

# **Benvenue Country Club**

**Est. 1922**



**100 Southern Boulevard**

**Rocky Mount, NC**

**(252) 443-2141**

**[www.benvenuecountryclub.com](http://www.benvenuecountryclub.com)**



# TABLE OF CONTENTS

<b>I. Policies, Terms and Conditions</b>	
A. Introduction	4
B. Facility Fees, Minimums, Deposits and Payments	4
C. Cancellations and Postponements	7
D. Food and Beverage Policies	7
E. Room Set Up and Decorations	9
F. Dress Requirements	11
G. Smoking	11
H. Damage and Liability	11
I. Charges in Addition to Facility Fees, Food and Beverage	12
<b>II. Breakfast Menus</b>	
A. Breakfast Buffets and Stations	13
B. Plated Breakfasts	15
<b>III. Lunch Menus</b>	
A. Lunch Buffets	17
B. Plated Lunches	19
C. Lunch Desserts	21
<b>IV. Meeting Refreshment Menus</b>	23
<b>V. Tea and Shower Menus</b>	24
<b>VI. Dinner Menus</b>	
A. Hors d'oeuvres before Dinner	25
B. Starters	26
C. Dinner Buffets	25
D. Plated Dinners	29
E. Dinner Desserts	34

<b>VII. Reception and Party Menus</b>	
A. Waiter-Passed Hors d'oeuvres	36
B. Displayed Hors d'oeuvres	37
C. Carving Stations	39
D. Small Plate Stations	40
E. Action Stations	40
F. Self Service Stations	42
<b>VIII. Beverages</b>	
A. Soft Beverages	44
B. Beverages from the Bar	44

# ***Policies, Terms & Conditions***

Thank you for choosing Benvenue Country Club as THE place to host your event! Our goal is to provide you with a positive experience and an event that is as perfect as it can be. Our professional staff will not only be able to assist you with menu planning and the design and set up of your chosen room, but also with other aspects of planning such as décor, upgraded linens, specialty cakes and entertainment. We partner and have excellent working relationships with other vendors including florists and decorators, rental companies, bakers, stationers, disc jockeys and bands. We strive to surpass your expectations with the service and knowledge we provide.

The following information outlines the policies, procedures, and costs (other than food and beverage) associated with hosting an event at Benvenue Country Club. These are the “terms and conditions” mentioned in the confirmation letter that you will receive when your reservation is confirmed. If you have questions that are not addressed in this information, or if you need clarification of any of the policies listed, please do not hesitate to ask.

## ***Facility Fees, Minimums, Deposits and Payments***

All events, other than those specifically hosted by a member, will be subject to a facility fee. The fees associated with each room include the use of tables, chairs, and basic linens. Each room also has minimum spending requirements for food and beverage. While club members are not assessed a facility fee, the minimum spending requirements for food and beverage remain the same. To clarify, a member event is one in which the member plans the event, the member’s account is charged at the conclusion of the event, and the member takes full financial responsibility of all charges. The fee schedule is as follows:

- |                 |   |
|-----------------|---|
| ❖ Full Ballroom | \$1,000, plus a food and beverage minimum of \$1000 on weekdays, and \$1500 on Fridays, Saturdays and Sundays |
| ❖ Half Ballroom | \$550, plus a food and beverage minimum of \$600 on weekdays, and \$1000 on Fridays, Saturdays and Sundays    |

- ❖ Cardinal Dining Room            \$200, plus a food and beverage minimum of \$300

*Note about the Cardinal Dining Room:*

*The furniture in the Cardinal Dining Room can be moved within the room but not removed and replaced with other furniture.*

- ❖ Board Room                        \$100, plus a food and beverage minimum of \$200

- ❖ Patio                                 \$100, plus a food and beverage minimum of \$500

*Notes about the Patio:*

- 1) *The area in front of the windows of the ballroom is included with a reservation for the Full Ballroom or the Northeast Ballroom.*
- 2) *Events planned for the patio must also have an indoor space reserved in case of inclement weather.*
- 3) *We cannot guarantee the complete privacy of events held on the patio, especially for events that take place during daylight hours. Golfers often use the patio to walk between the locker rooms and the member lounge and dining room. During the summer months there may be noise from the swimming pool.*
- 4) *Events scheduled for the Full Ballroom or Northeast Ballroom will take precedence over events scheduled for the patio, even if the event booked for the patio was scheduled first. In this scenario, the event booked for the patio will be moved to the room that was reserved in case of inclement weather.*
- 5) *An additional labor fee may be accessed if an excessive amount of patio furniture has to be moved. The additional labor fee will be at the discretion of the salesperson and/or general manager.*

- ❖ Ladies Lounge                      \$100, plus a food and beverage minimum of \$100

*Notes about the Ladies Lounge*

- 1) *The Ladies' Lounge is not available to be reserved by nonmembers except for when a wedding ceremony takes place at the club and the bride and her bridesmaids need a place to dress, or when a band requires a private space to dress and take breaks.*
- 2) *Benvenue Country Club will not be responsible for any items left in the Ladies' Lounge or the attached restroom and locker area. The club strongly recommends that all personal belongings be removed and stored elsewhere before vacating the space to attend the actual event.*
- 3) *We cannot guarantee complete privacy of the restroom and locker area attached to the Ladies Lounge during daylight hours as lady golfers will need access to the restroom and locker area.*
- 4) *The restroom and locker area must be kept neat with at least one sink available to lady golfers for handwashing.*

A deposit in the amount of the facility fee is due at the time of booking your event. No event is considered booked if the deposit is not received within seven days of the verbal confirmation. The deposit will be applied to your final bill. The preferred method of payment is by check. We also accept cash, MasterCard and VISA. We do not keep cash on hand to make change, nor do we accept American Express or Discover credit cards. We will add a 3% processing fee to all payments made by MasterCard and VISA.

We will accept additional payments towards the cost of your event at any time. In some instances, we will require additional payments before the time that the final payment is due. If additional payments are required, they will be outlined in the confirmation letter that you receive, as well as noted in the contract.

The final payment for a nonmember event is due four business days before the event date. If alcoholic beverages are charged based on actual consumption, then all other charges will be due four business days before the event date, and the bar charges will be due at the conclusion of the event. We will retain the amount of the initial deposit to be applied to the bar charges, and in some instances may require an additional deposit to be added to the initial deposit. If the beverage charges are less than the retained deposit, Benvenue Country Club will remit the difference within seven days to the host.

The time allotted for social events (excluding set up and clean up) is four hours, and social events should conclude by 11:00 p.m. If the event exceeds four hours, Benvenue Country Club reserves the right to add an overtime charge of \$500.00 per hour to the final bill.

Benvenue Country Club is not open Sunday and Tuesday nights for member dining. We are happy to open the club for private events on those nights with a food minimum of \$1000.00, plus beverages, the 20% service charge and sales tax. Facility fees will also apply to nonmembers.

## ***Cancellations and Postponements***

Unfortunately, life is sometimes unpredictable and there are times when events must be cancelled or postponed. If you cancel or postpone your event less than 12 months before your scheduled event date, your deposit will be forfeited. Please let us know as soon as possible that your plans have changed so that we can release the space you have reserved. If we schedule another event that is equal to or better than what you were planning in the same space, we will refund the deposit.

If there is an act of God or a natural disaster (excessive snow and ice, hurricanes, floods, etc.), or if gatherings are not permitted by governmental mandate, we will work with you to find a mutually agreeable date to which your event can be postponed. Your deposit will be transferred to the new date and there will be no penalty for postponing the event.

## ***Food and Beverage Policies***

Benvenue Country Club is the sole provider of all food and beverages served at the club. No other caterers are allowed, and event hosts and their guests are not allowed to bring food or beverage of any kind to the club property.

- ❖ The only exception to this rule is that a host may bring or have delivered a specialty cake for the event. Specialty cakes are generally professionally baked and decorated for the occasion and are displayed for guests to see before it is served. Wedding cakes and birthday cakes are examples. A cake service charge fee will be assessed for the cake table set up and use of the club's plates and forks. We will gladly cut and serve the cake at no additional charge. Cake service charge fees are nonnegotiable.
- ❖ Since Benvenue Country Club is an N.C. Alcoholic Beverage permittee, N.C. law strictly prohibits alcoholic beverages from being brought onto club property by members and guests of the club. If a member or guest of the club is caught with alcohol not provided

by the club, management will confiscate the alcoholic beverage and dispose of it. Depending on the circumstances, the guest could be asked to leave, law enforcement could become involved and/or the event could be immediately shut down.

Final menu selections should be confirmed no later than 14 days before the event. Menus can be selected directly from our banquet menus; or you may choose to work with your salesperson to customize a menu that suits your tastes, desires and budgetary constraints. We understand that you may want to include foods that reflect familial or cultural aspects of your life, and our knowledgeable and talented culinary team is more than capable of fulfilling most special requests.

The final number of guaranteed guests is due no later than 10 days before the event. After then, the guaranteed number of guests can be increased but not decreased. If the guaranteed number of guests increases, the club may need to substitute certain food items on the menu if they cannot be received from our vendors in time for your event. The final bill for your event will reflect the guaranteed number of guests, or the actual number of guests in attendance, whichever is greater.

We guarantee that all buffets and stations will be attractive and include ample food for the number of guests guaranteed. Usually there will be some food on the buffet or station that is not consumed. We must, however, decline requests for carryout boxes during or after the allotted time for foodservice. If the number of guests attending the event is greater than the guaranteed number of guests, we will charge the host for the additional guests regardless of whether or not the food runs out. We reserve the right, if possible, to make substitutions in order to feed additional guests. Every effort will be made to notify the host of the additional guests as soon as we realize the guest count is greater than the guaranteed number.

We require a minimum guarantee of 20 guests for lunch buffets, and 30 guests for dinner buffets. The minimum guarantee for stations will vary depending on the station, and the minimum number required will be listed in the menu description of the station. Seated luncheons, whether plated or served buffet-style, require a minimum of two courses (usually entrée and dessert); seated dinners, whether plated or served buffet-style, require a minimum of three courses (usually salad, entrée and dessert). If a specialty cake is brought in for dessert, the number of required courses remains the same and the dessert course can be “traded” for an additional served course or hors d’oeuvres. Lunch portions, or items from the lunch menu, will not be served after 2:00 p.m.



Buffets are not designed or priced to be “all you can eat” and will be planned so that each guest can take ample portions when going through the buffet line one time. Food stations will not remain open for longer than two hours.

Benvenue Country Club will refuse to serve beverage alcohol to any person under 21 years of age, or if a person is deemed to be intoxicated or impaired in any way by our bartender(s) and/or management. Our bartenders are instructed to check the identification of anyone whose age is in question. If proper identification cannot be produced that person will not be served beverage alcohol. If a person that is refused service is seen consuming beverage alcohol, or has beverage alcohol in their possession, that person, as well as the person that procured the beverage alcohol for that person, will have their beverages confiscated and asked to leave the property. This policy will also apply to anyone that we know to be under 21 years of age. Depending on the circumstances, law enforcement could become involved and/or the event could be immediately shut down.

Whenever an event exceeds 100 people and beverage alcohol is served, we require a minimum of two security guards to be on site. The club will hire off duty Rocky Mount Police officers for this task, and they will be scheduled thirty minutes before the guests are expected to arrive and thirty minutes after the party is expected to end. The police officers will assist with parking, be a presence in the parking lot and building during the event, and watch guests for signs of intoxication as they leave. They are not present to cause trouble, but rather to ensure the safety of everyone present. If an event is held for teens or young adults who are primarily under the age of 21, we may require that security guards be present. The cost of security will be added to the final bill.

All foods and beverages served at the club will incur a 20% service charge. Sales tax will be added to all applicable charges, including the service charge. Prices listed on any printed menu are subject to change without notice.

### ***Room Set Up and Decorations***

As a general rule, Benvenue Country Club’s set up staff will set your room the day before your event. We welcome the host to be a part of the design and placement of guest seating, bars, buffets, etc., and those decisions should be complete when the guaranteed number of guests is given to the salesperson. Otherwise, the layout of the room will be at the discretion of the salesperson and set up staff. Occasionally there will be an event that goes late into the evening the night before, or the same day, in the same space as your event. In those instances, we will make every effort to clean and reset the space for your event allowing the

maximum time possible for you and your vendors to have access to the space. However, set up is not guaranteed until two hours before your event. The host, and vendors contracted by the host (florists, musicians, etc.), should make no assumptions about the time the room will be available, and instead should discuss with the salesperson for the event at least 5 days ahead of time when the room will be available.

Decorations must be approved by your salesperson no later than fourteen days before the event. Please note the following when planning your decorations:

- ❖ The club provides votive candles and octagonally-shaped mirrors at no charge. If you would like to use these items, please let your salesperson know when you get approval for your decorations so that these items can be cleaned and ready for your use.
- ❖ Candles are allowed as long as the candle is contained in a container to collect melting wax and there are no exposed flames. Taper candles are not recommended because the heat and air vents are located in the ceiling which causes uneven burning and excessive dripping of wax.
- ❖ No items may be attached to the interior or exterior walls, moldings or drapery. Permission must be granted for items to be attached to chandeliers, the fireplace mantle in the ballroom, the balcony railings in the ballroom, interior and exterior doors, and exterior columns at the entrances.
- ❖ Decorations can be placed in the main lobby if your event is in the ballroom. Only signage to designate your group is allowed at the entrance to the other rooms, and those signs must not impede the traffic flow in the hallways. The club will be open to the membership during your event. Therefore, decorations and signage should be kept to a minimum in the common spaces of the club, including the exterior of the building.
- ❖ The persons decorating the event space are responsible for cleaning up behind themselves after they are finished decorating, and after removing the decorations at the conclusion of the event. This includes removing all boxes, sweeping up leaves and stems from flowers and in some instances vacuuming.
- ❖ Decorations must be removed promptly at the conclusion of the event. There are times, however, when it is more convenient for all parties to remove decorations at another time. If decorations are not removed immediately after the event, the host or other responsible party must establish a timeline for the removal of the decorations. If items are left after the conclusion of the event, the club is not responsible for any damage to or loss of the items left behind, including items that are rented.

## **Dress Requirements**

Benvenue Country Club expects a minimum standard of dress for members and nonmember guests when attending functions at the club. Please review the following descriptions and consult your salesperson if you have questions.

### **Casual Attire**

Gentlemen: Slacks, Bermuda shorts, collared sport shirts tucked in, golf sweaters

Ladies: Slacks, skirts, dresses, city shorts or equivalent

### **Business Casual Attire**

Gentlemen: Jacket and collared shirts

Ladies: Slacks, skirts or dresses

### **Suggested Attire for Private Events**

Daytime: Minimum of casual attire for ladies, gentlemen and children

After 5:00 p.m.: Minimum business casual attire for ladies and gentlemen,  
or casual attire for very casual events, such as a cookout on the patio

*Under no circumstances are cut-off and cargo shorts, tee shirts with graphics,  
torn/ripped jeans and athletic wear permitted in the clubhouse or on the golf course.*

*Gentlemen should remove their hats upon entering any area of the clubhouse.*

*Management reserves the right to deem any attire inappropriate.*

## **Smoking**

The interior spaces at Benvenue Country Club are smoke-free. Smoking is permitted only on the patio, and no other exterior spaces, including the entrances. We kindly ask that smokers use the receptacles that are provided to dispose of cigarette butts.

## **Damage and Liability**

Benvenue Country Club shall not assume responsibility for damages or loss, for any reason, to any merchandise, decorations, or articles left at the club before, during or after a private event. Any damage to club property by the host, guests and/or vendors hired for the event will be billed to the person hosting the event.

## **Charges in Addition to Facility Fees, Food and Beverage**

A service charge of 20% of the food and beverage charges will be added to your final bill. Sales tax (6.75%) will be added to the total of all applicable charges, including the service charge.

Benvenue Country has the following audiovisual equipment available for rent:

❖ 6-ft. screen	\$ 35
❖ 9 x 12 screen with black bottom skirting	\$100
❖ LCD projector	\$ 50
❖ Podium with cordless hand-held mic	\$ 25
❖ Lapel microphone	\$ 20
❖ AV Package – 6-ft. screen, LCD projector, podium with a hand-held microphone	\$ 95

When applicable, the following labor charges will be added to your final bill:

❖ Portable bar set up	\$50 for each bar
❖ Bartenders	\$25 per hour for each bartender
❖ Station attendants	\$25 per hour for each attendant
❖ Coat check attendants	\$25 per hour for each attendant
❖ Special event lifeguards	\$20 per hour for each guard
❖ Off-duty Police Officers	\$35 per hour for each officer
❖ Dance floor installation & removal	\$250
❖ Grill & pig cooker cleaning fees	\$150
❖ Overtime fee for social events	\$500 per hour or increment thereof

***The policies and pricing listed in this document, as well as the pricing listed in our menus, are subject to change without notice.***

# **Breakfast Menu**

## **Breakfast Buffets and Stations**

*Minimum of 20 Guests*

### **BCC Grande Breakfast Buffet with Omelets and Waffles**

*Available for groups of 40 or more*

#### **Made-to-Order Omelets**

featuring diced ham, peppers, onions, mushrooms, diced tomatoes,  
spinach, cheddar and Swiss cheeses

*(requires chef attendants, the number of which will be contingent on the number of guests;  
additional labor charges will apply for attendants)*

#### **Waffle Station**

featuring whipped butter, warm syrup, fresh berries and whipped cream  
*(this station can either be self-service or have waffles prepared by chef attendants,  
the number of which will be contingent on the number of guests;  
additional labor charges will apply for attendants)*

#### **Breakfast Sides**

Bacon and Country Sausage Links

Breakfast Potatoes or Cheesy Stone Ground Grits (choose 1)

Fresh Seasonal Fruit

Assorted Miniature Muffins and Pastries

Buttermilk Biscuits with whipped butter and jellies, jams and/or preserves

**\$22**

### **Executive Breakfast Buffet**

*Available for groups of 20 or more*

#### **Fruit and Yogurt Parfait**

*(preset at each place)*

Mixed berry compote, vanilla yogurt and crunchy granola

#### **Buffet**

Southwestern Egg Casserole

prepared with peppers, onions, mushrooms, sweet chilies and queso fresco --  
salsa on the side

Bacon and Country Sausage Links

Breakfast Potatoes or Cheesy Stone Ground Grits (choose 1)

Buttermilk Biscuits with whipped butter and jellies, jams and/or preserves

**\$18**

### **Country Breakfast Buffet**

*(available for groups of 20 or more)*

Fluffy Scrambled Eggs

Bacon and Country Sausage Links

Cheesy Stone Ground Grits

Fresh Cut Fruit with Available Berries

Buttermilk Biscuits with whipped butter and jellies, jams and/or preserves

**\$15**

### **Biscuit Bar**

*(available for groups of 20 or more)*

Freshly Baked Buttermilk Biscuits (2 per person)

Country Ham, Sausage Patties, Bacon and Fried Chicken Cutlets (choose 2)

Sausage Gravy

Sliced Cheddar and Pimento Cheese

Warm Mixed Berry Compote and Whipped Cream

Whipped Butter

Honey and Molasses

Assorted Jams, Jellies and/or Preserves

**\$16**

### **Deluxe Continental Breakfast**

Mini Biscuits filled with Smithfield Ham  
Bagels accompanied by cream cheese spreads, jams, jellies and/or preserves  
(spreads include plain, 1 savory and 1 sweet)  
Assorted Danish Pastries or Assorted Miniature Muffins (choose 1)  
Assorted Yogurt Cups  
Fresh Cut Fruit with Available Berries

\$15

### **Simple Continental Breakfast**

Assorted Gourmet Muffins  
Assorted Yogurt Cups and Granola Bars, fresh Cut Fruit with Available Berries

\$12

## ***Plated Breakfasts***

### **Country Spinach Benedict**

Buttermilk biscuit split into halves and topped with  
country ham, sautéed spinach, two poached eggs and cream gravy  
served with breakfast potatoes

\$17

***Add a fresh fruit cup . . . \$4***

### **Classic Açaí Bowl**

Unsweetened açaí berries blended with banana and nondairy milk  
topped with fresh berries, coconut and granola

\$16

### **Broccoli & Cheddar Quiche**

Flaky crust filled with broccoli florets, loads of cheddar cheese and rich custard  
served with country sausage links, breakfast potatoes and miniature muffins

\$15

***Add a fresh fruit cup . . . \$4***

### **Golfer's Breakfast**

Fluffy scrambled eggs served with crisp bacon, cheesy grits and buttermilk biscuits accompanied by whipped butter, preserves, jams and jellies

\$13

*Add a fresh fruit cup . . . \$4*

*The previously described menu items do not include beverages.*

*All prices are per person and subject to change without notice.*



# **Lunch Menu**

## **Lunch Buffets**

*Minimum of 20 guests*

### **Soup & Salad**

Two chef-prepared soups (one with protein, one vegetarian)

Mixed spring greens and chopped romaine lettuce

Salad toppings to include:

heirloom tomatoes, hot house cucumber, shaved red onion rings, shredded carrot, shredded cheese, chopped bacon, chopped egg, chef's choice of fresh fruit, house-made ranch and vinaigrette dressings

Composed salads to include:

BCC old fashioned chicken salad, chef's choice of pasta or potato salad, chef's choice of vegetable salad

Assorted crackers

**\$15**

***Add assorted deli sandwich halves . . . \$5***

### **Traditional Southern**

Fried chicken (assorted bone-in pieces; 2 pieces per person)

Eastern NC-style pork barbecue

Hot sides include baked beans and green beans

Cold sides include potato salad, coleslaw and deviled eggs

Yeast rolls and hush puppies

**\$18**

***Add a garden salad bowl with ranch and vinaigrette dressings . . . \$4***

### **A Taste of Italy**

Choice of simple garden salad dressed with vinaigrette or Caesar salad (bowl)

Choice of baked penne Bolognese or primavera

Choice of Chicken Marsala or Chicken Picatta

Herb risotto

Medley of sautéed yellow and zucchini squash, sweet onions and red peppers

**OR** green beans amandine

Garlic bread

**\$18**

### **Mexican Fiesta**

Chicken fajitas with flour tortillas

Ground beef tacos with hard corn shells

Shredded lettuce, diced tomatoes, shredded cheese, sliced jalapeños, sour cream

House fried corn chips with salsa and guacamole

**\$15**

### **Deli Smorgasbord**

Assorted sliced breads and rolls

Smoked turkey, honey ham, roast beef, salami (choose three)

Old fashioned chicken salad, albacore tuna salad (choose one)

Sliced Swiss, cheddar, American and provolone cheeses

Mayonnaise, dijonnaise, gourmet mustards, oil and vinegar, dried herbs

Lettuce leaves, sliced tomato, shaved onion

Dill pickle spears and bread and butter pickle chips

*Choice of Two Composed Salads:*

Sour cream potato salad

Vegetable and pasta salad dressed with vinaigrette

Fresh fruit salad

**\$18**

## ***Served Luncheon Entrées***

### **Black and Bleu Salad**

Tender flat iron steak, thinly sliced  
Artisan greens, heirloom tomatoes, diced cucumber, shredded carrot,  
candied pecans, bleu cheese crumbles, tobacco onions  
Balsamic vinaigrette

**\$17**

### **Classic Cobb Salad**

Chopped romaine lettuce and iceberg  
Chicken breast, crisp bacon, cucumbers, cherry tomato halves, shallot,  
diced avocado, quartered hard-cooked eggs, crumbled blue cheese  
Red wine vinegar and Dijon vinaigrette

**\$14**

### **Broccoli & Cheddar Quiche**

Flaky crust filled with broccoli florets, loads of cheddar cheese and rich custard  
Spring greens and berry salad with toasted nuts and poppyseed dressing  
Mini biscuits filled with Smithfield ham

**\$14**

### **Chicken & Mushroom Crêpes**

Tender chicken breast and mushroom-filled crêpes with béchamel sauce  
Grilled asparagus spears  
Broiled tomato  
Mini biscuits filled with Smithfield ham

**\$15**

### **Lemon-Dill Chicken Salad**

Chunks of wine-poached chicken breast, celery, water chestnuts, lemon-dill dressing  
Tomato and cucumber salad with shaved red onion, olives, feta and vinaigrette  
Steamed haricot verts (served at room temperature)

**\$13**

### **Major Grey's Chicken Salad**

Chunks of wine-poached chicken breast, celery, scallions, golden raisins, toasted cashews,  
mango chutney dressing

Basmati rice salad with cauliflower, potato, peas and cilantro

Indian-style cucumber and tomato salad

**\$14**

### **Old Fashioned Chicken Salad**

Miss Geraldine's famous white meat chicken salad

Southern-style potato salad

Sliced tomatoes

Deviled eggs

**\$14**

### **Marie Rose Shrimp Salad**

Medium shrimp, artichoke hearts and hearts of palm tossed with Marie Rose dressing

French-style potato salad with scallions and mustard-dill vinaigrette

Steamed haricot verts (served at room temperature)

**\$17**

***A small garden or Caesar salad can be added to the following entrées***

**\$5**

### **Spinach & Cheese Stuffed Chicken Breast**

Boneless and skinless breast of chicken filled with chopped spinach and cheese

Basmati rice, roasted brussels sprouts

Balsamic syrup drizzle

**\$16**

### **Pork Medallions**

Pork loin medallions with rosemary sauce

Mashed potatoes, medley of broccoli and carrots

**\$17**

### **Chopped Steak**

Chopped steak with mushroom and onion gravy  
Mashed potatoes, steamed haricot verts

\$16

### **Petite Filet Mignon**

Grilled 4-oz. filet mignon (medium – medium rare) with bordelaise sauce  
Roasted red skin potatoes, grilled asparagus

\$22

### **Business Lunch**

Grilled chicken, seared salmon or grilled shrimp (choose one), balsamic reduction  
Starch and vegetable du jour

Chicken . . . \$14      Salmon . . . \$16      Shrimp . . . \$15

## ***Lunch Desserts***

### **Cookie Plates**

Assorted cookies (1 ½ cookies per person) placed on each dining table

\$3

### **Fudge Brownies or Lemon Squares**

\$4

### **Specialty Dessert Bars**

Key West bar, Marble Cheesecake Truffle bar, Caramel Apple bar, Butterscotch Blondie bar  
(choose one for the group)

\$4.5

### **Homestyle Cakes & Pies**

Double chocolate, carrot and coconut cakes  
Apple, cherry, pecan and lemon meringue pies  
(choose one for the group)

\$5

### **Pound Cake with Mixed Berry Compote**

\$4.5

### **Ice Cream Sundae Bar**

Vanilla bean ice cream  
Chocolate, caramel and strawberry sauces  
Crushed Oreo cookies, chopped Heath bars, chopped Butterfinger bars  
Walnuts in syrup and chopped salted peanuts

\$5

*The previously described menu items do not include beverages.*

*All prices are per person and subject to change without notice.*

## ***Meeting Refreshment***

### **Healthy Choices**

Assorted whole fresh fruits, yogurt cups and granola,  
Assorted Protein Bars

\$7

### **Sweet & Salty**

Assorted freshly baked cookies, assorted “fun-size” candy bars,  
Snack Mix and salted mixed nuts

\$6

### **Take Me Out to a Ballgame**

Assorted ice cream novelties, freshly popped popcorn  
and mini pigs in a blanket with mustard

\$6

### **Tex-Mex Dips**

Churros accompanied by chocolate sauce and dulce de leche,  
house-fried tortilla chips served the salsa, guacamole and queso

\$7

### **Charcuterie & Macarons**

Chef’s selection of fine cheeses and cured meats, Lusty Monk mustard,  
fig jam, gourmet olives, cornichons, marcona almonds and sliced French baguettes  
rounded out with French macarons for a sweet bite

\$10

### **Junk Food Basket**

Basket of prepackaged snack cakes and crackers, full-size candy bars  
and bagged chips, pretzels and crackers

\$8

***All refreshment prices are per person, allow replenishment for thirty minutes  
and subject to change without notice. Beverages are charged separately.***

## **Afternoon Teas & Showers**

### **Afternoon Tea**

*(one piece of each of the following per person)*

Chicken salad and egg salad finger sandwich ribbons  
Open face cucumber canapés  
Open face shrimp-tapenade canapés  
Mini smoked salmon, gruyere and herb frittatas  
Mini blueberry scones accompanied by clotted cream and lemon curd  
Shortbread biscuits/cookies  
Petit fours

**\$23**

### **Beverages for a Tea**

Hot water accompanied by assorted black and herbal tea bags,  
milk, sugar cubes and assorted sweetener packets  
Almond tea punch, citrus-infused iced tap water

**\$5**

### **Traditional Southern Shower**

Mini biscuits filled with Smithfield ham (1 ½ per person)  
Chicken salad finger sandwich ribbons (1 ½ per person)  
Vegetable crudité's with dill dip  
Hawaiian cheese ball accompanied by butter crackers  
Salted mixed nuts  
Petit fours (1 ½ per person)  
*Note: Petit fours can be substituted with cucumber canapés  
if the host provides a shower cake.*

**\$21**

### **Nonalcoholic Beverages for a Traditional Southern Shower**

Sunday Punch (apple, pineapple, ginger ale)  
**OR** Party Punch (fruit punch, pineapple, ginger ale)  
Cucumber-mint infused iced tap water

**\$4**

***Prices are per person and subject to change without notice.  
Beverages are charged separately.***



# **Dinner Menu**

## ***Hors d'oeuvres before Dinner***

### **Cheese Tray**

Chef's selection of cheese garnished with dried fruits and nuts,  
assorted crackers

**\$5 per person**

*The remaining hors d'oeuvres on this page require a 20-piece minimum.*

### **Bacon-wrapped Scallops**

**\$4 each**

### **Fried Oysters with Bloody Mary Cocktail Sauce**

**\$3 each**

### **Spanikopita**

**\$2 each**

### **Asparagus Tips with Italian Cheese Blend in Phyllo**

**\$3 each**

### **Brie with Raspberries Wrapped in Phyllo**

**\$4 each**

### **Pork Potstickers with Ginger-Soy Dipping Sauce**

Choice of steamed or fried

**\$2.5 each**

### **Vegetable Spring Rolls with Thai Chili Dipping Sauce**

**\$2 each**

### **Sausage Stuffed Mushrooms**

**\$3.5 each**

## ***Dinner Starters***

### **Crab Bisque**

Creamy soup finished with sherry and lump crab meat

\$9

### **Creamy Roasted Red Pepper & Tomato Soup**

Flavorful soup garnished with a swirl of sour cream,  
roasted cherry tomato halves and fresh dill

\$6

### **Classic French Onion Soup**

Rich beef broth and caramelized sweet onions  
with a French baguette topped with melted Gruyère

\$6

### **Mexican Shrimp Cocktail**

Classic Mexican shrimp cocktail with shrimp, tomatoes, hot sauce,  
celery, onion, cucumber and avocados, tortilla chips on the side

\$14

### **Mediterranean Mushrooms**

Mushroom caps stuffed with marinated artichoke hearts, feta and herbs

\$9

### **Crab Cake**

Jumbo lump crab cake with rémoulade sauce

\$13

### **Crispy Prosciutto-Wrapped Asparagus**

Asparagus spears wrapped in prosciutto and broiled to crispy perfection,  
sundried tomato risotto cake, balsamic glaze

\$10

### **Simple Salad**

Mixed greens, heirloom tomatoes, hot house cucumber,  
shredded carrots and shaved red onion,  
ranch and vinaigrette dressings at the table

\$6

### **Caesar Salad**

Crisp romaine lettuce, garlic croutons, shaved Parmesan, Caesar dressing

\$6

*Garnish with anchovy filets . . . \$2*

### **Arugula Salad**

Arugula, shaved Manchego, dried cherries, pepitas, white balsamic vinaigrette

\$7

### **Fresh Pear Salad**

Baby romaine, fresh pear, toasted walnut, bleu cheese, balsamic vinaigrette

\$8

### **Citrus Salad**

Mixed baby greens, grapefruit, orange, dried cranberry, shaved red onion,  
toasted pecan, chèvre, white balsamic vinaigrette

\$8

### **Baby Spinach Salad**

Baby spinach, strawberries, shaved radish, toasted almonds, chèvre,  
creamy poppyseed vinaigrette

\$8

### **Benvenue Wedge Salad**

Iceberg wedge, heirloom cherry tomatoes, crisp bacon, bleu cheese, tobacco onions,  
buttermilk ranch dressing

\$8

## **Dinner Buffets**

*Minimum of 30 guaranteed guests*

*(substitutions allowed; additional charges may apply; yeast rolls included)*

### **Benvenue Grande Buffet**

Carved beef tenderloin accompanied by red wine demi-glace and horseradish cream

*(will require a carver)*

Grilled salmon filet with lemon-dill cream sauce

Garlic and herb roasted redskin potatoes

Medley of long grain and wild rice

Haricot verts

Sautéed zucchini and yellow squashes, red bell pepper and onions

**\$50**

***Add Chicken Oreganata . . . \$6***

### **Taste of Home**

Beef tips in mushroom gravy

Baked bone-in herb seasoned chicken (assorted pieces; 2 pieces per person)

Steamed rice, baked macaroni and cheese

Steamed broccoli, cauliflower and carrots, haricot verts

**\$26**

***Add Baked Tilapia . . . \$6***

### **Simply Southern**

Fried chicken (assorted bone-in pieces; 2 pieces per person)

Eastern NC-style pork barbecue

Boiled potatoes

Baked beans      Green beans

Coleslaw

Deviled eggs

Hushpuppies

**\$24**

***Add Fried Catfish with tartar sauce . . . \$6***

## **Rustic Italian**

Sliced porchetta (Italian garlic and herb-stuffed pork loin)  
Chicken Marsala  
Italian herb roasted potatoes  
Creamy garlic and Parmesan risotto  
Sautéed zucchini, sweet onions, garlic and grape tomatoes  
Green beans with herbs and a dash of red pepper flakes

**\$28**

***Add shrimp scampi with gemelli pasta . . . \$8***

## ***Served Dinner Entrées***

### ***Vegetarian***

#### **Cauliflower Piccata**

*(vegan)*

Roasted cauliflower steak, gemelli pasta, steamed haricot verts,  
lemon-caper sauce

**\$20**

#### **Four Cheese Ravioli**

Cheese raviolis, sautéed spinach and mushrooms, shaved Parmesan,  
basil pesto cream sauce

**\$18**

#### **Vegetable Stuffed Portobello Mushroom**

Large mushroom cap, sautéed onion, garlic and zucchini, sundried tomatoes,  
roasted red peppers, grated Parmesan and shredded mozzarella,  
warm farro and spinach salad dressed with vinaigrette  
*(eliminate cheese to make vegan)*

**\$24**

## *From the Sea*

### **Blackened Salmon**

Salmon filet, mashed potatoes, garlicky wilted spinach,  
cilantro-lime-garlic compound butter

\$25

### **Crab Cake**

Jumbo lump crab cake, roasted fingerling potatoes, roasted asparagus,  
whole grain mustard cream sauce

\$32

### **Seafood Scampi**

Sautéed shrimp, lobster and lump crab, heirloom tomato, snap peas, linguine,  
light white wine, garlic and herb butter sauce

\$36

### **Honey and Lime Glazed Ahi Tuna Steak**

Marinated and grilled tuna steak, basmati rice, baby bok choy,  
honey-lime-ginger glaze

\$26

## *Fowl*

### **Herb Chicken**

Baked herb-rubbed airline breast, rice pilaf, broccolini  
light herb jus

\$24

### **Chicken Marsala**

Sautéed boneless and skinless breast, Parmesan and herb risotto, roasted asparagus,  
mushroom-marsala sauce

\$22

### **Chicken Oreganata**

Grilled boneless and skinless breast, tomatoes, artichoke hearts, capers, olives and herbs,  
Parmesan and herb risotto, haricot verts

\$24

### **Prosciutto Stuffed Chicken Medallions**

Boneless and skinless breast, prosciutto, herb cheese, fresh basil and sundried tomato,  
creamy polenta, haricot verts,  
light herb jus

\$28

### **Fig and Balsamic Glazed Cornish Hen**

Whole roasted hen stuffed with wild rice and mushrooms,  
tarragon glazed carrots, roasted Brussels sprouts.  
fig and balsamic glaze

\$34

### **Blackberry Duck Breast**

Seared duck breast, sliced thin, sweet potato purée, haricot verts,  
blackberry jam-bourbon-shallot sauce

\$28

## *Pork*

### **Bacon and Mushroom Stuffed Pork Loin Medallions**

Pork loin, bacon, mushrooms, onion and parsley,  
cheddar stone ground grits, garlicky spinach with sundried tomatoes and feta,  
pan jus

\$26

### **Rosemary Pork**

Whole herb-roasted pork loin slices, mashed potatoes, medley of broccoli and carrots,  
rosemary sauce

\$22

### **Maple Pecan-Glazed Pork Chop**

Bone-in “Prime” pork chop, mashed sweet potatoes with coriander, roasted asparagus,  
maple and pecan glaze

\$28

## *Beef*

### **Filet Mignon**

6-ounce seared angus filet mignon, roasted fingerling potatoes, grilled asparagus  
garlic-herb compound butter

\$35

### **Boston Club Strip Steak**

8-ounce grilled angus Boston Club strip steak,  
garlic mashed potatoes, steamed broccolini,  
bordelaise sauce

\$42

### **Flank Steak**

Grilled flank steak, sliced thin on the bias (8-ounce portion),  
garlic mashed potatoes, medley of broccoli and carrots,  
mushroom sauce

\$28

### **Braised Short Rib**

Beef short rib, onions, celery, carrots, mushrooms, tomatoes,  
mashed potatoes, haricot verts

\$38



## *Duos and a Trio*

### **Petite Filet Mignon & Chicken Breast**

4-ounce angus filet mignon, 4-ounce herb-marinated grilled chicken breast,  
Parmesan and herb risotto, steamed broccoli and carrots,  
bordelaise sauce, lemon-dill compound butter

\$34

### **Petite Filet Mignon & Salmon Filet**

4-ounce angus filet mignon, 4-ounce herb-marinated baked salmon filet,  
roasted fingerling potatoes, grilled asparagus,  
garlic-herb compound butter, lemon-dill cream

\$36

### **Filet Mignon & Grilled Shrimp Skewer**

4-ounce angus filet mignon, four 16 – 20 count, tail on, lemon and herb-marinated shrimp,  
Garlic-Parmesan smashed potato, roasted broccolini,  
bordelaise sauce, lemon-herb compound butter

\$38

### **Filet Mignon & Crab Cake**

4-ounce angus filet mignon, 3 ¼ -ounce crab cake,  
roasted fingerling potatoes, grilled asparagus  
garlic-herb compound butter, whole grain Dijon cream

\$44

### **Mixed Grill**

4-ounce angus filet mignon, 4-ounce herb-marinated chicken breast,  
three 21 – 25 count, tail on, lemon and herb-marinated shrimp,  
garlic mashed potatoes, broccoli and carrots  
bordelaise sauce, lemon-herb compound butter

\$46

## ***Served Dinnertime Desserts***

### **Ultimate Chocolate Cake**

Rich chocolate cake, velvety chocolate mousse, chocolate cookie crust, chocolate ganache, chocolate chips

\$9

### **Tuxedo Truffle Mousse Cake**

Moist marble cake, milk and white chocolate mousses, chocolate ganache

\$8

### **Gourmet Carrot Cake**

Moist layers with shredded carrots, coconut, pecan pieces and pineapple, cream cheese frosting

\$9

### **Lemon Italian Cream Cake**

Delightful cream cake, refreshing lemon cream, vanilla cake crumbs, sugar dusting, berry garnish

\$9

### **New York Style Cheesecake**

Rich cheesecake, graham cracker crust, strawberry topping

\$7

### **Raspberry White Chocolate Cheesecake**

Silky smooth and refreshingly light white chocolate cheesecake, raspberry swirl

\$8

### **Tiramisu**

Espresso-dipped Italian lady fingers, buttery-rich mascarpone cocoa dusting

\$8

**Peanut Butter Chocolate Cream Pie**

Peanut butter whipped cream, mini peanut butter cups, chocolate cream,  
chocolate cookie crust

\$6

**Dutch Apple Pie a la Mode**

Delectable apple filling, crunchy streusel topping,  
vanilla bean ice cream

\$7

**Fruits of the Forest Pie**

Flaky shell filled with apples, raspberries, strawberries, rhubarb, blackberries and spices,  
flaky pastry top crust, whipped cream

\$7

**Classic Key West Lime Pie**

Key lime juice and sweetened condensed milk filling,  
graham cracker and wafer cookie crust, freshly whipped cream

\$8 (individual pie)

**Bourbon Pecan Pie**

Deep dish shell, intoxicating filling laced with Kentucky bourbon,  
toasted mammoth pecan halves, freshly whipped cream

\$8

*The previously described menu items do not include beverages.*

*All prices are per person, unless described by the piece, and subject to change without notice.*

# Reception & Party Menu

## Passed Hors d'oeuvres

*(minimum of at least one piece per person required; can also be displayed)*

Bacon-wrapped Scallops . . .	\$4
Bacon-wrapped Dates (stuffed with salted almonds) . . .	\$4
Fried Oysters with Bloody Mary Cocktail Sauce . . .	\$3
Mini Crab Cakes with Rémoulade Sauce . . .	\$4
Spanikopita . . .	\$2
Asparagus Tips with Italian Cheese Blend in Phyllo . . .	\$4
Brie with Raspberries Wrapped in Phyllo . . .	\$3
Pork Pot Stickers with Ginger-Soy Dipping Sauce (steamed or fried) . . .	\$2.5
Vegetable Spring Rolls with Thai Chili Dipping Sauce . . .	\$2
Sausage Stuffed Mushrooms . . .	\$3
Mini Biscuits filled with Smithfield Ham . . .	\$2
Mini Sweet Potato Biscuits filled with Smithfield Ham . . .	\$2
Caprese Skewers (heirloom tomato, fresh basil, fresh mozzarella, balsamic glaze)	\$2
Smoked Salmon Canapés (rye bread round, dill and red onion cream cheese, capers)	\$3
Cucumber Canapés I (cucumber round, whipped feta, sundried tomatoes, fresh basil)	\$2
Cucumber Canapés II (cucumber round, bleu cheese mousse, crisp bacon)	\$2
Goat Cheese Crostini (goat cheese mousse topped with candied walnut)	\$3
Southern-style Deviled Eggs . . .	\$3
Deviled Egg Trio (12 each of Smoked Salmon with cream cheese, dill and scallions; Green Goddess with avocado and fresh herbs; blue cheese topped with candied walnut)	\$4

Old Fashioned Chicken Salad in Phyllo Shells . . . \$2  
Pimento Cheese Crostini with Bacon and Onion Jam . . . \$2

***Displayed Hors d'oeuvres***  
***20 person minimum***

**Cheese Display**

Chef's selection of domestic and imported cheeses  
garnished with dried fruits and nuts, served with gourmet crackers  
\$5 per person

**Charcuterie Board**

Chef's selection of domestic and imported cheeses, cured meats,  
gourmet mustard, fruit spread, dried fruits, nuts, olives,  
and baguettes, flatbread and crackers  
\$8 per person

**Baked Brie en Croûte**

Brie, apricot preserves and toasted slivered wrapped in puff pastry,  
baked until golden brown, garnished with dried fruits and nuts,  
served with water crackers  
\$6 per person

**Savory Baked Brie en Croûte**

Brie, bacon and onion jam, and roasted pecan pieces wrapped in puff pastry,  
baked until golden brown, garnished with dried fruits and nuts,  
served with wheat crackers  
\$6.5 per person

**Lump Crab Dip**

Luxurious blend of lump crab, cheese and seasonings served hot  
with crispy pita  
\$7 per person; minimum of 24 guests

**Buffalo Chicken Dip**

Shredded chicken blended with ranch dressing, bleu cheese and hot sauce  
served hot with house-fried corn chips and celery sticks  
\$6 per person; minimum of 18 guests

**Spinach and Artichoke Dip**

Chopped spinach and artichoke hearts blended with mozzarella and Parmesan  
served with crispy pita  
\$5 per person; minimum of 18 guests

**Tex-Mex Dip Trio**

Fresh salsa, guacamole and queso (served hot)  
accompanied by house-fried corn chips  
\$6 per person; minimum of 30 guests

**Mediterranean Dip Trio**

Roasted red pepper hummus, feta and herb white bean dip, and tahini-yogurt dip  
accompanied by crudité's and soft pita triangles  
\$6 per person; minimum of 30 guests

**Vegetable Crudité's**

Assortment of raw vegetables accompanied by dill dip  
\$3 per person

**Fresh Fruit**

Fresh seasonal fruits served with sour cream and brown sugar dip  
\$4 per person

**Grilled Vegetables**

Herb marinated and grilled yellow and zucchini squashes, sweet onions,  
rainbow peppers, portobello mushrooms and asparagus  
drizzled with balsamic glaze and accompanied by yogurt-mint sauce  
\$5 per person

**Shrimp Cocktail**

Large, 21 – 25 count shrimp served with Bloody Mary cocktail sauce  
and garnished with lemon wedges  
\$3 each

**Pastrami Smoked Salmon**

Pastrami flavored smoked Atlantic salmon side  
accompanied by rye baguettes, whipped cream cheese, Dijon mustard  
and chopped dill pickle  
\$8 per person

**Terriyaki Meatballs**

Ground pork and beef sauced with teriyaki glaze

\$2

**Chicken Satay**

Marinated, skewered and grilled chicken breast served with peanut sauce

\$4

**Beef Satay**

Marinated, skewered and grilled flank steak served with peanut sauce

\$5

***Carving Stations***

*All roasted and carved meats are accompanied by sliced yeast rolls and appropriate condiments; all carving stations require a carver with additional labor charges applying*

**Beef Tenderloin**

Horseradish cream, whole grain mustard

\$25 per person

**Beef Strip Loin**

Horseradish cream, whole grain mustard

\$20 per person

**Pork Loin**

Seasonal chutney, whole grain mustard

\$12 per person

**Honey and Brown Sugar Smoked Pit Ham**

Seasonal chutney, wholegrain mustard

\$7 per person

**Smoked and Pan Roasted Turkey Breast**

Seasonal chutney, herb mayonnaise

\$8 per person

## **Small Plate Stations**

*Station attendant(s) required with additional labor charges applying*

### **Salmon**

Four-ounce baked salmon filet, asparagus risotto,  
broiled Roma tomato half topped with herbs, breadcrumbs and cheese  
\$15 per person

### **Brisket**

Smoked barbecued beef brisket, macaroni and cheese,  
coleslaw, mini corn muffin  
\$14 per person

### **Short Rib**

Braised beef short rib, “twice baked” mashed potatoes, haricot verts,  
garlic-cheddar biscuit  
\$16 per person

### **Pork Loin**

Pork loin medallion with barbecue sauce,  
creamy polenta with spinach and carrots, buttered Brussels sprouts  
\$14 per person

## **Action Stations**

*Station attendant(s) required with additional labor charges applying*

### **Grilled Cheese & Soup**

Assorted breads and cheeses;  
choice of tomato basil or cream of broccoli served in mugs  
\$9 per person



### **Shrimp & Grits**

Shrimp sautéed with bacon, mushrooms and scallions in a savory sauce top  
creamy, cheesy stone ground grits served in a cosmopolitan glass

\$14 per person

Add fried green tomatoes with rémoulade sauce and  
sweet potato biscuits with brown sugar butter

\$5 additional per person

### **Taco Station**

Shrimp tacos: cilantro and lime-marinated shrimp, crunchy cabbage slaw,  
roasted tomato salsa;

Pulled chicken tacos: smoked and pulled boneless chicken breast in ranchero sauce,  
shredded lettuce, pico de gallo, lime crema;

Pork carnitas: pulled roasted pork shoulder, salsa verde, shredded purple cabbage,  
avocado coulis;

Fiesta rice with roasted corn;

Borracho Beans: drunken mixed beans in a spicy broth;

4 ½-inch tortillas

\$17 per person

### **Pasta Station**

Farfalle with crumbled, sweet Italian sausage, spinach and tomato sauce;

Cheese tortellini with sundried tomato and pesto cream sauce;  
shredded Parmesan cheese

\$10 per person

Add Caesar salad and garlic bread

\$5 additional per person

## ***Self Service Stations***

### **Salad Bar**

Choose two greens: mixed artisan greens, spinach, chopped romaine

Choose six toppings: heirloom cherry tomatoes, hothouse cucumbers, shredded carrot, red onion rings, chopped egg, chopped bacon, croutons, diced rainbow sweet peppers, broccoli florets, shredded cheddar, blue cheese crumbles, shredded Parmesan

Choose three dressings: lemon-herb vinaigrette, shallot vinaigrette, balsamic vinaigrette, ranch, bleu cheese, Caesar, thousand island

\$7 per person

Add grilled chicken . . . \$4 per person

### **Macaroni & Cheese Bar**

Elbow macaroni (or pasta of choice), cheddar and Gruyère cheese sauces

Stir-ins:

Chopped bacon, diced ham, scallions, diced tomatoes, dried fines herbs, cracked pepper; shredded cheddar and Swiss cheeses

\$10 per person

### **Mini Burger Bar**

Mini Wagyu beef burgers with slider buns, assorted sliced cheeses, chopped onion, dill pickle chips, yellow mustard, mayonnaise and ketchup  
\$9 per person (1 ½ burgers per person)

Add baked beans, potato salad and coleslaw . . . \$4 per person

### **Barbecue Sampler Slider Bar**

Chopped, eastern North Carolina-style pork barbecue (vinegar-based sauce), sliced beef brisket with sweet and tangy tomato-based sauce, pulled and shredded chicken with honey-chipotle sauce, mini slider buns

\$15 per person

Add baked beans, potato salad and coleslaw . . . \$4 per person

**Mashed Potato Bar**

Mashed russet potatoes accompanied by  
whipped butter, sour cream, shredded cheddar, shredded smoked gouda,  
chopped bacon and chives;  
served in a cosmopolitan glass  
\$6 per person

**Fajita Station**

Seasoned chicken sautéed with peppers and onions,  
seasoned beef sautéed with peppers and onions,  
flour tortillas and garnishes to include  
sour cream, guacamole, pico de gallo, shredded cheddar and queso fresco  
\$15 per person

Add fiesta rice with roasted corn and borracho beans . . . \$4 per person

Add freshly fried chips, salsa, guacamole and queso . . . \$6 per person

***All prices listed in this menu are subject to change without notice.***

# **Banquet Beverages**

## **Soft Beverages**

### **Beverages served with Luncheons and Dinners**

*(required for all banquet luncheons and dinners)*

Iced tea (offered before the first course is served)  
and Coffee (offered after dessert is served, or earlier by request)

**\$3.00 per person**

### **Half Day Beverage Station**

*(required for business meetings that take place before and/or after normal luncheon hours)*

Sweetened and Unsweetened Iced Tea  
Regular and Decaffeinated Coffee  
Hot Water with a selection of Black Teas and Herbal Teas  
Assorted Canned Soft Drinks  
Iced Tap Water

**\$4.50 per person**

### **Full Day Beverage Station**

*(required for business meetings that take place before and after normal luncheon hours)*

Sweetened and Unsweetened Iced Tea  
Regular and Decaffeinated Coffee  
Hot Water with a selection of Black Teas and Herbal Teas  
Assorted Canned Soft Drinks  
Iced Tap Water

**\$7.00 per person**

## **Beverages from the Bar**

### **Premium Liquor**

Tito's Vodka, Tanqueray Gin, Mt. Gay Eclipse Rum  
Dewar's 12 Year Scotch, Bulleit Bourbon, Crown Royal Canadian Whisky  
Tres Agaves Blanco Tequila

**\$8.00 per drink**

*(please note that Benvenue Country Club does not serve shots during  
banquets, receptions or parties)*

**House Liquor**

Skyy Vodka, Seagram's Extra Dry Gin, Barcardi Gold Rum  
Teacher's Highland Cream Scotch, Jim Beam 4 Year Bourbon  
Canadian Club Reserve Canadian Whisky, Two Fingers Silver Tequila

**\$7.00 per drink**

*(please note that Benvenue Country Club does not serve shots during  
banquets, receptions or parties)*

**Tier 1 House Wine**

Chardonnay, Cabernet Sauvignon, Merlot

**\$24.00 per bottle / \$7.00 per glass**

**Tier 2 House Wine**

Sauvignon Blanc, Pinot Grigio, Pinot Noir

**\$28.00 per bottle / \$8.00 per glass**

**Domestic Beer**

Budweiser, Bud Light, Michelob Ultra  
Miller High Life, Miller Lite

**\$4.00 per bottle**

**Imported Beer**

Corona Extra, Corona Light  
Heineken, Amstel Light

**\$5.00 per bottle**

**Soft Drinks and Juices**

Coke, Diet Coke  
Pepsi, Diet Pepsi  
Seven-Up, Sun Drop, Diet Sun Drop  
Canada Dry Ginger Ale

**\$3.00 each**

***Brands other than the ones listed are available upon request and priced accordingly.  
In some instances, we will require the host guarantee the number of bottles of liquor  
or wine, or number of cases of beer, that are specially ordered.***

***Benvenue Country Club reserves the right to substitute brands of equal or greater value.***

***Prices are subject to change without notice.***