



WILLIAMSBURG
GOLF CLUB

BANQUET CATERING
SELECTIONS

2016

Williamsburg Golf Club
1801 Merrimac Trail
Williamsburg, VA 23185
(757) 345-5741

TABLE OF CONTENTS

MEETING SERVICE SELECTIONS

3

BREAKFAST SELECTIONS

4

HORS D' OEUVRES

5

STATIONS

6

LUNCH SELECTIONS

8

BUFFET SELECTIONS

9

BUILD YOUR BUFFET

11

DESSERTS

14

SAMPLE MENUES

15

DISCLAIMER: PRICE SUBJECT TO CHANGE
BASED ON MARKET VALUE



MEETING SERVICE SELECTIONS

BEVERAGES

Ice Tea Station-\$2 Per Person

Sweet Tea, Un-Sweet Tea and Lemonade with Fresh Cut Lemons

Coffee Station-\$2 Per Person

Regular and Decaffeinated Coffee

Assorted Juice Station- \$2 Each

Orange Juice, Grapefruit, Tomato Juice, Cranberry Juice and Pineapple Juice

Refreshment Station- \$2 Each

Bottled Water and Assorted Miniature Cans of Soda

SNACKS

Serving Size of 25 People

Snack Mix \$50

Assorted Candy Bars \$70

Mixed Nuts \$60

Assorted Cookies \$50

Brownies \$50

Homemade Ice Cream Sandwiches \$100

DIPS

Serving Size of 25 People

Cheese Queso with Tortilla Chips \$70

Pimento Cheese Dip with Homemade Chips \$75

Classic Hummus Dip with Pita Chips and Cold Vegetables \$90

Southwestern 5 Layer Dip with Tortilla Chips \$90

Creamy French Onion Dip with Assorted Crackers \$100

Spinach and Artichoke Dip with Pita Chips \$115

House-made Pico d Gallo, Guacamole and Queso served with Tortilla Chips \$125

Baked Lobster, Cheese and Dill Dip with Crostini \$150

Hot Crab Dip with Crostini \$175

BREAKFAST BUFFET SELECTIONS

SUNRISE

Assorted Muffins and Danishes
Orange Juice and Coffee
\$9/pp

GRAB & GO

Sausage, Egg & Cheese Wrap
Bacon, Egg & Cheese Wrap
Orange Juice & Coffee
\$9/pp

CONTINENTAL

Assorted Muffins and Scones
Fresh Fruit Platter
Yogurt & Granola
Orange Juice & Coffee
\$12/pp

OMELET STATION

Diced Ham, Bacon, Sausage, Tomato, Onion,
Mushrooms, Peppers
Spinach, Jalapenos and Shredded Cheddar
Toast or Biscuits
Butter & Preserves
Orange Juice & Coffee
\$11/pp

LITE BRUNCH

Assorted Muffins or Scones
Eggs Made-to-Order
Scrambled Eggs
Bacon
Sausage
Hash Browns
Toast or Biscuits
Butter & Preserves
Orange Juice & Coffee
\$15/pp

WILLIAMSBURG BRUNCH

Assorted Breakfast Quiche
French Toast or Pancakes
Eggs Made-to-Order
Bacon
Sausage
Home Fries
Cheese Grits
Fresh Fruit Display
Assorted Muffins or Scones
Orange Juice of Coffee
\$20/pp

HORS D' OEUVRE SELECTIONS

Chilled Shrimp with Cocktail Sauce and Lemons

Fruited Chicken Salad in Mini Phyllo Cups

Boudin Balls– Fried Rice Balls with Mixed Peppers
and Remoulade Dipping Sauce

Classic Vegetable Platter with choice of Onion, Ranch
and Bleu Cheese Dip

Loaded Twice Baked Potatoes

Chicken Wings in Mild, Hot, Asian or BBQ Sauce
with Ranch or Bleu Cheese Dipping Sauce

Fried Green Tomatoes with Honey Red Chili Dipping
Sauce

\$3 Per Person

Seasonal Fruit Kabob in a Pineapple Display

Bruschetta with Soft Goat Cheese or Fresh
Mozzarella, Oven-Roasted Tomatoes and Choice of
Fresh Honey Glaze or a Balsamic Reduction

Pig in a Bunker– Ham Sandwich on Assorted Yeast
Rolls Brushed with Honey Butter

Chicken or Beef Satay with Thai Peanut Sauce, Asian
Sesame or Sweet and Sour Sauce

Pork and Shrimp Spring Rolls with Thai Sweet Chili

Baked Brie in Puff Pastry with Apple Pecan
Compote

Miniature Chicken Quesadillas with Sour Cream and
Salsa

\$4 Per Person

BLT Sliders with Applewood Smoked Bacon

Seasonal Roasted Vegetable Display

Shrimp or Lobster and Corn Fritters with Honey Red
Chili Dipping Sauce

Petite Potato Crusted Crab Cakes with
Remoulade

\$4.50 Per Person

Smoked Baby Back Ribs with House-Made
Barbeque

Tapas Fish Tacos with Cilantro-Lime Aioli

Charcuterie Board

Domestic Cheese Board (+\$1 International)

Coconut Shrimp with Marmalade Dipping Sauce

\$5 Per Person

Smoked Salmon Display with Crispy Flatbread

Artisanal Import and Domestic Cheese Board with
Fresh Honeycomb and Seasonal Fruit

Bacon Wrapped Scallops with Honey Barbeque Sauce

Sesame Seared Ahi Tuna with Asian Coleslaw, Soy
Honey and Wonton Chips

Oysters Schaubach– Oysters on the Half Shell
Topped with Lemon Garlic Butter and Rendered
Duck Fat

Fried Oysters, Bay Scallops or Shrimp with
Remoulade

\$\$ Market Price

STATIONS

ASSORTED FLATBREADS \$9/pp

Your choice of any three pizzas listed below.

Barbeque Chicken, Caprese, Five Cheese, Pepperoni, Italian Sausage, Spinach, Feta & Mushrooms, Hawaiian and Seasonal Vegetable

POTATO BAR \$6/pp

Your choice of creamy garlic mashed potatoes or baked potatoes with any five toppings below.

Shredded Cheddar Cheese, Crumbled Feta, Crumbled Bacon, Scallions, Sour Cream, Fried Onion Straws, Caramelized Onion, Diced Tomato, Oven Roasted Tomatoes, Roasted Red Peppers, Sautéed Spinach, Sautéed Mushrooms and Demi Glace

NACHO BAR \$8/pp

Fresh Corn or Flour Tortillas with your choice of Shredded Chicken or Beef Chili

Served with Guacamole, Pico de Gallo, Sour Cream Queso or Shredded Cheddar Jack Cheese, Shredded Lettuce, Diced Tomato, Black Olives, Jalapeños

FAJITA BAR \$15/pp

Your Choice of Chicken, Beef or Shrimp (+\$2)

Served in Miniature Flour Tortillas with Guacamole, Pico de Gallo, Sour Cream, Shredded Lettuce, Diced Tomato and Jalapeños

Served with Spanish Rice and Black Beans.

PASTA STATION \$10/pp

Choice of One Pasta:

Linguini, Baby Penne, Bow Tie, Fettuccini, Tortellini

Choice of One Sauce:

Marinara, Bolognese, Pesto or Alfredo

Choice of One Protein:

Chicken Breast, Italian Sausage, Meatballs, Shrimp add \$, Lobster add \$, Crab add \$, Scallops add \$

Choice of Five Toppings:

Black Olives, Roasted Red Peppers, Caramelized Onions, Roasted Garlic, Pine Nuts, Oven Dried Tomatoes, Diced Tomatoes, Spinach, Crumbled Bacon, Sweet Peas, Broccoli, Mushrooms, Asparagus, Zucchini and Squash

All served with toasted mini garlic baguettes, fresh herbs and parmesan cheese.

Add additional pasta, sauce and protein for \$6

STIR-FRY BAR \$10/pp

Choice of One Protein:

Chicken Breast, Shrimp, Beef, \$\$ Lobster or \$\$ Crab

Choice of One Starch:

Lo Mein Noodles, Organic Brown Rice, Steamed Jasmine Rice or Quinoa

Choice of One Sauce:

Traditional, Sweet and Sour, Thai Peanut, Teriyaki

Choice of Five Stir-Fry Vegetables:

Bok Choy, Cabbage, Onions, Peppers, Water Chestnuts, Asparagus, Baby Corn, Carrots, Broccoli, Cauliflower, Snow Peas, Squash, Zucchini, Mushrooms, Pineapple

Add Additional Protein, Starch, and Sauce for \$6

STATIONS

CARVING STATIONS

All Carving Stations \$250

25 Person Serving Size

Beef Top Round with Au Jus and Horseradish Cream
Slow Braised Pork Loin with Dijon Mustard Sauce
Boneless Leg of Lamb with Mustard Red Wine Demi Glace and Mint Pesto
Marinated Flank Steak “Fajita Style” with Peppers, Onions & Pico d’ Gallo
Prime Rib with Au Jus and Horseradish Cream
Beef Tenderloin with Truffled Demi Glace

ACTION STATIONS

SHRIMP AND GRITS

\$

Local Shrimp Sautéed with Garlic, Butter, Diced Tomatoes and Tasso Ham
Stone Ground Cheddar Grits

SLIDER STATION

\$10 Per Person

Choice of Two:

Pulled Pork BBQ
Cheeseburger with Lettuce and a Tomato
Bacon, Lettuce and Tomato with Mayo
Roast Beef With Au Jus and Horseradish
Beef Brisket

Choice of Bread:

Yeast Slider Rolls
Mini Pretzel Rolls

TORTELLINI CARBONARA \$10/pp

Blackened Chicken Breast with Cheese Tortellini, Sweet Peas, Crumbled Bacon, Mushrooms and Garlic Cream Sauce

Served with a toasted mini garlic baguette and parmesan cheese.

LUNCH SELECTIONS

SOUP AND SALAD BAR \$12/pp

Choice of One Soup:

Tomato Bisque, Broccoli and Cheddar, Navy Bean & Ham, Black Bean, Chili, Minestrone, Corn Chowder, Gazpacho or Chicken Noodle

Salad Bar:

Mixed Lettuces, Crumbled Bacon, Diced Tomatoes, Sliced Cucumbers, Onions, Boiled Egg, Croutons, Shredded Cheddar Cheese

Additional Salad Bar Toppings: Add \$1 Each

Sunflower Seeds, Roasted Red Tomatoes, Assorted Olives, Feta Cheese, Crispy Onion Straws, Tortilla Strips, Crumbled Bleu Cheese, Fresh Fruit available at Market Price

Choice of 2 Proteins:

Diced Ham, Sliced Turkey, Chilled or Warm Grilled Chicken, Tuna Salad, Salami

House Rolls and Butter

DELI BOARD \$17/pp

Build your own sandwiches or have us prepare half sandwiches for you.

Choice of Three Meats:

Turkey Breast, Honey Ham, Bacon, Chicken Salad, Tuna Salad, Egg Salad, Salami or Pepperoni

Choice of Three Cheeses:

Cheddar, Provolone, Swiss, American or Pepper Jack

Choice of Three Breads:

Marble Rye, White, Wheat, Sourdough, Sub Roll or Flour Tortilla Wrap

Choice of Two Sides:

Potato Salad, Macaroni Salad, Cucumber Salad, Broccoli Slaw, Coleslaw or Homemade Chips

BOX LUNCHES

All Box Lunches are served with a full sandwich, bag of chips, a cookie or brownie and mustard and mayo packets.

Cold Cut Combo \$13/pp

Turkey Breast and Honey Ham with Cheddar Cheese
Served on a Sub Roll with Lettuce and Tomato

Italian Sub \$14/pp

Salami, Pepperoni, Ham and Provolone
Served on a Sub Roll with Lettuce and Tomato

Assorted Cold Salads \$12/pp

Choice of Two: Chicken Salad, Tuna Salad, Ham Salad or Pimento Cheese
Served on your choice of a Sub Roll or Tortilla Wrap with Lettuce and Tomato

BUFFET SELECTIONS

19TH GREEN \$20/pp

Choice of Three:

Chicken Wings in Mild, Hot or Honey Barbeque with Ranch or Bleu Cheese Dipping Sauce

Twice Baked Potatoes with Bacon, Cheese, Sour Cream and Scallions

Blackened Shrimp Quesadillas with Salsa and Sour Cream

Assorted Flatbread Bites

BLT Sliders

Pork BBQ Slider

Assorted Cookies or Brownies

CLASSIC COOKOUT \$18/pp

Choice of Two Proteins:

Hamburgers

Hotdogs

Grilled Chicken Breast

Summer Sausage

Choice of Two Sides:

Potato Salad

Marinated Cucumber Salad

Macaroni Salad

Baked Beans

Homemade Chips

Choice of One Dessert

Rolls and Butter

A TASTE OF ITALY \$33/pp

Choice of One Salad:

Mixed Greens with Genoa Salami, Pepperoni, Provolone, Kalamata Olives, Oven-Dried Tomatoes and Peppercini with House Herb Vinaigrette

Classic Caesar Salad with Baby Romaine, Shaved Parmesan and Croutons

Choice of Two Entrees:

White Vegetable Lasagna

Meat Lasagna

Chicken Parmesan

Chicken Marsala

Salmon with Lemon Caper Beurre Blanc

Flounder Putenesca

Your Choice of Pasta with Bolognese, Alfredo, Marinara, Pesto or Pesto Cream

Served with Toasted Garlic Baguette and Fresh Parmesan

Choice of Two Desserts

VIRGINIA BUFFET \$33/pp

Choice of Two Proteins:

Beef Brisket

Slow Cooked Pork Barbeque

Baby Back Ribs

Grilled Barbeque Shrimp *add \$*

Grilled or Baked Chicken

Choice of Two Sides:

Slow Cooked Green Beans, Collard Greens, Baked Beans
Served with your choice of Corn Muffins or Biscuits

Choice of Two Cold Salads:

Potato Salad, Marinated Cucumber Salad, Pasta Salad or
Coleslaw

Choice of One Dessert

SEAFOOD BUFFET SELECTIONS

SURF AND TURF BUFFET

Choice of One Salad:

Classic Caesar Salad with Romaine, Shaved Parmesan and Croutons

Clubhouse Salad with Tomatoes, Shredded Cheddar Cheese, Sliced Onions, Cucumbers and Crutons

Rolls with Butter

Choice of One Carving Station:

Beef Top Round
Marinated Flank Steak
Braised Boneless Short Rib
Honey Baked Ham

Choice of One Fish:

Rockfish, Ahi Tuna, Halibut, Crab Stuffed Shrimp
Based on Availability

Choice of One Vegetable:

Creamed Spinach, Grilled Asparagus, Buttered Broccoli, Green Beans or Mixed Seasonal Vegetables

Baked Potato Bar

with Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Butter and Scallions

Choice of One Dessert

SEAFOOD CALABASH BUFFET

Pick 4 From the Fryer:

Shrimp
Oysters
Flounder
Bay Scallops
Clam Strips
Crab Cakes

Your Sides:

Hushpuppies
Celery Seed Slaw
Cucumber Salad
Cajun Dirty Rice

Choice of Two Desserts:

Lemon Chess Pie, Coconut Cream Pie, Key Lime Pie, Bread Pudding, Seasonal Cobbler with Vanilla Ice Cream

CHESAPEAKE BUFFET

Choose One:

Blackened Salmon with Herb Butter
Potato Chip Crusted Crab Cakes with Remoulade
Flounder Stuffed Seafood Roulade

Choose Two From the Steamer:

Peel & Eat Shrimp
P.E.I. Mussels
East Coast Oysters

Choice of One Starch:

Rice Pilaf, Baked Potato, Mashed Potatoes or Roasted Red Potatoes

Choice of One Vegetable:

Green Beans, Corn on the Cob or Celery Seed Slaw

Choice of One Dessert

*All Seafood Buffets
\$50 Per Person*

DINNER BUFFET SELECTIONS

CLASSIC BUFFET

One Entrée—\$28

Two Entrees—\$33

Three Entrees—\$38

All Classic Buffet Selections are served with a Choice of a Plated or Buffet Salad, your choice of One, Two or Three Entrees, One Vegetable, One Starch, One Desserts, Rolls & Butter.

Choice of One Salad:

Clubhouse Salad with Mixed Greens, Tomato, Cucumber, Onion, Carrots and Croutons
Classic Caesar Salad with Romaine, Croutons, Shaved Parmesan and House Caesar Dressing
Iceberg Lettuce Wedge with Bacon, Tomatoes, Blue Cheese Crumble and Focaccia Crotons

Entrée Selections:

Beef

Beef Top Round with Horseradish Cream and Jus
Southern Pot Roast with Carrots,
Onions and Red Potatoes
Country Fried Steak with Country Gravy
Meatloaf
Sheppard's Pie
Meat Lasagna
Boneless Short Rib
Marinated Flank Steak \$4
Roasted Prime Rib \$
Beef Tenderloin \$

Seafood

Fried or Broiled Flounder \$3
Blackened Mahi-Mahi \$3
Thai Sweet Chili Salmon \$3
Shrimp & Grits \$3
Seafood Stuffed Flounder \$4
Seafood Stuffed Shrimp \$4
Crab Cakes \$3

Chicken & Turkey

Chicken Parmesan
Southern Fried Chicken
Roasted Five Spice Chicken
Chicken and Dumplings
Chicken Picatta
Chicken Marsala
Roasted Turkey with Dressing
Lime & Cilantro Chicken Breast
Parmesan Encrusted Chicken Breast with Creamy Pesto
Chicken Cordon Bleu \$3
Airline Chicken Breast with Pan Gravy
Chicken Dijon with Roasted Red Peppers, Portabella Mushrooms, Shallots and White Cheddar \$3
Chicken Norfolk with Country Ham and Lump Crab \$3

DINNER BUFFET SELECTIONS

CLASSIC BUFFET CONTINUED

Vegetarian

Five Cheese Lasagna
White Vegetable Lasagna
Vegetable Napoleon
Vegetable Stir Fry Over Steamed Rice

Pork

Roasted Pork Loin
Country Fried Pork with Creamy Gravy
Grilled Pork Cutlet with Apple Pecan Compote
\$ "Pork Carolina" with Crab, Asparagus and Hollandaise

Choice of One Vegetable:

Buttered Broccoli
Sautéed Green Beans
Country Green Beans
Collard Greens
Butternut Squash
Seasonal Mixed Vegetables
Drunken Pinto Beans

Choice of One Starch:

Mashed Potatoes
Baked Potatoes
Sweet Potatoes
Roasted Red Potatoes
Rice Pilaf
Pasta with Marinara

Choice of One Dessert

DESSERT SELECTIONS

DESSERTS

Tiramisu
Chocolate Sin Pie
Bananas Foster Cheesecake
Coconut Cream Pie
Chocolate Cream Pie
Pecan Pie
Apple Pie
Key Lime Pie
Carrot Cake
Lemon Chess Pie or Bars
Crème Brulee
Assorted Mini Cake Squares
Chocolate or Vanilla Sheet Cake
Chocolate Chip, White Chocolate Macadamia Nut, Lemon, Sugar Cookies
Brownies

Ice Cream Bar \$6 Per Person

Vanilla or Chocolate Ice Cream with Assorted Sauces, Nuts, Brownies Bits and Cherries

BEVERAGES

Coffee Station \$2 Per Person

Regular and Decaffeinated Royal Coffee

Hot Tea Station \$1 Per Person

Assorted Royal Tea Selection and Local Honey

SAMPLE EVENT MENUS

CLASSIC WEDDING RECEPTION BUFFET

\$40/pp with 50 Person Minimum

\$35/pp with 75 Person Minimum

Appetizer

Pimento Cheese Dip with Crostini

First Course- *Plated or Buffet Style*

Clubhouse Salad

Dinner Buffet

Boneless Short Rib *or* Spinach and Tomato Stuffed Flounder

Marinated Chicken Breast

Garlic Mashed Potatoes

Rice Pilaf

Green Beans

Roasted Seasonal Vegetable

Rolls with Butter

Chocolate Mousse with Cigar Cookie



EVENT POLICIES

A Member Sponsor is not required to host your event. A non-refundable room fee deposit is required to guarantee a function. All food and beverage must be purchased from Williamsburg Golf Club, however a bakery may bring in specialty cakes. All other desserts must be purchased from Williamsburg Golf Club.

Guest Count & Guarantee

It is the responsibility of the client to provide a preliminary guest count thirty (30) days in advance; and a guarantee number of expected guests not less than ten (10) days in advance of the scheduled event. The guarantee number will be used in the preparation and billing of event. The final bill shall reflect the guarantee number unless additional guests attend; at which time the bill will reflect the number of actual guests in attendance. If guests in attendance exceed the amount provided in guarantee number an alternative, but comparable, menu may be required. Williamsburg Golf Club further reserves the right to relocate event to a more suitable room should guaranteed number be exceeded.

Williamsburg Golf Club Policies

- If alcoholic beverages are being served, the Virginia ABC laws must be observed. The Club reserves the right to terminate any event in progress for violation of ABC Regulations.
- Williamsburg Golf Club is not responsible for alcohol consumed outside of the designated event space. Once a guest has left the property, the Club cannot be held liable for them.
- WGC reserves the right to ask a guest to stop alcohol consumption or to leave the premise due to inappropriate behavior.
- All Guests on Williamsburg Golf Club property are asked to follow the Club Dress Code: No Jeans, No Flip Flops, all Men's shirts should be tucked in Collared Shirts, all golf shoes should be changed in the locker room only
- Clients are asked to use our Preferred Vendors Only. Other vendors may be used at the Club's discretion.
- All food provided by Williamsburg Golf Club in a buffet setting is not permitted off of Club property.
- Any additional meals that needed to be provided due to health or dietary issues need to be addressed prior to the day of the event.

***Williamsburg Golf Club Management reserves the right to terminate the event contract at any time if management feels the contract has been breached or for any other reason deemed necessary.*