



GREYSTONE  
GOLF & COUNTRY CLUB

# HOLIDAY OFFERINGS





**GREYSTONE**  
GOLF & COUNTRY CLUB

On behalf of Greystone Golf & Country Club and its members, we would like to thank you for your interest in letting us host your important event. Our Club has a number of areas that can accommodate the different needs that you may have.

It is our pleasure to help produce a memorable occasion with a minimum of effort for you in the planning and execution of your event. For further inquiry, please contact us at the club. We look forward to hearing from you soon.





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All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

# BUFFET LUNCH SUGGESTIONS.

## Choice of One Salad & One Soup or Two Salads

### SALADS:

#### Garden Vegetable

*organic mixed lettuces, cucumbers, cherry tomatoes, carrots, broccoli, cauliflower, aged cheddar, buttermilk dressing, balsamic vinaigrette*

#### Baby Spinach

*apple smoked bacon, shaved red onions, boiled eggs, bleu cheese, spiced pecans, sherry vinaigrette, buttermilk dressing*

#### Chopped Romaine

*focaccia-herb croutons, parmigiano-reggiano, cherry tomatoes, caesar dressing*

#### Penne Pasta

*baby artichokes, roast red peppers, onions, tomatoes, mozzarella, basil, red wine vinaigrette*

### SOUPS:

#### Butternut Squash

*puree with pomegranate molasses*

*Farmer's Market Beef Vegetable with cornbread & pesto*

#### Chicken & Dumplings

*with fall vegetables, potato gnocchi & chive crème fraîche*

#### Leek & Potato

*with ham hocks*

### ENTREES:

#### CHOICE OF TWO OF THE FOLLOWING

*Pan-Seared Wild Salmon with lemon, brown butter, fresh dill*

*Marinated & Grilled Chicken Breast*

*Chicken Scaloppini with chardonnay beurre blanc*

*Low Country Shrimp & Grits*

*Grilled Flank Steak with horseradish cream*

*House-Brined Southern Fried Chicken*

*Beef Tips Sauté with sauce au poivre*

#### CHOICE OF TWO VEGETABLES

*Green Beans sautéed with shallots*

*Fall Root Vegetables & Brussels Sprouts*

*Braised Mushrooms, Onions & Wilted Spinach*

*Herb Roasted New Potatoes*

*Stone Ground Grits*

*Sweet Potato Mash*

*Vegetable Rice Pilaf*

### ASSORTED DESSERTS

*Iced Tea (Sweet & Unsweet), Freshly Brewed Coffee, Tea, & Decaffeinated Coffee*

**\$33.00++**

**30 Person Minimum**

*Prices do not include tax or gratuity*





# PLATED LUNCH.

## JOY TO THE WORLD

Chopped Romaine Salad  
*creamy lemon-parmesan dressing, herb & garlic croutons*

Pan-Roast Chicken Breast  
*sautéed haricot verts, rice pilaf, chardonnay beurre blanc*

### Apple Crisp

*brown sugar, cinnamon & rolled oat topping, vanilla ice cream*

**\$28 ++**

## SILVER BELLS

Iceberg "Wedge" Salad  
*cucumbers, cherry tomatoes, smoked bacon,  
buttermilk dressing*

Bourbon Glazed Pork Tenderloin  
*roast root vegetables, braised local greens, molasses sauce*

Southern Pecan Pie

**\$33 ++**

## WINTER WONDERLAND

Pear, Walnut & Bleu Cheese Salad  
*baby organic mixed lettuces, honey cider vinaigrette*

Grilled Petit Angus Beef Filet (6oz.)  
*sautéed mushrooms, wilted spinach, mashed potatoes, truffle jus*

Decadent Chocolate Terrine  
*fresh berries, chantilly cream*

**\$38 ++**

Menus Include Assorted Bread and Butter, Greystone Ices Tea, Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

*Prices do not include tax or gratuity*

# PLATED DINNER

## Plated Dinners Come with Your Choice of:

Three Hand Passed Appetizers  
One First Course Selection  
One Second Course Selection  
One Last Course Selection  
Prices based on Second Course Selection

### **Hors d'oeuvres:**

Wild Mushroom & Leek Tartlets

Little BLT Biscuits  
*apples moked bacon, arugula, tomato, herb mayo*

Bruschetta  
*tomatoes, garlic, basil, local goat cheese, olive oil*

House-Smoked Salmon  
*cucumber, dill crème fraîche*

Grilled Beef Tenderloin  
*horseradish, rocket, french baguette*

Prosciutto Wrapped Asparagus  
*béarnaise aioli*

Little Lump Crab Cakes

Granny Smith Apples  
*Brie & Walnuts on toast points*

Boursin Stuffed Mushrooms

Shrimp & Grits Cakes  
*remouladé sauce*

### **Premium Hors D'oeuvres** *Additional price \$10*

Tourchon of Foie Gras  
*brioche, roast pear Buttery Lobster & Grits*

Kobe Beef Steak Tartare

Oysters on the half shell

Caviar on little pancakes  
*cream fraîche, chives Bacon Wrapped Scallops*





# FIRST COURSE

Fall Garden Salad  
*baby carrots, turnips, beets, mixed lettuces, pomegranate vinaigrette*

Organic Mixed Lettuce Salad  
*green apples, spiced pecans, stone hollow goat cheese*

Traditional Caesar Salad  
*garlic & herb focaccia croutons, parmigiana-reggiano*

Old Fashioned Jumbo Shrimp Cocktail

Roast Duck Confit  
*three bean salad, watercress, grain mustard*

Braised Beef Short Rib  
*potato gnocchi, pearl onions, tomatoes, cabernet*

Jumbo Lump Crab Cake  
*chow-chow, remoulade sauce*

# SECOND COURSE

Grilled Pork Chop  
*sweet potatoes, braised local greens, sundried fruit merlot*  
**\$36++**

Tanglewood Farm's Chicken Breast  
*roast fall root vegetables, wild rice pilaf, pan jus*  
**\$36 ++**

Wild Caught Salmon  
*stone ground grits, brussels sprouts, lemon-herb butter*  
**36++**

Fresh Gulf Fish  
*french green beans, fingerling potatoes, champagne sauce*  
**\$42 ++**

**Grilled Angus Beef Filet (8oz.)**  
*sautéed wild mushrooms, wilted spinach, potato gratin, demi-glace*  
**\$54 ++**

Veal Tenderloin Steak  
*grilled jumbo asparagus, cipollini onions, mashed potatoes, truffle jus*  
**\$56 ++**

Prices do not include tax or gratuity



# THE LAST COURSE

Decadent Chocolate Terrine  
*fresh berries, chantilly cream*

Baked Cinnamon-Apple Pie  
*salted caramel ice cream*

Kelsie's 4 Layer Chocolate Cake  
*chocolate ganache, chocolate buttercream*

Lemon-Buttermilk Panna Cotta  
*pineapple & saffron syrup, citrus cookie*

Southern Pecan Pie  
*blackstrap molasses whipped cream*

Traditional N. Y. Style Cheesecake  
*bailey's crème anglaise*

# RECEPTION ACTION STATIONS



## CARVING

Certified Angus Beef - *Tenderloin/Filet Mignon, Herb-Crusted Prime Rib, Strip Loin, Marinated Flank Steak, London Broil/Top Round, Steamship Round*

*Sauces – Brandy Peppercorn, Horseradish Cream, Au Jus, Mushroom Demi-Glace, Bearnaise*

Birds - *Whole Stuffed Turkey, Pekin Duck, Capon/Chicken*

*Sauces – Giblet Gravy, Fresh Cranberry, Velouté*

Pork - *Smoked Ham, Bone-In Picnic Ham/Steamship, Loin, Rack, Tenderloin*

*Sauces – Sundried Fruit Chutney, Ham Hock Jus, Red-Eye Gravy*

Lamb - *Boneless Leg, Bone-In Leg, Frenched Rack*

*Sauces – Fresh Mint Pesto, Red Pepper Romesco, Demi-Glace*

## PASTA

*Penne Pasta with roasted tomato marinara sauce, garlic, onions, chilis, oregano*

*Farfalle/Bowtie with wild mushrooms, wilted spinach, parmigiana-reggiano, truffle cream*

*Cheese Tortellini with asparagus, pine nuts, basil, olive oil*

## CHEF'S SAUTEED TO ORDER TOPPINGS

*Italian Fennel Sausage, Braised Meatballs, All-Natural Chicken Breast, Gulf Shrimp*

### Premium Toppings

*Additional price \$10*

*Scallops, Veal Tenderloin,  
Lobster, Lamb Meatballs*

*Chef Attendant \$100 each*





# RECEPTION TABLES

## ANTIPASTO

*Unique imported dry and cured meat selection  
Hand selected artesian cheeses  
Assortment of grilled breads, cracker bread & breadsticks  
Flavored mustards & condiments  
Three varieties of marinated olives*

## RECEPTION TABLES

### *Antipasti Table*

*Imported Meats and Cheeses, Pepperoncini, Olives, Roasted Peppers, Artichoke Hearts, Mushrooms, Tomatoes, Marinated Potatoes, Crackers and Focaccia*

## BAKED BRIE AND MORE

*Hearty Presentation of Imported and Unique Cheeses, Fresh Fruit, English Crackers, French Breads, Puff Pastry, Fruit and Berry Compote*

## CHILLED PETIT-RAW VEGETABLES

*Seasonal Crudités of Fresh Baby Vegetables with Dipping Sauces*

## CHEESE DISPLAY

*Artful Display of Hand Selected Cheeses, Seasonal Fruits and Crackers Basket*

## SELECTION OF DIPS

*Artichoke and Parmesan Dip, Spiced Hummus, Caramelized Onion Dip, Tomato Salsa  
Assorted Chips and Grilled Breads*

*Small Presentation recommended for 20 -30 guests  
Medium Presentation recommended for 30-60 guests  
Large Presentation recommended for 60-90 guests  
All menus are suggested.*

*Our catering staff is happy to work with you to create a customized menu for your event.  
Call for Pricing.*



# DRINK SELECTIONS



## STANDARD BAR PACKAGE:

*Pinnacle, Beefeater, Bacardi, Jack Daniels, Dewar's, Canadian Club & Suaza Blanco Tequila*

*including beer and wine:*

*\$12 first hour*

*\$5 second and third hour*

*\$4 for fourth hour*

*Total cost for 4 hours bar service \$21.00 per person*

## PREMIUM BAR PACKAGE:

*Absolut Vodka, Tanqueray Gin, Maker's Mark, Seagram's V.O., Bacardi, Captain Morgan, Chivas Regal Scotch & Jose Cuervo Tequila including beer and wine*

*\$15 first hour*

*\$5 for second and third hour*

*\$4 for fourth hour*

*Total cost for 4 hours bar service \$24.00 per person*

## ULTRA PREMIUM BAR PACKAGE:

*Grey Goose Vodka, Bombay Sapphire, Crown Royal, Knob Creek, Myers Dark Rum, Glenfiddich including beer and wine*

*\$18 first hour*

*\$5 for second and third hour*

*\$4 for fourth hour*

*Total cost for 4 hours bar service \$27.00 per person*



## BEER SELECTION

*Domestic: Bud Light, Budweiser, Miller Lite, & Michelob Ultra*

*Imports: Amstel Light, Heineken, Corona, New Caslte, Sam Adams, & Foster*

## WINE SELECTION

*Whites: Lucas & Lewellen Chardonnay, Santa Barbara, CA  
Honig Sauvignon Blanc, Napa Valley, CA  
Terre di Grigo, Friuli, Italy*

*Reds: Joel Gott, Cabernet, Napa Valley, CA  
Rush Pinot Noir, Lodi, CA  
Pietra Santa Merlot, California*

Prices do not include tax or gratuity





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# POLICIES AND PROCEDURES



## SCHEDULING A FUNCTION AND PAYMENT ARRANGEMENTS

**Non-member functions:** All functions are considered tentative until a minimum \$500.00 deposit and a signed contract are received and accepted by GGCC. The final balance must be paid by the non-member event host upon receipt of invoice or the balance will be placed on the sponsoring member's account.

We accept cash, check, Master Card, Visa and American Express. A payment plan has been created for members requesting this option when sponsoring non-member functions.

1. Sponsored functions require a non-refundable \$500.00 deposit due with a signed contract to confirm the date.
2. Sponsored functions require pre-payment of 1/3 of the anticipated final balance 60 days prior to the event. A second 1/3 pre-payment of the anticipated final balance is due 30 days prior to the event. The balance owed is due upon receipt of the final invoice.

Member function balances will be billed to member accounts and the balance is due upon receipt of the monthly statement. A 10% late fee will be added for every 30 days the payment is past due.

## GUARANTEES

To ensure optimal food preparation and staffing levels for your event, we require an attendance guarantee to be made 72 hours in advance. This number is not subject to reduction after that time. In the event we do not receive your guarantee three business days in advance, the greater expected number of guests will be considered to be the guaranteed number. The minimum charge for your function is based on the guarantee or the number of guests in attendance, whichever is greater. In the event the actual number of guests in attendance is greater than your guarantee by more than 10%, you will be charged an additional 10% food surcharge on the number of guests served above your guarantee. In this event, the culinary staff reserves the right to substitute menus.

## FOOD MINIMUM

Food Minimum refers to the amount of food and beverage that must be purchased to book each particular room for an event. For members, there is not a rental fee incurred unless food minimum is not met. Any remaining balance below the food minimum will then be charged as a room fee. Rental Fees apply to non-member events and member sponsored events only. If your party does not reach the required minimum with the food and beverage sales, the remaining balance below the food minimum will then be added to the already incurred Rental Fee. The following prices are based on the event, room, and time of day. Minimum applies to food and non alcoholic beverages only and do not include the 8% sales tax or 20% service charge. Our Catering Director will be happy to create a menu for your event.









