

THE CLUB  
at  
**IRISH CREEK**



**Banquet Menu**

**Buffet Breakfast Menus**

**The Continental**

**\$5 per guest**

- \*Hot Coffee and Orange Juice
- \*Fresh Baked Muffins, Danish and Scones accompanied by a Selection of Jams, Jellies, Butter and Cream Cheese
- \*Fresh Fruit Platter with Yogurt Dipping Sauce

**Carolina Continental**

**\$6 per guest**

- \*Hot Coffee and Orange Juice
- \*Fresh Buttermilk Biscuits with Country Ham or Sausage
- \*Fresh Fruit Platter with Yogurt Dipping Sauce

**Bourbon Street Continental**

**\$5 per guest**

- \*Hot Coffee and Orange Juice
- \*Fresh Baked Breakfast Breads, Croissants and Scones Accompanied by a selection of Jams, Jellies and Butter
- \*Fresh Fruit Platter with Crème Anglaise

**Westlake Breakfast Buffet**

**\$9 per guest**

- \*Hot Coffee and Orange Juice
- \*Scrambled Eggs
- \*Home Fries
- \*Smoked Apple Wood Bacon
- \*Biscuits and Scones with Preserves

**The Georgian Breakfast Buffet**

**\$10 per guest**

- \*Hot coffee and Orange Juice
- \*Scrambled Eggs
- \*Cheese Grits
- \*Country Sausage and Apple Wood Bacon
- \*Buttermilk Biscuits with Pepper Gravy
- \*Fresh Sliced Fruit and Sliced Tomatoes

*~All the above options are designed for 25 people or more~*

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### **Buffet Breakfast Menus**

#### **Irish Creek's Grand Brunch Buffet**

**\$19 per guest**

*Brunch Buffets are based on a minimum of 25 guests and designed for ninety (90) minutes of service. A \$250 set up fee for the buffet will apply with fewer than 25 guest.*

- \*Iron Brew Regular and Decaffeinated Coffee
- \*Selected Hot Teas
- \*Selection of Chilled Fruit Juices (Orange, Apple, Cranberry)
- \*Selected Sliced Seasonal Fresh Fruit and Berries
- \*Roasted Red Pepper Pasta Salad
- \*Fresh Filed Greens with Ranch and Balsamic Dressings
- \*Almond Tarragon Chicken Salad
- \*Country Eggs with Chives
- \*Apple Wood Smoked Bacon
- \*Sausage (select one): house made chicken apple sausage, pork sausage patties or link sausage
- \*Seasoned Breakfast Potatoes
- \*Pecan French Toast with maple Syrup
- \*Assorted Pastries and Scones with Preserves and Butter
- \*Poached Salmon with Asparagus Tips and Hollandaise Sauce
- \*Chicken Breast Filled with Spinach, Mushrooms and Pine Nuts
- \*Roasted Red Potatoes
- \*Seasonal Vegetables
- \*Assortment of Bakery Fresh Rolls and Butter
- \*Irish Creek Signature Dessert Table (5 Desserts)

*~All the above options are designed for 25 people or more~*

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**Buffet Breakfast Menus**

**Plated Breakfast**

**\$16 per guest**

*Includes breakfast breads, freshly squeezed orange juice, iron brew regular and decaffeinated coffee, and selected hot teas.*

**Morning Appetizers** (select one for your group)

- \*Citrus Martini with Orange, Grapefruit and Mandarin Sections
- \*Oatmeal with Cinnamon, Raisins and Apples
- \*Yogurt and Granola Parfaits
- \*Strawberries with Brown Sugar and Sour Cream
- \*Fresh Melon Plate

**Entrées** (select one for your group)

- \*Country Scrambled Eggs with Chives and Aged Cheddar Cheese
- \*Large Croissant Filled with Scrambled Eggs, Ham, and Cheddar Cheese with Fresh Fruit Garnish
- \*Pecan Battered French Toast with Fresh Berries and Maple Syrup
- \*Traditional Eggs Benedict with Canadian Bacon
- \*Eggs Benedict Served Florentine Style
- \*Quiche

**Accompaniments** (select two for your group)

- \*Seasoned Breakfast Potatoes
- \*Hash Brown Potatoes
- \*Apple Wood Bacon
- \*Country ham
- \*Canadian Bacon
- \*House Made Chicken Apple Sausage
- \*Pork Sausage or Links
- \*Cheddar Cheese Grits
- \*Biscuits and Gravy
- \*Roasted Roma Tomato and Asparagus

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### **Buffet Breakfast Menus**

#### **The Brunch College Plate**

**\$12 per guest**

- \*Hot Coffee and Orange Juice
- \*Freshly Baked Quiche
- \*French Toast
- \*Cheese Grits
- \*Smoked Apple Wood Bacon
- \*Biscuits and Scones with Preserves and Butter

#### **Breakfast Stations**

***Breakfast stations are live action stations with a culinary attendant. They are created for 25 guests or more, and designed to last for sixty (60) minutes of service. Any party larger than 45 guests may require and additional attendant.***

#### **Biscuit Station**

**\$7 per guest**

\*Warm Buttermilk Biscuits and Cheddar Cheese Biscuits Served with Sausage Gravy, Country Ham, Jellies and Jams, Local Honey, Smoked Sausage Patty, shredded Cheddar Cheese and country Scrambled Eggs with Chives

#### **Pancake/Waffle Station**

**\$5 per guest**

- \*Pancakes
- \*Belgian Waffles
- \*French Toast
- \*Accompanied with Mixed Berry Compote, Chocolate Chips, Whipped Cream, Warm Maple syrup, and Butter

#### **Omelet Station**

**\$6 per guest**

Eggs, Egg Beaters, Egg Whites Served with Tomatoes, Green Peppers, Onions, Salsa, Mushrooms, Spinach, Bacon, Cheddar and Swiss Cheese

#### **Bloody Mary/Mimosa Station**

**\$12 per guest**

Chilled Vodka with a Variety of Bloody Mary Mix Recipes Featured. Accompanied by Cheese Chunks, Celery Hearts, Pickled Okra, Fresh Horseradish, Lemon, and Lime Wedges

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## Beverages

### Unlimited Beverage Service

*This service is unlimited beverage service and includes all sodas, tea, coffee, and lemonade for the duration of the function.*

\*3 Hour Function

**\$2<sup>50</sup> per guest**

\*4 Hour Function

**\$3<sup>50</sup> per guest**

### Individually Bottled

\*Logo Water

**\$2 per bottle**

\*Assorted Fruit Juices

**\$3 per bottle**

\*Red Bull

**\$4 per can**

\*Naked Juices

**\$4 per bottle**

\*Specialty Sodas

**\$3 per bottle**

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### **Lunch Buffets**

*Lunch Buffets are based on a minimum of 25 guests and designed for sixty (60) minutes of service. All Lunch Buffets include bread service if applicable, pre-set iced tea and coffee service upon request.*

#### **The Piedmont Deli Board Buffet**

**\$10 per guest**

- \*Mixed Field Greens with Ranch and Balsamic Dressing and accompaniments
- \*Irish Creek Chicken Salad
- \*Albacore Tuna Salad
- \*Sliced Swiss , Aged Cheddar, and Jack Cheeses
- \*Potato Chips
- \*Selection of Sliced Breads
- \*Assorted House Made Cookies, Brownies, and Banana Pudding

#### **Irish Creek Lunch Buffet**

**\$12 per guest**

- \*Meatloaf with Red Sauce
- \*Pecan Fried Chicken
- \*Chicken Noodle Soup
- \*Salad Bar
- \*Southern Green Beans
- \*Mashed Potatoes and Gravy
- \*Rolls and Butter
- \*Pecan Pie
- \*Banana Pudding

#### **Soup, Salad, and Baked Potato Bar**

**\$8 per guest**

- \*Sunday Salad Bar
- \*Choice of One Soup
- \*Twice Baked Potato
- \*Plain Baked Potatoes with Scallions, Bacon, Cheddar, Sour Cream and Butter
- \*Fruit Salad
- \*Chicken Salad
- \*Dessert Table with 3 Desserts

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**Lunch Buffets**

**Carolina Style BBQ Buffet**

**\$10 per guest**

- \*Fried Chicken Bites
- \*Pulled Pork BBQ
- \*Chips
- \*Slaw and Potato Salad
- \*Cornbread and Buns
- \*Salad Bar
- \*Dessert Table with 3 Desserts

**Italian Buffet**

**\$10 per guest**

- \*Baked Ziti
- \*Minestrone Soup
- \*Italian Salad Bar or Caesar Salad
- \*Meat Lasagna
- \*Garlic Bread
- \*Italian Dessert Table with Cannoli and Tiramisu

**Ballpark Lunch Buffet**

**\$10 per guest**

- \*Burgers
- \*Hot Dogs
- \*Chili
- \*Wings
- \*Chips
- \*Slaw and Potato Salad
- \*Assorted Cheese and Condiments
- \*Cookies and Brownies

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**Plated Lunch Menus**

*Lunch includes fresh baked bread and sweetened iced tea pre-set on the table with coffee service upon request.*

**Soups** (select one from the list below)

- \*Sweet Potato Bisque \$3 per guest
- \*Beef and Barley \$3 per guest
- \*She-Crab, Lobster Bisque, Clam Chowder \$4 per guest
- \*Vegetable, Minestrone, Black Bean \$2 per guest

**Salads** (select one from the list below)

- \*Mixed Field Greens with Candied Pecans, Apples and Bleu Cheese \$2<sup>50</sup> per guest
- \*Caesar Salad with Asiago Crisp \$3 per guest
- \*Spinach and Hard Egg Salad with Tomato and Warm Bacon Vinaigrette \$3<sup>50</sup> per guest
- \*Irish Creek House with Iceberg Lettuce, Mixed Greens, Tomato, Cucumber  
Cheese and Croutons \$2 per guest

**Composed Entrée Salads**

- \*Salmon Frisee Salad with Arugula and Charred Tomato Vinaigrette \$7 per guest
- \*Grilled Chicken Country Salad with Corn, Black Beans and Potato Crisp \$6 per guest
- \*Roasted Beets and Root Vegetables with Pecan Crusted Chevre and  
Overnight Potatoes \$6 per guest
- \*Mediterranean Salad with Kalamata Olives, Pickled Green Beans,  
Hard Egg, Feta cheese and Black Cherry Vinaigrette \$6 per guest

**Lunch Entrée**

**Chicken**

- \*Chicken Fresco with Spinach, Tomato and Fresh Mozzarella \$12 per guest
- \*Pecan Crusted Chicken \$10 per guest

**Fish**

- \*Blackened Salmon with Roasted Tomato Compote \$14 per guest
- \*Seared Tuna with Fruit Salsa and Soy Honey Drizzle \$14 per guest

*~Plated Luncheons Designed for 25 Guests~*

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**Plated Lunch Menus**

*Lunch includes fresh baked bread and sweetened iced tea pre-set on the table with coffee service upon request.*

**Lunch Entrée**

**Beef**

- \*Marinated London Broil with Red Wine Bordelaise \$12 per guest
- \*Petite Filet of Beef with Bleu Cheese Roasted Garlic Compound Butter \$14 per guest
- \*Beef Wellington with Pan Beef Jus \$13 per guest

**Pasta**

- \*Shrimp Carbonara Over Penne Pasta \$13 per guest
- \*Grilled Chicken with Southwest Vegetables Over Tri-Color Rotini \$12 per guest

**Vegetarian**

- \*Marinated Grilled Vegetarian Platter \$12 per guest
- \*Marinated Eggplant with Tomatoes, Basil, Fresh Mozzarella  
Over Rigatoni \$12 per guest

**Vegetable and Starch Accompaniments**

(select one vegetable and one starch to accompany your entrée selection)

- |                                 |                                 |  |
|---------------------------------|---------------------------------|--|
| *Roasted Red Potatoes           | *Braised Greens                 | *Whipped Sweet Potatoes                |
| *Green Bean Almandine           | *Lemon Herb Asparagus (add \$1) | *Mediterranean Cous Cous               |
| *Southern Green Bean with Bacon | *Parmesan Mashed Potatoes       | *Squash & Pepper Medley                |
| *Honey Glazed Baby Carrots      | *Buttermilk Smashed Yukon Gold  | *Broccoli, Cauliflower,<br>And Carrots |
| *Roasted Root Vegetables        | *Wild Rice Pilaf                |  |

**Lunch Dessert Selections (select on from the list below)**

- \*Key Lime Pie
- \*Brown Betty Apple Pie
- \*Seasonal Bread Pudding
- \*Chocolate Cake
- \*Cheesecake
- \*Fruit Tarts

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**Boxed Lunches**

**Par:**

**\$8 per guest**

- \*Deli Sliced Ham or Turkey Subs on Hoagie Rolls
- \*Chips
- \*Candy Bar
- \*12 oz Soda or Bottled Water
- \*Fresh Whole Fruit

**Birdie:**

**\$10 per guest**

- \*Irish Creek Club Wrap with Bacon, Turkey, Ham and Cheese with Lettuce and Tomato
- \*Bag of Chips
- \*Bag of Peanuts
- \*Fresh Whole Fruit
- \*Candy Bar
- \*12 oz Soda or Bottled Water

**Eagle:**

**\$12 per guest**

- \*Shaved Roast Beef with Provolone Cheese and Lettuce, Tomato on Sourdough Bread
- \*Bag of Chips
- \*Bag of Peanuts
- \*Fresh Whole Fruit
- \*Brownie
- \*Pickle Spears
- \*12 oz Soda and One Flavored Power Ade

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### Reception Displays

*Reception Displays are designed for sixty (60) minutes of service*

#### **Fruit and Cheese Display**

**\$4 per guest**

\*European and Domestic Cheese Accompanied with Fresh and Dried Fruit and Nuts

\*Sliced Breads, Gourmet Crackers and Assorted Flatbreads

#### **Vegetable Display**

**\$5 per guest**

\*Grilled Marinated Vegetables

\*Raw Vegetable Crudités

\*Dressing and Balsamic Drizzle

#### **Bruchetta Display**

**\$5 per guest**

\*Toasted Crostini

\*Traditional Basil, Tomato and Garlic Tapenade

#### **Seafood Display**

**\$14 per guest**

\*Fresh Stacked Oysters with Cocktail, Horseradish and Crackers

\*Smoked Salmon and Bluefish

\*Shrimp Salad

\*Scallop Ceviche

\*Seared Ahi Tuna with Pickled Ginger and Wasabi

#### **Shrimp Station**

**\$8 per guest**

\*Jumbo Gulf Shrimp

\*Seasoned Steamed Shrimp

\*Vodka Cocktail Sauce and Lemons

#### **Personalized Ice Carving by Chef Kris**

**\$350**

*(perfect for the Shrimp Station!)*

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**Chef Attended Stations**

*Chef Attended Stations are based on a minimum of 25 guests and designed for two (2) hours of service. A \$50 fee is required for the culinary attendant per 100 guests.*

**Shrimp and Grits**

**\$4 per guest**

- \*Roasted Red Peppered Grits
- \*Sautéed Shrimp with Red Eye Gravy
- \*House Made Crostini

**Pasta Station**

**\$4 per guest**

- \*Bolognese and Alfredo Sauce
- \*Pick Two Pastas
- \*Parmesan Cheese
- \*Garlic Bread

**Mashed Potato Bar**

**\$3 per guest**

*Served in Marie Antoinette Glasses*

- \*House Whipped Garlic Smashed Potatoes
- \*Scallions, Bacon, Cheddar Cheese
- \*Tomatoes, Sour Cream

**Dessert Station**

**Irish Creek Ice Cream Sundae Station**

**\$6 per guest**

*An Attendant is Required for this Station. A \$50 Fee is Applicable*

- \*Vanilla and Chocolate Ice Cream
- \*Ice Cream Toppings (Ask Our Catering Manager What's Available)

- |                  |             |               |
|------------------|-------------|---------------|
| *Apples          | *Pineapple  | *Bananas      |
| *Strawberries    | *Cantaloupe | *Lady Fingers |
| *Graham Crackers | *Honey Dew  | *Pretzels     |
| *Marshmallows    |             |               |

**Bananas Foster Station**

**\$8 per guest**

- \*Fresh Bananas Caramelized with Brown Sugar, Rum and Banana Liqueur
- \*Premium Vanilla Bean Ice Cream

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**Chef Attended Carving Station**

*Chef Attended Stations are based on a minimum of 20 guests and designed for two (2) hours of service. A \$50 culinary fee is applicable*

**Traditional Sage Roasted Turkey Breast**

*With Bourbon Jus and Yeast Rolls*

**\$4 per guest**

**Baked Atlantic Salmon**

*In Croute with Button Mushrooms and Spinach, Orange Dill Cream and Yeast Rolls*

**\$5 per guest**

**Rosemary and Garlic Roasted Whole Pork Loin**

*Accompanied by Caramelized Onion Jus and Yeast Rolls*

**\$5 per guest**

**Baked Spiral Ham**

*Dijon Honey Glaze with Pineapple Rum Sauce and Yeast Rolls*

**\$5 per guest**

**Slow Roasted Top Round of Beef**

*Creamy Horseradish Sauce, Gourmet Mustard and mixed Herb Jus with Yeast Rolls*

**\$6 per guest**

**Slow Roasted Prime Rib of Beef**

*Creamy Horseradish Sauce, Gourmet Mustard and Mixed Herb Jus with Yeast Rolls*

**\$5 per guest**

**Garlic Roasted Whole Tenderloin of Beef**

*Whole Grain Mustard, Horseradish Cream Sauce and Assorted Rolls*

**\$8 per guest**

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**Hot Hors d' Oeuvres**

*Hors d' Oeuvres are priced per 50 pieces*

**Vegetarian**

*Vidalia Onion Thyme and Gruyere Cheese Tartlets	\$140
*Pear and Brie in a Phyllo Purse	\$135
*Asparagus in Phyllo with Cheese	\$110
*Fried Mac n Cheese Wedges	\$110
*Cheese Straws	\$ 75
*Corn Soufflé Bite	\$ 85
*Fried Dim Sum	\$ 60
*Italian Antipasto Skewer	\$160
*Traditional Stuffed Mushroom Cap	\$120
*Crab Stuffed Mushroom Cap	\$170
*Mini Fresh Tomato and Cheese Calzone	\$120
*Grilled Vegetable Quesadilla	\$120
*Greek Spanakopita	\$110
*Vegetable Egg Roll	\$ 85
*Southwest Black Bean Spring Roll	\$110
*Spinach Artichoke Rangoon	\$ 75
*Sushi Vegetable Roll	\$110
*Yucca Fries	\$ 55

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**Hot Hors d' Oeuvres with Proteins**

*Hors d' Oeuvres are priced per 50 pieces*

**Chicken**

*Petite Quiche Loraine	\$100
*Petite Assorted Quiche Caps	\$100
*Sweet Chili Lime Chicken Satay	\$160
*Chicken Pineapple Brochette	\$140
*Chicken Cordon Bleu Bite	\$ 75
*Chicken Duxelle in En Croute	\$170
*Southwest Chicken Egg Roll	\$120
*Smoked Chicken Cheese Quesadilla	\$120
*Pecan Encrusted Chicken Bites with Honey Dijon Dipping Sauce	\$120

**Seafood**

*Coconut Fried Shrimp	\$160
*Sweet Chili Lime Salmon Satay	\$225
*Bacon Wrapped Scallop	\$160
*Mini Crab Cakes with Citrus Chili Aioli	\$160
*Shrimp and Andouille Sausage Skewer	\$155

**Pork and Lamb**

*Petite Lamb Chops with Minted Mango Chutney	\$175
*Pulled Pork BBQ Sliders	\$ 90
*Pork and Vegetable Egg Roll	\$ 75

**Beef**

*Mini Beef Wellington	\$175
*Steak Au Poivre and Mushrooms Brochettes	\$160
*Mini Cheeseburger Sliders	\$110
*Mini All Beef Hot Dogs	\$ 70

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**Chilled Hors d' Oeuvres**

*Hors d' Oeuvres are priced per 50 pieces*

**Vegetarian**

- \*Chilled Melon Brochettes \$ 75
- \*Caprese Salad Skewers with Bocconcini Mozzarella, Tomato, Basil  
Olive Oil and Balsamic Drizzle \$100
- \*Balsamic Marinated Fig with Goat Cheese on Toasted Lavosh \$ 75
- \*Baby Brie on Flat Bread with Dried Fruit Chutney \$ 85

**Chicken**

- \*Chicken Salad Tartlets \$ 75
- \*Chicken Caesar Crostini, Crisp Romaine, Grilled Chicken and Shaved Parmesan \$ 75

**Seafood**

- \*Shrimp and Vegetable Summer Roll with Mint Cashew Dipping Sauce \$ 85
- \*Chilled Jumbo Shrimp "Shooter" with Cocktail Sauce and Lemon Garnish \$105
- \*Crawfish and Boursin Cheese Profiterole with Thyme and Black Pepper \$125
- \*Sushi California Rolls \$120
- \*Assorted Sushi Rolls (Spicy Tuna, Smoked Salmon, Red Pepper Shrimp Rolls) \$150
- \*Crab Cake Sushi Roll \$160

**Beef**

- \*Peppered Beef Carpaccio \$110

*~For a one (1) hour reception, we recommend 5-7 per guest*

*~For a two (2) hour reception, we recommend 9-11 per guest*

**Custom Hors d' Oeuvres Packages**

Ask about our custom Hors d' Oeuvres menu packages. Prices range from \$14 to \$25 per guest.

Our catering manager and Chef are happy to assist you in designing your custom menu!

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## Plated Dinner Menus

### Chilled Appetizers

- \*Poached Salmon Vol-au-Vent with Raspberry Crème Fraiche and Caviar \$8 per guest
- \*Tuna Tartar on a Wonton Crisp with a Zesty Wasabi Drizzle \$7 per guest
- \*Cucumber Cup Filled with a Lemon Herb Crab Salad \$8 per guest
- \*Jicama, Avocado, Tomato and Cilantro Salsa with Sweet Potato Chips \$6 per guest

### Hot Appetizers

- \*Fuji Apple & Yellow Squash Salad Topped with a Peppercorn Seared Duck Breast and Port Wine Reduction \$7 per guest
- \*Fried Green Tomatoes with crawfish, Corn, Apple Wood Bacon and a Cajun Cream Sauce \$6 per guest
- \*Crispy Tempura Prawns with an Enoki Mushroom and Bok Choy slaw and Finished with a Ginger-Soy Drizzle \$8 per guest
- \*Petite Bread Boule Filled with Crab and Artichoke dip, Baked and Served with flat Bread Points \$9 per guest

### Soup Course

- \*Cream of Crab with Sherry \$4 per guest
- \*Butternut Squash Bisque \$3 per guest
- \*Creamy Asparagus and Asiago \$4 per guest
- \*Asian Chicken and Dumpling \$3 per guest

### Salad Course

- \*Caesar \$5 per guest
- \*Irish House with Baby Greens, Tomato, Cucumber, Carrots and Croutons \$4 per guest
- \*Baby Field Greens with Black Cherries, Bleu Cheese, Candied Pecans And a Vidalia Onion Vinaigrette \$5 per guest
- \*Spinach and Roma Tomatoes with Warm Bacon Vinaigrette \$5 per guest

### Intermezzo

- \*Lemon Sorbet \$3 per guest
- \*Jumbo Lump Crab Stuffed Cherry Tomato \$4 per guest
- \*Herbed Bread Crumb and Parmesan Stuffed Mushroom Cap \$3 per guest
- \*Minted Mango Chutney on Crostini \$3 per guest

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## Plated Dinner Menus

### Vegetarian Entrées

- \*Balsamic Marinated Grilled Vegetable Plate \$18 per guest
- \*Eggplant and Asparagus Roulade with Fontina Cheese \$20 per guest
- \*Mushroom and Bean Enchiladas with Avocado Cream \$17 per guest
- \*Spinach and Ricotta Filled Ravioli \$19 per guest

### Beef Entrees

- \*Grilled Filet Mignon with Au Poivre, Bordelaise, Mushroom Mélange,  
Or Bleu Cheese Garlic Compound Butter \$24 per guest
- \*Grilled Cowboy Chop Stuffed with Chorizo and Basted in Sanchez Sauce \$23 per guest
- \*Filet Mignon Medallions Tournedos on Toasted Crostini with  
Beef Au Jus Reductions \$22 per guest

### Lamb and Pork

- \*Herb Crusted Lamb Loin with Minted Red Wine Demi Glace \$25 per guest
- \*Roasted Garlic and Gruyere Stuffed Double cut Pork Chop with  
Grained Dijon Demi \$22 per guest
- \*Slow Roasted Pork Loin with Black cherry Chutney \$20 per guest

### Chicken Entrees

- \*Honey Lavender Orange Glazed Airline Breast \$18 per guest
- \*Prosciutto and Asiago Stuffed Chicken with Sundried Tomato  
Reduction Sauce \$19 per guest
- \*Sautéed Breast with Lemon, caper Picatta Sauce \$18 per guest

### Seafood Entrees

- \*Maryland Style Crab Cakes with Sweet Chili Aioli \$24 per guest
- \*Grilled Jumbo Prawns with Coconut Rum Sauce \$22 per guest
- \*Blackened Fish du Jour with Mango Sauce \$22 per guest
- \*Salmon Wrapped with Puff Pastry and Finished with Dijon Dill Cream Sauce \$23 per guest
- \*Wasabi Seared Scallops with Chili Lime Butter \$22 per guest

*~Plated Luncheons Designed for 25 Guests~*

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**Plated Dinner Menus**

**Duet Entrée Menus**

- \*Filet Mignon with Bordelaise Paired with Lavender Orange  
Honey Glazed Airline Breast \$28 per guest
- \*Filet Mignon with Bleu cheese Garlic Compound Butter Paired  
With a Maryland Style Crab Cake \$30 per guest
- \*Double Bone in Center Cut Pork Chop with Apple, Cranberry  
Compote Paired with Grilled Jumbo Prawns \$27 per guest

**Starch and Vegetable Accompaniments (select one for your group)**

- \*Rosemary and Garlic Roasted Red Potatoes
- \*Parmesan Whipped Piped Potatoes
- \*Whipped Sweet Potatoes
- \*Buttermilk Smashed Yukon Gold Potatoes
- \*Sesame and Bread Crumb Crusted Potato Croquette
- \*Mediterranean Cous Cous with Dried Fruit and Nuts
- \*Haricot Verts (French Style Green Beans)
- \*Summer Squash Medley with Red Peppers
- \*Roasted Root Vegetables
- \*Broccoli, Cauliflower and Carrots
- \*Asparagus (add \$1)
- \*Braised Southern Greens

**Desserts (select on for your group)**

- \*Fresh Berry Clafoutis
- \*Key Lime Pie
- \*Upside Down Caramelized Pecan Apple Pie
- \*Seasonal Bread Pudding with Bourbon Glaze
- \*2 Layer Chocolate Ganache Cake
- \*Southern Kahlua Pecan Pie
- \*Warm Fruit Crisp

*~Plated Luncheons Designed for 25 Guests~*

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### **Dinner Buffets**

*Dinner Buffets are designed for a minimum of 25 guests and designed for 90 minutes of service. All Dinner Buffets include fresh baked rolls with butter and pre-set iced water. Coffee service, iced tea and a selection of hot teas are also available upon request.*

#### **Irish Creek BBQ Dinner Buffet**

**\$20 per guest**

- \*Pecan Fried Chicken
- \*Pulled Pork BBQ
- \*Cole Slaw
- \*Potato Salad
- \*Baked Beans
- \*Macaroni and Cheese
- \*Southern Green Beans with Bacon
- \*Chips
- \*Cookies, Brownies and Banana Pudding

#### **Buffalo Creek Cookout Buffet**

**\$18 per guest**

- \*Grilled Burgers
- \*Hot Dogs
- \*Baked Beans
- \*Chips
- \*Assorted Cheeses
- \*Lettuce, Tomato, Onion and Pickles
- \*Cole Slaw and Potato Salad
- \*Black Eyed Pea Salad
- \*Buns and Rolls
- \*Key Lime Pie, Cookies and Banana Pudding

#### **Irish Creek Classic Dinner Buffet**

**\$21 per guest**

- \*Herb Roasted Chicken Breast
- \*Beef Tips Burgundy with Wild Mushrooms
- \*Parmesan Mashed Potatoes
- \*Vegetable Medley
- \*Southern Salad Bar with 3 Dressings
- \*Choice of Soup
- \*Pecan Pie, Apple Pie and Banana Pudding

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### **Dinner Buffets**

*Dinner Buffets are designed for a minimum of 25 guests and designed for 90 minutes of service. All Dinner Buffets include fresh baked rolls with butter and pre-set iced water. Coffee service, iced tea and a selection of hot teas are also available upon request.*

#### **The Italian Dinner Buffet**

**\$23 per guest**

- \*Minestrone
- \*Traditional Caesar Salad with Focaccia Croutons
- \*Ensalata Caprese with Sweet Italian Basil and Aged Balsamic
- \*Chicken Marsala with Mushroom Ragout
- \*Penne Past Primavera with Alfredo Sauce
- \*Pistachio Encrusted salmon with Picatta Sauce
- \*Mediterranean Vegetables of the Season
- \*Ciabatta and Focaccia Bread
- Wild Mushroom Risotto
- \*Dessert Table with Mini Cannoli, Tiramisu and Mini Fruit Tarts

#### **South of the Border Buffet**

**\$22 per guest**

- \*Traditional Tortilla soup with Avocado, Tortilla Strips and Sour Cream
- \*Mexican Mixed Green salad Bar with Cilantro Vinaigrette
- \*Black Bean and Fire Roasted Corn Salad
- \*Grilled Corn on the Cobb with Lime and Cilantro
- \*Spanish Rice and Black Beans
- \*Tequila and Lime Roasted Southwestern Chicken Breast
- \*Red Snapper Vera Cruz
- \*Gilled Flat Iron Steak with Chimichurri Sauce
- \*Chips, Salsa and Guacamole

#### **Enhancement to the Above Package**

**\$5 per guest**

Taco Bar with Crunchy and Soft Tacos Served with Seasoned Ground Beef, Chicken Simmered in Mexican Spices, Shredded Lettuce, Cheddar and Monterey jack Cheese, Scallions, Diced Tomatoes, Salsa and Fresh Cilantro

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**Dinner Buffets**

*Dinner Buffets are designed for a minimum of 25 guests and designed for 90 minutes of service. All Dinner Buffets include fresh baked rolls with butter and pre-set iced water. Coffee service, iced tea and a selection of hot teas are also available upon request.*

**All American Buffet**

**Protein** (select two for your group)

**\$18 per guest**

- \*Marinated London Broil
- \*Herb Roasted Chicken

- \*Grilled Atlantic Salmon
- \*Stuffed and Roasted Whole Pork

**Vegetables** (select on for your group)

- \*Seasonal Vegetable Medley
- \*Haricot Verts (French Green Beans)
- \*Steamed Broccoli

**Starch** (select one for your group)

- \*Smashed Buttermilk Potatoes
- \*Rice Pilaf
- \*Roasted Red Skin Potatoes with Rosemary and Sea Salt

**Salads** (select one for your group)

- \*Irish Creek Sunday Salad Bar
- \*Mandarin Orange or Strawberry Spinach Salad
- \*Classic Caesar Salad

**Dessert Table** (select three for your group)

- \*Chocolate Chess Pie
- \*Banana Pudding
- \*Heath Bar Pie
- \*Kentucky Derby Pie

- \*Chocolate, Chocolate Cake
- \*Pecan Pie
- \*Key Lime Pie
- \*Carrot Cake

- \*Brownies
- \*Peach Cobbler
- \*Coconut Cake
- \*Tiramisu

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**Carving Station Buffet**

**\$21 per guest**

*Carving Station Buffets are designed for a minimum of 25 guests and designed for 90 minutes of service. All Dinner Buffets include fresh baked rolls with butter and pre-set iced water. Coffee service, iced tea and a selection of hot teas are also available upon request.*

**Carving Station Selection** (please choose two meats)

- \*Slow Roasted Prime Rib with Herbed Au Jus
- \*Traditional Sage Roasted Turkey Breast with Turkey Gravy
- \*Stuffed and Roasted Whole Pork Loin with Bourbon Jus
- \*Baked Atlantic Salmon in Croute with Button Mushrooms and Spinach, Orange Dill Cream
- \*Dijon and honey Glazed Spiral Ham with Pineapple Rum Sauce

**Vegetables** (select one for your group)

- \*Seasonal Vegetable Medley
- \*Haricot Verts (French Cut Green Beans)
- \*Steamed Broccoli

**Starch** (select one for your group)

- \*Smashed Buttermilk Potatoes
- \*Roasted Red skin Potatoes with Rosemary and Sea Salt
- \*Rice Pilaf

**Salads** (select one for your group)

- \*Irish Creek Sunday Salad Bar
- \*Mandarin Orange or Strawberry Spinach Salad

**Dessert Table** (select three for your group)

- |                      |                            |                |
|----------------------|----------------------------|----------------|
| *Chocolate Chess Pie | *Chocolate, Chocolate Cake | *Brownies      |
| *Banana Pudding      | *Pecan Pie                 | *Peach Cobbler |
| *Heath Bar Pie       | *Key Lime Pie              | *Coconut Cake  |
| *Kentucky Derby Pie  | *Carrot Cake               | *Tiramisu      |

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**Irish Creek Bar**

**Irish Creek Bar Brands**

- \*Smirnoff Vodka
- \*Seagram's Gin
- \*Consulate Scotch
- \*Seagram's 7 Blended Whiskey
- \*Ron Rico Rum
- \*Montezuma Tequila
- \*Ancient Age Bourbon

**\$4**

**Preferred Bar Brands**

- \*Stoli & Absolut Vodka
- \*Beefeaters & Tanqueray
- \*Dewars & J&B Scotch
- \*Canadian Club, VO Whiskey
- \*Barcardi Silver, Cruzan & Malibu Rums
- \*Quervo Gold Tequila
- \*Jim Beam & Old Grand Dad

**\$5.50**

**Premium Bar Brands**

- \*Grey Goose & Ketel One Vodka
- \*Bombay Sapphire Gin
- \*Chivas & Jonny Walker Red
- \*Crown Royal Whiskey
- \*Meyer's & Captain Morgan Rum
- \*Jose Quervo Tradicional Tequila
- \*Makers Mark & Jack Daniels

**\$8.00**

**Super Premium**

Patron Silver  
\$10

Glenlevit Scotch  
\$12

Multi Liquor Drink  
\$8

Long Island Iced Tea  
\$8

Top Shelf Margarita  
\$9

**Cordials**

Amaretto, Frangelico, Kahlua, Bailey, Benedictine, Peach Schnapps, Cinnamon Schnapps, St. Remy Cognac, Grand Marnier, Galliano, Chambord, Goldschlager, Apple Pucker, Remy Martin VSOP Cognac

**\$8**

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**Irish Creek Bar Service**

**Domestic Draft Beer**

Yuengling, Miller Lite, Coors Light  
**\$2.50 per pint**

**Specialty Draft Beers**

Seasonal Sam Adams & Sierra Nevada

*Don't see your favorite? Ask your catering manager for help.  
Specialty Kegs must be purchased in their entirety.*

**Domestic Bottled Beer**

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling  
**\$3 per bottle**

**Import or Specialty Beer**

Corona, Corona Light, Heineken, Guinness Stout, Seasonal Sam Adams  
**\$4 per bottle**

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**Irish Creek Bar Service**

**Irish Creek Wine List**

**White Wine**

Entrada Chardonnay	\$5 per glass/\$18 per bottle
Montevina White Zinfandel	\$5 per glass/\$18 per bottle

**Red Wine**

Entrada Cabernet Sauvignon	\$5 per glass/\$18 per bottle
Entrada Malbec	\$5 per glass/\$18 per bottle

**Sparkling**

Sparkling, Frexinet, Cava Brut, Spain	\$7 per glass/\$24 per bottle
Champagne, Dom Perignon, France	\$160 per bottle
Champagne, Veuve Clicquot, France	\$130 per bottle

*~Guests are free to choose any of the wines on our regular wine list~*

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## **Catering Policies and Procedures**

### **Prices and Payment**

To secure your event at the Club at Irish Creek, we respectfully require a non-refundable, non-transferable booking fee followed by the estimated payable five (5) business days prior to the event. Your event should be completely designed, including menus, diagrams, and all details a minimum of one (1) month prior to your actual date.

*In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement.*

### **Guarantees**

Seven working days prior to all food functions, or at the time the banquet event order is signed, whichever is less, the Club at Irish Creek requires the customer to submit an expected number of guest for each scheduled event. The customer will be charged a minimum of 90% of the expected number of guests for each scheduled event. The final guarantee number of guest for all food functions must be submitted to the catering manager by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Club at Irish Creek will assume the "expected number of guests is noted at the top of the banquet event order or the expected number of guests submitted to the catering manager ten (10) working days prior to the event is the guarantee, whichever is higher. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for the food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for the number of guests in attendance.

All increases to guarantees within three (3) business days are subject to food availability and surcharges. The Club at Irish Creek will overset 3% above the guarantee to a maximum of seats. The Club at Irish Creek cannot guarantee that the same menu items will be served to guest above the overset. Food and beverage choices are based on availability and are at the Club's discretion.

All Food and Beverage is subject to 20% service charge (taxable) and 7% sales tax.

### **Alcoholic Beverages**

The State Division of Alcoholic Beverages & Tobacco regulates the sale and service of all alcoholic beverages. The Club at Irish Creek is responsible for the administration of such regulations. If alcoholic beverages are to be served on the premises, we require that these beverages be dispensed only by Club servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic service if the proper identification cannot be produced and 2) refuse alcoholic beverage service to any person who, in the club's judgment, appears intoxicated. Provision of the Club at Irish Creek liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

### **Catering**

The Club at Irish Creek requires that the club provide all food and beverage. The catering manager will gladly prepare a custom menu to meet your specific requirements, if you prefer. In accordance with the North Carolina Health Department, no food and/or beverages are to leave the premises and no outside food and beverages may be brought on the property.