

**Danville Golf Club Event Menu Packet**

**Club Manager**

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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 and Hot Tea $3.00 per person

Iced Tea, Coffee and Soft Drinks $4.00 per person

Fruit Juice (Orange Juice, Apple Juice, Cranberry Juice) $3.00 per person

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

### One Entrée Buffet $21.00

Garden Salad Bar

One Entrée Selection

Two Side Selections Rolls and Butter

Coffee and Tea Service

**Buffets**

**\*Two Entrée Buffet**

## $25.00

Garden Salad Bar

Two Entrée Selections

Two Side Selections Rolls and Butter

Coffee and Tea Service

**Three Entrée Buffet**

## $29.00

Garden Salad Bar

Three Entrée Selections

Two Side Selections Rolls and Butter

Coffee and Tea Service

**Beef Entrees**

\*Marinated Sliced Beef Brisket

Sautéed Beef Tips and Mushrooms

Homemade Meatloaf

\*Sliced Beef Tender Medallions (Additional $2.00)

\*\*Prime Rib of Beef (Additional $8.00)

**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

**Seafood Entrees**

Fried Fish Filets

\*Salmon, Honey Bourbon Glaze (Additional $2.00)

Fried Popcorn Shrimp

Shrimp and Grits

**Vegetarian Entrees**

Eggplant Parmesan

Grilled Vegetable Lasagna

Oriental Stir-Fry Lo Mein

Pasta Ziti with Grilled Vegetables, Marinara Sauce, or Alfredo Sauce

## Accompaniments (Pick Two)

**Vegetable Choices**

Fresh Whole Green Beans (Southern Style or Almandine)

Green Bean Casserole

Honey Glazed Buttered Baby Carrots

Buttered Corn

Broccoli with Cheese Sauce

Braised Collard Greens

\*Mixed Sautéed Garden Vegetables

Brussels Sprouts with Caramelized Onions and Bacon

Broccoli Casserole

**Starch Choices**

\*Oven Roasted Potatoes

Baked Beans

\*Garlic Mashed Potatoes

\*Macaroni and Cheese

Mashed Sweet Potatoes

\*Au Gratin Potatoes

**Cold Side Choices**

Creamy Cole Slaw

Potato Salad

Pasta Salad

Crab Salad

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

**Live Action Stations**

**All Pricing is Per Person**

**Beef Tenderloin $16.00**

*Carved by the Chef, Rolls and Condiments*

**Shoulder Beef Tenderloin $11.75**

*Carved by the Chef, Rolls and Condiments*

**\*Beef Brisket $10.00**

*Carved by the Chef, Rolls and Condiments*

**Pork Loin $9.00**

*Carved by the Chef, Rolls and Condiments*

**Seared Ahi Tuna Station $10.00**

*Seared by the Chef, Pita Rounds, Spicy Remoulade, Sriracha*

**\*Japanese Station $11.00**

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

**Pasta Station $10.00**

*Chicken, Meatballs, Vegetables, Pastas, Alfredo Sauce, Marinara Sauce*

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

*Stone Grits, Shrimp, Andouille Sausage*

## Desserts

**Bananas Foster $6.00**

*Flambéed by Chef to order*

**Cherries Jubilee $6.00**

*Flambéed by Chef to Order*

# Hot Stations

**All Pricing is Per Person**

**\*Chicken Tenders $5.50**

*Deep-fried to perfection, Choice of Sauces*

**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, Chives*

**Spinach Artichoke Dip $5.75**

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

**Buffalo Chicken Dip $6.00**

**Mashed Sweet Potato Bar $5.00**

*Marshmallows, Brown Sugar*

**\*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**

## Hot Stations Continued

**\*Fried Green Tomatoes $4.00**

*Spicy Remoulade Sauce*

**\*Veggie Spring Rolls $4.00**

*Duck Dipping 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*

**Oysters on the ½ Shell Display**

*Market and Seasonal*

**Baked Salmon Display -** *Market Pricing*

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

# 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 $29.00

**Chicken Entrees:**

Classic Chicken Marsala with Mushrooms and

Marsala Wine Reduction $24.00

Chicken Cordon Bleu Stuffed with Ham and Swiss

and Parmesan Cream Sauce $24.00

Seared Chicken Breast Stuffed with Spinach and Feta

Cheese topped with Creamy Garlic and Herb Sauce $24.00

**Pork Entrees:**

Seared Pork Loin, Brown Sugar Glaze $24.00

Herb Crusted Seared Pork Loin with Natural Au Jus $24.00

**Fish Entrees:**

Baked Fish with Lemon and Tomatoes $24.50

Grilled Mahi-Mahi with Mango Salsa $28.00

Salmon \*Choice of Sauce $29.00

(\*Honey Bourbon Glazed – Classic Dill Sauce – Blackened)

**Pasta and Vegetarian Entrees:**

Vegetarian Pasta Primavera $23.50

Vegetable Plate (Mashed Potatoes, Spinach, and Sautéed Vegetables) $23.50

Three Layer Homemade Beef and Italian Sausage Lasagna $23.50

**Duo Plates to be Customized:**

Filet of Beef and Lobster Tail Market Pricing

Filet of Beef with Seared Salmon Market Pricing

Filet of Beef with Crab Cake Market Pricing

Filet of Beef with Chicken Market Pricing

## 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, Poppyseed 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 Au Gratin Potatoes

Sautéed Asparagus Garlic Mashed Potatoes

Broccoli (Sautéed or Cheese Sauce) Baked Sweet Potato

Brussel Sprouts, Caramelized Onions, and Bacon (**$2**)

Rice (Pilaf ~ White ~ Spanish)

Oven Roasted Potatoes

At Danville Golf Club we more than happy to prepare a custom menu for you and your guest’s 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. Sometimes 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 to best price possible. Thank you for understanding.***

# 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 Bacardi Superior Rum Smirnoff Vodka

Canadian Club Captain’s Morgan Rum Seagram’s Gin

Seagram’s 7 Malibu Rum

***Premium Brands $9***

Jack Daniels Bourbon Jose Cuervo Tequila Dewar’s Scotch

Absolut Vodka Tanqueray Gin Johnny Walker’s Black Scotch

Tito’s Vodka

***Top Shelf Brands $10***

Crown Royal Grey Goose Hendrix Gin

Maker’s Mark Basil Hayden ($14) Knob Creek ($14)

**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 Heineken $5

IPA’s $6 White Claws $5.50 Blue Moon $5.50

* Keg Beer Service available – Market Pricing

**Other Liquors, Wines, and Beers**

**available with advance notice**

**11.2.2023**