



CROSS CREEK
COUNTRY CLUB

Banquet Guide

1129 Greenhill Road • Mount Airy, NC 27030 • 336-789-5193

On behalf of the management and staff of Cross Creek Country Club, thank you for the interest you have expressed in our club. Our staff is dedicated to making each event a most memorable one.

This information package was developed to assist you with planning your event and acquaint you with the many excellent banquet and event services available at Cross Creek. Every type of function is well within our capabilities.

The menu selections included have been developed to suit a wide variety of occasions. While the offerings are extensive, you may prefer to choose different items. The staff is always eager to meet with you to help you design menus to your specific needs.

The general special events guidelines help insure every detail of your function is carried out to the highest standard. Please take time to familiarize yourself with the guidelines and make note of any areas in which the staff may provide further information. When planning a function, we highly recommend meeting with our staff to ensure all particulars are thoroughly understood and coordinated to your satisfaction.

Producing a memorable event for you gives us great satisfaction and we look forward to working with you to that end. Thank you for selecting Cross Creek for your special event and for your consideration in the future.

Chuck Gardner

General Manager

336-789-5193

1129 Greenhill Road

Mount Airy, NC 27030

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Dining Accommodations

Room rentals include white table linens

Set up and breakdown of Ballroom included

Functions are based on four hours

Wireless internet access available

Member benefits include a discount of 50% off of published room rental rates

Cross Creek Pavilion \$1,000 non-member, \$500 Member

Cross Creek Ballroom \$1,000 non-member, \$500 Member

Cross Creek Patio Room \$500 non-member, \$ 250 Member

Cross Creek Room \$350 non-member, \$175 Member

Cross Creek Willow Room \$250 non-member, \$125 Member

Cross Creek Magnolia & Bradford Rooms \$250 non-member, \$125 Member

Cross Creek Magnolia Room \$125 non-member, \$63 Member

Cross Creek Bradford Room \$125 non-member, \$63 Member

Locker Rooms \$50 non- member, \$25 Member

Greenhill Room \$75.00 non-member, \$35 Member

Family Room \$75.00 non-member, \$35 Member



Service Options

Audio and Video

LCD Video Combination **\$125**

Projector / Small Screen

Large Screen **\$125**

Small Screen **\$75**

Other Audio and Visual Equipment Can Be Arranged

Projector **\$75**

Dance Floor

21 x 21 **\$200**

18 x 18 **\$175**

15 x 18 **\$150**

15 x 15 **\$125**

12 x 12 **\$100**

Miscellaneous Services

Bartender **\$20**

Per Hour / Per Bartender

Personalized menus **\$1**

Priced per Item

120" Round White Tablecloth **\$12**

Priced per Item

114" x 54" linens **\$2**

(Auction Set Ups)

Coat Check **\$1**

Priced per person / \$50 minimum

Ceremony Chair Setup **\$1 per chair**

Staffing Surcharge - **\$150**

Priced per Hour Over Four Hours

Wedding Cake Service Fee **\$1**

Priced per Person

Fireplace Use Fee **\$50**

Services and Guidelines

Food

All food must be provided by Cross Creek with the exception of wedding and birthday cakes. Leftover food may not be removed from the premises.

Beverage

In accordance with the State and Local ABC regulations, Cross Creek Country Club must supply all alcoholic beverages.

Prices

All prices listed on the suggested menus are the base price. Please note all prices are guaranteed for thirty (30) days and are subject to change. All food and beverage items and charges are subject to a 20% service charge and 7% sales tax.

Property Damage, Loss or Excessive Cleanup

You are responsible for all costs to repair any damages done to the property by your guests, attendees, independent contractors or other agents under your control. Cross Creek will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the club prior to, during, or after a private function. The use of glitter and tinsel is prohibited. **Please note a fee of \$250.00 may be charged at the club's discretion for excessive cleanup.**

Deposits or Cancellations

A security deposit is required to reserve space for your function. We operate on a first-come, first served basis, so the first person to place a deposit on a date will reserve the space. A non-refundable security deposit of \$1000.00 is required for all functions booked at Cross Creek Country Club.

Guaranteed Attendance

Catering arrangements must be finalized thirty (30) days in advance. In order for our staff to effectively plan and execute your function, we must have a tentative count of guests seven (7) days prior to the day of a special function. It benefits both your guests and Cross Creek to have this number as soon as possible during the planning process because last minute changes affect our purchasing costs and availability of certain items on short notice. Therefore, Cross Creek reserves the right to adjust the stated function prices if these last minute changes affect our costs in an adverse way. A final attendance guarantee must be made seventy-two (72) hours prior to the event. Cancellations and reductions made after this deadline will not reduce the final charges. You will be charged for the guaranteed number plus any covers over and above. Cross Creek will provide staff to count the number of attendees. This count will be the basis for your billing. You may provide someone to accompany the staff in counting the number of attendees. If the club receives no guarantee, you will be charged for the estimated number given plus any covers over and above. In the event that the guest wishes their entertainers or other vendors to partake in the food and beverage provided by Cross Creek, then they should be included in the guaranteed number of attendees or other arrangements must be made.

Payment Policies

Payment in the estimated amount of the event for all functions at Cross Creek Country Club is due *in full one week prior to the event*. If the final bill differs from the estimated amount, any shortage must be paid at the conclusion of the event. Refund of any overpayment will be made the first business day following the event.

Rooms

Your selected private room is reserved for the exclusive use of you and your guests. The Club reserves the right to change the room in the event your final guarantee increases or decreases dramatically. A comparable room may be substituted at the discretion of the Club. Every effort will be made to have the reserved room available for set up and/or decorating as early as possible. If the reserved room is being used for an earlier function, the room will be available to you a minimum of two hours in advance.

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the club facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations. Please, no nails, tacks, or tape to be used on ceilings or walls. The use of glitter and tinsel is prohibited & will incur a \$50 charge for cleanup. Charges will be assessed for damage to Club property. Any decorations of a personal nature should be delivered to the Club the day of your function and taken with you upon departure.

Cross Creek Alcohol Policy

To protect members, guests and the Club, alcoholic beverages will not be served to anyone under the legal drinking age. Anyone appearing to be under the age of 30 may be required to show proper identification. Anyone appearing to be intoxicated will not be served alcoholic beverages. In compliance with the North Carolina Alcoholic Beverage Code, no alcoholic beverages shall be brought on or taken from the Club premises by any member or guests.

Additional Charges

In order to properly maintain costs and quality of food, we ask that meal functions start no later than thirty (30) minutes past the scheduled serving time. For meal functions served more than thirty (30) minutes late, there will be a service charge of \$250.00 or 10% of the food total, whichever is greater.

Outside Contractors

All outside contractors must be pre-approved by Cross Creek Country Club. Outside contractors will be required to work within the guidelines set by Cross Creek Country Club.

I have read and agree to the Catering Information and Policies:

Host Signature

Date

CCCC Rep. Signature

Date

Please sign and return this sheet with your deposit

Hor D'oeuvres (25 piece minimum)

Choose any number of items from this menu.

Can be added to any dinner buffet or a selection can be used to create a heavy hor d'oeuvre buffet.

Cold Hor D'oeuvres

Deviled Eggs **\$1.00**

Assorted Finger Sandwiches **\$1.00**

Prosciutto Wrapped Melons **\$1.25**

Assorted Canapés **\$1.50**

Mousse Stuffed Eggs **\$1.25**

Mustard-Tarragon Mousse / Green Onion
& Black Olive Garnish

Anti Pasto Skewers **\$3.50**

Walnut Cheese Ball **\$65.00**

Assorted Crackers / Serves 25 People

Almond-Port Cheese Ball **\$65.00**

Tomato-Basil Bruschetta **\$1.50**

Cherry Tomato with Herb Pesto **\$1.50**

Shrimp Salad on Cucumber **\$1.75**

Shrimp Salad / Cucumber Rounds

Chicken Salad on Cucumber **\$1.25**

Smoked Chicken Salad / Cucumber Rounds

Mussels with Caper Tomato Relish **\$2.00**

Herbed Boursin Stuffed Belgian Endive **\$1.50**

Oysters on the Half Shell **\$3.50**

Large Chilled Shrimp **\$2.25**

Cocktail Sauce

Hor D'oeuvres are priced per piece.



Hot Hor D'oeuvres (100 piece minimum)

Miniature Crab Cake **\$2.50**

Bacon Wrapped Scallops **\$3.50**

Smoked Chicken Quesadilla **\$3.00**

Swedish Meatballs **\$.75**

Mediterranean Meatballs **\$.75**

Caribbean Meatballs **\$.75**

Tropical Sauce

Garlic Roasted Chicken Drummettes **\$1.50**

Barbecue Chicken Drummettes **\$1.50**

Buffalo Style Chicken Wings **\$1.25**

Southern Fried Chicken Drummettes **\$1.50**

Chicken Tenders **\$1.75**

Mustard Sauce / Sweet & Sour Sauce

Mac & Cheese Wedges **\$1.00**

Fried Dim Sum **\$1.50**

Soy Dipping Sauce

Spinach & Artichoke Dip **\$75.00**

Toasted Pita Triangles / Serves 25 People

Corn Nuggets **\$1.00**

Asparagus Wrapped in Phyllo **\$3.00**

Oriental Style Chicken Drummettes **\$1.50**

Potstickers **\$1.75**

Chili Soy Dipping Sauce

Spanikopita **\$1.50**

Hot Crab, Artichoke & Jalapeño Dip **\$125.00**

Toasted Pita Triangles / Serves 25 People

Pear & Brie in Phyllo **\$3.00**

Mini Egg Rolls **\$1.50**

Plum Sauce

Chicken Sate **\$3.00**

Deep Fried Mozzarella Sticks **\$1.50**

Cross Creek Baked Cheese Trio **\$85.00**

Served with Crackers and Herb Lavosh

Serves 25 People

Hibachi Chicken Skewers **\$3.25**

Beer Battered Mushrooms **\$.75**

Jalapeno Cheddar Poppers **\$1.25**

Breaded Zucchini **\$.50**

Chimichurri Steak Taco **\$1.50**



Chef's Specialty Displays (25 person minimum)

Priced per person

Hand Rolled Sushi \$13.00

Fresh Rolled Sushi / Vegetable Rolls / Wasabi / Pickled Ginger / Soy Sauce

Herb Marinated Grilled Vegetable \$6.00

Asparagus / Zucchini / Yellow Squash / Red Peppers / Portobello Mushrooms / Goat Cheese

Smoked Fish \$10.00

Salmon / Mackerel / Trout / Dill Cream Cheese / Capers / Diced Onions / Grated Eggs / Toast Points

Fresh Seasonal Fruit \$5.00

Melons, / Berries / Exotic Fruits / Rebecca Sauce with Honey Poppyseed Dip

Fresh Vegetable Crudit  \$4.00

Garden Fresh Vegetables / Ranch Dip

Domestic Cheese Display \$5.00

Cheddar / Swiss / Pepperjack / Assorted Crackers

Imported and Domestic Cheese Board \$7.00

Brie / Goat Cheese / Smoked Gouda / Havarti / Cheddar / Swiss / Pepperjack / Colby / Assorted Crackers

Chef Attendant Carving Stations

Priced per person

Add chef's fee of \$50 for each station per 2 hours.

Mignon of Beef Tenderloin \$18.00

Horseradish Cream Sauce / Assorted Breads / Rolls / 25 Person Minimum

Rosemary Leg of Lamb \$10.00

Mustard Horseradish Cream / Mint Jelly / Assorted Breads / Rolls / 25 Person Minimum

Prime Rib of Beef \$14.00

Natural au Jus / Horseradish Cream / Assorted Breads / Rolls / 50 Person Minimum

Prime Strip Sirloin of Beef \$15.00

Chive Horseradish Cream / Cilantro Pesto / Assorted Breads / Rolls / 50 Person Minimum

Citrus & Cajun Rubbed Roasted Turkey \$6.00

Mayo / Cranberry Relish / Rolls / 25 Person Minimum

Baked Virginia Ham \$7.00

Mustard / Mayonnaise / Biscuits / Rolls / 50 Person Minimum

Roast Top Round of Beef \$8.00

Natural au Jus / Roasted Onion Mayo / Rolls / 100 Person Minimum

Action Stations (50 person minimum)

Priced per person

Add chef's fee of \$50 for each action station per 2 hours.

Chef's fee does not apply to Mashed Potato Bar

Italian Pasta Station **\$6.00**

Choose Two: Penne Pasta / Bow Tie / Tortellini / Tri Color Rotini

Choose Two: Marinara / Pesto / Alfredo / Carbonara

Chicken / Baby Shrimp \$2.00

Oriental Stir-Fry Station **\$9.00**

Stir-Fried Chicken Teriyaki / Garlic Shrimp / Oriental Vegetables /

Beef and Broccoli with Oriental Brown Sauce

Mexican Fajitas Station **\$7.00**

Chicken Fajitas / Steak Fajitas / Peppers / Onions /

Soft Flour Tortillas / Cilantro Laced Salsa / Guacamole

/ Sour Cream / Jalapeños

Fish Taco Station **\$7.00**

Sautéed Tilapia / Shredded Lettuce / Diced Tomatoes

/ Diced Onions / Sour Cream / Guacamole

Charleston Shrimp and Grit Cake Station **\$10.00**

Creek Shrimp / Sautéed Tomatoes / Scallions / Bacon

/ Pan-fried Grit Cakes

Mashed Potato Bar **\$6.00**

Creamy Whipped Idaho Potatoes /

Sweet Mashed Potatoes / Crumbled

Bleu Cheese / Shredded Cheddar /

Crisp Bacon Bits / Sour Cream /

Chives / Spiced Pecans Brown Sugar



Breaks

Individual Options

Priced per person

House Made Potato Chips **\$4.50**

Served with Ranch Dip

Cheese Display **\$7.00**

Domestic Cheese / Imported Cheese / Crackers

Fresh Vegetable Crudite **\$4.00**

Herb Ranch Dip

Fresh Fruit Display **\$6.00**

Bulk Options

Priced per dozen or per bowl

Mini Ham & Cheese Croissants **\$25.00**

Country Ham Biscuits **\$25.00**

Muffins **\$25**

Gourmet Cookies **\$25.00**

Gourmet Brownies **\$25.00**

Dry Roasted Salted Peanuts **\$12.00**

Gold Fish **\$12.00**

Priced per piece

Assorted Danish **\$2.50**

Bagels

Cream Cheese **\$2.50**

Granola Bars **\$2.50**



Breakfast

Breakfast Buffet Selections (25 person minimum)

Priced per person

Continental Breakfast **\$8.00**

Assorted Danish

Fresh Sliced Fruit

Coffee & Assorted Juices

Southern Breakfast Buffet **\$12.00**

Seasonal Fresh Fruit

Applewood Smoked Bacon & Sausage

Scrambled Eggs

Grits or Hash browns

Biscuits and Sausage Gravy

Coffee & Assorted Juices

Plated Breakfast Selections

Priced per person

Light Plated Breakfast **\$9.00**

Fresh Sliced Fruit

Quiche Of Your Choice

Fresh Muffins with Butter & Jelly

Coffee & Assorted Juices

Traditional Plated Breakfast **\$10.00**

Applewood Smoked Bacon

Scrambled Eggs

Grits or Hash browns

Fresh Biscuit with Butter & Jelly

Coffee & Assorted Juices

A La Carte Selections

Priced per person

Bagels With Cream Cheese **\$2.50**

Assorted Danish & Pastries **\$2.50**

Fresh Fruit Display **\$5.00**

Assorted Fruit Yogurts **\$2.00**

Bacon & Sausage **\$3.00**

Country Ham **\$3.00**

Country Style Hash browns **\$2.00**

Breakfast Grits **\$1.00**

Biscuits and Sausage Gravy **\$3.00**

Scrambled Eggs **\$2.00**

Western Style Scrambled Eggs **\$2.50**

Waffles With Syrup & Whipped Cream **\$4.00**

French Toast With Syrup & Powdered Sugar **\$4.00**

Lunch

Plated Lunch

All plated lunches are served with rolls and butter.

Small Plates

Cross Creek Fruit Plate **\$8.00**

Seasonal Fruit / Berry Yogurt or Cottage Cheese

Chicken Salad Sandwich **\$9.00**

Chicken Salad / Lettuce / Tomatoes / Kaiser Roll / Fresh Fruit

Club Sandwich **\$10.00**

Turkey / Cheddar Cheese / Mayo / Bacon / Lettuce / Tomato / Wheat Bread / Fries

Grilled Chicken Caesar Wrap **\$11.00**

Grilled Chicken / Caesar Salad / Whole Wheat Wrap / French Fries

Cross Creek Burger **\$10.00**

8 oz. / Lettuce / Tomato / Onion / American Cheese / Kaiser Roll / French Fries / Dill Pickle

Crab Cake Sandwich **\$14.00**

Lettuce / Tomato / Kaiser Roll / Lemon Caper Remoulade / French Fries

Chicken Salad Plate **\$9.00**

All White Meat Chicken Salad with Grapes & Walnuts / Lettuce / Fresh Fruit

Spinach & Strawberry Salad **\$10.00**

Fresh Spinach / Strawberries / Candied Pecans / Crumbled Bleu Cheese / Balsamic Vinaigrette

Classic Cobb Salad **\$12.00**

Mixed Greens / Diced Tomatoes / Grilled Chicken / Bacon / Avocado / Bleu Cheese Dressing

California Salad **\$12.00**

Grilled Chicken / Mandarin Oranges / Strawberries / Poppy Seed Dressing

Cross Creek Caesar Salad **\$9.00**

Pesto Croustades

Grilled Chicken Caesar Salads **\$14.00**

Grilled Marinated Chicken

Grilled Salmon Caesar Salads **\$15.00**

Grilled Atlantic Salmon Filet



Entrees

Served with Chef's choice of season vegetables and starch.

Chicken Fettuccine **\$14.00**

Grilled Chicken Breast / Fettuccine / Tomato Basil Cream Sauce

Chicken Marsala **\$14.00**

Sautéed Chicken Breast / Classic Marsala Wine Sauce / Mushrooms

Crab Cakes **\$15.00**

Jumbo Lump Crabmeat / Spicy Remoulade Sauce

Bacon Wrapped Chicken Breast **\$15.00**

Applewood Smoked Bacon / Warm Salad of Wilted Spinach / Roasted Red Peppers / Potatoes / Warm Bacon Vinaigrette

Roasted Tanglewood Farms Chicken **\$18.00**

Tomato Bacon Relish / Champagne Sauce

Grilled Atlantic Salmon **\$15.00**

Wilted Spinach / Dill Cream Sauce

Charleston Style Shrimp & Grits **\$15.00**

Shrimp / Tomatoes / Green Onions / Garlic / Whole Grain Lemon Grits

Veal Picatta **\$16.00**

Scaloppini of Veal / Lemon Butter / White Wine / Capers

Chicken Picatta **\$14.00**

Scaloppini of Chicken / Lemon Butter / White Wine / Capers

Petite Filet Mignon **\$24.00**

6 oz. Aged Prime Angus Beef / Peppercorn Demi-Glace

12 oz. Roast Prime Rib Of Beef **\$24.00**

Natural au Jus / 30 Person Minimum Required

Grilled London Broil **\$16.00**

Skirt Steak / Mushroom Gravy

Roasted Pork Tenderloin **\$14.00**

Caribbean Jerk Sauce Marinade / Wilted Spinach / Mango Chutney

Seafood Crepe **\$13.00**

Mornay Sauce

Chicken Crepe **\$12.00**

Mornay Sauce

Chicken and Broccoli Quiche **\$12.00**

Ham and Spinach Quiche **\$12.00**

Lunch Desserts

Strawberry Short Cake **\$4.00**

Ultimate Chocolate Cake **\$5.50**

Red Velvet Cake **\$5.50**

Coconut Layer Cake **\$4.00**

Chocolate Layer Cake **\$4.00**

Fruit Cobbler **\$4.00**

Bread Pudding with Bourbon Sauce **\$4.00**

Brown Sugar Pie **\$4.00**

Key Lime Pie **\$4.00**

Fruit of the Forest Pie **\$4.00**

Chocolate Peanut Butter Pie **\$5.00**

Lunch Buffet Selections (25 person minimum)

Buffet Options

Club Lunch **\$15.00**

One Protein

Three Sides

Premium Lunch **\$17.00**

Two Proteins

Three Sides

Premium Plus Lunch **\$19.00**

Three Proteins

Three Sides

Proteins

Mediterranean Chicken

Chicken Marsala

Chicken Picatta

Sonoma Grilled Chicken

Chicken Florentine

Turkey with Dressing

Sliced Pork Loin with Baked Apples

Beef Tips with Mushrooms

Sliced Sirloin Steak Au Jus

Grilled Marinated Flank Steak

Baked Salmon with Lemon Dill Cream

Baked Tilapia

Sliced Caribbean Pork Loin

Sides

House Salad

Classic Caesar

Spinach Mushroom Salad

Haricot Vert

Steamed Broccoli with Cheddar Cheese Sauce

Sautéed Squash and Zucchini

Macaroni & Cheese

Savannah Red Rice

Wild & Long Grain Rice Pilaf

Steamed Asparagus

Seasonal Vegetable Medley

Maple Glazed Carrots

Country Green Beans

Oven Roasted Red Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Candied Yams

Specialty Lunch Buffet Selections

Deli Lunch Buffet **\$14.00**

Ham, Turkey, Roast Beef, American, Swiss and Provolone Cheeses. Served with Fresh Green Leaf Lettuce, Tomatoes and Onions. Includes Sliced White and Wheat Breads & Kaiser Rolls. Choice of Potato Salad or Pasta Salad and Cole Slaw.

Dinner

Plated Dinner

All dinners are served with rolls and butter, house salad

Chef's choice of seasonal vegetables, and appropriate sides included

Appetizers

Fried Green Tomatoes **\$7.00**

Chow Chow Organic Greens / Dijon Vinaigrette

Crab Cake **\$9.00**

Remoulade Sauce / Ancho Pepper Aoli

Shrimp Cocktail **\$10.00**

Cocktail Sauce

BBQ Grilled Shrimp **\$9.00**

Black-eyed Pea Cakes

Crab Stuffed Strudel **\$9.00**

Jumbo Lump Crab Meat / Mushrooms / Onions /
Brandy Laced Lobster Sauce

Grilled Portabello **\$7.00**

Balsamic Marinated / Baked Goat Cheese / Vintage
Port Reduction

Soups

Chilled Gazpacho **\$3.00**

Chicken & Corn Chowder **\$3.00**

Tomato Basil **\$3.00**

New England Clam Chowder **\$3.00**

She Crab **\$5.00**

Salads

Garden House Salad

Mixed Greens / Cucumbers / Cherry Tomatoes /
Shredded Carrots / Red Onions / Croutons

Cross Creek Salad **\$2.00**

Mixed Greens / Mandarin Oranges / Candied Pecans /
Feta Cheese / Champagne Vinaigrette

Spinach Salad **\$2.50**

Egg Slices / Bacon Bits / Tomatoes / Bermuda Onions /
Mushrooms / Warm Bacon Dressing

Artichoke & Hearts Of Palm Salad **\$3.00**

Mushrooms / Black Olives / Parmesan Cheese /
Balsamic Vinaigrette

Radicchio, Romaine & Frisee **\$2.50**

Grapefruit / Pecans / Raspberry Vinaigrette

Caesar Salad **\$1.00**

Parmesan Cheese / Croutons

Greek Salad **\$2.50**

Romaine Lettuce / Black Olives / Tomatoes /
Cucumbers / Bermuda Onions / Feta Cheese / Greek
Dressing

Tomato & Mozzarella Salad **\$3.00**

Sliced Roma Tomatoes / Fresh Mozzarella Cheese /
Bermuda Onions / Mixed Greens / Balsamic Vinaigrette
Dressing

Entrees

12 oz. Prime Rib of Beef au Jus **\$24.00**

Aged Angus /30 Guest Minimum

8oz. Filet Mignon Béarnaise **\$28.00**

Aged Angus

12oz. New York Strip **\$26.00**

Aged Angus

12oz. Ribeye Steak **\$24.00**

Aged Angus

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

Shrimp Ragout / Madeira Sauce

Roasted Pork Loin **\$23.00**

Apple Gorgonzola Compote

Marinated Jerked Pork Loin **\$23.00**

Wilted Spinach / Mango Chutney Butter

Pan Seared Atlantic Salmon **\$24.00**

Spinach / Horseradish Marmalade Sauce

Pepper Crusted Salmon **\$24.00**

Garlic Seared Spinach / Lemon Cream

Potato Encrusted Pan Fried Grouper **\$Market**

Toasted Riso & Jasmine Rice Pilaf / Sesame, Ginger, & Tomato Relish

Bacon Wrapped Chicken Breast **\$22.00**

Applewood Smoked Bacon / Spinach / Roasted Red Peppers / Potatoes / Dried Cherry Vinaigrette

Sonoma Marinated Chicken Breast **\$22.00**

Garden Rice Pilaf / Fried Leek Straw / Grilled Vegetables

Chicken Roulade **\$22.00**

Boursin Cheese Stuffed / Prosciutto & Spinach /Sun Dried Tomato Sauce

Herb Crusted Chicken Breast **\$22.00**

Dijon Cream

Mediterranean Chicken **\$22.00**

Tomato Ratatouille / Feta Cheese

Charleston Style Shrimp and Grits **\$23.00**

Sautéed Jumbo Shrimp / Bacon / Tomatoes / Scallions / Creamy Garlic Sauce / Grit Cakes

Veal Napoleon **\$26.00**

Tender Veal Scaloppini / Grilled Vegetables / Spicy Chorizo Butter

Grilled Lamb Rack **\$Market**

Jalapeño Mint Sauce / Roasted Garlic Mashed Potatoes

Filet & Chicken Roulade **\$30.00**

5 oz. Filet Mignon / Bordelaise Sauce / 6 oz. Spinach, Boursin & Prosciutto Stuffed Chicken Breast

Veal Saltimbocca **\$26.00**

Veal Medallions / Prosciutto Ham / Melted Fresh Mozzarella / Rich Veal Demi-Glace

Dinner Buffet Selections (30 person minimum)

\$50 carving station attendant fee

Buffet Options

Club Dinner **\$24.00**

Two Proteins

Three Sides

Premium Dinner **\$28.00**

Two Proteins

Three Sides

Carving Station

Club Plus Dinner **\$26.00**

Three Proteins

Three Sides

Premium Plus Dinner **\$32.00**

Three Proteins

Three Sides

Carving Station

Proteins

Mediterranean Chicken

Chicken Marsala

Chicken Picatta

Sonoma Grilled Chicken

Chicken Florentine

Turkey with Dressing

Sliced Pork Loin with Baked Apples

Beef Tips with Mushrooms

Sliced Sirloin Steak Au Jus

Grilled Marinated Flank Steak

Baked Salmon with Lemon Dill Cream

Baked Tilapia

Sliced Caribbean Pork Loin

Sides

House Salad

Classic Caesar

Spinach Mushroom Salad

Haricot Vert

Steamed Broccoli with Cheddar Cheese Sauce

Sautéed Squash and Zucchini

Macaroni & Cheese

Savannah Red Rice

Wild & Long Grain Rice Pilaf

Steamed Asparagus

Seasonal Vegetable Medley

Maple Glazed Carrots

Country Green Beans

Oven Roasted Red Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Candied Yams

Carving Stations

Roast Tenderloin of Beef **\$10.00**

Béarnaise and Horseradish

Roast Prime Rib of Beef **\$7.00**

Horseradish / Horseradish Cream Sauce

Roasted Top Round of Beef

Horseradish Cream Sauce

Chili Rubbed Pork Loin

Apricot Chipotle Mustard / Onion Marmalade

Roast Breast of Turkey

Cranberry Relish / Corn biscuits

Whole glazed Ham

Rum Raisin Sauce / Buttermilk Biscuits

Cumin Rubbed Leg of Lamb

Minted Jalapeño Jelly

Dessert Selections

Priced per person

Ice Cream Sundae **\$4.00**

Pecan Pie **\$4.00**

Key Lime Pie **\$4.00**

Brown Sugar Pie **\$4.00**

Strawberry Short Cake **\$4.00**

Cherry Fruit Cobbler **\$4.00**

Apple Fruit Cobbler **\$4.00**

Peach Fruit Cobbler **\$4.00**

Bread Pudding with Bourbon Sauce **\$4.00**

Caramel Apple Pie **\$5.00**

Chocolate Peanut Butter Pie **\$5.00**

Ultimate Chocolate Cake **\$5.50**

Red Velvet Cake **\$5.50**

Strawberry Cheesecake **\$5.50**

New York Cheesecake **\$6.00**

Mango Passion Cheesecake **\$8.00**

Triple Chocolate Cheesecake **\$8.00**

Carrot Cheesecake **\$8.00**

Tira Misu **\$7.50**

Carmel Fudge Pecan Cake **\$8.00**

Gourmet Dessert Selections

Priced per person

Cappuccino-Coffee Mousse **\$8.50**

Chocolate Ganache / Striped "Joconde" Biscuit / Mocha Bean Glazed & Garnished / Mocha Anglaise / Chocolate Swirl

Red Velvet Cake **\$8.50**

Cream Cheese Icing / Creme Anglaise

Four Season Mouse Cake **\$8.50**

Tangy Raspberry & Lemon Mousse / Lemon Pound Cake / Swirled Raspberry Melba / Crème Anglaise

Mousse Royale **\$8.50**

Crème Brulée / Chocolate Mousse / Moist Chocolate Cake

Black Forest Mousse **\$8.50**

Sweet Cherries / Chocolate Mouse / Dark Chocolate Cake / Chocolate Shavings

Dessert Buffet **\$10.00**

Assorted Pies / Assorted Layer Cakes



Refreshments

Bar Options

You will be billed for all guests 21 years of age and older. Proper identification is required.

North Carolina laws pertaining to legal drinking age will be enforced.

All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.

Cross Creek Bartenders are instructed to pour 1.5 oz. per drink.

All beverage charges are subject to 20 % service charge and 7% NC sales tax.

Bartender Fees

\$20 per hour per bartender.

Bartender Fee applies to open and cash bars.

Master Tab

Event host can set a pre-determined limit to be billed during event.

The tab can be customized to include or exclude specific items.

Cash Bar

Guests will be responsible for their individual tabs.

A La Carte Beverage Stations

Priced per person / per gallon

Iced Tea **\$2.25 / \$30.00**

Soft Drinks **\$2.00**

Bottled Water **\$2.00**

Lemonade **\$25.00/gallon**

Sports Drinks **\$2.25**

Regular & Decaffeinated Coffee **\$2.25 / \$30.00**

Chilled Juices **\$15.00/gallon**

Punch Stations

Priced per person

Fruit Punch **\$3.00**

Grenadine / Orange Juice / Pineapple Juices / Ginger Ale / Fruit Garnish

Sherbet Punch **\$3.00**

Lime Sherbet / Orange Sherbet / Ginger Ale / Fruit Slice Garnish

Ambrosia Punch **\$3.00**

Orange Juice / Pineapple Juice / Coco Lopez Cream of Coconut / Fruit Garnish



Alcoholic Beverages

Priced per drink or bottle

House Brand Liquor

Smirnoff Vodka \$5.00

Gordon's Gin \$5.00

Bacardi Rum \$5.00

Call Brand Liquor

Absolute Vodka \$6.00

Tanqueray Gin \$6.00

Dewar's Scotch \$6.00

Premium Brand Liquor

Grey Goose Vodka \$8.00

Kettle One Vodka \$8.00

Bombay Gin \$8.00

Beer Options

Domestic Beer

Budweiser \$3.00

Bud Light \$3.00

Michelob Light \$3.00

Coors Light \$3.00

Miller Light \$3.00

Michelob Ultra \$3.00

Domestic Keg \$325.00

Import Beer

Heineken \$4.00

Corona \$4.00

Amstel Light \$4.00

Imported Keg \$375.00

Wine Options

Shelton Chardonnay \$24.00

Old North State Riesling \$24.00

Old North State "Fish Hippie" Merlot \$24.00

Round Peak Cabernet Sauvignon \$24.00

White Zinfandel \$22.00

Inver House Scotch \$5.00

Evan Williams Bourbon \$5.00

Canadian Mist Blended Whiskey \$5.00

Jim Beam Bourdon \$6.00

Seagram's V.O. Blended Whiskey \$6.00

Glenlivet 12 Scotch \$9.00

Makers Mark Bourbon \$8.00

Crown Royal Blended Whiskey \$8.00

