

Nemacolin Country Club



Menus for 2020

Plated Option

All selections include fresh rolls and butter on tables, water, coffee, iced tea, ivory table linens and choice of napkin color

Choice of Soup

Tomato Soup

San Marzano Tomatoes with Fried Basil and Balsamic Whipped Cream

Matzo Ball Soup

Chicken, Thyme, House Noodles

Choice of 2 Entrees

Burrata Caprese

Heirloom Tomato, Avocado Mousse, Sea Salt, Extra Virgin Olive Oil (choice of Salmon or Grilled Chicken)

Chop Chop

Butter Herb Basted Chicken, Bacon, Peas, Egg, Asher Blue, Red Onion, Cucumber, Carrot, Green Goddess Dressing

Croissant Sandwich

Choice of Amish Chicken Salad, Tuna Salad, Egg Salad, or House Made Ham Salad with Oven Roasted Tomatoes, Gem Lettuce & Pickled Red Onion.

Served with Fresh Seasonal Fruit

Quiche - Select One

Spinach, Roasted Shallot, Foraged Mushroom & Gruyere

Grilled Asparagus & Gorgonzola

Caramelized Onion, Bacon & Swiss

Crab, Oven Roasted Tomato & Fontina

Served with Chefs Choice Vegetables

Apple Cider Brined Herb Basted Amish Chicken Breast

Airline Breast of Chicken, Caponata, and Asparagus

Pan Seared Bay of Fundy Salmon

Seasonal Succotash, Chardonnay Butter Sauce

Foraged Mushroom Strudel

Local Mushrooms, Chives, Filo Dough served with Wilted Spinach, Saba & White Truffle Essence

\$20.95 Per Person

Additional 6% Tax and 20% Service Charge

Breakfast or Brunch Menus

All selections include fresh rolls and butter on tables, water, coffee, iced tea, orange juice, ivory table linens and choice of napkin color

Breakfast Buffet

Minimum 30 guests

Bagels and English Muffins

Whipped Butter and Preserves

Bowl of Fresh Fruit

Scrambled Eggs

Traditional Home Fries

Pancakes with Maple Syrup or French Toast Casserole

Smoked Bacon & Maple Sausage Links

\$17.00 Per Person

Brunch Buffet

Bagels and English Muffins

Served with Whipped Butter, Fruit Preserves and Cream Cheese

Sliced Seasonal Fruit Display

Nemacolin Field Salad

Choice of 2 dressings

Scrambled Eggs or Quiche Lorraine Casserole

Bacon and Sausage

Chicken Romano or Marsala

Hash browns or Roasted Redskin Potatoes

Penne Pasta with a Rosa Cream Sauce or Green Bean Casserole

\$22.95 Per Person

Delí Luncheon Buffet

*Includes water, coffee, iced tea, ivory linens and choice of colored napkins.
A minimum of 30 guests required for buffets*

Salad (Select 2)

Creamy Southern Slaw

Creamy Potato Salad- Scallion, Relish, Mustard

*Chef's Salad- Garden Greens, White Cheddar, Seasonal Vegetables, Citrus
Vinaigrette*

*Wedge Salad- Baby Gem Lettuce, Blue Cheese, Tomato, Bacon, Buttermilk
Bleu Cheese Dressing*

*Classic Caesar- Anchovy Caesar Dressing, Grated Parmesan Cheese, Herb
Crouton Marinated Tomato*

Sandwich (Select 3)

House Made Chicken Salad- Celery, Onions, Grapes, Sour Dough

Toasted Pimento Cheese- Bacon Jam, Texas Toast

BBQ Chicken Wrap, Pickled Red Onion, BBQ Aioli, Traditional Slaw

*Wheat Wrap- Roasted Turkey Breast, Artisan Lettuce, Red Wine Fig Jam,
Bacon*

*Focaccia BLT- Heirloom Tomato, Applewood Smoked Bacon, Arugula, Bas-
il Aioli*

Ciabatta Veggie Wrap, Grilled Seasonal Vegetable, Hummus, Feta Cheese

Dessert

Chef Selection of Cookies

\$18.00 Per Person

Additional 6% Tax and 20% Service Charge

Luncheon Buffet

Includes water, coffee, iced tea, ivory linens and choice of colored napkins

A minimum of 30 guests required for buffets

Soup (Select 1) add \$3 pp

*Tomato Bisque, Tuscan Wedding, Potato and Leek Soup or
Broccoli and Cheese Soup*

Salad (Select 1)

*Creamy Southern Slaw, Creamy Potato Salad, Chef's Salad
Wedge Salad Or Classic Caesar*

Sides (Select 2)

(Add additional item for \$3 per person, per item)

*Whipped Potatoes, Baked, Grilled Seasonal Vegetables, Seasonal Succotash, Charred Cauliflower,
Herbed Garlic Butter Cumin-Roasted Carrots, or Wild Rice Pilaf*

Entrée (Select 2)

(Add additional item for \$6 per person, per item)

Southern Fried Chicken with Honey Drizzle & Scallions

Grilled Local Chicken Breast with Tomato Fricassee

Apple cider Brined Roasted Amish Chicken with Cider-Bourbon Aioli,

Pulled Pork with Peach BBQ sauce

Roasted Pork Loin with Grilled Apples

Grilled Flank Steak with Chimichurri

Sautéed Shrimp with Orecchiette Pasta, Tomato, Spinach, Herbed Butter Sauce

Dessert (Select 1)

*Chefs Selection of Cookies with Milk, Brownies & Blondies with Whipped Cream & Seasonal
Macerated Berries or Seasonal Fruit Cobbler with Ice Cream*

\$19.95 Per Person

Additional 6% Tax and 20% Service Charge

Want to add a special touch or something extra...

Seasonal Fruit Display \$4.00

Vegetable Crudité \$4

Artisan Cheese Display \$5

Chef's Choice Hot Hors D'oeuvres \$7

Fruit Punch \$35 Per Bowl

Mimosa Punch \$50 Per Bowl

Gold Chargers \$1 Each

Glass Hurricanes \$2 Per Table

Floor Length Linens \$13 Per Table

