



## Danville Golf Club Event Menu Packet

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*Prices are subject to change*

# Breakfast

## Buffets

### **\*Full Breakfast Buffet**

\$13.95 per person

- Fluffy Scrambled Eggs
- Country Potatoes
- Southern Grits
- Bacon and Sausage
- Buttermilk Biscuits served with Butter and Jelly
- Coffee and Tea

### **Continental Breakfast**

\$11.95 per person

- Choice of Assorted Danish Pastries **OR** Assorted Bagels with Cream Cheese
- Fresh Muffins
- Butter and Jelly
- Seasonal Fruit
- Tea and Coffee

## A La Carte Breakfast Items

Assorted Pastries	\$3.75 per person
Assorted Bagels with Plain Cream Cheese	\$3.75 per person
Fresh Fruit	\$4.75 per person
Mini Muffins	\$3.50 per person

## A La Carte Beverage Service

Iced Tea, Coffee	\$3.00 per person
Iced Tea, Lemonade and Coffee	\$4.00 per person
Fruit Juice (Orange Juice, Apple Juice, Cranberry Juice)	\$3.00 per person
Soft Drinks	\$2.00 per can
Bottled Water	\$2.00 per bottle

## A La Carte Snack Service

Bar Snack Mix - Assorted	\$4.00 per person
Cookies	\$12.00 per dozen
Chocolate Brownies	\$24.00 per dozen

All prices subject to 10% Banquet Fee, 12.8% Tax and 18% Gratuity

## Buffets

### One Entrée Buffet \$22.00

Garden Salad Bar  
(*Select two dressings*)  
One Entrée Selection  
Two Side Selections  
Rolls and Butter  
Coffee and Tea Service

### \*Two Entrée Buffet \$26.00

Garden Salad Bar  
(*Select two dressings*)  
Two Entrée Selections  
Two Side Selections  
Rolls and Butter  
Coffee and Tea Service

### Three Entrée Buffet \$30.00

Garden Salad Bar  
(*Select two dressings*)  
Three Entrée Selections  
Two Side Selections  
Rolls and Butter  
Coffee and Tea Service

### Beef Entrees

\*Marinated Sliced Beef Brisket

Sautéed Beef Tips and Onions, (*Peppers Add \$1*)

Homemade Meatloaf

\*Sliced Beef Tender Medallions, *Mushroom Marsala Sauce (Add \$2)*

\*\*Prime Rib of Beef (*Add \$8*)

### Pork Entrees

Honey Glazed Ham

Pulled BBQ Pork

Oven-Roasted Pork Loin, *Brown Sugar Glaze*

### Chicken Entrees

\*Southern Fried Bone-in Chicken

Lemon Rosemary Chicken

\*Grilled Chicken, *Parmesan Cream Sauce*

\*Chicken Marsala, *Mushroom Marsala Sauce*

### Seafood Entrees

Fried Fish Filets

\*Salmon, *Honey Bourbon Glaze (Add \$2)*

Fried Popcorn Shrimp

Shrimp and Grits, *Andouille Sausage*

### Vegetarian Entrees

Eggplant Parmesan

Grilled Vegetable Lasagna

Oriental Stir-Fry Lo Mein

Grilled Vegetable Pasta Ziti, *Marinara Sauce or Alfredo Sauce*

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## Accompaniments (Pick Two)

### Vegetable Choices

\*Fresh Whole Green Beans (Southern Style or Almandine)

Green Bean Casserole

Broccoli Casserole

Broccoli with Cheese Sauce

\*Mixed Sautéed Garden Vegetables (squash, zucchini, peppers, onions, broccoli)

Honey Glazed Buttered Baby Carrots

Buttered Corn

Braised Collard Greens

Brussels Sprouts with Caramelized Onions and Bacon

### Starch Choices

\*Oven Roasted Potatoes

\*Garlic Mashed Potatoes

\*Macaroni and Cheese

\*Au Gratin Potatoes

Mashed Sweet Potatoes

Baked Beans

### Cold Side Choices

Creamy Cole Slaw

Potato Salad

Pasta Salad

Crab Salad (*Add \$2*)

Fruit Bowl

***Add an additional side for \$4***

## Desserts

***Additional fee \$5 Per Person***

\*Cobbler (Apple, Peach, or Cherry)

Chocolate Cake

Chef's Bread Pudding

Apple Pie

Pecan Pie

Banana Pudding

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# Live Action Stations

All Pricing is Per Person

**Beef Tenderloin \$16.00**

*Carved by the Chef, Rolls and Condiments (A1 Aioli and Creamy Horseradish Sauce)*

**\*Shoulder Beef Tenderloin \$11.75**

*Carved by the Chef, Rolls and Condiments (A1 Aioli and Creamy Horseradish Sauce)*

**\*Beef Brisket \$10.00**

*Carved by the Chef, Rolls and Condiments (Barbeque Aioli and Mustard)*

**Pork Loin \$9.00**

*Carved by the Chef, Rolls and Condiments (Mayonnaise and Mustard)*

**Seared Ahi Tuna Station \$10.00**

*Seared by the Chef, Pita Rounds, Spicy Remoulade, Sriracha, Ginger Soy, Green Onion*

**\*Japanese Station \$11.00**

*Chicken, Shrimp, Vegetables, Rice, and Sauces (add Beef \$2)*

**Pasta Station \$10.00**

*Chicken and Meatballs, Penne and Angel Hair Pasta, Alfredo Sauce and Marinara Sauce*

**\*Shrimp and Grits Station \$11.00**

*Stone Grits, Shrimp, Andouille Sausage, Cheese*

## Desserts

**Bananas Foster \$6.00**

*Flambéed by Chef to order*

**Cherries Jubilee \$6.00**

*Flambéed by Chef to Order*

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# Hot Stations

All Pricing is Per Person

**\*Chicken Tenders \$5.50**

*Deep-fried to perfection, Choice of Two Sauces (BBQ, Honey Mustard, Ranch)*

**Shrimp Tempura \$8.00**

*Shrimp dipped in Batter and Deep-fried to perfection, Thai Chili Sauce*

**\*Meatballs \$4.00**

*Tossed in BBQ, Marinara, or Gravy*

**Mashed Potato Bar \$5.25**

*Shredded Cheese, Bacon, Sour Cream, Butter, and Chives*

**Spinach Artichoke Dip \$5.75**

*Spinach and Artichoke blended with Cream Cheese and Pita Chips*

**Buffalo Chicken Dip \$6.00**

*All White Meat Chicken blended with Buffalo Sauce, Cream Cheese, and Pita Chips*

**Mashed Sweet Potato Bar \$5.00**

*Marshmallows, Brown Sugar, Butter*

**\*Mini Crab Cakes – \$9.75**

*Spicy Remoulade Sauce*

**Nacho Station \$10.00**

*Ground Beef, Shredded Chicken, Spanish Rice, Tortilla Chips, Queso Dip, Salsa, Sour Cream, Shredded Cheese, Diced Tomatoes, Shredded Lettuce*

**\*Bacon Wrapped Scallops \$9.75**

**Chicken Satay \$6.25**

*Asian Sauce*

**Sausage and Bleu Cheese Stuffed Mushrooms \$5.75**

**\*Tomato and Basil Bruschetta \$5.25**

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## Hot Stations Continued

**\*Veggie Spring Rolls \$4.00**

*Sweet Thai Chili Dipping Sauce*

**\*Fried Green Tomatoes \$4.00**

*Spicy Remoulade Sauce*

**Sweet Corn Fritters \$4.00**

*Spicy Remoulade Sauce*

## Cold Stations

All Pricing is Per Person

**\*Cheese Display \$5.00**

*Cheddar, Swiss, Pepper Jack.*

*Served with Gourmet Crackers*

**Relish Display \$5.75**

*Celery, Carrots, Black Olives, Green Olives, Sweet Gherkins, Pepperoncini's*

*Served with Homemade Ranch*

**\*Vegetable Tray \$5.25**

*Celery, Carrots, Broccoli, Cauliflower, Cucumbers*

*Served with Homemade Ranch*

**\*Fruit Display \$5.00**

*(\*Seasonal Selection)*

**\*Shrimp Display \$10.50**

*16/20 size Shrimp with Cocktail Sauce and fresh lemon wedges*

**Oysters on the ½ Shell Display**

*Market and Seasonal*

**Baked Salmon Display - Market Pricing**

*Whole Salmon garnished with Cream Cheese, Eggs, Capers, Red Onions*

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## Plated Dinners

All Entrées are Served with the Same Two Side Items.  
Mixed Greens House Salad, Fresh Baked Rolls and Butter,  
Coffee, Iced Tea and Water

### Beef Entrees:

Roasted Beef Tenderloin with Red Wine Reduction	Market Pricing
Seared Ribeye Steak with Red Wine Reduction	Market Pricing
Tender Medallions	\$30.00

### Chicken Entrees:

Classic Chicken Marsala with Mushrooms and Marsala Wine Reduction	\$26.00
Chicken Cordon Bleu Stuffed with Ham and Swiss and Parmesan Cream Sauce	\$26.00
Seared Chicken Breast Stuffed with Spinach and Feta Cheese topped with Creamy Garlic and Herb Sauce	\$26.00

### Pork Entrees:

Seared Pork Loin, Brown Sugar Glaze	\$26.00
Herb Crusted Seared Pork Loin with Natural Au Jus	\$26.00

### Fish Entrees:

Baked White Fish with Lemon and Tomatoes	\$26.50
Grilled Mahi-Mahi with Mango Salsa	\$30.00
Salmon Choice of Sauce <i>(Blackened-Honey Bourbon Glazed-Lemon Capper Butter)</i>	\$30.00

### Pasta and Vegetarian Entrees:

Vegetarian Pasta Primavera	\$25.50
Vegetable Plate (Mashed Potatoes, Spinach, and Sautéed Vegetables)	\$25.50
Three Layer Homemade Beef and Italian Sausage Lasagna	\$25.50

### Duo Plates to be Customized:

6oz Filet of Beef and Lobster Tail	Market Pricing
6oz Filet of Beef with Shrimp Skewer (6)	Market Pricing
6oz Filet of Beef with Crab Cake	Market Pricing
6 oz Filet of Beef with Scallops (4)	Market Pricing

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## Plated Dinners Continued

### Salad Upgrades:

**\$4.50 additional per person**

- Wedge Salad with Blue Cheese Crumbles, Bacon, Tomatoes, Cucumber and Blue Cheese Dressing
- Spinach Salad with Almonds, Feta, Cranberries, House made Dressing
- Poached Pear Salad with Mixed Green Roulade, Bleu Cheese Wedge, Almonds, Shaved Onions, Poppysseed Dressing

## Desserts

**Additional fee \$5.00 Per Person**

Key Lime Pie   Pecan Pie   Apple Pie  
New York Style Cheesecake   Chocolate Cake   Banana Pudding  
Chef's Bread Pudding   \*Seasonal Desserts

## Accompaniments (Pick Two)

### Vegetable Choices

Mixed Sautéed Garden Vegetables  
Sautéed Asparagus (*Add \$1*)  
Broccoli (Sautéed or Cheese Sauce)  
Rice (Pilaf ~ White ~ Spanish)  
Brussel Sprouts, Caramelized Onions, and Bacon (*Add \$1*)  
Sautéed French Green Beans  
Southern Style Green Beans

Oven Roasted Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Baked Sweet Potato

At Danville Golf Club we are more than happy to prepare a custom menu for you and your guests' needs. We pride ourselves on the freshest foods available and source locally as much as possible. Please let us know in advance if you have any special dietary restrictions so that we may accommodate you.

***Prices are subject to change. Factors such as labor, inflation or supply and demand create obstacles outside of our control. We will be upfront and do our best to give you the best price possible. Thank you for understanding.***

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## Alcoholic Beverage List

- Provisions for wine and beverages served to your guests should be planned at least three weeks in advance.
- All alcohol will be billed on consumption...per drink served.
- House Wines are billed on consumption by glass/bottle.
- Wines provided by the host with the express consent of the Club Manager may be brought in and served by Danville Golf Club staff for an additional \$10 corkage fee per bottle
- Cash Bar available using Club's Alcoholic Beverages only.

### Liquor

#### *House Brands \$8*

Jim Beam  
Canadian Club  
Seagram's 7

Bacardi Superior Rum  
Captain's Morgan Rum  
Malibu Rum

Smirnoff Vodka  
Seagram's Gin

#### *Premium Brands \$9*

Jack Daniels Bourbon  
Absolut Vodka  
Tito's Vodka

Jose Cuervo Tequila  
Tanqueray Gin

Dewar's Scotch  
Johnny Walker's Black Scotch

#### *Top Shelf Brands \$10*

Crown Royal  
Maker's Mark

Grey Goose  
Basil Hayden (\$14)

Hendrix Gin  
Knob Creek (\$14)

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# Wine

## *Banquet House Wine*

**\$28/per bottle    \$8/per glass**

Leese Fitch Cabernet  
Leese Fitch Chardonnay  
Leese Fitch Merlot  
Leese Fitch Pinot Noir

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Torre Di Luna Pinot Grigio  
**\$30/per bottle    \$9/per glass**

# Sparkling

Korbel- Champagne- \$30  
Adria Vini – Prosecco - \$30

# Beer

## *Domestic (Bottle/Can)*

Bud Light \$4.5    Michelob Ultra \$4.5    Coors Light \$4.5    Miller Light \$4.5  
Natural Light \$4.5    Yuengling \$4.5

## *Premium & Specialty (Bottle/Can)*

Corona \$5    Corona Light \$5.50    DB's Vienna Lager \$5.25  
IPA's \$6    High Noon Seltzers \$5.50    Blue Moon \$5.50

- Keg Beer Service available – Market Pricing

**Other Liquors, Wines, and Beers  
available with advance notice**

**8.29.2024**

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