



THE CLUB

AT SOLDIER HOLLOW

CATERING MENU

BREAKFAST

SERVED FROM 7:00 AM - 10:00 AM

(30 PERSON MINIMUM)

CONTINENTAL\$10.95 per person
Assorted muffins, danishes, bagels with cream cheese, assorted jellies, butter, coffee, and hot tea

DELUXE CONTINENTAL\$14.95 per person
Assorted muffins, danishes, cinnamon rolls, bagels with cream cheese, assorted jellies, butter, fresh fruit display, coffee, and hot tea

THE TRADITIONAL BUFFET\$17.95 per person
Cage-free scrambled eggs, bacon, hashbrowns, assorted breads, jellies, butter, coffee, and hot tea

THE SUNRISE BUFFET\$19.95 per person
Cage-free scrambled eggs, hashbrowns, bacon, sausage, fresh fruit, assorted breads, jellies, butter, coffee, and hot tea

COUNTRY FARMHOUSE BUFFET\$21.95 per person
Cage-free scrambled eggs, biscuits & gravy, bacon, hashbrowns, french toast sticks, fresh fruit, warm syrup & whipped butter, coffee, and hot tea

BEVERAGES (1/2 Gal. | \$7 Gal. | \$10)

ORANGE JUICE

CRANBERRY JUICE

GRAPEFRUIT JUICE

APPLE JUICE

TOMATO JUICE

HOT CHOCOLATE

*all subject to tax and a 20% service charge

LUNCH

SERVED FROM 11:00 AM - 3:00 PM

(30 PERSON MINIMUM)

BOXED LUNCH.....\$14.95 per person
Choice croissant sandwich (ham, turkey, roast beef, chicken salad) lettuce, tomato, apple, potato chips, chocolate chip cookie, mayonnaise, mustard, and bottled water

DELI BUFFET.....\$17.95 per person
Turkey, ham, roast beef, genoa salami, assorted cheeses, lettuce, tomatoes, onions, pickles, assorted breads, pasta salad, coleslaw, potato chips, mayonnaise, mustard, and cookies

TACO BUFFET.....\$19.95 per person
Flour and corn torillas, seasoned ground beef, shredded chicken, spanish rice, refried beans, lettuce, tomatoes, onions, cheddar jack cheese, tortilla chips, salsa, sour cream, and churros

PICNIC BUFFET.....\$24.95 per person
Fried chicken, baked beans, corn on the cob, coleslaw, biscuits, watermelon, and brownies

HOMESTYLE BUFFET.....\$28.95 per person
Choice of two entrees (glazed ham, meatloaf, pot roast, baked or fried chicken, lasagna, cod) mixed greens with dressings, fruit salad, mashed potatoes and gravy, herbed green beans, rolls, butter, and apple pie

SOUP AND SALAD BUFFET.....\$13.95 per person
Choice of two soups (chicken noodle, vegetarian vegetable, cheesy broccoli, tomato bisque) mixed greens, dressings, tomatoes, mushrooms, cucumbers, carrots, onions, beets, cheese, bacon bits, croutons, and oatmeal raisin cookies

*all subject to tax and a 20% service charge

DINNER

SERVED FROM 4:00 PM - 8:00 PM
(30 PERSON MINIMUM, BUFFET-STYLE)

FAMILY CLASSIC.....\$27.95 per person
Fried or baked chicken, penne pasta with marinara, corn on the cob, mashed potatoes and gravy, mixed greens with dressings, rolls, butter, and apple cobbler

ALL-AMERICAN\$22.95 per person
Choose two: (Hamburgers, brats, all-beef hot dogs, grilled chicken breast, veggie burger). Served with cheese, sandwich toppings, potato salad, coleslaw, chips, buns, watermelon, and cookies

FIESTA.....\$24.95 per person
Cheese enchiladas, shredded chicken, steak fajitas, corn and flour tortillas, spanish rice, refried beans, lettuce, tomatoes, onions, cheese, tortilla chips, salsa, sour cream, and churros

COUNTRY CLASSIC.....\$28.95 per person
Herb roasted chicken, pot roast, mashed potatoes and gravy, green beans, mixed greens, dressing, rolls, butter, and peach cobbler

RIBS AND CHICKEN\$29.95 per person
Fried chicken, bbq country-style ribs, baked beans, au gratin potatoes, roasted corn, mixed greens, jalapeño cornbread, and cinnamon apple crisps

PRIME RIB.....\$34.95 per person
Chef-carved, slow-roasted prime rib, chicken florentine, shrimp scampi, roasted potatoes, asparagus with hollandaise sauce, Caesar salad, rolls, butter, and white chocolate cheesecake

SEAFOOD.....\$32.95 per person
Baked cod, panko-breaded shrimp, clam strips, fettucine crab alfredo, herbed green beans, baby baked potatoes, hushpuppies, and key lime pie

-CUSTOM BUFFETS AVAILABLE-

*all subject to tax and a 20% service charge

DINNER

SERVED FROM 4:00 PM - 8:00 PM
(30 PERSON MINIMUM)

BEVERAGES (30 person set basis- 1 each)

ASSORTED SOFT DRINKS (CANS).....	\$75
BOTTLED WATER.....	\$75
DOMESTIC BEER	\$125
IMPORTED BEER	\$200
MICRO-BREW BEER	\$200
ICED TEA.....	1/2 Gallon \$7 Gallon \$10
HOT TEA.....	1/2 Gallon \$7 Gallon \$10
COFFEE.....	1/2 Gallon \$7 Gallon \$10
HOT CHOCOLATE.....	1/2 Gallon \$7 Gallon \$10

*all subject to tax and a 20% service charge

ALCOHOL SERVICE

BAR OPTIONS

CASH BAR

Event guests pay for their own drinks

PARTIAL HOSTED BAR

Event host pays for selected drinks; guests pay for non-selected

HOSTED BAR

Event host pays for all selected drinks

SELECTIONS

(Mixers included in price)

VODKA

HOUSE	\$8
TITOS.....	\$10
ABSOLUT	\$11

TEQUILA

HOUSE	\$8
JOSE CUERVO	\$10
PATRÓN SILVER.....	\$12

RUM

HOUSE	\$7
BACARDI	\$8
MALIBU	\$8
CAPTAIN MORGAN	\$9

GIN

HOUSE	\$8
AVIATOR.....	\$9
HENDRICKS.....	\$10

BRANDY

HOUSE	\$7
CHRISTIAN BROTHERS.....	\$9
X. S. O. P.....	\$10

CORDIALS

KAHLUA.....	\$7
BAILEYS.....	\$7
AMARETTO.....	\$8
SOUTHERN COMFORT.....	\$8
GRAN MARINER.....	\$9

*all subject to tax and a 20% service charge

ALCOHOL SERVICE

SELECTIONS

Continued

WHISKEY / BOURBON / SCOTCH

HOUSE	\$7
SEAGRAM'S 7	\$8
JIM BEAM	\$8
MAKER'S MARK	\$9
BULLEIT RYE	\$10
J & B	\$10
CHIVAS	\$11

WINE

CUPCAKE PINOT GRIGIO	\$8
CASTLE ROCK CHARDONNAY	\$8
SAVEE SEA SAUVIGNON BLANC	\$9
DARKHORSE ROSÉ	\$9
J LOHR MERLOT	\$10
GEYSER PEAK CABERNET SAUVIGNON	\$10

BEER

MILLER LITE	\$5
BUD LIGHT	\$5
MICHELOB ULTRA	\$5
HEINEKEN	\$7
BLUE MOON	\$7
HEINEKEN 0.0 (NON-ALCOHOLIC)	\$6

NOT BEER

WHITE CLAW (ASSORTED)	\$6
MIKE'S HARD LEMONADE	\$6
TWISTED TEA	\$5

*all subject to tax and a 20% service charge

HORS D'OEUVRES

TRAYS OF 50
PRICED PER TRAY

HOT HORS D'OEUVRES

SWEDISH MEATBALLS.....	\$110
CRAB RANGOON WITH SWEET AND SOUR SAUCE.....	\$120
BARBECUEDMEATBALLS.....	\$110
CHEESE CURDS	\$115
FRIED MINI TACOS WITH SALSA AND SOUR CREAM	\$110
BREADED CHICKEN WINGS WITH RANCH DIP	\$125
BONELESS BUFFALO BITES WITH BLEU CHEESE	\$135
DEEP-FRIED RAVIOLI WITH MARINARA.....	\$125
PETITE BEEF WELLINGTONS.....	\$150

COLD HORS D'OEUVRES

ASSORTED DOMESTIC SLICED CHEESE AND CRACKERS.....	\$125
WATERMELON, FETA, AND MINT BRUSCHETTA.....	\$125
CAPRESE SKEWERS	\$140
ASSORTED RAW VEGETABLES AND RANCH DIP.....	\$125
ITALIAN PINWHEELS.....	\$130
FRESH FRUIT TRAY	\$130
BRUSCHETTA WITH FRESH TOMATOES	\$125
ARTISANAL CHEESE AND CRACKERS	\$225
MINI CROISSANT SANDWICHES.....	\$135

*all subject to tax and a 20% service charge