



## Welcome

King's Creek Golf Club would like to welcome you and your guests to our beautiful Arnold Palmer Designed Golf Course, a perfect setting for your private event. Whether it is as simple as a 15 person company meeting or as elaborate as a wedding reception with a guest list of a hundred, we are dedicated to providing the best food, service and ambience possible to everyone in attendance. The following guidelines have been created to ensure this experience and should answer almost any question you have. The banquet menus provide a variety of food options that are perfect for any function. If there will be children in attendance, we can provide appropriate menus on request. Everything will be planned in advance so that the host and/or hostess may relax and have a great time along with their guests. We all look forward to making certain your next private function at King's Creek Golf Club is an unforgettable one.



## Menus

### Continental Breakfast

Assortment of Breakfast Pastries and Muffins Served with Fruit Preserves and Butter,  
Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee  
\$6.95 Per Person

### Luncheon Selections

#### Tempting Trio Salad Plate

Chicken Salad, Pasta Salad and Fresh Fruit Salad  
\$11 Per Person

#### Club Sandwich

Triple Decker Sandwich with Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce and Tomato, Choice of One  
Side  
\$12 Per Person

#### Signature Caesar Salad

Crisp Romaine Lettuce Tossed with Herb Croutons, Shredded Parmesan Cheese and Caesar Vinaigrette  
(Add \$1 for Chicken and \$2 for Salmon)

### Luncheon Selections Continued

#### All American Cookout

Hamburgers, Hot Dogs, and Grilled Chicken with Choice of Two Sides  
\$12 Per Person

#### BBQ Buffet

Pulled Barbeque Pork, Chicken or Beef with Choice of Two Sides  
\$12 Per Person

#### Taco Bar

Beef and Chicken Taco Bar with Chips and Salsa and Choice of Two Sides  
\$11 Per Person

#### Lunch Sides Choices

Mama's Potato Salad  
Roasted Potato Salad with Horseradish-  
Thyme Dressing  
Grilled Vegetable Orzo Salad  
Corn on the Cob  
Potato Chips

#### Lunch Sides Choices

Home-style Baked Beans with Bacon  
Cowboy Baked Beans  
Southern Coleslaw  
Southwest Coleslaw with Cilantro  
Vinaigrette  
Fresh Seasonal Fruit Salad

### All Luncheon Entrées Include:

Cornbread or Homestyle Rolls  
Sweet and Unsweetened Tea  
Assorted Cookies  
(Other dessert options available for an additional charge)  
Coffee Upon Request

*For Parties of 50 People or More, Our Chef Can Design Specialty Luncheon Menus to Fit Your Format*

## Dinner Entrées

#### Beef

Grilled Flank Steak with Chimichurri  
Coffee Crusted Ribeye  
Memphis BBQ Ribs  
\$25 Per Person

#### Poultry

Lime-Tequila Grilled Chicken  
Peach-Bourbon BBQ Chicken  
Jerk Chicken with Fruit Salsa  
\$20 Per Person

#### Seafood

Grilled Salmon with Lemon Cream  
Sauce  
Blackened Salmon or Mahi Mahi with  
Fruit Salsa  
Shrimp and Sausage Gumbo Skewers  
\$25 Per Person

#### Pork

Mojo Pork with Sofrito  
Rosemary-Garlic Pork Loin  
\$22 Per Person

### All Entrees Include:

Salad or Fresh Fruit; Fresh Vegetable; Rice or Potato;  
Selected Dessert; Sweet Yeast Rolls and Butter; Sweet and Unsweetened Tea  
Coffee upon request

## Accompaniments

#### Salad Selections

Clubhouse Iceberg Tossed Salad with Two Dressings  
Signature Caesar Salad  
Spinach Salad with Warm Bacon Dressing  
Strawberry Field Salad with Baby Greens, Bleu Cheese  
and Pecans

#### Potato and Rice Select ions

Roasted Garlic Whipped Potatoes  
Fresh Mashed Potatoes  
Cheddar & Chive Mashed Potatoes  
Rosemary Campfire Potatoes

#### Fresh Vegetable Select ions

Grilled Asparagus  
Creamed Corn  
Medley of Steamed Vegetables  
Lemon Broccoli  
Buttered Sweet Carrots  
Grilled Corn with Honey-Ancho  
Chile Butter

#### Dessert Select ions

Fresh Fruit Pie  
Key Lime Pie  
Lemon Meringue Pie  
Tiramisu  
Carrot Cake  
Red Velvet Cake  
N.Y. Style Cheesecake  
Chocolate Ganache Cake

*\*\* Specialty International Buffets with Various Themes Can Be Designed By The Chef Upon Request.*

## Cocktail Party Hors D' Oeuvres

### Hot Hors D' Oeuvres

*Items Priced Per Piece*

Sundried Tomato & Bacon Stuffed Mushrooms  
\$1.25  
Bleu Cheese Stuffed Potatoes \$1.25  
Meatballs - BBQ, Marinara,  
Jack Daniel's Teriyaki \$1.50  
Mini Chicken Quesadillas \$1.75  
Spinach & Feta Cheese Phyllo Triangles \$1.75  
Truffled Twice Baked Potatoes \$1.75  
Potstickers \$2  
Blackberry Barbeque Chicken Skewers \$2  
Thai Chicken Skewer with Peanut Sauce \$2  
Jerk Chicken Skewer with Fruit Salsa \$2.25  
Miso Marinated Salmon Skewers \$2.50  
Crab Stuffed Mushrooms \$2.50  
Mini Maryland Crab Cakes with Lemon Aioli \$3

### Cold Hors D' Oeuvres

*Items Priced Per Piece*

Mango Deviled Eggs \$1.25  
Strawberries with Bleu Cheese Mousse \$1.25  
Smoked Ham & Asparagus Canapés \$1.25  
BLT Croustade \$1.50  
Grilled Chicken with Caramelized Onion Croustade  
\$1.50  
Cheddar Scones with Chicken Salad \$1.50  
Fruit Skewers \$1.50  
Tomato & Fresh Mozzarella Skewers \$1.75  
Grilled Shrimp Crostini \$2.25  
Jumbo Shrimp with Cocktail Sauce \$3

## Cold Displays

*Items Priced Per Person*

### Domestic & Imported Cheese Display - \$5

With Dried Fruits, Nuts & Assorted Gourmet Crackers

### Fresh Fruit Display - \$5

Fresh Selection of Seasonal Fruits & Berries

### Vegetable Crudités Platter - \$5

Fresh Selection of Assorted Seasonal Vegetables Served with Homemade Ranch Dressing-

### Grilled Vegetable Platter - \$5

Served with Feta Dipping Sauce and Various Hummus Dips

### Italian Anti-Pasta Display- \$8

Italian Meats and Cheeses, Olives, Marinated Vegetables Drizzled with Olive Oil and Balsamic Vinegar  
and Herbed Focaccia