



Carolina National Banquet Menu

Thank you for considering Carolina National for your special event.

Our Food and Beverage staff has combined fifty years experience. We tailor our services to meet your specific needs, from an intimate dinner for two, a formal wedding reception to a golf event. We customize menus and service to make your event unforgettable. Meticulous attention to detail and service combined with an outstanding flair for flavor and food design has been a hallmark of Carolina National. We offer off site catering as well as functions in the luxurious surroundings of the Plantation Grill.

If you have any questions please don't hesitate to call or e-mail us at. (910) 755-5200 ext 7 or gkeil@traditionalclubs.com

General Information

Menu Selection

To assure that your menu selections can be made available, please submit them at least two weeks in advance. Custom menus should be discussed directly with your catering representative.

Food and Beverage Service

Food and beverages cannot be brought onto the property from outside sources

(With the exception of wedding cakes)

Deposits/Contracts

A deposit is due with your signed contract. Carolina National Golf Club requires 50% of the food and beverage contract 90 days prior to the event or at the time of establishing a menu (whichever occurs first).

A credit card authorization form is required to be on file to guarantee any additional charges incurred.

Prices, Service Charges and Sales Tax

A 20% service charge is added to all food and beverage charges.

Current state sales tax of 6.75%

Catering pricing is subject to change.

Food and Beverage, Service Charge, Site Fee, Rentals and Labor Fees are subject to North Carolina state tax.

Guarantee Policy

A minimum attendance guarantee must be received one week prior to your event, or as stated in the contract. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the

guarantee, billing will be for the actual number of guests in attendance. The club will be prepared to serve 5% over the guaranteed number.

Club Availability

Closing the clubhouse for a private event is possible with a minimum food and beverage guarantee. Minimums can be discussed on a case-by-case basis with your catering representative. All dates are subject to availability and management approval.

Contracted Services

We will be happy to assist you with referring vendors for floral, cake, and entertainment needs.

Music and Entertainment

Music and entertainment may continue until 12:00 a.m.

Dance Floor

We will provide a dance floor with rental fee of \$350.00 for a 15' x 15' floor.

Ice Carvings

Ice Carvings are available through Carolina National Golf Club. Pricing varies based on request.

Parking

Complimentary self-parking is available for your guests. Events scheduled during the hours of 7:00 am 'til 6:00 pm will be subject to sharing the parking lot with daily golfers.

Golf Events

We would be pleased to assist you in creating a full day experience for your group by coordinating a breakfast, lunch or awards party in our beautiful facilities. Please contact the golf group coordinator to arrange for tee times

Room rental fees

Audubon room \$50.00

Porch \$50.00

Main dining room \$400.00

All of the above \$500.00

Building and grounds with

Outside catering \$1200.00

Linen Fees

\$12.00 per table cloth

\$ 2.00 per napkin

Table setting \$8.50 per person for offsite catering

Manned Service Station Fee

Culinary Staff \$100.00

Bartender \$50.00

Plated Lunch

Priced per person

Beef Tips Stroganoff

\$13.95

Tender beef sautéed with mushrooms, onions, sour cream and demi-glace, served over pasta

Shrimp Stir-Fry

\$16.95

Tender shrimp seared with vegetables, oriental glaze and served in a nest of basmati rice

Baked Italian Lasagna

\$ 12.95

Layered meat lasagna slow baked and served with vegetable & garlic bread

Roast Jerk Pork

\$12.95

Tender roast of pork rubbed with Caribbean spices, slow roasted and accompanied by mango salsa and served with vegetable and spanish rice

Sherry Chicken Scaloppini

\$11.95

Tender chicken sautéed with shallots and mushrooms then deglazed with sherry wine and finished with a touch of cream, vegetable and rice pilaf

Roasted NY Strip

\$19.95

Slow roasted to perfection, served with a Madeira sauce and garlic mashed potatoes and vegetable

Filet Au Gratin

\$21.95

Seasoned and char grilled topped with caramelized onions and melted brie cheese placed on grilled crostini and finished with a green peppercorn sauce, served with sweet potatoes wedges and vegetable

Grilled Salmon Filet **\$12.95**
Rice pilaf, vegetable and butter-herb sauce

All lunch prices include bread, butter, water, coffee or tea

Prices do not include 20% service charge and 6.75% NC sales tax

Lunch Sandwiches

Plated or Boxed
"Wrap, Hoagie Roll, Kaiser Roll or Croissant"
Priced per person

Turkey **\$7.95**

Tender sliced smoked turkey with lettuce and tomato

Tuna or Chicken Salad **\$7.95**

Roast Beef **\$8.95**

Topped with Swiss cheese, lettuce, tomato and horseradish mayonnaise

Grilled Chicken **\$8.95**

Blackened or grilled, served with lettuce, tomato and red onion

Shrimp Po-Boy **\$10.95**

Lightly fried, served with lettuce, tomato, and house remoulade on french hoagie roll

Pesto Grilled Chicken Breast **\$9.95**

Roasted peppers, lettuce, herb mayonnaise and parmesan cheese

Served with a choice of pasta salad, potato salad, chips or cole slaw

French fries available with plated items

Iced Tea included with plated service

Prices do not include 20% service charge and 6.75% NC sales tax.

Lunch Buffet
(Minimum of 40 People)
Priced per person

Entree Choices

Southern Fried Chicken	Chicken Teriyaki	Grilled Salmon Filet
Baked Whitefish	Sliced Roast Beef Au Jus	Roast Tom Turkey
Beef Stroganoff or Burgundy	Baked or Fried Catfish	BBQ Ribs
Shrimp & Chicken Jambalaya	Sliced Roast Pork Loin	Grilled Pork Chops
Herb Baked or BBQ Chicken	Baked Lasagna	Chicken Stir-Fry

Vegetables

Stir-Fry Vegetables	Green Beans	Asparagus
Garlic Spinach	Steamed Broccoli	Glazed Carrots

Starches

Au Gratin Potatoes	Mashed Potatoes	Parsley Redskins
Buttered Noodles	Rice Pilaf	Penne Pasta Gratin

1-Item Buffet

Salad Bar
1 Entrée
1 Starch Choice
1 Vegetable

\$16.95

With Assorted Desserts

\$18.95

2-Item Buffet

Salad Bar
2 Entrées
2 Starch Choices
2 Vegetables

\$19.95

With Assorted Desserts

\$21.95

3-Item Buffet

Salad Bar
3 Entrees
3 Starch Choices
3 Vegetables

\$22.95

With Assorted Desserts

\$24.95

Deli Buffet

\$15.95

Garden Salad with Assorted Dressings, Assorted Relish Tray, Tomato Slices, Lettuce, Onions, Sliced Roast Beef, Turkey and Ham, Sliced Cheeses, Cole Slaw, Potato Salad Variety of Breads And Condiments

Cook-out Buffet

\$16.95

Two choices of; Burgers, Chicken filet, All Beef Hot dogs or Bratwurst
Tomato Slices, Lettuce, Onions, Sliced Cheeses, Cole Slaw, Potato Salad, Fresh cut fruit salad Variety of Breads and Condiments

All lunch prices include bread, butter, water, coffee or tea
Prices do not include 20% service charge and 6.75% NC sales tax.

Plated Lunch Salad Entrees

Priced per person

Classic Caesar Salad

\$12.95

Served with grilled chicken or shrimp

Cobb Salad

\$12.95

Roast turkey, hickory bacon, blue cheese crumbles, tomatoes, and chopped egg over crisp greens

Mandarin Orange & Grilled Chicken Salad

\$10.95

Served over crisp greens with toasted pine nuts, red peppers, and spring onions

Oriental Chicken Salad

\$11.95

Marinated chicken breast, sliced and layered on top of napa cabbage, noodles tossed with julienne snow peas, bean sprouts in a sesame-soy vinaigrette

Calypso Shrimp Salad

\$13.95

Served in tomato or avocado (seasonal) with crisp greens and fresh marinated vegetables

Albacore Tuna Salad

\$10.95

Served with fresh fruit, crisp greens and citrus vinaigrette

Chef Salad

\$12.95

Mixed greens topped with hickory smoked ham, smoked turkey breast, swiss and cheddar cheeses, tomatoes, olives and chopped eggs

Poached Salmon Salad

\$12.95

Poached and chilled salmon filet over baby mixed greens, with cucumbers, plum tomato, and red onion, drizzled with vinaigrette

Crab Cake Salad**\$14.95**

Lump crab meat seasoned and formed, pan seared till golden brown placed on crisp greens and drizzled with lemon vinaigrette

All lunch prices include bread, butter, water, coffee or tea

Prices do not include 20% service charge and 6.75% NC sales tax

Hors d'oeuvres

Specialty Displays (Minimum of 40 People) Priced per person

Cheese**\$6.00**

Imported and domestic cheeses served with crackers

Vegetable Cruditie**\$5.00**

A cascade of garden vegetables served with appropriate dipping sauces

Char-Grilled Marinated Vegetable**\$ 6.00**

Fresh vegetables marinated flashed on a char-grill

Seasonal Fruit & Berry**\$6.00**

Assortment of seasonal fruit displayed with dipping sauces

Antipasto**\$8.00**

Marinated vegetables, olives, meats and cheeses

Pate en Croute**\$6.00**

Fresh pork or duck pate served with crackers and Cumberland sauce

Bruschetta**\$5.00**

Diced tomatoes tossed with chopped garlic, red onion, basil and feta cheese finished with olive oil
on grilled crostini

Seared Carpaccio**\$8.00**

Marinated beef tenderloin sliced paper thin, capers, drizzled with olive oil and balsamic reduction

Prices do not include 20% service charge and 6.75% NC sales tax

Hors d'oeuvres**Cold Seafood Platters
(Minimum of 40 People)
Priced per person****Poached Whole Atlantic Salmon****\$9.00**

Served with chef's accompaniments

American Sturgeon and Salmon Caviar**Market Price**

Served with accompaniments, toast points and crackers

Shellfish Bar**Market Price****Shrimp, Oysters, Mussels, or Clams**

Served with appropriate sauces and garnishes

Chilled Jumbo Shrimp Display**\$ 12.00**

Poached shrimp served with lemons and cocktail sauce

Chilled Stone Crab Claws**\$ 15.00**

Fresh warm water stone crab claws served with mustard dipping sauce

Oysters on the Half Shell**\$12.00**

Fresh-shucked oysters served with lemons and cocktail sauce

Smoked Salmon Display**\$13.00**

Thinly slice smoked Norwegian salmon, served with appropriate accompaniments

California Rolls**\$10.00**

Crab, vegetables, rice & nori, served with wasabi and soy sauce

Prices do not include 20% service charge and 6.75% NC sales tax

Hors d'oeuvres

Cold Selections (Passed or Stationed) Priced per piece

Bliss Potatoes-filled with Sour Cream & Bacon	\$2.25
Poached red potatoes, sour cream and hickory bacon	
Melon & Prosciutto	\$3.50
Sliced melon wrapped with thinly sliced prosciutto	
Asparagus Spears & Prosciutto	\$3.50
Poached asparagus spears wrapped with thinly sliced prosciutto	
Mini Country or Honey Ham Biscuits	\$2.50
Thinly sliced ham, hand-made biscuit and mustard sauce	
Pastry Swans with Smoked Salmon	\$3.50
Smoked salmon mousse piped into a pate choux shell	
Salmon Pinwheels	\$4.00
Norwegian smoked salmon, cream cheese on crostini	
Crabmeat Salad	\$5.00
Lump Crabmeat mixed with a calypso dressing, placed in a pate choux shell	
Shrimp & Endive	\$4.00
Shrimp salad placed on endive leaves	
Shrimp & Cucumber	\$4.50
Shrimp salad placed in a hand carved cucumber flower	

Black & Blue Canapés **\$3.50**

Sliced blacken tenderloin, placed on a crostini with crumbled bleu cheese

Prices do not include 20% service charge and 6.75% NC sales tax

Hors d'oeuvres

Hot Selections (Passed or Stationed) Priced per piece

Crabmeat- Stuffed Mushroom **\$2.50**

Lump crabmeat tossed with seasonings and baked

Spanakopita **\$2.50**

Spinach and feta stuffed phyllo

Savannah Crab Cakes **\$3.50**

Petite crab cakes dusted in pecan flour, lightly sautéed

Scallops & Bacon **\$4.00**

Tender scallops, wrapped with hickory bacon

Seafood Therimdor **\$4.50**

Delicate seafood mixture placed in a pate choux shell

Grilled shrimp & bacon **\$4.50**

Lightly seasoned and wrapped with hickory bacon

Chicken Satay **\$3.50**

Coconut marinated chicken, finished with peanut sauce

Mini Quiche **\$2.00**

Assorted mini quiche

Mini-Chicken Cordon Bleu **\$2.50**

Stuffed with ham and Swiss cheese

Prices do not include 20% service charge and 6.75% NC sales tax

Carving and Action Stations
In Conjunction with Hors d'oeuvres or dinner
(Minimum of 40 People)
Priced per person

All carving stations come with rolls and appropriate condiments for each item.

Beef

Steamship Round

\$9.50

Roasted Tenderloin

\$18.00

Roasted NY Strip

\$15.00

Roasted Eye Round

\$12.00

Fowl

Roasted Boneless Breast of Turkey

\$7.00

Pork

Honey Glazed Ham

\$7.50

Roast Loin of Pork

\$8.50

Roasted Whole Pig

\$8.00

Lamb

Roasted Leg of Lamb

\$13.00

Roasted Lamb Racks

\$22.00

Shrimp and Grits

\$13.00

Fresh shrimp sautéed with ham, mushrooms and garlic in white wine sauce, over cheese grits

Gourmet Pasta

\$9.00

Assorted pastas served with sauces

Fajita Bar

\$12.00

Sizzling beef and chicken, sautéed with onions and peppers, served with soft flour tortillas, sour cream, guacamole and jalapeno peppers

Mardi Gras Jambalaya

\$14.00

Shrimp, chicken, sausage, crawfish, red rice and creole sauce

Crepes**\$8.00**

Hand-made crepes stuffed with liquor-sautéed berries or savory crepes with chicken and mushrooms

Prices do not include 20% service charge and 6.75% NC sales tax

Plated Dinner
(Minimum of 40 People)
Priced per person

Certified Angus Beef

All beef products are priced according to the market at the time of booking the event

Roast Prime Rib of Beef	(8 oz. 10 oz. 12 oz.)
Charbroiled Filet Mignon	(6 oz. 8 oz.)
Charbroiled Rib eye Steak	(8oz. 10 oz. 12 oz.)
Charbroiled U.S. New York Strip Steak	(8 oz. 10 oz. 12 oz.)
T-Bone steak	(8 oz. 10 oz. 12 oz.)

Poultry

Chicken Marinara	\$12.95
Grilled Chicken Fettuccini Alfredo	\$13.95
Charbroiled Chicken Breast or Teriyaki	\$13.95
Charbroiled Chicken Breast with Fire-Roasted Red Pepper Sauce	\$14.95
Chicken Parmesan, Chicken Marsala, or Chicken Florentine	\$15.95
Pecan Crusted Chicken Breast-with Peach Compote	\$15.95
Chicken Cordon Bleu-with a Lemon Herb Beurre Blanc Sauce	\$17.95
Roast Young Half Duckling-with a Sun dried Cherry Sauce	\$22.95

Roast Boneless Duck Breast-with an Orange Marmalade Sauce \$24.95

Served with starch and vegetable

Prices do not include 20% service charge and 6.75% NC sales tax

Pork

Garlic & Rosemary Roasted Pork Loin \$16.95
Slow roasted pork loin rubbed with fresh herbs and finished with pork demi sauce

Pecan Encrusted Pork Loin \$18.95
Crushed pecan flour dusted pork loin crowned with caramelized onions & peach sauce

Stuffed Pork Loin Roulade \$19.95
Stuffed with spinach, bacon and shallots, finished with light pork jus

Grilled Teriyaki Pork Tenderloin \$17.95
Marinated pork tenderloin

Roast Pork Tenderloin \$19.95
Seasoned pork tenderloin finished with apple jack brandy sauce

Stuffed Pork Tenderloin \$19.95
Stuffed with a apple-pecan stuffing, finished with pork jus

Honey Dijon BBQ Grilled Pork Chops \$17.95
Honey dijon glazed pork chops

Cane Marinated Pork Chop \$18.95
Cane marinated pork chop, char-grilled and finished with molasses butter

Served with starch and vegetable

Prices do not include 20% service charge and 6.75% NC sales tax

Lamb & Veal

Veal Marsala	\$19.95
Scaloppini of veal cutlets finished with marsala wine and sautéed mushrooms	
Veal Saltimbocca	\$20.95
Sautéed veal cutlets, layered with prosciutto and sage leaves, finished with a demi glace	
Braised Veal Shank (Osso Buco)	\$24.95
Slow braised veal shank finished with rich demi glace	
Veal Piccata	\$19.95
Scaloppini of veal cutlets finished with lemon, capers and butter sauce	
Sliced Boneless Veal Rib Eye	\$27.95
Char-grilled veal rib eye finished with mushroom sauce	
Charbroiled Marinated Veal Chop	\$25.95
Marinated veal chop in olive oil and fresh herbs finished with wild mushroom sauce	
Lamb Shanks	\$19.95
Slow roasted lamb shanks finished in port wine and mushroom sauce	
Lamb Rack-Rosemary Mustard Encrusted	\$26.95
Fresh rosemary and Dijon mustard rubbed lamb racks drizzled with Port wine demi	

Served with starch and vegetable

Prices do not include 20% service charge and 6.75% NC sales tax

Fish & Seafood

Pan-Seared Mountain Trout	\$17.95
Lightly dusted trout finished with lemon-caper Beurre Blanc	
Sesame Encrusted Atlantic Salmon	\$16.95
Salmon fillets encrusted with white sesame seeds	
Pawley's Island Crab Cakes	\$21.95
Hand made crab cakes, lightly sautéed and served with remoulade sauce	
Blackened Grouper	\$18.95
Carolina grouper, lightly seasoned and finished with citrus butter	
Grilled Swordfish Steak	\$19.95
Seasoned and char-grilled, topped with refreshing mango salsa	
Grilled Ahi Tuna	\$21.95
Fresh Hawaiian Ahi tuna finished with Ponzu sauce	
Grilled Mahi Mahi	\$18.95
Caribbean spiced, topped with pineapple salsa	
Low Country Shrimp & Cheese Grits	\$17.95
Sautéed with garlic, scallion and finished with white wine butter sauce over Vermont white cheddar-stone ground grits	
Lobster Tail	Market Price
Warm melted butter and lemon	
Rosemary Skewered Scallop	\$24.95
Plump scallops skewered on rosemary sticks and drizzled with lemon butter	
Salmon Wellington	\$24.95
Salmon fillet topped with snow crabmeat and Kiev butter, wrapped in puff pastry	

Served with starch and vegetable

Prices do not include 20% service charge and 6.75% NC sales tax

Dinner Buffet
(Minimum of 40 People)
Priced per person

Entree Choices

Teriyaki Rib eye Steak	Sliced Honey Baked Ham	Grilled Salmon Filet
Lasagna (meat or vegetable)	Roast Pork Loin	Beef Stroganoff
Asian Chicken Stir-Fry	Lemon Butter Whitefish	Chicken Marsala
Crusted Eye-of-Round	Roast Pork Loin Normandy	Seafood Newburg
Baked or Southern Fried Chicken	Shrimp and Chicken Jambalaya	London Broil

Vegetables

Stir-Fry Vegetables	Green Beans	Asparagus
Garlic Spinach	Steamed Broccoli	Glazed Carrots

Starches

Au Gratin Potatoes	Mashed Potatoes	Parsley Redskins
Buttered Noodles	Rice Pilaf	Penne Pasta Gratin

1-Item Buffet

Salad Bar
1 Entrée
1 Starch Choice
1 Vegetable

\$19.95

With Assorted Desserts

\$21.95

2-Item Buffet

Salad Bar
2 Entrées
2 Starch Choices
2 Vegetables

\$22.95

With Assorted Desserts

\$24.95

3-Item Buffet

Salad Bar
3 Entrees
3 Starch Choices
3 Vegetables

\$25.95

With Assorted Desserts

\$27.95

Prices do not include 20% service charge and 6.75% NC sales tax

Desserts - Buffet
(Minimum of 40 People)
Priced per person

Asst. Dessert Table **\$4.95**

A collection of our house-made desserts ranging from cakes to pies, placed on decorated plates

Cobblers **\$3.95**

Apple, Peach, Blueberry or Cherry cobblers layered with a crisp pastry crust served warm

Asst. Whole Cake Dessert Table **\$5.95**

Whole cakes adorn a decorated table for your guest to choose their liking

Sundae Bar **\$5.95**

Choice of Vanilla or Chocolate ice served in ice-encrusted bowl served with a wide selection of toppings to choose from to create your own perfect sundae

Dipped Chocolate Strawberries **\$24**
per dozen

Fresh strawberries dipped in either white or dark chocolate arranged on silver platters

Petite Fours **\$4.95**

Bite size collection of delicates

Asst. Mini Pastries **\$4.95**

Assorted miniature pastries arranged on silver platters

Prices do not include 20% service charge and 6.75% NC sales tax

Desserts - Plated

Priced per person

Crème Caramel **\$3.95**

A Classic Flan with a caramel sauce and garnished with fresh whipped cream

Key Lime Pie **\$4.95**

A South Florida favorite, key lime in a graham cracker crumb crust garnished with a slice of lime and fresh whipped cream

Caramel Fudge Pecan Torte **\$5.95**

A rich torte made with a brownie bottom, fudge embedded with pecans, layered with a caramel sauce

Raspberry Napoleon **\$5.95**

Thin crisp pastry layers encompass rich raspberry mousse, drizzle of berry sauce and crème anglaise

Turtle Cheesecake **\$4.95**

A rich cheesecake made with crushed pecans and caramel drizzled with chocolate

Strawberries Romanoff **\$4.95**

Fresh berries marinated in Chambord, rich sauce, garnished with whipped cream

Crème Brulee **\$5.95**

A classic baked custard topped with caramelized sugar and served with fresh whipped cream

Prices do not include a 20% service charge and 6.75% NC sales tax

Alcoholic Beverage

- ***No outside beverages of any type allowed***
- *Bartenders can be provided for groups less than 40 at a cost of \$50.00 per bartender per hour- minimum of 2 consecutive hours*
- *If more than one bar is necessary, Carolina National retains the option to close one of the bars at our discretion*
- *All prices are subject to a 20% service charge and 7.75% sales tax*

Package Cocktail Service

(Minimum of 40 Guests ~ Consecutive Two Hour Minimum)

Includes: Standard, Premium, or Supreme Brand Liquors, Domestic and Imported Beers, House Wine, Soft Drinks, Mineral Waters and Juices

	<u>Standard Brands</u>	<u>Premium Brands</u>	<u>Supreme Brands</u>
Two Hours	\$18.00	\$22.00	\$26.00
Three Hours	Additional - \$8.00	Additional - \$9.00	Additional - \$10.00
Four Hours	Additional - \$6.00	Additional - \$7.00	Additional - \$8.00

Hosted Beverage Prices on Consumption

Standard Brands	\$5.00 each
Premium Brands	\$6.50 each
Supreme Brands	\$8.00 each
Martinis above prices	Add \$2.00 to
House Sparkling wine	\$4.50 per glass

Prices do not include 20% service charge and 6.75% NC sales tax

Cash Bar

The following cash bar prices include sales tax.

Standard Brands

Priced at \$5.00 per drink

TYPE OF LIQUOR	LIQUOR BRAND
Bourbon	Jim Beam
Vodka	Smirnoff
Gin	Beefeaters
Blend	Seagram's 7
Scotch	Cluny
Rum	Cruzan

Premium Brands

Priced at \$6.50 per drink

TYPE OF LIQUOR	LIQUOR BRAND
Bourbon	Wild Turkey
Vodka	Absolut
Gin	Tanqueray
Blend	Seagram's V.O
Scotch	Dewar's
Rum	Bacardi

Supreme Brands

Priced at \$8.00 per drink

TYPE OF LIQUOR	LIQUOR BRAND
Bourbon	Maker's Mark
Vodka	Grey Goose
Gin	Bombay Sapphire
Blend	Crown Royal
Scotch	Chivas Regal
Rum	Myers's

****Brands may be replaced with another like kind, subject to availability***

Prices do not include 20% service charge and 6.75% NC sales tax

WINE

Additional list of wines and champagnes available

HOUSE WINES

Sold by the glass at \$4.00 per glass

La Terre

White Zinfandel
Chardonnay
Cabernet
Merlot

BEER

DOMESTIC BEER-\$3.00 each	IMPORT BEER-\$4.00 each
Budweiser	Amstel Light
Bud Light	Bass Ale
Yuengling	Corona
Miller Lite	Heineken
Coors Light	Guinness

Prices do not include 20% service charge and 6.75% NC sales tax