



BERRY HILLS COUNTRY CLUB

BANQUET MENU 2018



WELCOME TO BERRY HILLS COUNTRY CLUB. WHETHER YOU ARE PLANNING A FAMILY GATHERING, AN IMPORTANT BUSINESS MEETING, A FULL SCALE WEDDING, OR ANY OTHER EVENT, WE WILL DO OUR VERY BEST TO ENSURE A SUCCESSFUL AND SPECIAL EVENT FOR EVERYONE. OUR ENTIRE STAFF IS AT YOUR SERVICE.

AT BERRY HILLS, WE HAVE BANQUET AND BEVERAGE FACILITIES TO ACCOMMODATE 10 TO 300 GUESTS FOR DINNER AND UP TO 500 FOR A COCKTAIL/HORS D'OEUVRES RECEPTION. WE PLAN MANY DIFFERENT TYPES OF EVENTS EACH YEAR AND WILL BE HAPPY TO MAKE ARRANGEMENTS FOR YOUR GROUP. BERRY HILLS COUNTRY CLUB IS KNOWN THROUGHOUT CHARLESTON FOR ITS FINE FOOD AND EXCELLENT SERVICE. THE CONVENIENT LOCATION OF BERRY HILLS COUNTRY CLUB MAKES THE CHOICE OF YOUR SPECIAL FUNCTION A RELATIVELY EASY ONE.

WHEN YOU WANT THE BEST - YOU GO TO THE BEST.

FOR RESERVATIONS AND ARRANGEMENTS

Kim Shirkey, Membership & Event Director

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PLEASE CALL (304) 744-1393

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#1 BERRY HILLS ROAD

CHARLESTON, WEST VIRGINIA 25314

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GENERAL INFORMATION

All functions require sponsorship of a member in good standing at Berry Hills Country Club. Before prices and dates can be confirmed to non-members, the sponsor must submit in writing acceptance of their responsibility, which includes prompt payment of the bill and payment for any damages to the Club or its contents during the sponsored event. Berry Hills Country Club reserves the right to inspect and control all private parties, meetings, and receptions being held on BHCC premises.

1. **Food & Beverage** - No food or beverages of any kind, other than special occasion cakes, may be brought into Berry Hills or consumed on Club property.
2. **Menu Prices** – Prices are subject to change without notice. The prices on the banquet menus which are current 30 days prior to your function will prevail.
3. **Function Tax Notice** - These forms are required by the IRS and must be signed prior to the beginning of any function with 8 or more people attending.
4. **Guarantees** - Confirmation and Guarantee of the number of guests must be made no later than 12:00 Noon three business days (72 hours) prior to the scheduled function. If no guarantee is given, your expected number of guests will become your guarantee, and we will prepare to serve that number of people. All charges will be based on the guaranteed number or the actual number of guests served, whichever is greater.
5. **Leeway** - We will prepare up to 5% more than the guaranteed number of guests.
6. **Attire** - Jackets are preferred but not required for all functions. **No jeans are permitted** and shirts with a collar are required for gentlemen.
7. **Liability** - Berry Hills Country Club will assume NO responsibility for the damage or loss of any merchandise or articles left at the club prior to, during, or after your functions. Clients are also responsible for any damage they or their guests do to the Club.
8. **Service Charge & Sales Tax** - A 21% service charge plus 6% state tax apply to all food and beverage ordered through our catering department. All Federal, State, and Local laws with regard to food and beverage purchases and their consumption will be strictly adhered to, including tax on the service charge, which is in accordance with state law.
9. **Tax Exemptions** - Sales tax exempt groups must provide a copy of their tax exempt form to our business office prior to the scheduled function.
10. **Deposits** - A non-refundable non-transferable deposit is required of all groups reserving the Club for private parties. This includes member events. The deposit will be credited to your final statement. A final statement will be rendered the day following of your function. **Payment in full is required within 10 days from**



date of statement. Any delinquency will result in a service charge of 1½% per month for an annual rate of 18%. Any expenses incurred towards the repair or replacement of property and/or equipment lost or damaged by your guests will be automatically charged to the final bill.

11. A party menu is required for all functions with 12 or more guests. Under these conditions there is a minimum food charge of \$11.00 for breakfast, \$14.00 for lunch, \$24.00 for dinner, and \$18.00 for cocktail receptions, per person plus tax and service charge.
12. There may not be more than three (3) hosts for any private party given at BHCC. For any event, the organizers of a private party must designate one individual as the primary contact with the club.
13. **Carry-Out** - Due to liability, we must decline carry-out requests during or after any catered event.

Applicable Charges

Any function held on a day contrary to BHCC's regular work schedule is subject to an additional charge to cover overtime expenses of the staff. This includes Mondays and holidays.

Party Overtime - Any function lasting more than four hours or continues after 12:00 a.m. will be subject to an overtime charge of \$1,000.00 per hour, unless prior approval and authorization has been granted by the Board of Directors.

Room	Rental	Capacity for Reception	Capacity for Dinner Seating
Ballroom	\$500	300	250
Garden Lounge	\$250	75	50
Jackson Lounge	\$100	25	20
Formal Dining Room	\$500	100	70

Rooms may be used in conjunction with others to increase seating capacity or to allow for a separate cocktail and bar area.

We are able to accommodate outdoor weddings and receptions in our Wedding Garden for up to 325 persons. There is a site fee of \$250.00 and a set-up fee for outdoor wedding ceremonies of \$1.50 per person.

The maximum number of guests permitted at a function is 500 persons unless special approval is granted from the Berry Hills Country Club Board of Governors.

A non-refundable deposit of \$1,000.00 is required to confirm a reservation. A second deposit of \$2,000.00 is required six months prior to the function. In addition, a room rental fee will be charged for the space requested.



BANQUET BEVERAGE SELECTIONS

Call Brands

Jack Daniels, Canadian Club, Seagram's VO, Dewar's, J&B Scotch, Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Montezuma Tequila

Premium Brands

Crown Royal, Wild Turkey, Chivas Regal, Johnny Walker Red, Absolut, Stolichnaya, Grey Goose or Ketel One Vodkas, Tanqueray or Bombay Gin; Captain Morgan Rum, Jose Cuervo Gold Tequila

Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona

Host Bar

The host pays for all drinks consumed by the guests. Both call and premium liquors may be offered. Consumption will be charged per drink or per bottle (or portion thereof, to the nearest tenth) for liquor, whichever is most cost-effective for the client.

Call Brand Mixed Drinks	\$8.00 each or \$130.00 per liter bottle
Premium Brand Mixed Drinks	\$9.00 each or \$160.00 per liter bottle
House Wines (California)	\$8.00 per glass or \$35.00 per bottle
Domestic Beers	\$4.00 each
Imported Beers	\$5.00 each
Soft Drinks	\$2.50 each
Bottled Waters	\$2.50 each
Red and White Sangria	\$75.00 per gallon
Mimosas	\$30.00 per bottle of champagne
Bloody Mary's	\$8.00 each or \$130.00 per liter bottle

Bar Tenders:

\$50.00 bartender fee and \$50.00 cashier fee

Recommended one bar tender per 75 people. Only one cashier required per bar.

Lemonade, Punch, Freshly Brewed Coffee, and Tea

\$35.00 per gallon

Unlimited Flavor Infused Water

\$25.00 for the night

The types of alcohol offered at your event is up to the host. A mix of host and cash bar is also available. All prices subject to 21% taxable service charge and 6% state sales tax.



BREAKFAST AND BRUNCH BUFFETS

Hawks Nest Buffet

Chilled Juices, Seasonal Sliced Fresh Fruit
Berry Hills Scrambled Eggs
Country Sausage Links, House Bacon
Biscuits and Gravy
Home Fried Potatoes
Breakfast Pastries and Muffins, Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Flavored/Herbal Teas
\$17.00 per person

Cedar Creek Buffet

Omelets Made to Order- with attendant
Biscuits and Gravy
OR
Waffles Station
Plain scrambled or cheese

Served with

Chilled Juices, Seasonal Sliced Fresh Fruit
Country Sausage Links, House Bacon
Home Fried Potatoes
Breakfast Pastries and Muffins
Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Flavored/Herbal Teas

\$21.00 per person and \$50 attendant fee



BREAKFAST AND BRUNCH BUFFETS (CONTINUED)

Kanawha Buffet

Sliced Seasonal Fresh Fruit and Berries
Garden Salad with Ranch and Raspberry Vinaigrette Dressings
Omelets, Prepared to Order by Attendant, with Assorted Fillings with Attendant
Marinated London Broil, Carved to Order, with Horseradish Cream
Sausage Patties
Four cheese bruschetta Zita pasta
Choice of Au Gratin Potatoes, or Mashed Potatoes
Green Beans or Seasonal Mixed Vegetables
Dinner Rolls, Croissants and Muffins
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Berry Cobbler with Whipped Cream
Bread Pudding with Vanilla Sauce

\$27.50 per person and \$100 attendant fees

Buffets require a minimum of 30 guests, unless otherwise noted.

All prices are subject to 21% taxable service charge and 6% state sales tax.
All prices subject to change based on market prices and availability.



BREAKFAST AND BRUNCH PLATED

Blackwater River Plated

Fresh Orange Juice
Mini platter w/ hash browns, grilled flank topped w/ green chili, peppers, mushrooms and
pepper jack cheese sauce
Breakfast Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
\$17.75 per person

Holly River Plated

Fresh Orange Juice
Freshly Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Breakfast Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
\$14.50 per person

New River Plated

Fresh Orange Juice
Vegetable Quiche or Classic Quiche Lorraine
Sliced Fruit
Breakfast Pastries or Dinner Rolls
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
\$17.75 per person

All prices are subject to 21% taxable service charge and 6% state sales tax
All prices subject to change based on market prices and availability



MEETING BREAKS

Mid-Morning Break

Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Soft Drinks and Mineral Water
\$5.00 per person

Afternoon Break

Fresh Baked Cookies, Whole Fresh Fruit
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Soft Drinks and Mineral Water
\$10.00 per person

Chocolate Lovers' Break

Fudge Brownies, Triple Chocolate Chip Cookies
Chocolate Dipped Strawberries
Chocolate Pirouette Cookies
Mini Candy Bars and Kisses
Ice Cold Milk
Freshly Brewed Coffee and Decaffeinated Coffee
With Flavored Creamers
Regular and Flavored/Herbal Teas
Soft Drinks and Mineral Water
\$13.50 per person

All prices subject to 21% taxable service charge and 6% state sales tax.



LUNCH BUFFETS

BERRY Hills EXPRESS

Soup of the Day
American Potato Salad
Cole Slaw
Marinated Tomato and Cucumber Salad
Sliced Roast Beef, Ham, Turkey
Salami, Swiss, American and Provolone
Sandwich Breads, Appropriate Condiments
Bowl of Whole Fresh Fruit
House-Made Potato Chips
Assorted Cookies
Freshly Brewed Coffee, Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Iced Tea
\$18.50 per person

WRAP It Up BUFFET

Soup of the Day
Marinated Fruit Salad Bowl
Caesar Salad
Choice of Three Wraps:
Turkey Club Wrap w/ Swiss, avocado, pepper aoli
Chicken Club Wrap – Crisp Chicken Strips with Greens, Crumbled Bacon and Tomato Ranch mayo
Veggie Wrap – Marinated Grilled Vegetables with Goat Cheese and Balsamic Drizzle
Roast Beef Wrap – Garlic Roasted Pulled Beef with Onion and Horseradish cream
Assorted Brownie flavorBars
Freshly Brewed Coffee, Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Iced Tea
\$19.50 per person

ITALIAN BUFFET

Caprese Salad or Caesar Salad or Ranch
Garden Salad with Basil Balsamic Vinaigrette
Garlic Bread
Chicken Parmesan or Chicken Marsala Or Chicken Picatta
Four Cheese Bruschetta Ziti
Seasonal Mix blend Vegetables
Tiramisu and Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Iced Tea
\$23.50 per person

ALMOST HEAVEN BUFFET

Potato Salad
Cole Slaw
Toss Salad
Marinated Fresh Tomatoes and Cucumbers
Southern Fried Chicken
Mashed Potatoes and Gravy
Country Green Beans
Baked Beans
Corn Bread
Fresh Peach Cobbler, Apple Pie
Freshly Brewed Coffee, Decaffeinated Coffee
Regular and Flavored/Herbal Teas
Iced Tea
\$24.50 per person

Luncheon buffets require a minimum guarantee of 20 guests.
Additional charges may apply to have a buffet for less than 20 guests.
Buffets are designed for one hour of service.

All prices subject to 21% taxable service charge and 6% state sales tax.
All prices subject to change based on market prices and availability.



LUNCH BUFFETS (CONTINUED)

BERRY Hills LUNCH Buffet

Salad Options (Please choose two):

Garden Salad with Two Dressings
Caesar Style Salad
Marinated Tomatoes, Cucumbers and Red Onions
Macaroni Salad Waldorf Salad
Potato Salad Pasta Salad

Main Course Options (Please choose two):

Grilled Flank fajita style Steak w/ peppers, onions, mushrooms white cheddar sauce
Venetian Chicken w/ Creamy Red, Pepper Volute
Roast Pork Loin stuffed with Apples, Bacon, and Bleu Cheese
Cajun Fillet of Salmon with Creamed shrimp fondue
Airline Chicken Bruschetta w/boursin cream
Meat Loaf
Lasagna (Vegetarian or Meat)

Our chef will choose the vegetables and starches that best enhance your main course selections

Rolls and Butter

Coffee - Tea - Decaffeinated Coffee

Dessert Options (Please choose two):

Seasonal Fruit Cobbler with Vanilla Sauce
Tiramisu
Lemon Mascarpone
Strawberry Cream Puffs
Forest Berry Strudel

\$27.00 per guest

Luncheon buffets require a minimum guarantee of 20 guests.
Additional charges may apply to have a buffet for less than 20 guests.
Buffets are designed for one hour of service.

All prices subject to 21% taxable service charge and 6% state sales tax.
All prices subject to change based on market prices and availability.



PLATED LIGHT LUNCH

All Salad and Sandwich Entrees include: Soup of the Day, Rolls and Butter, Dessert, Coffee & Tea

Salad Entrees

Caesar Salad with Grilled Chicken, Salmon, Shrimp or Crab Cake

Hearts of Romaine tossed with Caesar Dressing,
Croutons and Parmesan Cheese.

Topped with your choice of

Grilled Chicken, Salmon, Shrimp or Crab Cake

Chicken \$19.00

Shrimp \$24.00

Salmon \$24.00

Crab Cake \$26.00

Chopped Berry Hills Salad

Chopped house blend w/ Bacon, blue
cheese, red onion, tomato and black olives served
with honey apple Vinaigrette

\$19.00

Pecan Chicken Salad

Grilled Chicken Breast

over Field Greens with dried Cherries, dried
cranberries, Crumbled goat cheese, and candied
pecans

Served with Pecan Vinaigrette Dressing

\$19.00

Cobb Salad

Mixed Field Greens, Avocado, Tomatoes, Egg, Red
Onion, Chicken, Bacon and blu cheese

Blue cheese dressing.

\$19.00

Sandwich Entrees

Choice Naan Bread or Baguette

Pesto Slammer

Grilled Pesto Chicken Breast, Roasted Red Peppers,
Lettuce, Pesto Mayo, Sundried Tomato and Fresh
Mozzarella

Served with Homemade Chips and Dill Spear.

\$16.00

Savory Beef

Shaved Prime Rib of Beef with Caramelized Onion
Marmalade and Creamy Horseradish

Served with Homemade Chips and Dill Spear.

\$17.00

Veggie

Marinated Grilled Vegetables with Goat Cheese and
Balsamic Drizzle

Served with Homemade Chips and a Dill Spear.

\$15.00

Italian Sub

Sliced Ham, Salami, Pepperoni and Provolone Cheese
Italian Dressing, Lettuce and Tomato

Served with Homemade Chips and a Dill Spear.

\$17.00

All prices subject to 21% taxable service charge and 6% state sales tax.

All prices subject to change based on market prices and availability.



PLATED HOT LUNCH

All plated lunches include Soup or Salad and House-Made Dessert

Chef's Selection of Potato, Rice or Pasta; Fresh Seasonal Vegetable Rolls and Butter; Freshly Brewed Coffee, Decaffeinated Coffee Regular and Flavored/Herbal Teas, Iced Tea

First Course Selections

Mixed Greens, Cucumber, Cherry Tomato, Red Onion, Carrots, Croutons, House Dressing Selection
Hearts of Romaine, Grated Fresh Parmesan, Herbed Croutons, Caesar Dressing
A Cup of One of Berry Hills' Signature Soups

Main Course Selections

Vegetable Quiche, or classic Quiche Lorraine	\$20.00
Four Cheese Bruschetta Ziti Pasta w/ chicken	\$22.00
Airline Bruschetta Chicken w/ boursin cream sauce	\$23.00
Breast of Chicken Variously (Fresh Herbs, Marsala, Piccata, Parmigiana).	\$22.00
Pork lion with sautee apples, cranberries, dried cherries, candied Pecans	\$21.00
Certified Angus 6 oz. Filet Mignon with Mushroom Demi	\$37.00
White balsamic Grilled Salmon Marinated Dill Cream	\$25.00

House-Made Dessert Selections

Individual Berry Cobbler with whipped Cream
Chocolate Cheesecake
Brownie with Vanilla Bean Ice Cream
Bread Pudding with Crème vanilla

Pre-Ordered Choice of Entrée

*The client is required to notify the club three business days in advance with pre-ordered quantities of each entrée selection. Color-coded place cards, tickets, etc., must be prepared for each guest **by the host**, to ensure that the club staff can properly serve the main course pre-selected by each guest. If seating is assigned, the client must provide to the club the numbers of each entrée ordered per table.*

All prices subject to 21% taxable service charge and 6% state sales tax.
All prices subject to change based on market prices and availability.



HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Each Selection \$175.00 per 100 pieces

Four Season Bruschetta
Trio sweet mini pepper stuffed tray
Caprese Skewers with Balsamic Drizzle
Asian spoon w/ smoked tuna

Each Selection \$250.00 per 100 pieces

Smoked Salmon and Boursin Cheese on Cucumber
Lobster stuffed crostini
Stuffed flank saltimbocca tray
Smoked Trout Mediterranean on Crostini

Chilled Seafood Selections \$275.00 per 100 pieces

Served with Horseradish Cocktail Sauce and Lemon Wedges
Iced Jumbo Shrimp
Oysters on the Half Shell

HOT HORS D'OEUVRES

Each Selection \$175.00 per 100 pieces

Mini Vegetable Egg Rolls with Plum Sauce
Brie wrap sausage display
Individual Quiche assortments
Loaded nacho chip

Each Selection \$250.00 per 100 pieces

Spinach and Boursin Stuffed Mushrooms
Chicken or Beef Skewers, Satay or Teriyaki
Mushroom tart

Each Selection \$275.00 per 100 pieces

Coconut Shrimp with Raspberry inferno
Sauce
Miniature Crab Cakes
Soy-Glazed Bacon Wrapped Water Chestnuts

Each Selection \$375.00 per 100 pieces

Mini Beef Wellington
Grilled Baby Lamb Chops with Mint Demi
Sea Scallops Wrapped in Applewood Bacon

For Cocktail Receptions It is suggested that for every guest you have that you provide 3 to 4 pieces per person per hour.

For Heavy Hors d'oeuvres receptions it is suggested that for every guest you have that you provide 8 to 10 pieces per person per hour.

All prices subject to 21% taxable service charge and 6% state sales tax. All prices subject to change based on market prices. Per piece selections sold in quantities of 50 or 100 pieces.



HORS D'OEUVRES (CONTINUED)

RECEPTION DISPLAYS

Fresh Seasonal Vegetable Crudités

With Ranch dip
\$4.00 per person

Hot Maryland Style Crab Dip

With Sliced French Bread
\$5.00 per person (20 person minimum)

Wheel of Baked Brie en Croute

With Almonds and Raspberry or Pecans and
Brown Sugar, Served with Sliced French Bread
\$3.00 per person (30 person minimum)

Fresh Seasonal Fruits and Berries

With Strawberry dip
\$4.50 per person

Chocolate Dipped Strawberries \$2.75 each

**Bride and Groom Chocolate Dipped
Strawberries** \$4.75 each

Hummus Display

Roasted garlic and red pepper Hummus with
Soft French Bread and Assorted Vegetables
\$3.50 per person

Montage of Domestic and Imported Cheeses

With Sliced French Bread and Assorted Crackers
\$6.50 per person

Cured Salmon

Garlic Crostinis, w/ eggs, capers and red onion
\$200.00 per side (35 servings)

Antipasto Display

Ripe and Green Olives,
and Artichokes, Red Peppers, yellow peppers
, Pepperoncini
\$5.00 per person
With fresh Mozzarella, Salami, pepperoni and
pancetta
\$7.00 per person

Hot Spinach and Artichoke Dip

With Crispy Pita Chips
\$3.50 per person

Mediterranean Display

Tabouli, Hummus, Taztiki, and Roasted Red
Pepper Dips with Crispy Pita Chips and
Marinated Olives.
\$5.00 per person

**For Cocktail Receptions It is suggested that for every guest you
have that you provide 3 to 4 pieces per person. A Display takes
the place of one piece per person.**

**For Heavy Hors d'oeuvres receptions it is suggested that for every guest you
have that you provide 8 to 10 pieces per person. A Display takes
the place of one piece per person.**

All prices subject to 21% taxable service charge and 6% state sales tax. All prices subject to
change based on market prices. Per piece selections sold in quantities of 50 or 100 pieces



STATIONS

Please select a minimum of three stations to make a full meal for your guests. Stations are not allowed to stand alone unless they are used to supplement a buffet or heavy hors reception.

CARVING STATIONS

Herb-Rubbed Roasted Turkey Breast

Herbed Mayonnaise, Stone Ground Mustard,
Cranberry Sauce and Sliced Rolls
\$10.00 per person (25 person minimum)

Herb-Crusted Tenderloin of Beef

Mushroom Bordelaise, Horseradish and Sliced
Rolls
\$30.00 per person (20 person minimum)

Roasted New York Strip Loin

Green Peppercorn Bordelaise,
Horseradish Cream and Sliced Rolls
\$22.00 per person (30 person minimum)

Herb-Rubbed Roasted Pork Loin

Cherries, Cranberry and Candied nuts and Sliced
Rolls
\$10.00 per person (20 person minimum)

Carved Salmon

With a Dill and Horseradish Crust and
Remoulade and Flatbreads
\$14.00 per person (20 person minimum)

Baked Honey Ham

Coarse-Grained Mustard, Mayonnaise,
Brown Sugar-Mustard Glaze and Biscuits
\$8.00 per person (30 person minimum)

Roasted Angus Top Round of Beef

Horseradish Cream, Garlic Aioli,
Stone-Ground Mustard and Sliced Rolls
\$10.00 per person (35 person minimum)

Marinated London Broil

Mushroom and onions
Horseradish
Cream and Sliced Rolls
\$14.00 per person (30 person minimum)

Rare Seared Ahi Tuna

Pickled Ginger, Wasabi, Soy and Sesame Crackers
\$16.00 per person (40 person minimum)

Prime Rib of Beef

Au jus Sauce, Horseradish Cream, Sliced Rolls
\$22.00 per person (30 person minimum)

ACTION STATIONS

35 person minimum

Stir Fry Station

Choice of two meats: Mongolian Beef,
Chicken or Shrimp
with Asian Vegetables, Ginger Soy and
Thai Chili Sauces Fried Rice or Lo Mein
Noodles
\$14.50 per person

Fajita Station

Choice of two meats: Marinated Beef,
Chicken or Shrimp
with Sautéed Onions and Peppers,
Grated Cheese, Salsa, Guacamole and
Sour Cream
Soft Flour Tortillas
\$13.50 per person



FREE STANDING STATIONS

no attendant or carver

Pasta Station

With Grilled Chicken or Baby Shrimp

Choice of two sauces: Parmesan Alfredo, Pesto Cream, Tomato-Basil, Carbonara

Choice of two pastas: Penne, Bowtie, Cheese Tortellini, Cavatappi

Comes with breadsticks

\$13.00 per person

Salad Station

Baby Spinach, Chevré Cheese, Strawberries, and Candied hazelnuts in Pecan dressing

Hearts of Romaine, Parmesan and Croutons in Creamy Caesar Dressing

\$10.00 per person

Potato Bar

Choice of Mashed Potato: Red-Skinned Potatoes, Yukon Gold Potatoes, or Sweet Potatoes with

Whipped Butter, Sour Cream, Chives, Grated Cheddar, Bleu Cheese Crumbles, Crumbled Bacon,

Steamed Broccoli Florets, Sautéed Onions

\$10.00 per person

Seafood Station

Shrimp, Scallops, Mussels, and Crab Morsels in Garlic, Lemon and White

Wine, with French Bread

\$21.00 per person

Carvers and Station Attendants are \$50.00 each for the night. Station prices are based on two hour time slots. Additional time is available for an additional charge. All prices subject to 21% taxable service charge and 6% state sales tax. All prices subject to change based on market prices.



DINNER BUFFETS

All buffets include Dinner Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Flavored/Herbal Teas, Iced Tea

Country Club Buffet

Salad Options (please choose two)

Garden Salad with Two Dressings	Traditional Caesar Style Salad
Marinated Fresh Fruit Salad	German Potato Salad
Pasta Salad	Macaroni Salad
Seven Layer Salad	Caprese Salad
Marinated Tomatoes, Cucumbers and Red Onions	Oriental Salad
Chickpea Salad (Chaat)	

Main Course Options (please choose two to four)

Asian Beef Tips with Scallions	Marinated London Broil, <i>Carved to Order</i>
Roast Prime Rib of Beef, <i>Carved to Order</i> (\$3.00 additional per person)	Sliced Pork Loin with Bacon and Candied Pecan Chive Butter Sauce
Char-Grilled Petite Sirloin with Caramelized Onion, Mushroom and au jus	Brown Sugar and Honey Glazed Ham, <i>Carved to Order</i>
Jamaican Jerk Mahi Mahi with Fruit salsa	Airline breast of Chicken w/ fresh bruschetta and herb cream
Venetian chicken w/ sundried tomatoes, pine nuts, feta cheese, roasted red peppers, spinach	Roasted Turkey Breast with Sage Veloute, <i>Carved to Order</i>
Grilled Tandoori Chicken Breasts	Fillet of Salmon, Grilled or Broiled w/ Dill Cream
	Seafood Jambalaya
Vegetarian Bruschetta four cheese ziti pasta	Vegetarian Portabella Mushrooms with Spinach and Artichoke Filling

Our chef will choose the vegetables and starches that
best enhance the main courses you have selected

House-Made Dessert Options (please choose two)

Seasonal Fruit Cobbler with Vanilla Sauce	Bread Pudding with Bourbon Sauce
Strawberry Shortcake	
Assorted Dessert Bars	
Vanilla-Berry or Chocolate Trifle	Apple Crisp
Cookies and Brownies	

Buffet with Two Main Courses \$35.00 per person
Buffet with Three Main Courses \$40.00 per person
Buffet with Four Main Courses \$47.00 per person

Carving Attendant \$50.00 each

All prices subject to 21% taxable service charge and 6% state sales tax

All prices subject to change based on market price.



50 person minimum on all buffet dinners. \$3.00 per person surcharge on buffets for 40-49 guests. \$5.00 surcharge on buffets for 30-39 guests. Buffets are not available for less than 30 guests. Buffets are designed for two hours of service; additional hours are available at an additional cost.

All prices subject to 21% taxable service charge and 6% state sales tax..
All prices subject to change based on market prices.

THREE COURSE PLATED DINNER

All plated dinners include soup or salad and dessert. The price listed next to the main course options. Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Flavored/Herbal Teas, Iced Tea, and Water are included in your meal price.

STARTER COURSE SELECTIONS:

One of BHCC Signature Soups

Chef's hand crafted soup selections

BHCC Garden Salad

Mixed Greens, Cucumber, Cherry Tomato, Red Onion, Carrots, Croutons,
and House Dressing Selection

Caesar Style Salad

Hearts of Romaine, Grated Fresh Parmesan, Herbed Croutons, Caesar Dressing

Chopped Salad

House blend lettuce chopped w/ blue cheese, red onion, cherry tomato, bacon and black olive
served house honey vinaigrette

Pecan Salad

Spring mix w/ dried cherries, dried cranberries, crumbled goat cheese, candied pecans

MAIN COURSE SELECTIONS:

All plated options come with: Chef's Selection of Potato, Rice or Pasta; Fresh Seasonal Vegetable, and dinner rolls with butter.

Airline Breast of Chicken 30

Airline breast with your choice of Grilled with, Veloute, or Marsala.

Airline Bruschetta Chicken 30

Herb cheese sauce and fresh bruschetta

Chicken Wellington 32

Breast of Chicken and Wild Mushroom Duxelles, wrapped in Puff Pastry, with demi glaze

Fillet of Salmon 30

Dill cream

Jamaican Jerk Grilled Mahi Mahi 30

With Tropical Fruit Salsa



Sliced Roast Pork Loin 29
with Bacon and Leek Chutney Chive relish
Certified Angus 8 oz. Filet Mignon 52
with Bordelaise
Center Cut 12 oz. Angus Strip Steak 40
Caramelized Shallot and will Mushroom Compound Butter

THREE COURSE PLATED DINNER (CONTINUED)

MAIN COURSE SELECTIONS (Continued):

ENTRÉE DUETS

All plated options come with: Chef's Selection of Potato, Rice or Pasta; Fresh Seasonal Vegetable, and dinner rolls with butter.

Each entrée comes with:

Certified Angus 6 oz. Filet Mignon with Green Peppercorn Bordelaise
36

paired with your choice of the following:

Breast of Chicken 40

Fillet of Salmon 42

Marinated Grilled Shrimp Skewers 44

Pan-Seared Sea Scallops 46

Maryland Style Crab Cakes 46

Broiled Lobster Tail with Drawn Butter Market Price

DESSERT SELECTIONS:

Chocolate Decadence

NY Style Cheesecake

Strawberry Shortcake with Whipped Cream

White Chocolate-Raspberry Mousse in Chocolate Cup

(Please provide two weeks' notice for chocolate cup)

Individual Seasonal Fruit Cobbler with Vanilla Sauce

Individual Bread Pudding with Bourbon Sauce and Powdered Sugar

Peanut Butter Mousse

Chocolate or Yellow Cake Mini Cupcakes

A maximum of three entrée choices may be offered to your guests. The client is required to notify the club three business days (72 hours) in advance with quantities of each entrée. Color-coded or clearly labeled place cards, tickets, etc., must be prepared for each guest by the host, to ensure that the club staff can serve the correct main course pre-selected by each guest.

If seating is assigned, please also provide the club with a list of the numbers of each entrée per table.

All prices subject to 21% taxable service charge and 6% state sales tax.

All prices subject to change based on market prices.

