



# **CROSS CREEK**

## COUNTRY CLUB

### *2025 Banquet Guide*

*1129 Greenhill Road • Mount Airy, NC 27030 • 336.789.5193*

*Welcome to Cross Creek Country Club, where exceptional service meets southern hospitality. On behalf of our owners, management & dedicated team, we thank you for your interest in our venue.*

*We pride ourselves on making every event a truly memorable experience. This comprehensive guide was created to introduce you to our extensive full service banquet capabilities and help you plan your special occasion with confidence.*

*Our expert staff is delighted to customize every aspect of your event. While we offer a wide selection of menu items to satisfy diverse preferences, we welcome the opportunity to create custom offerings tailored specifically to your vision.*

*The detailed guidelines that follow ensure that every element of your function is executed to the highest standard. We encourage you to review them carefully and welcome any questions you may have. For the most seamless planning experience, we highly recommend scheduling a consultation with our event specialists who will personally guide you through the entire process.*

*It is our greatest pleasure to help create unforgettable moments for you and your guests. Thank you for choosing Cross Creek Country Club for your special event. We look forward to exceeding your expectations in every way.*

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Email [events@crosscreekcc.com](mailto:events@crosscreekcc.com) with any questions.

# Where to Start?

At Cross Creek Country Club, planning your perfect event begins with determining your guest count and selecting the ideal space from our diverse venue options. Whether you envision an intimate gathering or a grand celebration, we offer both indoor and outdoor spaces thoughtfully designed to accommodate events of any size, from small private parties to elaborate affairs hosting up to 350 guests. Our versatile facilities ensure we have the perfect setting to bring your vision to life.

Planning your event with Cross Creek Country Club is a seamless and enjoyable experience. To understand exactly how we'll make your event special, please see the list below for details on how we utilize the facility fee. On the following page, you'll find a breakdown of our spaces and their capacities, and our website features a photo gallery showcasing how these versatile spaces can be transformed for different events. This guide also outlines additional services we offer, along with our policies and guidelines to ensure everything runs smoothly.

Once you've selected your space, we'll work together to create the perfect menu for your occasion. As a full-service venue with a food service license, we prepare all cuisine in-house (with the exception of desserts, which may be brought in from a commercial licensed bakery). We also hold a liquor license, meaning all beverages must be provided through the club – but don't worry, we're happy to source whatever you'd like to serve your guests.

After all the delicious details are decided, we'll provide you with a comprehensive quote and contract to review. We ask that final guest counts be submitted 7 days prior to your event, as we purchase food and schedule staff based on these numbers. During this 7-day window, we cannot accommodate reductions in guest count, though we can happily accommodate increases. Please note that increases exceeding 10% of your submitted count will incur additional fees, with any guests over this threshold charged at twice the per-person rate specified in your contract.

## The Room/Facility Fee includes:

- ❖ White or Black floor length table linens
- ❖ Linen napkins in the color of your choice (color option samples available to view)
- ❖ 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
- ❖ Extra staff for outstanding service
- ❖ Functions are based on six hours unless otherwise noted
- ❖ Free Wi-Fi

# Dining & Facility Accommodations

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

Capacity: 200 seated for wedding ceremony, 100 seated & served for dining

**Grand Ballroom** \$1,500 non-member, \$750 Member

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

**Patio Room** \$1000 non-member, \$ 500 Member

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

**Dragonfly Room** \$600 non-member, \$300 Member

Capacity: 72 seated & served, 60 with buffet; includes use of balcony in front of Dragonfly Room

**Family Room** \$150.00 non-member, \$75 Member

Capacity: 40 seated & served, 25 with buffet; Includes flat screen TV

**Sunset Grille** \$500.00 non-member, \$250 Member (\*only available when Grille is closed)

Capacity: 75 seated & served, 60 with buffet; Includes flat screen TV

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

Capacity: 72 seated & served, 50 with buffet

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

Capacity: 72 seated & served, 50 with buffet

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

Capacity: 40 seated & served, 25 with buffet

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

Capacity: 40 seated & served, 25 with buffet

**Locker Rooms** \$100 non-member, \$50 Member (charge covers one locker room, 2 are available)

**Pool Rental** (3 hours) \$300 non-member, \$150.00 Member, plus 1 lifeguard per 15 guests at \$20 per hour

# Event Services

Personalized Printed Menus	\$1 each
Coat check (Minimum 50)	\$1 each
White Chair covers	\$1 each
Wedding Cake Cutting/Serving Fee	\$1 per person
Auction/Raffle Set up (includes table & linens)	\$5 per table
Pavilion Fireplace Fee (includes set up and wood needed)	\$100
Staffing Surcharge Priced per Hour Over Contracted Hours	\$250

## Audio / Video

Flat Screen TV on cart (for screen mirroring / zoom)	\$100
HD Projector with Screen	\$100
Speakers with Bluetooth & Microphone	\$100

## Dance Floor (parquet hard floating dancefloor)

21' x 21'	\$500
18' x 18'	\$400
15' x 18'	\$350
15' x 15'	\$300
12' x 12'	\$250

## Miscellaneous Services

Gold or Silver Sheer Overlay	\$1/table
Chargers: Gold, Silver, Black	\$5/table
Centerpieces (from our selection)	\$10/table

# Services and Guidelines

## *Food*

All food must be provided by Cross Creek with the exception of wedding & birthday cakes from a commercial licensed bakery. **Per our permit from the Health Department, no outside food may be brought onto the premises.** Initial: \_\_\_\_\_

## *Beverage*

In accordance with the State & Local ABC regulations, Cross Creek Country Club must supply all alcoholic beverages. **No outside alcoholic beverages and no outside non-alcoholic beverages may be brought to the premises.** Initial: \_\_\_\_\_

## *Favors*

Party & wedding favors containing glitter, confetti, rice, or flower petals are not permitted. If they are used during the device, an additional clean up fee will be assessed. Initial: \_\_\_\_\_

## *Candy*

Candy tables must be preapproved by the club and will be subject to a cleanup fee. Initial: \_\_\_\_\_

## *Pricing*

All prices listed on the banquet menu & your event quote are guaranteed for thirty (30) days and are subject to change. Signed contracts will lock your pricing in for your event. All food & beverage items are subject to a 20% service charge & 7% state sales tax. Initial: \_\_\_\_\_

## *Facility Rules/Reminders*

Cross Creek is a large facility with many rooms and separate areas. There may be multiple events going on at once. **Some areas are for members only.** The bar in the restaurant is for patrons in the dining room only. Please remind your guests that you have rented part of the club's facilities and your party is limited to the area you have rented and the bathrooms nearby. Some rooms come with access to the balcony. If your room has a door to the balcony, then your guests are welcome to use the portion of the balcony that is directly outside of your room. Other parts of the balcony may belong to other groups at the time of your event, so it is important to be mindful of your space. **Guests may not roam around the club or golf course. Children under the age of 16 MUST be supervised.** 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. **A fee of \$300.00 (minimum) may be charged at the club's discretion for excessive cleanup.** Initial: \_\_\_\_\_

### *Deposits or Cancellation*

A non-refundable security deposit of \$1,000.00 is required to reserve space for the date & time of 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.** Requests to switch the date of an event will be accommodated based on room availability. Date switching is not available within 30 days of the event. The deposit is applied to the final bill. Initial: \_\_\_\_\_

### *Guest Count*

Catering selections must be finalized thirty (14) days in advance of your event. Effective execution of your event requires we have a final guest count no less than seven (7) days prior to your event. Last minute change requests will be considered but cannot be guaranteed & may affect the pricing on your contract. **Cancellations & guest count 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 makes food purchases & schedules staff based on the guest count, which is used as the basis for your billing. You may provide someone to accompany the staff in counting the number of attendees. If a final count is not provided, you will be charged for the estimated number given plus any guests over & above. Please include all entertainers or other vendors in your final count should you plan to feed them. 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 & Access*

Your selected private room is reserved for the exclusive use of you & your guests on the date and time outlined on your contract. 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. Anything more than the two hour window can be arranged based on availability of the room you have rented. 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: \_\_\_\_\_



### *Surveillance Cameras*

Please note that the club has surveillance cameras inside the clubhouse and around the property for the safety and security of the property, our staff, our members, and all guests. 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 onto 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. Initial: \_\_\_\_\_

### *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. Please provide a list and contact information for any outside vendors who will be working at your event. Initial: \_\_\_\_\_

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

You have rented the \_\_\_\_\_ Room for your event on \_\_\_\_\_.

\_\_\_\_\_. Please remind your guests that your event is limited to the space you have rented and the nearby restrooms. It does not provide access to the entire club facility.

\_\_\_\_\_  
Host Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
CCCC Rep. Signature

\_\_\_\_\_  
Date

Please sign and return this sheet with your deposit

## Menu Options

Not sure what you'd like to serve your guests? Peruse leisurely through the next few pages for some inspiration.

More of a Type A and already have your menu designed? Skip the next few pages and send us a note so we can create your custom dream menu.

Welcome to the delicious menu portion of our Cross Creek Country Club Banquet Guide! Our talented Chef and culinary staff are true artists in the kitchen, combining skill, creativity, and passion to deliver exceptional dining experiences. While we're pleased to present a comprehensive selection of options for meals, snacks, desserts, and beverages throughout this guide, we want to emphasize that **our team absolutely loves crafting custom menus** tailored specifically to your vision.

We understand that extraordinary cuisine transforms good events into unforgettable occasions, and we take pride in helping create those core memories that you and your guests will cherish long after the last course is served.

At Cross Creek Country Club, we believe incredible cuisine should be accessible without compromising quality. Our pricing philosophy reflects our commitment to providing exceptional meals at fair and transparent prices, with each event customized to meet your specific needs and budget. We develop individual pricing for every event, ensuring you receive outstanding value for your investment. Your selections will be priced per person. Please note that tax and gratuity are added to our per-person pricing, allowing our dedicated service team to focus entirely on making your event seamless and memorable.

# Breakfast

**Buffet Options:** Customize your own buffet with items from this page (pricing will be determined based on your selections) or choose from our preset menu below. Pricing does not include tax and gratuity.

## Continental Breakfast

Assorted Danish or Mini Muffins  
Fresh Sliced Fruit  
Coffee, Water & Assorted Juices

## Southern Breakfast Buffet

Seasonal Fresh Fruit  
Applewood Smoked Bacon & Sausage  
Scrambled Eggs  
Grits or Hash browns or Tater Tots  
Biscuits & Sausage Gravy  
Coffee, Water & Assorted Juices

## Plated Options:

### Light Plated Breakfast

Fresh Sliced Fruit  
Quiche or Scrambled Eggs  
Fresh Muffins with Butter & Jelly  
Coffee, Water & Assorted Juices

### Traditional Plated Breakfast

Applewood Smoked Bacon  
Scrambled Eggs  
Grits or Hash Browns  
Fresh Biscuit with Butter & Jelly  
Coffee, Water & Assorted Juices

**A La Carte Options:** Mix & Match to create the plate of your dreams.

Bagels With Cream Cheese  
Assorted Danish & Pastries  
Fresh Fruit Display  
Assorted Fruit Yogurts  
Bacon & Sausage  
Country Ham

Crispy Hash Browns  
Breakfast Grits  
Biscuits and Sausage Gravy  
Scrambled Eggs  
Western Style Scrambled Eggs  
French Toast With Syrup & Powdered Sugar

Cross Creek's Events & Culinary Teams are ready to customize your menu selections. If you would like items included on your menu that you don't see in our Banquet Packet, please let us know.

## Lunch

**Buffet Options:** Buffets are priced per person. Customize your own buffet with items from this page (pricing will be determined based on your selections). Pricing does not include tax and gratuity.

### Club Buffet

One Protein, Three Sides

### Premium Buffet

Two Proteins, Three Sides

### Premium Plus Buffet

Three Proteins, Three Sides

**Protein Options** (Please note custom menu items available upon request.)

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

### Side Options

House Salad

Classic Caesar

Spinach Mushroom Salad

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

Sautéed Green Beans

Oven Roasted Red Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Candied Yams

## Specialty Lunch Buffet Selections (great for Golf Tournaments)

### Deli Lunch Buffet

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

### Burgers & Dogs Lunch Buffet

Grilled 8 oz Hamburgers (with cheese or without) served with Fresh Green Leaf Lettuce, Tomatoes, Onions, Dill Pickles, Rolls, and all condiments. Grilled Hot Dogs served on a Roll and Diced Onions, Chili, Mustard, & Cole Slaw. Choice of Potato Salad or Pasta Salad and Cole Slaw.

## Lunch

**Plated: Small Plates:** All plated lunches are served with rolls & butter. Custom plates available upon request. Pricing does not include tax and gratuity.

### Cross Creek Fruit Plate

Seasonal Fruit / Berry Yogurt or Cottage Cheese

### Chicken Salad Sandwich

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

### Grilled Chicken Caesar Wrap

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

### Cross Creek Burger

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

### Crab Cake Sandwich

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

### Chicken Salad Plate

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

### Spinach & Strawberry Salad

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

### Classic Cobb Salad

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

### California Salad

Grilled Chicken / Avocado / Strawberries / Poppy Seed Dressing

### Grilled Chicken Caesar Salads

Grilled Marinated Chicken

### Grilled Salmon Caesar Salads

Grilled Atlantic Salmon Filet

Quiche (Ham, Spinach, Broccoli, Custom)

## Lunch

**Plated: Entrees:** All plated lunches are served with rolls & butter. Served with a Seasonal Vegetable & Starch of your choice. Custom plates available upon request. Pricing does not include tax and gratuity.

### Chicken Fettuccine

Grilled Chicken Breast / Fettuccine /Parmesan White Wine Sauce

### Chicken Marsala

Sautéed Chicken Breast / Classic Marsala Wine Sauce / Mushrooms

### Crab Cakes

Jumbo Lump Crabmeat / Spicy Remoulade Sauce

### Bacon Wrapped Chicken Breast

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

### Roasted Chicken

Tomato Bacon Relish / Champagne Sauce

### Grilled Atlantic Salmon

Dill Cream Sauce

### Charleston Style Shrimp & Grits

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

### Veal Piccata

Scaloppini of Veal / Lemon Butter / White Wine / Capers

### Chicken Piccata

Scaloppini of Chicken / Lemon Butter / White Wine / Capers

### Petite Filet Mignon

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

### 12 oz. Roast Prime Rib Of Beef

Natural au Jus / 30 Person Minimum Required

### Grilled London Broil

Skirt Steak / Mushroom Gravy

### Roasted Pork Tenderloin

Caribbean Jerk Sauce Marinade / Mango Chutney

## Breaks, Snacks & Daytime Desserts

House Made Potato Chips Served with Ranch Dip  
Assorted Danish  
Muffins (Assorted Sizes and Flavors)  
Bagels with Cream Cheese  
Ham & Cheese Croissants  
Country Ham Biscuits  
Cheese Display (Domestic Cheese / Imported Cheese / Crackers)  
Fresh Vegetable Crudité Herb Ranch Dip  
Fresh Fruit Display  
Granola Bars  
Dry Roasted Salted Peanuts  
Gold Fish  
Trail Mix  
Popcorn  
Gourmet Cookies or Brownies

### Sweet Tooth

Strawberry Short Cake  
Fruit Cobbler  
Ultimate Chocolate Cake  
Bread Pudding with Bourbon Sauce  
Red Velvet Cake  
Brown Sugar Pie  
Coconut Layer Cake  
Key Lime Pie  
Chocolate Layer Cake  
Chocolate Peanut Butter Pie

If you don't see your favorite things on here, just let us know!  
Our Chef & his Culinary Team are able to make just about anything!!

**Hors D'oeuvres:** Available Passed or Buffet Style. Minimum of 25.

**Cold Hors D'oeuvres:** Add to any dinner buffet or a selection can be used to create a heavy hors d'oeuvres buffet.

Deviled Eggs  
Assorted Finger Sandwiches  
Prosciutto Wrapped Melons  
Anti Pasto Skewers  
Cheese platter with assorted crackers  
Baked Brie with Bread Rounds  
Shrimp Salad on Cucumber  
Tomato-Basil Bruschetta  
Chicken Salad on Cucumber  
Herbed Boursin Stuffed Belgian Endive  
Oysters on the Half Shell  
Large Chilled Shrimp with Cocktail Sauce

**Hot Hors D'oeuvres**

Miniature Crab Cake / Crab Cake Puffs  
Bacon Wrapped Scallops  
Swedish Meatballs  
Marinara Meatballs  
BBQ Meatballs  
Garlic Roasted Chicken Wings  
Barbecue Chicken Wings  
Buffalo Style Chicken Wings  
Southern Fried Chicken Wings  
Chicken Tenders (Honey Mustard Sauce / Sweet & Sour Sauce)  
Fried Dim Sum with Soy Dipping Sauce  
Spinach & Artichoke Dip with Toasted Pita Triangles  
Corn Nuggets  
Oriental Style Chicken Wings  
Potstickers with Chili Soy Dipping Sauce  
Spanakopita  
Pear & Brie in Phyllo  
Mini Egg Rolls with Plum Sauce  
Chicken Sate  
Deep Fried Mozzarella Sticks  
Beer Battered Mushrooms  
Jalapeno Cheddar Poppers  
Breaded Zucchini  
Grilled Chicken Quesadilla



## Chef's Specialty Displays (25 person minimum)

Priced per person. Pricing does not include tax and gratuity.

### Herb Marinated Grilled Vegetable

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

### Smoked Fish

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

### Cheeses and Fruits based on Seasonal Availability

#### Fresh Seasonal Fruit

Melons, / Berries

#### Fresh Vegetable Crudit 

Garden Fresh Vegetables / Ranch Dip

#### Domestic Cheese Display

Cheddar / Swiss / Pepperjack / Assorted Crackers

#### Imported and Domestic Cheese Board

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

## Chef Attendant Carving Stations

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

### Mignon of Beef Tenderloin

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

### Prime Rib of Beef

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

### Prime Strip Sirloin of Beef

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

### Citrus & Cajun Rubbed Roasted Turkey

Mayo / Cranberry Relish / Rolls / 25 Person Minimum

### Baked Virginia Ham

Mustard / Mayonnaise / Biscuits / Rolls / 50 Person  
Minimum

### Roast Top Round of Beef

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

## Action Stations (50 person minimum)

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

Choose Two: Penne Pasta / Bow Tie / Tortellini / Tri Color Rotini  
Choose Two: Marinara / Pesto / Alfredo / Carbonara  
Chicken / Baby Shrimp \$5.00

### Mexican Fajitas Station

Chicken Fajitas / Steak Fajitas / Peppers / Onions /  
Soft Flour Tortillas / Cilantro Laced Salsa / Guacamole  
/ Sour Cream / Jalapeños/Rice/Beans

### Fish Taco Station

Sautéed Cod or Flounder / Shredded Lettuce / Diced Tomatoes  
/ Diced Onions / Sour Cream / Guacamole

### Charleston Shrimp and Grit Cake Station

Creek Shrimp / Sautéed Tomatoes / Scallions / Bacon  
/ Pan-fried Grit Cakes

### Mashed Potato Bar

Creamy Whipped Idaho Potatoes /  
Sweet Mashed Potatoes / Crumbled  
Bleu Cheese / Shredded Cheddar /  
Crisp Bacon Bits / Sour Cream /  
Chives / Spiced Pecans Brown Sugar



# Dinner Starters

## *Appetizers*

Fried Green Tomatoes

Organic Greens / Classic Remoulade Ranch

Crab Cake

Remoulade Sauce / Ancho Pepper Aioli

Shrimp Cocktail

Cocktail Sauce

BBQ Grilled Shrimp

Black-eyed Pea Cakes

Grilled Portobello

Balsamic Marinated / Fresh Mozzarella/Tomato Basil

## *Soups*

Chilled Gazpacho

Chicken & Corn Chowder

New England Clam Chowder

Tomato Basil

## *Salads*

Garden House Salad

Mixed Greens / Cucumbers / Cherry Tomatoes /

Shredded Carrots / Red Onions / Croutons

Cross Creek Salad

Mixed Greens / Mandarin Oranges / Candied Pecans /

Feta Cheese / Citrus Vinaigrette

Spinach Salad

Egg Slices / Bacon Bits / Tomatoes / Bermuda Onions /

Mushrooms / Warm Bacon Dressing

Caesar Salad

Parmesan Cheese / Croutons

Radicchio, Romaine & Frisee

Grapefruit / Pecans / Raspberry Vinaigrette

Greek Salad

Romaine Lettuce / Black Olives / Tomatoes /

Cucumbers / Bermuda Onions / Feta Cheese / Greek Dressing

Tomato & Mozzarella Salad

Sliced Roma Tomatoes / Fresh Mozzarella Cheese /

Bermuda Onions / Mixed Greens / Balsamic Vinaigrette Dressing

# Dinner Entrées

## *Entrees*

### **12 oz. Prime Rib of Beef au Jus**

Aged Angus /30 Guest Minimum

### **8oz. Filet Mignon Béarnaise**

Aged Angus

### **12oz. New York Strip**

Aged Angus

### **12oz. Ribeye Steak**

Aged Angus

### **Pan-Seared Beef Tenderloin Medallions**

Mushroom Marsala Sauce

### **Roasted Pork Loin**

Apple Gorgonzola Compote

### **Marinated Jerked Pork Loin**

Wilted Spinach / Mango Chutney Butter

### **Pan Seared Atlantic Salmon**

Spinach / Lemon Butter Sauce

### **Herb Crusted Salmon**

Garlic Seared Spinach / Lemon Cream

### **Parmesan Mahi Mahi**

Tomato Basil Beurre Blanc/ Vegetable Risotto

### **Sonoma Marinated Chicken Breast**

Garden Rice Pilaf / Grilled Vegetables

### **Chicken Roulade**

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

### **Herb Crusted Chicken Breast**

Dijon Cream

### **Chicken Caprese**

Marinated Tomato, Fresh Mozzarella, Basil & Balsamic Reduction

### **Charleston Style Shrimp and Grits**

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

### **Veal Napoleon**

Tender Veal Scaloppini / Grilled Vegetables / Spicy Chorizo Butter

### **Grilled Lamb Rack**

Jalapeño Mint Sauce / Roasted Garlic Mashed Potatoes

### **Veal Saltimbocca**

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

## Dinner Buffet Selections (30 person minimum)

### *Buffet Options*

- |  |   |
|--|---|
| ❖ <b>Club Dinner</b><br>Two Proteins; Two Sides                            | ❖ <b>Premium Dinner</b><br>Three Proteins; Three Sides                          |
| ❖ <b>Club Plus Dinner</b><br>Two Proteins; Three Sides;<br>Carving Station | ❖ <b>Premium Plus Dinner</b><br>Three Proteins; Three Sides;<br>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  
Sautéed Green Beans  
Steamed Broccoli with Cheddar Cheese Sauce  
Sautéed Squash and Zucchini  
Macaroni & Cheese  
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 (add \$50 per hour for Chef attended Carving Stations, minimum of 2 hours)*

#### **Roast Tenderloin of Beef**

Béarnaise and Horseradish

#### **Chili Rubbed Pork Loin**

Apricot Chipotle Mustard / Onion Marmalade

#### **Roast Prime Rib of Beef**

Au Jus / Horseradish Cream Sauce

#### **Roast Breast of Turkey**

Cranberry Relish / biscuits

#### **Roasted Top Round of Beef**

Horseradish Cream Sauce

#### **Whole glazed Ham**

Buttermilk Biscuits

## Dessert Selections (15 pieces minimum)

Ice Cream Sundae  
Pecan Pie  
Key Lime Pie  
Brown Sugar Pie  
Strawberry Short Cake  
Cherry Fruit Cobbler  
Apple Fruit Cobbler  
Peach Fruit Cobbler  
Bread Pudding with Bourbon Sauce  
Caramel Apple Pie

Chocolate Peanut Butter Pie  
Ultimate Chocolate Cake  
Red Velvet Cake  
Strawberry Cheesecake  
New York Cheesecake  
Mango Passion Cheesecake  
Carrot Cheesecake  
Tira Misu  
Carmel Fudge Pecan Cake

## Gourmet Dessert Selections

Red Velvet Cake  
Cream Cheese Icing / Crème Anglaise

Mousse Royale  
Crème Brûlée / Chocolate Mousse / Moist Chocolate  
Cake

Tuxedo Truffle Mousse Cake  
Chocolate Mouse / Dark Chocolate Cake / Chocolate  
Shavings

Dessert Buffet  
Assorted Pies / Assorted Layer Cakes



# Refreshments

## *Bar Options*

- No outside alcohol may be served on the premises.
  - Guests must be 21 years of age and older to have an alcoholic beverage.
  - Proper identification is required.
  - North Carolina laws pertaining to legal drinking age will be enforced.
  - All glasses, 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.

## *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*

By the gallon

Iced Tea  
Soft Drinks  
Lemonade

Sports Drinks  
Regular & Decaffeinated Coffee  
Chilled Juices

## *Punch Stations (available with or without alcohol)*

By the Gallon

### **Fruit Punch**

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

### **Ambrosia Punch**

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

### **Sherbet Punch**

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

All Punches are available as a Cocktail Version

## *Sangria*

Homemade Red, White, or Rose Sangria (by the Gallon)



## *Liquor Offerings* (priced per drink)

*Please note we can obtain bottles of most preferred liquor options*

### ***Vodka***

Smirnoff  
Stoli  
Absolut / Absolut Vanilla / Absolut Citron  
Tito's  
Grey Goose  
Ketel One

### ***Whiskey***

Canadien Mist  
Irish Mist  
Seagram's 7  
Fireball  
Henry McKenna  
George Dickle  
Crown / Crown Apple  
Jameson  
Paddy  
Screwball Peanut Butter Whiskey  
Crown Black  
Tullamore Dew

### ***Scotch***

Grey Goose Vodka  
Ketel One Vodka  
Bombay Sapphire Gin  
Patron Tequila

### ***Beer Options***

#### ***Domestic Beer***

Budweiser  
Bud Light  
Michelob Ultra  
Coors Light  
Miller Light  
Domestic Keg

#### ***Wine Options***

Full Wine List available on Cross Creek website

### ***Gin***

Gordon's  
Beefeater  
Tanqueray  
Hendricks  
Bombay Sapphire  
The Botanist \$

### ***Bourbon***

Jim Beam  
Makers Mark  
Jack Daniels  
Bulleit  
Woodford Reserve  
Buffalo Trace  
Eagle Rare  
Blanton's

### ***Tequila***

Glenlivet 12 Scotch  
Makers Mark Bourbon  
Crown Royal Canadian Whiskey  
Bulleit Bourbon

#### ***Import Beer***

Heineken  
Corona  
Amstel Light  
Imported Keg

