



Danville Golf Club Event Menu Packet

Club Manager
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JANUARY 2025

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 with Peppers and Onions
Homemade Meatloaf
*Sliced Beef Tender Medallions with *Mushroom Marsala Sauce*
**Prime Rib of Beef (*Add \$8*)

Pork Entrees

Honey Glazed Ham
Pulled BBQ Pork
Oven-Roasted Pork Loin with *Brown Sugar Glaze*

Chicken Entrees

*Southern Fried Bone-in Chicken
Lemon Rosemary Chicken
*Grilled Chicken with *Parmesan Cream Sauce*
*Chicken Marsala with *Mushroom Marsala Sauce*

Seafood Entrees

Fried Fish Filets
*Salmon with *Honey Bourbon Glaze*
Fried Popcorn Shrimp
Shrimp and Grits with *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 \$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, Poppseed 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.
- Cash Bar is available.

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

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**

1.3.2025

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