



---

WILLIAMSBURG  
GOLF CLUB

BANQUET CATERING  
SELECTIONS

2018

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

# TABLE OF CONTENTS

HORS D' OEUVRES 3

STATIONS 4

BREAKFAST SELECTIONS 6

LUNCH SELECTIONS 7

CLASSIC BUFFET SELECTIONS 8

CUSTOM BUFFET OR PLATTED MEAL 10

SAMPLE MENUES 12

BAR OPTIONS 14

***DISCLAIMER:** PRICE SUBJECT TO CHANGE  
BASED ON MARKET VALUE*



## HORS D' OEUVRE SELECTIONS

### **\$3 Per Person**

Chilled Jumbo Shrimp with Cocktail Sauce and Lemons (1pp)

Fruited Chicken Salad in Mini Phyllo Cups (2pp)

Classic Vegetable Platter with choice of Onion, Ranch and Bleu Cheese Dip (2pp)

Loaded Twice Baked Potatoes (2pp)

Chicken Wings in Mild, Hot, Asian or BBQ Sauce with Ranch or Bleu Cheese Dipping Sauce (2pp)

Fried Green Tomatoes Topped with Pimento Cheese and Crumbled Bacon (2pp)

Mini Meatballs: BBQ, Sweet and Sour or Swedish (2pp)

Assorted Cheese Cubes (6pp)

Mini Corn Dogs with Ketchup and Mustard (2pp)

### **\$4 Per Person**

Seasonal Fruit Kabob in a Pineapple Display (2pp)

Bruschetta with Soft Goat Cheese or Fresh Mozzarella, Oven-Roasted Tomatoes and Choice of Fresh Honey Glaze or a Balsamic Reduction (2pp)

Pig in a Bunker– Ham Sandwich on Assorted Yeast Rolls Brushed with Honey Butter (2pp)

Chicken or Beef Satay with Thai Peanut Sauce, Asian Sesame or Sweet and Sour Sauce (2pp)

Pork and Shrimp Spring Rolls with Thai Sweet Chili (2pp)

Miniature Chicken Quesadillas with Sour Cream and Salsa (4 Slices pp)

### **\$4.50 Per Person**

BLT Sliders with Applewood Smoked Bacon (2pp)

Seasonal Roasted Vegetable Display

Petite Panko Crusted Crab Cakes with Remoulade (1pp)

### **\$5 Per Person**

Charcuterie Board

Domestic Cheese Board  
(25 Person Minimum)

Coconut Shrimp with Marmalade Dipping Sauce (2pp)

### **\$\$ Market Price**

Smoked Salmon Display with Crispy Flatbread

Artisanal Import 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

Assorted Sliced Fruit and Berry Platter

# 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*

## CARVING STATIONS \$10/PP

*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

# STATIONS

## ACTION STATIONS

### SHRIMP AND GRITS

\$ 8pp

A Southern tradition! 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

## DIPS

*Serving Size of 25 People*

Cheese Queso with Tortilla Chips \$70

Pimento Cheese Dip with Homemade Chips \$75

Spinach and Artichoke Dip with Pita Chips \$115

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

Hot Crab or Shrimp Dip with Crostini \$175

## **BREAKFAST BUFFET SELECTIONS**

### **SUNRISE**

Assorted Breakfast Pastries  
Orange Juice and Coffee  
\$9/pp

### **GRAB & GO**

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

### **CONTINENTAL**

Assorted Breakfast Pastries  
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  
\$8/pp

### **MORNING STARTER**

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

### **WILLIAMSBURG BRUNCH**

Biscuits and Gravy  
French Toast or Pancakes  
Eggs Made-to-Order  
Bacon  
Sausage  
Hash Browns or Grits  
Fresh Fruit Display  
Assorted Breakfast Pastries  
Orange Juice of Coffee  
\$20/pp

# 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

## CLASSIC BUFFET SELECTIONS

### CLUB TACO BAR \$18/PP

Soft Tortilla Shells  
Mixed Greens  
Tortilla Chips  
Ground Beef  
Grilled Chicken Strips  
Spanish Rice  
Beans

Diced Tomato, Shredded Lettuce, Shredded Cheese,  
Jalapenos, Sour Cream, Salsa, Ranch Dressing  
Assorted Cookies

*Add Hot Queso Dip \$3*

### CLASSIC ITALIAN \$18/pp

Penne Pasta and Linguini  
Marinara Sauce and Alfredo Sauce  
Baked Chicken Breast or Strips  
Seasonal Vegetable  
Caesar Salad

Clubhouse Salad with Choice of Two Dressings  
Assorted Cookies or Brownies

### CLASSIC SUBS \$17/PP

Boar's Head Roast Beef, Ham and Turkey on Sub Rolls  
*(Sub Rolls can come separate from meat)*

Sliced Tomato, Sliced Onion, Lettuce, Assorted Cheese  
Mayo, Sriracha Mayo, Mustard

Pasta Salad

Potato Salad

Clubhouse Salad with Two Dressing Options

Assorted Cookies or Brownies

### CLASSIC COOKOUT \$18/pp

#### Choice of Two Proteins:

Hamburgers

Hotdogs

Grilled Chicken Breast

Summer Sausage with Peppers and Onions

#### Choice of Two Sides:

Potato Salad

Marinated Cucumber Salad

Macaroni Salad

Baked Beans

Homemade Chips

#### Choice of One Dessert

Rolls and Butter



# BUFFET SELECTIONS

## 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

## A TASTE OF ITALY \$33/pp

### Choice of One Salad:

Mixed Greens with Genoa Salami, Pepperoni, Provolone,  
Kalamata Olives, Oven-Dried Tomatoes and Pepperoncini  
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

## 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

# DINNER SELECTIONS

## BUFFET OR PLATED MEAL

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 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 Tips in a Mushroom Sauce or  
Red Wine Reduction  
Southern Pot Roast with Carrots,  
Onions and Red Potatoes  
Meatloaf  
Meat Lasagna  
Boneless Short Rib  
Marinated Flank Steak \$4  
Roasted Prime Rib \$  
Beef Tenderloin \$

#### Chicken & Turkey

Chicken Parmesan  
Chicken and Dumplings  
Chicken Picatta  
Chicken Marsala  
Roasted Turkey Breast with Dressing and Herb  
Gravy  
Lime & Cilantro Chicken Breast  
Parmesan Encrusted Chicken Breast with Creamy  
Pesto  
Chicken Cordon Bleu  
Baked Chicken Breast with Pan Gravy

#### Seafood

Flounder Stuffed with Feta and Spinach, Topped  
with Lemon Capers Sauce  
Salmon with Smoked Tarragon and Bacon Butter  
Blackened Mahi-Mahi \$3  
Shrimp & Grits \$3  
Crab Stuffed Flounder \$4  
Crab Stuffed Shrimp \$4  
Jumbo or Petite Crab Cakes \$Mkt

#### Vegetarian

Vegetable Napoleon  
Vegetable Stir Fry Over Steamed Rice  
Veggie A Gratin  
Stir Fry Bok Choy with Tofu in a Thai Peanut Sauce  
with Toasted Pecans and Rice  
Pasta Primavera  
Veggie Flat Bread  
Veggie Stuffed Portabella Mushrooms  
Grilled Seasonal Veggies with Red Wine Vinaigrette  
*\*Vegan and Gluten Free on As Needed Basis.*

#### Pork

Roasted Pork Loin  
Country Fried Pork with Creamy Gravy  
Grilled Pork Cutlet with Apple Pecan Compote

# DINNER SELECTIONS

## Choice of One Vegetable:

Buttered Broccoli  
Sautéed Green Beans  
Collard Greens  
Seasonal Mixed Vegetables  
Pinto Beans

## Choice of One Starch:

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

## Choice of One Dessert

Chocolate Sin Pie \$  
Chocolate Mousse  
Cobblers: Apple, Pecan, or Cherry  
Bananas Foster Cheesecake  
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, Oreo Cookie Crumbles and Cherries

## BEVERAGES

### **Coffee Station or Coffee Service \$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

### Appetizer

Pimento Cheese Dip with Crostini or Homemade Chips

### First Course- *Plated or Buffet Style*

Clubhouse Salad

### Dinner Buffet

Marinated Flank Steak

Chicken Picatta

Seasonal Mixed Vegetables

Mashed Potatoes

Assorted Mini Cheesecake Bites

*Buffet Price: \$40 Per Person*



# SAMPLE EVENT MENUS

## CLASSIC WEDDING RECEPTION BUFFET

### Hors D'oeuvre Buffet

Roast Beef Carving Station with Slider Rolls, Au Jus  
Chilled Jumbo Shrimp with Cocktail Sauce and Lemons  
Classic Vegetable Platter with Onion, Ranch or Bleu Cheese Dipping Sauce  
Pork and Shrimp Spring Rolls with Thai Sweet Chili Sauce  
Mashed Potato Bar with Your choice of Five Toppings  
Rolls and Butter

*\$26 Per Person*



### Stations Buffet

Southern Shrimp and Cheddar Grits Action Station  
Slider Station: Cheeseburger Sliders with Assorted Toppings  
Beef Brisket Sliders  
Roasted Vegetable Platter  
Baked Potato or Mashed Potato Bar with Five Topping Options  
Domestic Cheese Board with Local Honey  
Macaroni & Cheese Served with Two Topping Options  
Rolls and Butter

*\$36 Per Person*

# BAR OPTIONS

## Open Bar

Alcohol is charged on consumption

## Cash Bar

Guests can pay with cash. Tax and Gratuity included in pricing.

## Prepaid Bar

Host can purchase alcohol prior to event and that is all that is served.  
Alcohol must be provided by Williamsburg Golf Club.

## Partial Bar

Host chooses to pay for just beer, wine or liquor. Guests can pay with cash for other options for provided on the open bar.

### **Bottled Beer \$4**

Bud Light  
Budweiser  
Michelob Ultra  
Miller Light  
Dos Equis  
Coors Light  
Heineken

*Kegged Beer available upon request.*

### **Bar Options**

Club Liquor Drinks \$8

Premium Liquor Drinks \$9

House Wine \$20/Bottle or \$7/Glass  
Red or White

Red or White Wine Sangria \$8/Glass



### **Tournament On Course Beverages:**

Assorted Gatorade \$2.50

Water Bottles \$2

Assorted Soft Drink Cans \$2.50

Domestic Can Beer \$3.50

All alcoholic beverages need to be provided by Williamsburg Golf Club.  
All alcoholic beverages have a 10% Sales Tax and 20% Gratuity.

## BAR OPTIONS

### *Pub Bar Package*

Unlimited Domestic Beer and House Red and White Wine

\$55 Per Person

### *Premium Bar Package*

Unlimited Domestic Beer, House Red and White Wine, House Liquor

\$75 Per Person

### *Bill on Consumption*

Bottled Domestic Beer \$4

Bottled Craft/Imported Beer \$5

House Red/White Wine \$8/Glass, \$25/Bottle

Premium Wine \$30-100/Bottle

Champagne \$8/Glass

### *Specialty Selections*

Domestic 1/6 Keg Beer (55 6oz Pours) \$210

Craft/Imported 1/6 Keg Beer (55 6oz Pours) \$250

Mimosa Bar– House Champagne, Orange Juice, Cranberry Juice, Two Seasonal Fruits

Unlimited \$30 Per Person, \$10 Per Drink Billed on Consumption

### *Drink Selections*

**Domestic Beer**– Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra

**Imported Beer**– Dos Equis, Stella Artois, Corona, Corona Light, Heineken

**Craft Beer**– Rotating

**House White Wine**– William Hill Chardonnay, Canyon Road Moscato, Campanile Pinot Grigio

**House Red Wine**– Conundrum Red Blend, Columbia Merlot

**Champagne**– Korbelt