



CROSS CREEK

COUNTRY CLUB

Banquet Guide

1129 Greenhill Road • Mount Airy, NC 27030 • 336-789-5193

On behalf of the owners, management and staff of Cross Creek Country Club, thank you for the interest you have expressed in our club. Our staff is dedicated to making each event a most memorable one.

This information package was developed to assist you with planning your event and acquaint you with the many excellent banquet and event services available at Cross Creek. Every type of function is well within our capabilities.

The menu selections included have been developed to suit a wide variety of occasions. Choose from our extensive offerings or meet with our staff to design a custom menu for your event.

The general special events guidelines help ensure every detail of your function is carried out to the highest standard. Please take time to familiarize yourself with the guidelines and make note of any areas in which the staff may provide further information. When planning a function, we highly recommend meeting with our staff to ensure all particulars are thoroughly understood and coordinated to your satisfaction.

Producing a memorable event for you gives us great satisfaction and we look forward to working with you to that end. Thank you for selecting Cross Creek for your special event and for your consideration in the future.

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Email events@crosscreekcc.com with any questions.

Dining & Facility Accommodations

Room/Facility Fee includes:

- ❖ White linens (full color selection & floor length available; additional charges apply)
- ❖ Room Set up (review your room layout map with your Event Coordinator)
- ❖ Room Clean up (additional cleaning & repair fees will be applied in certain cases, see banquet contract)
- ❖ Glasses, plates, serving platters, flatware
- ❖ Functions are based on five hours unless otherwise noted
- ❖ Free Wi-Fi

Pavilion \$1,000 non-member, \$500 Member

Capacity: 80 seated & served

Ballroom \$1,000 non-member, \$500 Member

Capacity: 350 seated & served, 300 with buffet; includes use of balcony in front of Ballroom

Patio Room \$500 non-member, \$ 250 Member

Capacity: 150 seated & served, 125 with buffet; includes use of balcony in front of Patio Room

Cross Creek Room \$350 non-member, \$175 Member

Capacity: 100 seated & served, 75 with buffet; includes use of balcony in front of Cross Creek Room

Family Room \$75.00 non-member, \$35 Member

Capacity: 40 seated & served, 25 with buffet; Includes flat screen TV with Spectrum cable, Disney +, & Netflix

Willow Room \$250 non-member, \$125 Member

Capacity: 75 seated & served, 50 with buffet

Magnolia & Bradford Rooms \$250 non-member, \$125 Member

Capacity: 75 seated & served, 50 with buffet

Magnolia Room \$130 non-member, \$65 Member

Capacity: 45 seated & served, 25 with buffet

Bradford Room \$130 non-member, \$65 Member

Capacity: 45 seated & served, 25 with buffet

Locker Rooms \$50 non-member, \$25 Member

Pool Rental (3 hours) \$150.00 Member, 1 lifeguard per 15 guests at \$20 per hour

Service Options

Audio / Video

Flat Screen TV (for screen mirroring / zoom) **\$100**

Speaker with Bluetooth Capability **\$50**

LCD Video Combination **\$125**

Projector **\$75**

Projector / Small Screen

Large Screen **\$125**

Small Screen **\$75**

Other Audio and Visual Equipment Can Be Arranged

Dance Floor

21 x 21 **\$250**

15 x 15 **\$175**

18 x 18 **\$225**

12 x 12 **\$150**

15 x 18 **\$200**

Miscellaneous Services

Bartender **\$20**

Per Hour / Per Bartender

Coat Check **\$1**

Priced per person / \$50 minimum

Personalized Menus **\$1** each

Ceremony Chair Setup **\$1 per chair**

120" Round White Tablecloth **\$12** each

White Chair Covers **\$1 per chair**

114" x 54" linens **\$3** each

(Auction Set Ups, Gift Tables)

Staffing Surcharge - **\$200**

Priced per Hour Over Five Hours

Custom Size & Color Linens Available

(Pricing Provided Upon Request)

Wedding Cake Service Fee **\$1 per person**

Pavilion Fireplace Setup Fee **\$50**

Services and Guidelines

❖ *Food*

All food must be provided by Cross Creek with the exception of wedding & birthday cakes from a professional bakery. Leftover food may not be removed from the premises. Initial: _____

❖ *Beverage*

In accordance with the State and Local ABC regulations, Cross Creek Country Club must supply all alcoholic beverages. No outside alcohol may be brought to the premises. Initial: _____

❖ *Prices*

All prices listed on the suggested menus are the base price. Please note all prices are guaranteed for thirty (30) days and are subject to change. All food & beverage items and charges are subject to a 20% service charge & 7% state sales tax. Initial: _____

Property Damage, Loss or Excessive Cleanup

You are responsible for all costs to repair any damages done to the property by your guests, attendees, independent contractors or other agents under your control. Cross Creek will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the club prior to, during, or after a private function. The use of glitter and tinsel is prohibited. **Please note a fee of \$300.00 (minimum) may be charged at the club's discretion for excessive cleanup.** Initial: _____

Deposits or Cancellation

A security deposit is required to reserve space for your function. We operate on a first-come, first served basis, so the first person to place a deposit on a date will reserve the space. A **non-refundable security deposit** of \$1000.00 is required for all functions booked at Cross Creek Country Club. Deposits are not refunded under any circumstances. Switching the date of an event depends on room availability. Date switching is not available within 30 days of the event. Initial: _____

Guaranteed Attendance

Catering arrangements must be finalized thirty (30) days in advance. In order for our staff to effectively plan & execute your event, we must have a final guest count seven (7) days prior to the day of your event. It benefits both your guests & Cross Creek to have this number as soon as possible during the planning process. Last minute changes affect our purchasing costs & availability of certain items on short notice. Therefore, Cross Creek reserves the right to adjust the stated function prices if these last minute changes affect our costs in an adverse way. Cancellations & reductions made after the 7 day deadline will not reduce the final charges. You will be charged for the guaranteed number plus any guests over & above. Cross Creek will provide staff to accommodate the guest count. This count will be the basis for your billing. You may provide someone to accompany the staff in counting the number of attendees. If the club does not receive a count, you will be charged for the estimated number given plus any guests over & above. In the event that the guest wishes their entertainers or other vendors to partake in the food and beverage provided by Cross Creek, then they should be included in the guaranteed number of guests or other arrangements must be made. Initial: _____

Payment Policies

Payment in the estimated amount of the event for all functions at Cross Creek Country Club is due ***in full one week prior to the event***. If the final bill differs from the estimated amount, any shortage must be paid before the conclusion of the event. Refund of any overpayment will be made the first business day following the event.

Initial: _____

Rooms

Your selected private room is reserved for the exclusive use of you & your guests. The Club reserves the right to change the room in the event your final guarantee increases or decreases dramatically based on room availability. Every effort will be made to have the reserved room available for set up and/or decorating as early as possible, but you are guaranteed a minimum of two hours in advance in the event that your room is reserved for an earlier event that day. Your Events Coordinator will notify you as to when you can access the room.

Initial: _____

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the club facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations. Please, no nails, tacks, or tape to be used on ceilings or walls. The use of glitter and tinsel is prohibited. A minimum charges of \$300 will be assessed for damage to Club property. Any decorations of a personal nature should be delivered to the Club the day of your function and taken with you upon departure.

Initial: _____

Cross Creek Alcohol Policy

To protect members, guests & the Club, alcoholic beverages will not be served to anyone under the legal drinking age. Anyone appearing to be under the age of 30 may be required to show proper identification. Anyone appearing to be intoxicated will not be served alcoholic beverages. In compliance with the North Carolina Alcoholic Beverage Code, **no alcoholic beverages shall be brought on or taken from the Club premises by any member or guests.**

Initial: _____

Additional Charges

In order to properly maintain costs and quality of food, we ask that meal functions start no later than thirty (30) minutes past the scheduled serving time. In the event you are delaying the food service time, a service charge of \$250.00 or 10% of the food total, whichever is greater.

Outside Contractors

All outside contractors must be pre-approved by Cross Creek Country Club. Outside contractors will be required to work within the guidelines set by Cross Creek Country Club.

I have read and agree to the Catering Information and Policies:

Host Signature

Date

CCCC Rep. Signature

Date

Please sign and return this sheet with your deposit

Hor D'oeuvres (25 piece minimum)

Choose any number of items from this menu.

Can be added to any dinner buffet or a selection can be used to create a heavy hor d'oeuvre buffet.

Hor D'oeuvres are priced per piece unless otherwise indicated..

Cold Hor D'oeuvres

Deviled Eggs **\$1.25**

Assorted Finger Sandwiches **\$2.00**

Prosciutto Wrapped Melons **\$1.50**

Anti Pasto Skewers **\$3.50**

Cheese platter with assorted crackers **\$65.00**
Serves 25 People

Baked Brie with Bread Rounds **\$65.00**
Serves 25 People

Tomato-Basil Bruschetta **\$1.50**

Shrimp Salad on Cucumber **\$2.00**

Shrimp Salad / Cucumber Rounds

Chicken Salad on Cucumber **\$1.50**

Smoked Chicken Salad / Cucumber Rounds

Herbed Boursin Stuffed Belgian Endive **\$1.50**

Oysters on the Half Shell **\$3.50**

Large Chilled Shrimp **\$2 a piece**
Cocktail Sauce



Hot Hor D'oeuvres (100 piece minimum)

Miniature Crab Cake **\$5.00 a piece**

Bacon Wrapped Scallops **\$3.50**

Swedish Meatballs **\$1.00**

Mediterranean Meatballs **\$1.00**

Caribbean Meatballs **\$1.00**
Tropical Sauce

Garlic Roasted Chicken Wings **\$1.50**

Barbecue Chicken Wings **\$1.50**

Buffalo Style Chicken Wings **\$1.50**

Southern Fried Chicken Wings **\$1.50**

Chicken Tenders **\$1.75**
Mustard Sauce / Sweet & Sour Sauce

Fried Dim Sum **\$1.50**
Soy Dipping Sauce

Spinach & Artichoke Dip **\$65.00**
Toasted Pita Triangles / Serves 25 People

Corn Nuggets **\$1.00**

Oriental Style Chicken Wings **\$1.50**

Potstickers **\$1.75**
Chili Soy Dipping Sauce

Spanikopita **\$2.50**

Pear & Brie in Phyllo **\$3.00**

Mini Egg Rolls **\$1.50**
Plum Sauce

Chicken Sate **\$3.00**

Deep Fried Mozzarella Sticks **\$2.00**

Fried Cheese Curd **\$1.25**

Beer Battered Mushrooms **\$1.00**

Jalapeno Cheddar Poppers **\$1.50**

Breaded Zucchini **\$1.50**

Grilled Chicken Quesadilla **\$2.00**



Chef's Specialty Displays (25 person minimum)

Priced per person

Herb Marinated Grilled Vegetable **\$6.00**

Asparagus / Zucchini / Yellow Squash /
Red Peppers / Portobello Mushrooms /
Goat Cheese

Smoked Fish **\$10.00**

Salmon / Mackerel / Trout / Dill Cream
Cheese / Capers / Diced Onions / Grated
Eggs / Toast Points

Fresh Seasonal Fruit **SMALL: \$60 LARGE: \$90**

Melons, / Berries

Fresh Vegetable Crudit  **SMALL: \$60 LARGE: \$90**

Garden Fresh Vegetables / Ranch Dip

Domestic Cheese Display **SMALL: \$75 LARGE: \$130**

Cheddar / Swiss / Pepperjack / Assorted Crackers

Imported and Domestic Cheese Board **\$7.00 per person**

Brie / Goat Cheese / Smoked Gouda / Havarti /
Cheddar / Swiss / Pepperjack / Colby / Assorted
Crackers

Chef Attendant Carving Stations

Priced per person

Add chef's fee of \$50 for each station per 2 hours.

Mignon of Beef Tenderloin **\$28.00**

Horseradish Cream Sauce / Assorted Breads / Rolls / 25
Person Minimum

Prime Rib of Beef **\$28.00**

Natural au Jus / Horseradish Cream / Assorted Breads /
Rolls / 50 Person Minimum

Prime Strip Sirloin of Beef **\$25.00**

Chive Horseradish Cream / Cilantro Pesto / Assorted
Breads / Rolls / 50 Person Minimum

Citrus & Cajun Rubbed Roasted Turkey **\$14.00**

Mayo / Cranberry Relish / Rolls / 25 Person Minimum

Baked Virginia Ham **\$12.00**

Mustard / Mayonnaise / Biscuits / Rolls / 50 Person
Minimum

Roast Top Round of Beef **\$15.00**

Natural au Jus / Roasted Onion Mayo / Rolls / 100
Person Minimum

Action Stations (50 person minimum)

Priced per person

Add chef's fee of \$50 for each action station per 2 hours.

Chef's fee does not apply to Mashed Potato Bar

Italian Pasta Station **\$12.00**

Choose Two: Penne Pasta / Bow Tie / Tortellini / Tri Color Rotini

Choose Two: Marinara / Pesto / Alfredo / Carbonara

Chicken / Baby Shrimp \$3.00

Mexican Fajitas Station **\$13.00**

Chicken Fajitas / Steak Fajitas / Peppers / Onions /

Soft Flour Tortillas / Cilantro Laced Salsa / Guacamole

/ Sour Cream / Jalapeños

Fish Taco Station **\$15.00**

Sautéed Cod or Flounder / Shredded Lettuce / Diced Tomatoes

/ Diced Onions / Sour Cream / Guacamole

Charleston Shrimp and Grit Cake Station **\$15.00**

Creek Shrimp / Sautéed Tomatoes / Scallions / Bacon

/ Pan-fried Grit Cakes

Mashed Potato Bar **\$7.00**

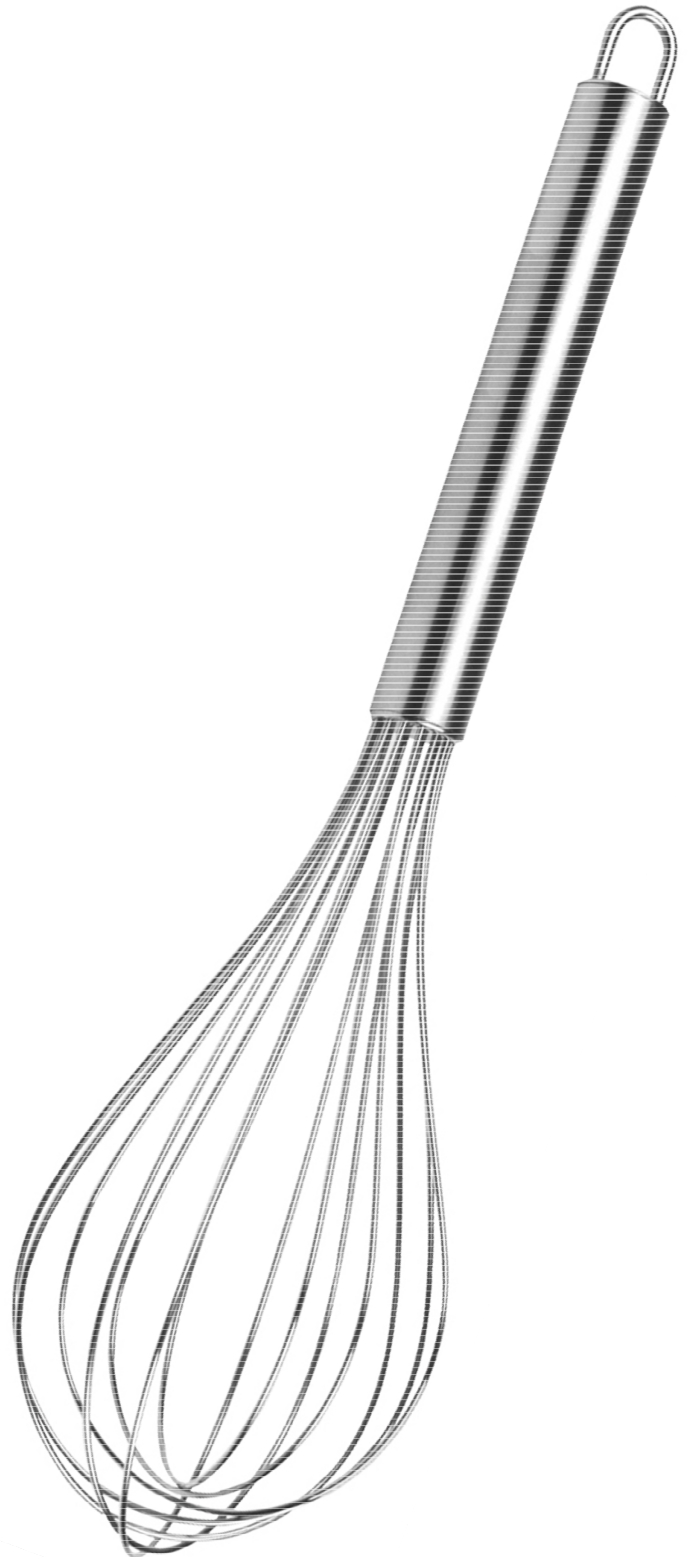
Creamy Whipped Idaho Potatoes /

Sweet Mashed Potatoes / Crumbled

Bleu Cheese / Shredded Cheddar /

Crisp Bacon Bits / Sour Cream /

Chives / Spiced Pecans Brown Sugar



Breaks

Individual Options

Priced per person

House Made Potato Chips **\$4.50**

Served with Ranch Dip

Cheese Display **\$7.00**

Domestic Cheese / Imported Cheese / Crackers

Fresh Vegetable Crudité **\$4.00**

Herb Ranch Dip

Fresh Fruit Display **\$6.00**

Priced per piece

Assorted Danish **\$2.50**

Bagels

Cream Cheese **\$2.50**

Granola Bars **\$2.50**

Bulk Options

Priced per dozen or per bowl

Mini Ham & Cheese Croissants **\$30.00**

Country Ham Biscuits **\$30.00**

Muffins **\$25**

Gourmet Cookies **\$25.00**

Gourmet Brownies **\$25.00**

Dry Roasted Salted Peanuts **\$12.00**

Gold Fish **\$12.00**



Breakfast

Breakfast Buffet Selections (25 person minimum)

Priced per person

Continental Breakfast **\$8.00**

Assorted Danish

Fresh Sliced Fruit

Coffee & Assorted Juices

Southern Breakfast Buffet **\$14.00**

Seasonal Fresh Fruit

Applewood Smoked Bacon & Sausage

Scrambled Eggs

Grits or Hash browns

Biscuits and Sausage Gravy

Coffee & Assorted Juices

Plated Breakfast Selections

Priced per person

Light Plated Breakfast **\$11.00**

Fresh Sliced Fruit

Quiche Of Your Choice or Scrambled Eggs

Fresh Muffins with Butter & Jelly

Coffee & Assorted Juices

Traditional Plated Breakfast **\$12.00**

Applewood Smoked Bacon

Scrambled Eggs

Grits or Hash browns

Fresh Biscuit with Butter & Jelly

Coffee & Assorted Juices

A La Carte Selections

Priced per person

Bagels With Cream Cheese **\$2.50**

Assorted Danish & Pastries **\$2.50**

Fresh Fruit Display **\$3.00**

Assorted Fruit Yogurts **\$2.00**

Bacon & Sausage **\$4.00**

Country Ham **\$4.00**

Country Style Hash browns **\$3.00**

Breakfast Grits **\$2.00**

Biscuits and Sausage Gravy **\$5.00**

Scrambled Eggs **\$5.00**

Western Style Scrambled Eggs **\$5.00**

French Toast With Syrup & Powdered Sugar **\$5.00**

Lunch

Plated Lunch

All plated lunches are served with rolls and butter.

Small Plates

Cross Creek Fruit Plate **\$8.00**

Seasonal Fruit / Berry Yogurt or Cottage Cheese

Chicken Salad Sandwich **\$9.00**

Chicken Salad / Lettuce / Tomatoes / Kaiser Roll /
Fresh Fruit

Grilled Chicken Caesar Wrap **\$11.00**

Grilled Chicken / Caesar Salad / Whole Wheat Wrap / French Fries

Cross Creek Burger **\$12.00**

8 oz. / Lettuce / Tomato / Onion / American Cheese / Kaiser Roll / French Fries / Dill Pickle

Crab Cake Sandwich **\$25.00**

Lettuce / Tomato / Kaiser Roll / Lemon Caper Remoulade / French Fries

Chicken Salad Plate **\$9.00**

All White Meat Chicken Salad with Grapes & Walnuts / Lettuce / Fresh Fruit

Spinach & Strawberry Salad **\$10.00**

Fresh Spinach / Strawberries / Candied Pecans / Crumbled Bleu Cheese / Balsamic Vinaigrette

Classic Cobb Salad **\$12.00**

Mixed Greens / Diced Tomatoes / Grilled Chicken / Bacon / Avocado / Bleu Cheese Dressing

California Salad **\$15.00**

Grilled Chicken / Avocado / Strawberries / Poppy Seed Dressing

Grilled Chicken Caesar Salads **\$14.00**

Grilled Marinated Chicken

Grilled Salmon Caesar Salads **\$15.00**

Grilled Atlantic Salmon Filet



Entrees (Must order 10 a piece minimum of each item)

Served with Chef's choice of season vegetables and starch of your choice.

Chicken Fettuccine \$16.00

Grilled Chicken Breast / Fettuccine / Tomato Basil Cream Sauce

Chicken Marsala \$16.00

Sautéed Chicken Breast / Classic Marsala Wine Sauce / Mushrooms

Crab Cakes \$28.00

Jumbo Lump Crabmeat / Spicy Remoulade Sauce

Bacon Wrapped Chicken Breast \$21.00

Applewood Smoked Bacon / Warm Salad of Wilted Spinach / Roasted Red Peppers / Potatoes / Warm Bacon Vinaigrette

Roasted Chicken \$18.00

Tomato Bacon Relish / Champagne Sauce

Grilled Atlantic Salmon \$21.00

Wilted Spinach / Dill Cream Sauce

Charleston Style Shrimp & Grits \$20.00

Shrimp / Tomatoes / Green Onions / Garlic / Whole Grain Lemon Grits

Veal Piccata \$21.00

Scaloppini of Veal / Lemon Butter / White Wine / Capers

Chicken Piccata \$16.00

Scaloppini of Chicken / Lemon Butter / White Wine / Capers

Petite Filet Mignon \$30.00

6 oz. Aged Prime Angus Beef / Peppercorn Demi-Glace

12 oz. Roast Prime Rib Of Beef \$33.00

Natural au Jus / 30 Person Minimum Required

Grilled London Broil \$21.00

Skirt Steak / Mushroom Gravy

Roasted Pork Tenderloin \$18.00

Caribbean Jerk Sauce Marinade / Wilted Spinach / Mango Chutney

Chicken and Broccoli Quiche \$20.00

Ham and Spinach Quiche \$20.00

Lunch Desserts (Must order a minimum of 10 pieces)

Strawberry Short Cake \$4.00

Ultimate Chocolate Cake \$5.50

Red Velvet Cake \$5.50

Coconut Layer Cake \$4.00

Chocolate Layer Cake \$4.00

Fruit Cobbler \$4.00

Bread Pudding with Bourbon Sauce \$4.00

Brown Sugar Pie \$4.00

Key Lime Pie \$4.00

Chocolate Peanut Butter Pie \$5.00

Lunch Buffet Selections (25 person minimum)

Buffet Options

- ❖ **Club Lunch \$19.00**
One Protein; Three Sides
- ❖ **Premium Lunch \$24.00**
Two Proteins; Three Sides
- ❖ **Premium Plus Lunch \$28.00**
Three Proteins; Three Sides

Proteins

Chicken Caprese	Beef Tips with Mushrooms
Chicken Marsala	Sliced Sirloin Steak Au Jus
Chicken Piccata	Grilled Marinated Flank Steak
Sonoma Grilled Chicken	Baked Salmon with Lemon Dill Cream
Chicken Florentine	Baked Tilapia, Cod, or Flounder
Turkey with Dressing	Sliced Caribbean Pork Loin
Sliced Pork Loin with Baked Apples	

Sides

House Salad	Steamed Asparagus
Classic Caesar	Seasonal Vegetable Medley
Spinach Mushroom Salad	Maple Glazed Carrots
Haricot Vert	Country Green Beans
Steamed Broccoli with Cheddar Cheese Sauce	Oven Roasted Red Potatoes
Sautéed Squash and Zucchini	Garlic Whipped Potatoes
Macaroni & Cheese	Scalloped Potatoes
Savannah Red Rice	Candied Yams
Wild & Long Grain Rice Pilaf	

**** Please note custom menu items available upon request. ****

Specialty Lunch Buffet Selections

- **Deli Lunch Buffet \$14.00**
Ham, Turkey, Roast Beef, American, Swiss and Provolone Cheeses. Served with Fresh Green Leaf Lettuce, Tomatoes and Onions. Includes Sliced White and Wheat Breads & Kaiser Rolls. Choice of Potato Salad or Pasta Salad and Cole Slaw.

Dinner

Plated Dinner

All dinners are served with rolls and butter, house salad (choice of dressing)

Chef's choice of seasonal vegetables & appropriate sides included

Appetizers

Fried Green Tomatoes **\$7.00**

Organic Greens / Classic Remoulade Ranch

Crab Cake **\$14.00**

Remoulade Sauce / Ancho Pepper Aioli

Shrimp Cocktail **\$2 a piece**

Cocktail Sauce

BBQ Grilled Shrimp **\$2 a piece**

Black-eyed Pea Cakes

Grilled Portobello **\$7.00**

Balsamic Marinated / Baked Goat Cheese / Vintage Port Reduction

Soups

Chilled Gazpacho **\$3.00**

Chicken & Corn Chowder **\$3.00**

Tomato Basil **\$3.00**

New England Clam Chowder **\$3.00**

Salads

Garden House Salad **\$3.00**

Mixed Greens / Cucumbers / Cherry Tomatoes / Shredded Carrots / Red Onions / Croutons

Cross Creek Salad **\$4.00**

Mixed Greens / Mandarin Oranges / Candied Pecans / Feta Cheese / Champagne Vinaigrette

Spinach Salad **\$4.00**

Egg Slices / Bacon Bits / Tomatoes / Bermuda Onions / Mushrooms / Warm Bacon Dressing

Caesar Salad **\$3.00**

Parmesan Cheese / Croutons

Radicchio, Romaine & Frisee **\$4.00**

Grapefruit / Pecans / Raspberry Vinaigrette

Greek Salad **\$4.00**

Romaine Lettuce / Black Olives / Tomatoes / Cucumbers / Bermuda Onions / Feta Cheese / Greek Dressing

Tomato & Mozzarella Salad **\$4.50**

Sliced Roma Tomatoes / Fresh Mozzarella Cheese / Bermuda Onions / Mixed Greens / Balsamic Vinaigrette Dressing

Entrees

12 oz. Prime Rib of Beef au Jus \$33.00

Aged Angus /30 Guest Minimum

8oz. Filet Mignon Béarnaise \$33.00

Aged Angus

12oz. New York Strip \$30.00

Aged Angus

12oz. Ribeye Steak \$30.00

Aged Angus

Pan-Seared Beef Tenderloin Medallions \$33.00

Shrimp Ragout / Madeira Sauce

Roasted Pork Loin \$23.00

Apple Gorgonzola Compote

Marinated Jerked Pork Loin \$23.00

Wilted Spinach / Mango Chutney Butter

Pan Seared Atlantic Salmon \$24.00

Spinach / Lemon Butter Sauce

Herb Crusted Salmon \$24.00

Garlic Seared Spinach / Lemon Cream

Parmesan Mahi Mahi \$25.00

Tomato Basil Beurre Blanc/ Vegetable Risotto

Bacon Wrapped Chicken Breast \$24.00

Applewood Smoked Bacon / Spinach / Roasted Red Peppers / Potatoes / Dijon Cream Sauce

Sonoma Marinated Chicken Breast \$24.00

Garden Rice Pilaf / Fried Leek Straw / Grilled Vegetables

Chicken Roulade \$24.00

Boursin Cheese Stuffed / Prosciutto & Spinach /Sun Dried Tomato Sauce

Herb Crusted Chicken Breast \$24.00

Dijon Cream

Chicken Caprese \$24.00

Marinated Tomato, Buffalo Mozzarella, Basil & Balsamic Reduction

Charleston Style Shrimp and Grits \$25.00

Sautéed Jumbo Shrimp / Bacon / Tomatoes / Scallions / Creamy Garlic Sauce / Grit Cakes

Veal Napoleon \$30.00

Tender Veal Scaloppini / Grilled Vegetables / Spicy Chorizo Butter

Grilled Lamb Rack \$Market

Jalapeño Mint Sauce / Roasted Garlic Mashed Potatoes

Veal Saltimbocca \$30.00

Veal Medallions / Prosciutto Ham / Melted Fresh Mozzarella / Rich Veal Demi-Glace

Dinner Buffet Selections (30 person minimum)

\$50 carving station attendant fee

Buffet Options

❖ **Club Dinner \$25.00**

Two Proteins; Three Sides

❖ **Club Plus Dinner \$29.00**

Three Proteins; Three Sides

❖ **Premium Dinner \$30.00**

Two Proteins; Three Sides;
Carving Station

❖ **Premium Plus Dinner \$38.00**

Three Proteins; Three Sides;
Carving Station

Proteins

Chicken Caprese

Chicken Marsala

Chicken Piccata

Sonoma Grilled Chicken

Chicken Florentine

Turkey with Dressing

Sliced Pork Loin with Baked Apples

Beef Tips with Mushrooms

Sliced Sirloin Steak Au Jus

Grilled Marinated Flank Steak

Baked Salmon with Lemon Dill Cream

Baked Tilapia, Cod, or Flounder

Sliced Caribbean Pork Loin

Sides

House Salad

Classic Caesar

Spinach Mushroom Salad

Haricot Vert

Steamed Broccoli with Cheddar Cheese Sauce

Sautéed Squash and Zucchini

Macaroni & Cheese

Savannah Red Rice

Wild & Long Grain Rice Pilaf

Steamed Asparagus

Seasonal Vegetable Medley

Maple Glazed Carrots

Country Green Beans

Oven Roasted Red Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Candied Yams

Carving Stations

Roast Tenderloin of Beef \$26.00

Béarnaise and Horseradish

Chili Rubbed Pork Loin

Apricot Chipotle Mustard / Onion Marmalade

Roast Prime Rib of Beef \$24.00

Horseradish / Horseradish Cream Sauce

Roast Breast of Turkey

Cranberry Relish / Corn biscuits

Roasted Top Round of Beef

Horseradish Cream Sauce

Whole glazed Ham

Rum Raisin Sauce / Buttermilk Biscuits

Dessert Selections (15 pieces minimum)

Priced per person

Ice Cream Sundae **\$4.00**

Pecan Pie **\$4.00**

Key Lime Pie **\$4.00**

Brown Sugar Pie **\$4.00**

Strawberry Short Cake **\$4.00**

Cherry Fruit Cobbler **\$4.00**

Apple Fruit Cobbler **\$4.00**

Peach Fruit Cobbler **\$4.00**

Bread Pudding with Bourbon Sauce **\$4.00**

Caramel Apple Pie **\$5.00**

Chocolate Peanut Butter Pie **\$5.00**

Ultimate Chocolate Cake **\$5.50**

Red Velvet Cake **\$5.50**

Strawberry Cheesecake **\$5.50**

New York Cheesecake **\$6.00**

Mango Passion Cheesecake **\$8.00**

Carrot Cheesecake **\$8.00**

Tira Misu **\$7.50**

Carmel Fudge Pecan Cake **\$8.00**

Gourmet Dessert Selections

Priced per person

Red Velvet Cake **\$8.50**

Cream Cheese Icing / Crème Anglaise

Mousse Royale **\$8.50**

Crème Brûlée / Chocolate Mousse / Moist Chocolate
Cake

Tuxedo Truffle Mousse Cake **\$8.50**

Chocolate Mousse / Dark Chocolate Cake / Chocolate
Shavings

Dessert Buffet **\$10.00**

Assorted Pies / Assorted Layer Cakes



Refreshments

Bar Options

You will be billed for all guests 21 years of age and older. Proper identification is required.

North Carolina laws pertaining to legal drinking age will be enforced.

All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.

Cross Creek Bartenders are instructed to pour 1.5 oz. per drink.

All beverage charges are subject to 20% service charge & 7% NC sales tax.

Bartender Fees

\$20 per hour per bartender.

Bartender Fee applies to open and cash bars.

Master Tab

Event host can set a pre-determined limit to be billed during event.

The tab can be customized to include or exclude specific items.

Cash Bar

Guests will be responsible for their individual tabs.

A La Carte Beverage Stations

Priced per person / per gallon

Iced Tea **\$2.25 / \$30.00**

Soft Drinks **\$2.00**

Bottled Water **\$2.00**

Lemonade **\$25.00/gallon**

Sports Drinks **\$2.25**

Regular & Decaffeinated Coffee **\$2.25 / \$30.00**

Chilled Juices **\$15.00/gallon**

Punch Stations

Priced per person

Fruit Punch **\$3.00**

Grenadine / Orange Juice / Pineapple Juices / Ginger Ale / Fruit Garnish

Sherbet Punch **\$3.00**

Lime Sherbet / Orange Sherbet / Ginger Ale / Fruit Slice Garnish

Ambrosia Punch **\$3.00**

Orange Juice / Pineapple Juice / Coco Lopez Cream of Coconut / Fruit Garnish



Alcoholic Beverages

Please note we can obtain bottles of any preferred liquor
Priced per drink

House Brand Liquor

Smirnoff Vodka **\$5.00**

Gordon's Gin **\$5.00**

Bacardi Rum **\$5.00**

Inver House Scotch **\$5.00**

Jim Beam Bourbon **\$5.00**

Canadian Mist Blended Whiskey **\$5.00**

Call Brand Liquor

Absolute Vodka **\$6.00**

Tanqueray Gin **\$6.00**

Dewar's Scotch **\$6.00**

Jim Beam Bourbon **\$6.00**

Seagram's V.O. Blended Whiskey **\$6.00**

Makers Mark Bourbon **\$7.00**

Premium Brand Liquor

Grey Goose Vodka **\$8.00**

Ketel One Vodka **\$8.00**

Bombay Sapphire Gin **\$8.00**

Patron Tequila **\$10.00**

Glenlivet 12 Scotch **\$9.00**

Makers Mark Bourbon **\$8.00**

Crown Royal Canadian Whiskey **\$8.00**

Bulleit Bourbon **\$10.00**

Beer Options

Domestic Beer

Budweiser **\$3.00**

Bud Light **\$3.00**

Michelob Ultra **\$3.00**

Coors Light **\$3.00**

Miller Light **\$3.00**

Domestic Keg **\$325.00**

Import Beer

Heineken **\$4.00**

Corona **\$4.00**

Amstel Light **\$4.00**

Imported Keg **\$375.00**

Wine Options

Full Comprehensive, Wine List available on Cross Creek website.

