hearts of Romaine Lettuce tossed with Cherry Tomatoes, Croutons, Grated Parmesan and  
House Dressing

***The following salads are available for an additional \$3.00 per person:***

##### ***Steak House Salad***

Iceberg Lettuce Wedge, Bacon, Cheddar Cheese, Shaved Carrot, Croutons and Marinated  
Tomatoes with Buttermilk Herb Dressing

##### ***Spinach and Pear Salad***

Baby Spinach, Chopped Pecans, Dried Cranberries and Orange Segments with  
Anjou Pear Vinaigrette

##### ***Bleu Cheese Salad***

Romaine and Baby Arugula tossed with Marinated Green Tomatoes,  
Hickory Smoked Bacon, Chopped Boiled Egg and Bleu Cheese Dressing

##### ***Asparagus, Heirloom Tomatoes and Artisan Greens***

Sliced Heirloom Tomatoes, Mixture of Artisan Field Greens, Marinated Asparagus and  
Shaved Pecorino Romano, Croutons and Red Wine Vinaigrette



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# LUNCHEON MENUS

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## **Chilled Plated Luncheon Entrées (for events before 3:00 pm)**

*Chilled Luncheon Entrées include Freshly Baked Rolls with Butter,  
Coffee, Decaffeinated Coffee and Tea*

### **Herb Roasted Chicken and Carolina Peach Salad - \$12.25**

Fresh Herb Marinated Raeford Chicken Breast served over Spinach and Hearts of Romaine, Sliced Peaches, Seedless Grapes, Brie Cheese, Candied Pecans, Sun Dried Apricots and Blueberries with Green Apple and Thyme Vinaigrette

### **Mediterranean Cobb Salad - \$13.75**

Crisp Hearts of Romaine, Roasted Turkey Breast, Roasted Garlic and Basil Tabouleh, Marinated Cherry Tomatoes, Sliced Green Onion, Chopped Egg, Pita Croutons and Roasted Red Pepper Vinaigrette

### **Oriental Chicken Salad - \$12.25**

Shredded Napa Cabbage, Diakon Radish Sprout, Iceberg Lettuce, tossed with Teriyaki and Five Spice Chicken, Macadamia Nuts, Scallions, and Mandarin Oranges with Yuzu Ginger Vinaigrette and topped with Crisp Wonton Strips

### **Grecian Shrimp Salad - \$13.75**

Meyer Lemon and Olive Oil Mopped Grilled Shrimp with Artisan Greens, Basil Marinated Cucumber, Artichoke Hearts, Feta Cheese Crumbles, Kalamata Olives, Plum Tomatoes and Honey Pomegranate Vinaigrette

### **Grilled Chicken and Baby Spinach Salad - \$12.25**

Fennel Cumin Dusted Grilled Chicken Breast over Baby Spinach, Julienne Tomato, Blackberries, Raspberries and Spicy Pecans and Mango Vinaigrette

### **Flat Iron Steak, Arugula and Tomato Salad - \$15.75**

Pan Seared Sliced Flat Iron Steak, Marinated Red and Yellow Beef Steak Tomatoes, Arugula and Spinach tossed with Shallots, Roasted Red Peppers and Basil served with Horseradish Ranch Dressing

### **Grilled Chicken Caesar Salad - \$11.50**

Marinated Grilled Chicken Breast, Crisp Hearts of Romaine Tossed with Fresh Pecorino Romano Cheese, Garlic and Herb Croutons and Creamy Caesar Dressing with Roma Tomatoes and Sliced English Cucumbers

**Substitute Shrimp \$13.75 or Grilled Sirloin \$15.75**

### **Roasted Turkey and Marinated Artichoke Wrap - \$11.25**

Sliced Turkey, Havarti Cheese, Shredded Romaine Lettuce, Local Tomatoes, Roasted Red Peppers & Artichoke Hearts with Pesto Aioli in a Spinach Tortilla and your choice of Kettle Potato Chips or Fresh Fruit Salad

### **Reuben Roll Up - \$11.25**

Thinly Sliced Corned Beef, Swiss Cheese, Thousand Island Dressing, Sweet and Sour Slaw in a Garlic and Herb Flour Tortilla with your choice of Kettle Potato Chips or Fresh Fruit Salad

### **Baja Chicken and Vegetable Wrap - \$11.50**

Grilled Chicken, Hickory Smoked Bacon, Butter Lettuce, Micro Greens, Sliced Tomatoes, Avocado and Cumin Mayonnaise in a Tomato Flour Tortilla with your choice of Kettle Potato Chips or Fresh Fruit Salad

### **Chicken, Tuna and Pasta Salad Trio - \$11.75**

House made Chicken Salad, Tuna Salad and Creamy Macaroni Salad on Artisan Romaine Greens with Marinated Cucumbers, Sliced Red & Seasonal Beefsteak Tomatoes and Pimento Stuffed Olives

### **Tropical Fruit and Cheese Plate - \$12.95**

Sliced Seasonal Melon, Pineapple, Strawberries and Grapes  
with Local Cheddar and Brie Cheese, Candied Pecans and Raspberry Yogurt

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# LUNCHEON MENUS

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## Hot Plated Luncheon Entrées (for events before 3:00 pm)

*Hot Luncheon Entree's include Freshly Baked Rolls with Butter,  
Coffee, Decaffeinated Coffee or Tea*

### **Seared Oregano Crusted Salmon Fillet - \$13.25**

Ancho and Meyer Lemon Beurre Blanc, Sweet Potato and Chive Couscous and Seasonal Vegetables

### **Grilled Raeford Chicken Breast - \$14.95**

Stuffed with Goat Cheese, Olives, Spinach and Roasted Red Peppers, Orange Basil Pan Jus, Boursin Potato Gratin Asparagus and Baby Carrots

### **Fillet of Grouper and Peppered Shrimp - \$15.00**

Grouper Fillet Baked with Long Pepper Roasted Shrimp, Spinach and Artichoke Heart Ragout, Tomato and Roasted Onion Brodo, Garlic and Thyme Pan Roasted Red Bliss Potatoes

### **Pan Seared Fillet of Salmon - \$15.25**

Tomato and Roasted Cumin Coulis, Chorizo and Corn Ragout, Chive Polenta and Seasonal Vegetables

### **Brie and Raspberry Chicken - \$12.25**

Pan Seared Marinated Breast of Chicken served with Brie Cream Sauce and Raspberry Compote, Roasted Garlic Potato Puree and Shallot and Balsamic Haricot Verts

### **Southern Quiche and Salad - \$11.50**

Sage Sausage, Hoop Cheese, and Wild Onions and Farm Fresh Eggs In a Flaky Pie Crust served with your choice of House Salad and choice of Dressing or Seasonal Fruit Salad

### **Chicken, Mozzarella and Mushroom Crepes - \$13.50**

Tender Breast of Chicken, Cremini Mushrooms, Mozzarella Wrapped in a Thin Crepe served with Tomato Balsamic Cream Basil Parmesan Israeli Couscous, Asparagus and Julienne Carrots

### **New Bern Quiche - \$11.75**

Broccoli, Zucchini, Country Ham, Swiss Cheese and Farm Fresh Eggs in a Flaky Pie Crust served with House Salad and your choice of Dressing or Seasonal Melon Salad

### **Seared Ashley Farms Chicken Breast Cacciatore - \$13.00**

Pan Seared Chicken Breast with Tomatoes, Mushrooms, Onions and Basil, Porcini Mushroom Stuffed Ravioli, Seasonal Vegetables

### **Maple Grainy Mustard Roasted Pork Loin - \$12.50**

Apple Onion Chutney and Pan Jus, Cheddar and Chive Potato Gratin, Haricot Veils and Plum Tomatoes

### **Sautéed Shrimp Bucatini - \$13.50**

Sautéed Shrimp, Artichokes, Roasted Red Peppers, Broccoli, and Parmesan Cream served over Herbed Bucatini Pasta with Ciabatta Garlic Bread

### **Mushroom Stuffed Ravioli - \$13.00**

Smoked Tomato and Shallot Fondue, Warm Frisee and Fennel Salad

### **Tilapia with Cajun Herbed Bread Crumb Crust - \$13.25**

Fresh Tilapia and Gumbo File Brioche Crust, Sauce Bayou Teche, Andouille Dirty Rice & Vegetable Ratatouille

### **Sage and Honey Roasted Breast of Turkey Medallions - \$12.75**

Balsamic Brown Sugar Pan Jus, Roasted Red Pepper & Chive Mashed Sweet Potatoes, Seasonal Vegetables

### **Parmesan and Herb Crusted Flat Iron Steak - \$15.75**

Red Wine Jus Lie, Cilantro and Corn Smashed Red Bliss Potatoes, Roasted Garlic and Squash Medley

# LUNCHEON MENUS

## Luncheon Buffets (for events before 3:00 pm)

### **The New Bern Deli Buffet - \$15.75**

Soup Du Jour

Sliced Deli Meat Display to Include: Smoked Turkey Breast, Cured Ham, Roast Beef, and  
Genoa Salami, Sliced Assorted Cheeses

Basket of Assorted Breads and Whole Wheat and Kaiser Rolls

Assorted Sandwich Garnishments to Include: Leaf Lettuce, Beefsteak Tomatoes, Onion and Kosher Dill Pickles

Assorted Condiments to Include: Mayonnaise, Mustard, Pickle Relish and Horseradish Cream

Potato Salad, Creamy Cole Slaw, Baby Spinach, Marinated Vegetables and Fuscilli Salad

Key Lime Pie, Assorted Freshly Baked Cookies, New Bern Chocolate Brownies

Complete Coffee and Tea Service

### **Express Buffet - \$14.50**

Soup Du Jour , Mixed Local Greens with Assorted Toppings and Dressings

Country Club Cobb Salad Buffet with Roasted Chicken Breast, Hickory Smoked Bacon,

Bleu Cheese Crumbles, Ciabatta Croutons, Hard Boiled Eggs and Red Wine Vinaigrette

Herb Roasted Chicken Salad, Albacore Tuna Salad, Pasta Salad Primavera

Marinated Heirloom Tomatoes and Bermuda Onion Salad, Fresh Fruit Salad

Assorted Hot Rolls and Butter, Lemon Pound Cake with Whipped Cream and Wild Berry Compote

New Bern White Chocolate Brownies, New York Style Cheesecake

Complete Coffee and Tea Service

### **Italian Bistro Buffet - \$19.50**

Summer Vegetable Minestrone Soup

Antipasto Romaine Salad with Salami, Provolone, Marinated Tomatoes and Cucumbers

,Garlic Croutons, and Creamy Parmesan Dressing

Cannelloni Bean and Roasted Grape Tomato Salad, Fresh Mint and Honey Marinated Fruit Salad

Chicken Parmesan, Hazelnut and Brown Sugar Crusted Pork Loin

Bowtie Pasta with Roasted Garlic, Arugula, Tomatoes and Olive Oil

Penne and Bolognese Sauce, Seasonal Vegetables, Freshly Baked Rolls and Garlic Bread

Spumoni Ice Cream, Tiramisu, Assorted Butter Cookies

Complete Coffee and Tea Service

### **Carolina Classic Buffet - \$17.00**

Mixed Greens with Assorted Toppings and Dressings

Red Bliss Potato, String Bean and Bacon Vinaigrette Salad, Creamy Cole Slaw

Hoop Cheese and Country Ham Pasta Salad, Southern Style Baked Beans

Charbroiled Hamburgers, Hot Dogs, and Marinated Chicken Breast

Basket of Assorted Breads, Kaiser Rolls, and Hot Dog Buns

Assorted Sandwich Garnishments to Include: Green Leaf Lettuce, Beefsteak Tomatoes,

Sliced Onions and Kosher Pickles

Assorted Condiments to Include: Mayonnaise, Mustard, and Pickle Relish

Pecan Pie, Peaches and Cream Pie, Assorted Freshly Baked Cookies

Complete Coffee and Tea Service

### **At the Turn Buffet - \$12.00**

Soup Du Jour

Iceberg, Hearts of Romaine and Baby Spinach Greens with Appropriate Dressings

Toppings to Include: Asparagus Tips, Beets, Cottage Cheese, Small Dice Swiss, Cheddar & Provolone,

Candied Pecans, Cucumbers, Marinated Tomatoes, Warm Teriyaki Chicken, Diced Ham,

Corn Tortilla Julienne, and Corn Bread Croutons

Assorted Freshly Baked Cookies , New Bern White Chocolate Brownies

Complete Coffee and Tea Service

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## LUNCHEON MENUS

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### Boxed Lunches

Sliced Roasted Turkey Breast on a Cornmeal Dusted Kaiser Roll with Roasted Red Pepper Mayonnaise, Pepper Crusted Bacon, Shredded Iceberg Lettuce, Miss Vicky Kettle Potato Chips, Apple, Chocolate Chip Cookies  
\$12.00

Italian Marinated Chicken Breast with Pepperoni, Provolone Cheese, Balsamic Marinated Tomatoes, Sliced Red Onions, Romaine Lettuce, and Olive Herb Mayonnaise on Ciabatta Bun, Miss Vicky Kettle Potato Chips, Apple, New Bern Brownie  
\$11.50

Thinly Sliced Roast Beef, Fennel Slaw, Roasted Tomatoes, Shredded Iceberg Lettuce and Hoop Cheese on Sesame Seed Kaiser Roll, Miss Vicky BBQ Potato Chips, Whole Fruit, Oatmeal Cookies  
\$13.00

Grilled Squashes, Marinated Local Red Tomatoes, Sliced Cucumber, Seasonal Micro Greens with Swiss and Cheddar Cheese in a Flour Tortilla Wrap, Sun Chips and a Banana  
\$12.00

Cured Ham and Swiss Cheese on Seeded Artisan Rye Bread, Grainy Mustard Mayonnaise, Pickled Cucumber Salad, Potato Salad, Seasonal Fruit, Nutri Grain Fruit Bar  
\$12.00

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### Luncheon Desserts (add for \$2.00)

North Carolina Tarheel Pie

Key Lime Pie

New York Style Cheesecake with choice of  
Caramel, Strawberry or Blueberry Topping

North Carolina Peach Crumble

Warm Granny Smith Apple Strudel with Cinnamon Anglaise

Red Velvet Cake with Berry Coulis

Fresh Lemon Cream Tart

**Ala Mode available for an additional \$3.00 per person**

Assorted Ice Creams or Sherbets with Toppings

Vanilla, Chocolate, Strawberry, Coffee, Butter Pecan

Rainbow Sherbet

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## DINNER MENUS

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### Evening Receptions - Cold Hors D'oeuvres *priced per piece*

Slow Roasted Boursin Stuffed Roma Tomatoes	\$1.90
Southern Style Deviled Eggs	\$0.75
Assorted Bruschetta with Garlic Dipping Sauce	\$2.00
Assorted Cucumber, Pimento & Tuna Finger Sandwiches	\$1.50
Boursin and Mission Fig Mousse in Phyllo Cup	\$1.60
Flesh Mozzarella and Grilled Squash Relish on Ciabatta Crisp	\$2.00
Smoked Salmon and Citrus Dill Cream Cheese on Toasted Croustade	\$2.30
Sage Chicken and Sun dried Tomato Terrine on Garlic Brioche	\$2.30
Baby Red Bliss Potatoes with Caviar and Lemon Creme Fraiche	\$1.60
Assorted California Rolls with Shoyu Sauce and Wasabi	\$2.60
Roasted Garlic Cheese and Prosciutto Stuffed English Cucumber	\$1.50
Lobster Salad Stuffed Artichoke Hearts	\$2.60
Smoked Catalina Trout and Spiced Cashews on Rye Croustade	\$2.60
Oysters on the Half Shell with Pickled Cucumber and Soy Gelee	\$2.30
Melon and Mint Brochettes with Berry Yogurt Dip	\$1.90
Marinated Plum Tomatoes with Crab and Artichoke Ragout	\$1.90
Peppered Beef Tenderloin Carpaccio with Horseradish Cream	\$2.40
Shrimp Cocktail with Grilled Vegetable and Tomato Cocktail Sauce	\$2.40
Alaskan Snow Crab Claws on Ice with Remoulade and Garlic Butter	\$2.40

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## DINNER MENUS

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### Evening Receptions - Hot Hors D'oeuvres *priced per piece*

Cornmeal Crusted Catfish with Southern Tartar Sauce	\$2.40
Parmesan Stuffed Artichoke Hearts, Roasted Tomato Olive Oil	\$2.00
Baby Twice Baked Red Bliss Potatoes with Sour Cream and Chives	\$1.60
Miniature Maryland Style Crab Cakes with Artichoke Aioli	\$3.20
Spinach and Feta in Crisp Phyllo Dough	\$1.50
Pork Egg Rolls with Teriyaki Ginger Sauce	\$2.10
Tomato and Cheddar Miniature Quiche	\$2.00
Marinated Chicken and Pepperjack Cheese Quesadillas with Salsa	\$2.10
Crab and Parmesan Stuffed Mushroom Caps	\$2.10
Asian Barbecue Chicken Satay with Thai Dipping Sauce	\$2.10
Andouille Sausage and Shrimp Brochette with Creole Tomato Sauce	\$2.10
Slow Roasted Vegetable and Italian Sausage Ragout in Phyllo	\$1.90
Jumbo Scallops Wrapped with Hickory Smoked Bacon	\$2.70
Asian Chicken Dumpling with Pineapple Sesame Dipping Sauce	\$1.90
Shredded Southern Pulled Pork and Hoop Cheese Turnovers	\$2.10
Curry Shrimp and Scallion Beignets with Orange Coconut Sauce	\$2.40
Braised Angus Beef Mini Wellingtons	\$2.40

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## DINNER MENUS

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### Evening Receptions - Formal Passed Hors D'oeuvres *priced per piece*

Boursin and Roasted Artichoke Chicken Terrine on Garlic Focaccia	\$2.60
Anjou Pear and Caramel Walnut Topped Miniature Brie Cheese	\$2.10
Camembert, Toasted Cashew and Champagne Grape Canape	\$2.10
Twice Baked Baby Potatoes filled with Havarti, Chives and Chorizo	\$1.60
Coconut Crusted Jumbo Shrimp with Pineapple Citrus Dipping Sauce	\$2.60
Lobster Salad with Curry Chive Cream in Phyllo	\$2.70
Pan Seared Sea Scallop, Tomato and Tuscan Bean on Bruschette	\$2.90
Miniature Asparagus and Lump Crab Cakes with Sauce Béarnaise	\$2.90
Blackened Beef Tenderloin on Cheddar Grit Cakes and Green Tomato	\$3.10
Roast Red Bliss Potatoes with Sun Dried Tomato and Olive Tapenade	\$1.60
Hazelnut and Brown Sugar Chicken Clusters with Peach Melba Sauce	\$2.70
Wild Forrest Mushroom and Cognac Cream in Phyllo Shell	\$2.50
Roasted Tomatoes with Mozzarella, Prosciutto and Basil Pesto	\$2.50
Macadamia Crusted Petite Lamb Chops with Melon Citrus Salsa	\$2.90
Warm Asian Pork Salad with Cilantro Drizzle on Crispy Won Ton	\$2.60
Asian Barbecue Chicken Satay with Thai Dipping Sauce	\$2.10
Carolina Egg Roll with Black Eyed Pea Relish	\$2.50

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## DINNER MENUS

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### **Evening Receptions - Specialty Displays**

*Displays priced per 50 person minimum, unless otherwise noted.*

#### **Imported and Domestic Cheese Display Garnished with Fresh Fruit**

And Served with Assorted Crackers and Sliced Baguette

Small — \$130.00 Serves 50

Medium — \$265.00 Serves 100

Large — \$315.00 Serves 150

#### **Crudités of Fresh Seasonal Vegetables**

Served with Peppercorn Ranch and Roasted Red Pepper Dip

\$125.00 Serves 50

#### **Assorted Sliced Seasonal Fruit and Berries Display**

With Fresh Fruit Coulis

Small — \$115.00 Serves 50

Medium — \$190.00 Serves 100

Large — \$295.00 Serves 150

#### **Marinated Grilled Vegetable Display**

Asparagus Spears, Yellow Squash & Zucchini, Shitake Mushroom Caps, Roasted Garlic and Shallot and Grilled Bell Peppers Served with Parmesan Garlic Ciabatta Crisps

\$190.00 Serves 100

#### **Side of Smoked Cold Water Salmon**

Served with Traditional Garnishments, Toasted Baguette and Citrus Cream Cheese

\$130.00 Serves 40

#### **Assorted Smoked Seafood Display**

Cold Water Salmon, Mountain Trout, Shrimp and Scallops with Traditional Garnishments

\$110.00 Serves 25

#### **Antipasto Display**

Smoked Sausages, Marinated Olives and Cheese, Artichokes, Asparagus Spears, Sun Dried Tomatoes, Roasted Garlic and Shallots served with Parmesan Baguette

\$132.00 Serves 40

#### **Whole Baked Wheel of Brie with Apple Pecan Praline**

Served with Ruby Grapes, Strawberries, and Assorted Crackers

\$110.00 Serves 50

#### ***Custom Ice Carving Displays***

One Block Ice Carving

\$355.00 and up



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# DINNER MENUS

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## Evening Receptions - Action Stations

### **Gnocchi and Tortellini Pasta Station - \$10.50 per person**

Potato Gnocchi tossed with Slow Braised Raeford Chicken, Shiitake Mushrooms, Peas and Cream, Tortellini Pasta with Fresh Mozzarella, Grilled Eggplant, Arugula & Gaeta Olives

### **Roast Breast of Turkey - \$95.00 serves 40**

Sweet Potato Biscuits, Turkey Pan Gravy, Maple Mustard and Cranberry Chutney

### **Steamship Round of Beef - \$425.00 serves 125**

Sliced Black Pepper Brioche Rolls, Horseradish Cream, Spicy Mustard, Beef Au Jus, and Cornichon Pickles

### **Slow Roasted Tenderloin of Beef - \$235.00 serves 25**

Assorted Miniature Rolls, Braised Tomato and Garlic Chutney, Beef Jus, Cognac Horseradish

### **Brown Sugar and Bourbon Glazed Fresh Smithfield Ham - \$205.00 serves 50**

Assorted Miniature Multigrain Rolls, Red Mustard, Spicy BBQ Mayonnaise, and Clover Honey Butter

### **Fresh Herb and Sea Salt Crusted Prime Rib of Beef - \$295.00 serves 30**

Wild Mushroom Au Jus, Creamed Horseradish, and Béarnaise Sauce

### **Slow Roasted New York Sirloin of Beef - \$185.00 serves 30**

Soft Herb Potato Rolls; Rosemary Thyme Jus Lie and Sauce Foyot

### **Carved Leg of Lamb and Risotto - \$10.50 per person**

Studded Leg of Lamb with Gremolata, Butternut Squash Risotto, Baked Mini Rolls, Watercress and Feta Salad tossed with a Honey, Curry Vinaigrette

### **Asian Style Sea Bass - \$12.00 per person**

Pan Seared Sea Bass with Soy, Sake, Scallions & Fresh Ginger accompanied by Yellow Curry Rice and Cucumber & Bean Sprout Salad

### **Carolina BBQ Rubbed Roasted Loin of Pork - \$145.00 serves 40**

Soft Yeast Rolls, Pickled Cucumber and Onion Salad, Hot Sauce, Chive Mayonnaise and Bell Pepper and Peach Almond Chutney

### **Tuscan Chicken Station - \$9.50 per person**

Slow Roasted Herb Chicken, Marinated in Balsamic Vinegar, Dried Tomatoes and Sweet Garlic, served with Roasted Vegetables and Sourdough Bread, Vine-ripened Tomatoes, Shaved Red Onion, Fresh Herbs tossed with Lemony Rocket and Extra Virgin Olive Oil

### **Dueling Noodles - \$12.00 per person**

Chinese Lo-Mein and Soba Noodles Wok Stir Fried with Your Choice of: Shrimp with Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, a Wimp of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots & Water Chestnuts, Sweet Pea & Egg Fried Rice and Tamari or Sriracha Sauce

### **Southwestern Quesadilla Grill - \$6.00 per person**

Grilled Chicken and Slow Roasted Cumin Scented Pork Shoulder, Pepper and Monterey Jack Cheeses, Diced Tomatoes, Bell Peppers, Onions, Guacamole, Twice Baked Red Beans, Salsa and Chive Sour Cream

### **Smashed Potato Martini's - \$7.50 per person**

Build Your Own Potato Martini with Creamy Red Bliss Smashed Potatoes, Mashed Sweet Potatoes or Chive Yukon Mashed Potatoes with your choice of Sautéed Mushrooms, Steamed Broccoli, Hoop Cheddar, Crumbled Bleu Cheese, Roasted Garlic Cloves, Caramelized Onions, Roasted Red Peppers, Sour Cream and Maple Cinnamon Butter

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## DINNER MENUS

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### Evening Buffets

*All Buffets include Plated House or Caesar Salad, Freshly Brewed Coffee, Decaffeinated Coffee and Tea ~ add \$3.00 for dessert*

#### **Magnolia Buffet - \$21.95**

Creamy Cole Slaw, Watermelon and Berry Salad, Charbroiled Hot Dogs and Hamburgers with Sliced Tomatoes, Onions, Lettuce, Mt. Olive Pickles, Ketchup, Mayonnaise and Mustard, Assorted Sliced Cheeses and Buns  
Chargrilled Chicken Breast, Steamed Baby Potato Salad with Basil Olive Oil, Fresh Oven Baked Rolls and Butter,

#### **Upgrade Magnolia Buffet with:**

Peppered Bacon and Molasses Baked Red Beans - \$3.00  
6 oz. Grilled New York Strip Loin Mushroom Gravy - \$8.00  
Carolina Style Pulled Pork Shoulder, Soft Yeast Rolls - \$5.00

#### **Taste of Carolina - \$22.95**

Carved Breast of Raeford Turkey with Herb Poultry Jus,  
Carolina Style Pulled Pork Barbecue, Fried Catfish and Peppered Bacon Braised Collards,  
Steamed Little Neck Clams with Lemon Garlic Butter,  
Gingered Smashed Sweet Potatoes, Southern Butter Bean,  
Succotash, Buttermilk Biscuits and Cornbread Muffins

#### **Bear Town Buffet - \$23.95**

Grilled Onion Smothered Pork Chops, Southern Fried Buttermilk Chicken,  
Sea Salt Crusted Baked Yukon Potatoes, Carolina Rice Pilaf, Fresh Seasonal Vegetables,  
Oven Baked Dinner Rolls

#### **Taste of America - \$28.95**

New England Clam Chowder, Brown Bread Herb Crusted Scrod with Egg Sauce,  
Cranberry and Maple Glazed Breast of Chicken, Broccoli with Toasted Almonds and Julienne Apricots,  
Boston Cream Pie, Smoked Beef Brisket and Lexington Style Barbecue Sauce,  
Slow Cooked Molasses Baked Beans with Braised Pork Belly,  
Buttermilk Biscuits with Clover Honey Butter,  
Kansas City Style Spare Ribs, Roasted Garlic and Onion Russett Potatoes,  
Rosemary Scented Corn on the Cob, Creamy Apple and Cabbage Salad,  
Slow Roasted Apricot Glazed Pacific Salmon with Chanterelle Risotto, Wild Rice and Sautéed Leeks,

#### **Upgrade Taste of America Buffet with:**

Cheerwine Brined Roasted Pork Loin with Apple Brandy Cream - \$6.00  
Calabash Style Flounder with Pickled Egg Tartar Sauce - \$7.00  
Baked Oysters with Spinach and Sun dried Tomato Crumb Crust with Tarragon Hollandaise - \$8.00

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# DINNER MENUS

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## Evening Buffets (continued)

### **Rancher's Buffet - \$24.95**

Salmon Steaks with Lemon Beurre Blanc,  
Carved Garlic and Ancho Pepper Grilled Flank Steak with Horseradish Cream,  
Grilled Chicken with Stewed Tomatoes and Sweet Onions,  
Chive Parmesan Smashed Red Bliss Potatoes  
Rice Pilaf, Sautéed Corn O'Brien, Broccoli with Cheddar Sauce,  
Sautéed Mushrooms in Beef Stock, Oven Baked Rolls and Butter,

### **Upgrade Rancher's Buffet to:**

8 ounce Grilled Ribeye with Caramelized Shallot Butter - \$12.00  
Mahi Mahi with Jerk Glaze - \$8.00  
Apple Cider Brined Pork Chops and Peach Chutney - \$6.00

**The following soups are available in place of a salad or for  
\$4.00 per person in addition to the salad course.**

She Crab Soup with Sherry Cream  
Shrimp and Southern Greens Chowder  
Barley, Swiss and Wild Mushroom  
Creamy Chicken and Wild Rice  
Broccoli, Crawfish and Cheddar Bisque  
Smoked Ham and Yukon Gold Potato Soup  
Creamy Tuscan Bean and Chicken  
Hot and Sour Shrimp with Coconut Rice  
Roasted Tomato and Lentil  
Sweet Potato and Toasted Pine nut Bisque  
Red Pepper, Eggplant and Israeli Couscous

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# DINNER MENUS

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## Dinner Salad Selections

### **New Bern Golf and Country Club House Salad**

Mixed Local Field Greens with Sliced Cucumbers, Red Onion, Plum Tomatoes, and Herb Croutons with Your Choice of the Following Dressings: Peppercorn Ranch, Peach Pecan Vinaigrette, Bleu Cheese, Fat Free Raspberry Vinaigrette, Low Calorie Catalina Dressing Apple and Walnut Vinaigrette or Creamy Italian

### **Club Caesar Salad**

Hearts of Romaine Lettuce tossed with Cherry Tomatoes, Croutons, Grated Parmesan and House Dressing

*The salads listed below are available for an additional \$4.00 per person:*

### **Steak House Salad**

Iceberg Lettuce Wedge, Bacon, Cheddar Cheese, Shaved Carrot, Croutons and Marinated Tomatoes with Buttermilk Herb Dressing

### **Bleu Cheese Salad**

Romaine and Baby Arugula tossed with Marinated Green Tomatoes, Hickory Smoked Bacon, Chopped Boiled Egg and Bleu Cheese Dressing

### **Asparagus, Heirloom Tomatoes and Artisan Greens**

Sliced Heirloom Tomatoes, Mixture of Artisan Field Greens, Marinated Asparagus and Shaved Pecorino Romano, Croutons and Red Wine Vinaigrette

### **Tomato and Mozzarella**

Vine Ripe Tomato, Fresh Mozzarella, Basil Drizzled with Virgin Olive Oil and Balsamic Reduction

### **Curly Endive, Baby Spinach Orchard Salad**

Belgian White Endive, Radicchio  
Julienne Royal Gala Apples with Candied Walnuts, Gorgonzola Croutons  
Tossed with a Maple Vinaigrette

### **Mixed Baby Lettuce**

Pecan Crusted Goat Cheese, Nicoise Olives, Yellow Haricot Veils, Pear Tomatoes  
Tossed with a Roasted Shallot Dijon Vinaigrette

### **Champagne and Pear Salad**

Cider Poached Pears, Watercress, Red Leaf, Frisee, Shaved Fennel,  
Crumbled Stilton, Toasted Pumpkin Seeds, Champagne Vinaigrette

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## DINNER MENUS

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### Plated Appetizers - Cold

**Maine Lobster Salad - \$9.00**

Watercress and Boston Leaves, Green Papaya Jicama, Passion Fruit Vinaigrette

**Prosciutto and Buffalo Mozzarella - \$7.00**

Frisee, Tomato Artichoke Coulis

**Black Walnut Crusted Chicken Breast - \$7.00**

Portabella Mushroom Tart, Blackberry Puree

**Seared Ahi Tuna - \$9.00**

Crab-Celeriac Salad, Crushed Green Olive Pesto

**Poached Jumbo Prawns - \$8.00**

Thai Green Papaya Salad, Crispy Peanuts Lime-Chili Drizzle

**Hickory Smoked Duck Breast - \$9.00**

Sweet Potato Smear, Blackberry Cream

**Peppercorn and Maple Cured Salmon - \$7.00**

Lemon Chive Crème Fraiche, Green Pea Blini, Saffron Aioli, Micro Wasabi

**Heirloom Tomato and Chapel Hill Creamery Mozzarella Napoleon - \$8.00**

Micro Greens, Brioche Crisps, Walnut Basil Pesto

**Green Pea and Dungeness Crab Salad - \$8.00**

Lemon Oil and Mint, Micro Pea Shoot, Piquillo Aioli

### Plated Appetizers - Hot

**Butter Poached Half Petite Maine Lobster Tail - \$14.00**

Miniature Spinach Soufflé, Caviar Beurre Blanc

**Crispy Crab Cake - \$8.00**

Charred Corn Relish, Garlic-Pepper Aioli

**Slow Braised Beef Short Ribs - \$9.00**

Succotash and Micro Celery, Braising Jus Reduction

**Wild Mushroom Basil Ravioli - \$7.00**

Smoked Salmon Chardonnay Sauce

**Wild Mushroom Risotto - \$7.00**

Shaved Pecorino Romano, Truffle Oil and Crisp Shiitake Mushrooms

**Warm Goat Cheese - \$7.00**

Caramelized Onion, Oven-Dried Tomato Tart, Baby Organic Greens, Balsamic Syrup

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## DINNER MENUS

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### Dinner Entree Selections

*Includes Plated House or Caesar Salad ~ add a dessert for \$3.00*

**Cumin Potato Thread Encrusted Chilean Sea Bass - \$34.00**

Candied Orange Beurre Blanc with a Smoked Tomato and Balsamic Concasse,

**Oven Roasted Swordfish Medallion with Blue Crab Ragout - \$29.00**

Caramelized Tomato Broth

**Pan Roasted Grouper - \$28.00**

Silver Queen Corn Cream with Lobster Oil

**Crispy Seared Red Snapper Fillet - \$27.00**

Soy Ginger Sauce, Cilantro

**Pan Seared Cod - \$24.00**

with Spicy Coconut Curry Broth

**Barbecued Salmon Fillet - \$24.00**

Garlic, Spinach and Tomato Stew

**Free Range Chicken Breast - \$24.00**

with Duxelles Stuffing, Thyme Veloute

**Grilled Breast of Chicken - \$21.00**

with Basil and Oven Dried Tomato Sauce

**Seared Free Range Chicken Breast - \$23.00**

Stuffed with Chive Cornbread Stuffing and Smokey Ancho Tomato Glaze

**Stuffed Raeford Chicken - \$25.00**

Goat Cheese Mousse, Baby Spinach and Truffles Sage Pan Jus

**Teriyaki Boneless Pork Loin Chop - \$23.00**

Fresh Summer Peach Salsa

**Grilled Pork Tenderloin Medallion - \$26.00**

Topped with Apple and Hazelnut Chutney and Roasted Shallot Demi-Glace

**Pepsi Brined Pork Chop - \$23.00**

with Pomegranate and Mojito Sauce

**Roquefort Cheese Crusted Flat Iron Steak - \$24.00**

Sherry Jus

**Herb and Sea Salt Crusted Prime Rib of Beef - \$27.00**

Rosemary Jus and Creamy Horseradish

**Pan Seared Beef Tenderloin Filet - \$28.00**

Green Peppercorn Sauce

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## DINNER MENUS

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### Dinner Entree Selections (continued)

**Au Poivre Style Seared Sirloin of Beef - \$27.00**

Brandy Sauce

**Herb Crusted Rack of Lamb Chop - \$33.00**

Madeira Wine Sauce

**Pan Seared Salmon and Grilled Chicken Breast - \$29.00**

Corn Salsa and Lemon Herb Cream

**Pan Seared Breast of Chicken with Rosemary Shrimp - \$29.00**

Herb Pan Jus and Lobster Sauce

**Chargrilled Beef Tenderloin and Seared Diver Sea Scallops - \$40.00**

Candied Tomato Relish and Cilantro Lime Butter Sauce

**Basil and Feta Crusted Petite Filet of Tenderloin and Jumbo Shrimp - \$35.00**

Roast Shallot Demi-Glace and Bell Pepper Cream

**Herb Crusted Bistro Steak and Pancetta Bacon Wrapped Salmon Fillet - \$34.00**

Roasted Garlic and Rosemary Jus and Sage Butter Sauce

**Double Thick Rosemary Roasted Veal Chop - \$33.00**

Roasted Tomato and Garlic Jus, Sweet Potato Gnocchi tossed with Sauce Vin Blanc

**Rosemary and Tomato Slow Braised Lamb Shank - \$29.00**

Shallot and Red Wine Sauce

**Fried Polenta & Grilled Vegetable Napoleon - \$21.00**

Roasted Yellow Pepper Coulis

**Greek Style Lasagna - \$21.00**

Artichoke, Roasted Eggplant, Feta, Roasted Peppers, Basil Roasted Tomatoes, Garlic and Provolone Cheese Layered between Pasta, Roasted Fennel Tomato Sauce  
Garlic and Olive Oil Ciabatta Loaf

**Braised Vegetarian Gumbo - \$20.00**

with Slow Cooked Southern Greens, Braised Brown Rice and Corn Meal Muffins

**Sun Dried Tomato Risotto Cakes - \$21.00**

Topped with Spinach sauteéd in Olive Oil and Garlic with Crispy Fried Leeks & Portobello Chips

**Mediterranean Penne Pasta - \$19.00**

Tomatoes, Olives, Red Onions, Fennel, Oregano, Feta Cheese,  
Red Pepper Flakes and Extra Virgin Olive Oil

**Portobella and Jasmine Stir Fry - \$19.00**

Roasted Soy Marinated Portobella Mushroom, Asparagus, Tofu and Egg Fried Jasmine Rice,  
Bell Pepper and Carrots, Wasabi Potato Crisp, Meyer Lemon Beurre Blanc

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## DINNER MENUS

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***Your choice of two accompaniments per dinner entree selection.  
The same accompaniments must be chosen for multiple dinner entree selections.***

- Broccoli and Oblique Carrots
- Braised Broccolini and Steamed Baby Carrots with Walnut Butter
- Baby Bok Choy and Garlic Glazed Carrots
- Snow Peas, Carrots, and Mushroom Medley
- Ratatouille Style Squashes
- Steamed Green Beans and Roma Tomatoes
- Braised Bok Choy, Onions and Bell Peppers
- Seasonal Oven Roasted Vegetable Medley Laced with Balsamic Vinegar
- Butter Braised Green Beans and Baby Onions
- Broccoli and Battonet of Squashes
- Steamed Asparagus and Julienne Carrots
- Garlicky Broccoli with Grape Tomatoes
- Braised French Beans and Baby Squash Fricassee
- Asparagus and Baby Carrots
- French Beans and Julienne Vegetables
- Broccoli, Cauliflower and Carrot Medley
- Butter Poached Brussels Sprouts
- Marinated Grilled Asparagus
- Smashed Yukon Gold Potatoes
- Boursin Potato Gratin
- Coconut Jasmine Rice
- Pepper and Orange Scented Basmati Rice
- Andouille Sausage & Potato Hash
- Roasted Fingerling Potatoes
- Gorgonzola Infused Mashed Potatoes
- Herb Mashed Red Bliss Potatoes
- Red Pepper Smashed Red Bliss Potatoes
- Mashed Gingered Sweet Potatoes
- Porcini Mushroom and Sweet Pea Risotto
- Steamed Red Bliss Potatoes with Bacon & Shallots
- Carolina Rice Blend
- Roasted Three Colored Marble Potatoes
- Truffle Oil Scented Mashed Potatoes
- Orzo Pasta with Spinach
- Roasted New Potatoes with Fresh Herbs
- Gorgonzola and Green Pea Mashed Potatoes
- Israeli Couscous with Slivered Almonds and Dried Cranberries Drizzled with a Light Cumin Dressing
- Wild Mushroom Risotto
- Sweet Corn and Parmesan Risotto
- Tuscan White Bean Ragout with Spinach & Pancetta
- Stone Ground Carolina Yellow Grits

### **Dinner Desserts (add on \$3.00 for dinner dessert)**

Milk Chocolate Mousse Torte - Atlantic Beach Pie - Key Lime Pie  
 New York Style Cheesecake with your choice of Caramel, Strawberry, or Blueberry Topping  
 North Carolina Peach Crumble - Vanilla Bean Crème Brûlée (*for parties of 50 or less*)  
 Decadent Chocolate Cake with Hazelnut Anglaise  
 Warm Granny Smith Apple Strudel with Cinnamon Anglaise - Dark Chocolate Cherry Mousse Cake  
 Red Velvet Cake with Berry Coulis - Fresh Lemon Cream Tart  
 Bananas Foster Cheese Cake with Rum Sauce  
 Milk Chocolate Croissant Bread Pudding with Caramel Sauce

***A'la Mode available for an additional \$5.00 per person***  
**Assorted Ice Creams available with choice of toppings:**

Vanilla - Chocolate - Strawberry - Coffee - Butter Pecan - Rainbow Sherbet



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## BEVERAGES

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*All cash bars must pay \$20 per hour bartender fee.*

### Liquor

Liquor is sold at a per drink price and is calculated at 20 drinks per fifth or liquor. Liquor brands are separated into four categories; House, Call, Premium and Cordials

<u>Type</u>	<u>House Brands \$5.50</u>	<u>Call Brands \$6.50</u>	<u>Premium Brands \$7.50</u>
Bourbon	Early Times	Jack Daniels	Crown Royal
Vodka	Nikolai	Absolute	Grey Goose
Gin	Burnette's	Tanqueray	Bombay
Scotch	Duggan's Dews	Dewar's White Label	Johnny Walker Black
Rum	Castillo	Bacardi	Mount Gay

**Cordials \$7.50:** Kahlua, Sambuca, Drambuie, Frangelico, Grand Marnier, Bailey's Irish Cream  
Amaretto di Saranno, Others available upon request

### Wines

The Club carries a large selection of wines; please ask for a complete wine list if you would like to select a specific wine for your event. House wines are recommended for large events and are available for \$20 per bottle. It is the recommendation of the Club that events are limited to three types of wine selections.

### Beer

#### **Standard Beer \$3.00**

Budweiser, Bud Light, Miller Lite  
Coors Light, Michelob Ultra  
Natural Light, Yuengling  
O'Douls (Non-Alcoholic)

#### **Premium Beer \$4.00**

Corona, Corona Light, Heineken  
Amstel Light, New Castle  
Sam Adams, Sierra Nevada  
Stella Artois

### Champagne

The House champagne, Veuve de Vernay, sells for \$20 per bottle. Champagne toasts are encouraged for all wedding receptions and celebrations. One bottle of champagne will yield approximately 12 toast glasses of champagne. It is an elegant touch to butler champagne as the guests arrive and are waiting for the arrival of the wedding party.

### Sparkling Cider

If you have underage guests, designated drivers or women who are expecting, sparkling cider is an excellent alternative to champagne. Sparkling cider is offered at \$10 per bottle.

### Soft Drinks

The Club offers an assortment of Pepsi products and is available for events at \$1.50 each.

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# BEVERAGES

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## Beverage Policies

- Absolutely NO outside beverages of any type are allowed to be brought into the Clubhouse unless given prior approval by management. A \$10 per bottle corkage fee will be charged for approved outside bottles of wine brought inside the Clubhouse.
- Bartenders will be provided for groups of 20 or more and are available for a fee for smaller functions.
- If more than one service bar is necessary, New Bern Golf & Country Club reserves the right to close one of the bars at our discretion.
- All beverage totals are subject to an 18% service charge and a 6.75% sales tax.
- New Bern Golf & Country Club has all ABC permits.

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## ALCOHOLIC BEVERAGE POLICY

Guests and members of New Bern Golf & Country Club may bring in their own wine for an event. A corkage fee of \$10.00 per 750 ml. bottle of wine (\$20.00 for 1.5 liter magnum bottles) plus North Carolina State tax will be charged.

I, \_\_\_\_\_, understand and have read the above-stated New Bern Golf & Country Club policy regarding corkage and setup fees and do agree to comply with the policy stated herein.

\_\_\_\_\_  
Name

\_\_\_\_\_  
Date