



Danville Golf Club Event Menu Packet

Club Manager
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Prices are subject to change

Breakfast

Buffets

***Full Breakfast Buffet** \$12.95 per person

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

Continental Breakfast \$10.95 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	\$2.75 per person
Assorted Bagels with Plain Cream Cheese	\$3.75 per person
Fresh Fruit	\$4.00 per person
Mini Muffins	\$2.50 per person

A La Carte Beverage Service

Iced Tea, Coffee and Hot Tea	\$2.50 per person
Iced Tea, Coffee and Soft Drinks	\$3.50 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

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

Buffets

One Entrée Buffet
\$18.00

Garden Salad Bar
One Entrée Selection
Two Side Selections
Rolls and Butter
Coffee and Tea Service

***Two Entrée Buffet**
\$22.00

Garden Salad Bar
Two Entrée Selections
Two Side Selections
Rolls and Butter
Coffee and Tea Service

Three Entrée Buffet
\$26.00

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

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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 \$3.50

Desserts

Additional fee \$4 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

Shoulder Beef Tenderloin \$10.50

Carved by the Chef, Rolls and Condiments

***Beef Brisket \$9.00**

Carved by the Chef, Rolls and Condiments

Pork Loin \$8.00

Carved by the Chef, Rolls and Condiments

Seared Ahi Tuna Station \$9.50

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

***Japanese Station \$9.00**

Chicken, Beef, Shrimp, Vegetables, Rice, Noodles, and Sauces

Pasta Station \$9.00

Chicken, Shrimp, Vegetables, Pastas, Alfredo Sauce, Marinara Sauce

***Shrimp and Grits Station \$8.50**

Stone Grits, Shrimp, Andouille Sausage

Desserts

Bananas Foster \$5.00

Flambéed by Chef to order

Cherries Jubilee \$5.00

Flambéed by Chef to Order

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Hot Stations

All Pricing is Per Person

***Chicken Tenders \$4.75**

Deep-fried to perfection, Choice of Sauces

Shrimp Tempura \$8.00

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

***Meatballs \$3**

Tossed in BBQ, Marinara, or Gravy

Mashed Potato Bar \$4.50

Shredded Cheese, Bacon, Sour Cream, Chives

Spinach Artichoke Dip \$5

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

Buffalo Chicken Dip \$5.50

Mashed Sweet Potato Bar \$4.25

Marshmallows, Brown Sugar

***Mini Crab Cakes – Market Pricing**

Spicy Remoulade Sauce

Nacho Station \$8.00

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

***Bacon Wrapped Scallops \$9.00**

Chicken Satay \$5.50

Asian Sauce

Sausage and Bleu Cheese Stuffed Mushrooms \$4.75

***Tomato and Basil Bruschetta \$4.75**

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Hot Stations Continued

***Fried Green Tomatoes \$3.25**

Spicy Remoulade Sauce

***Veggie Spring Rolls \$3.25**

Duck Dipping Sauce

Sweet Corn Fritters \$3.25

Spicy Remoulade Sauce

Cold Stations

All Pricing is Per Person

***Cheese Display \$4.00**

Cheddar, Swiss, Pepper jack ~ Served with Gourmet Crackers

Relish Display \$5.00

*Celery, Carrots, Black Olives, Green Olives, Sweet Gherkins, Pepperoncini's
Served with Dipping Sauce*

***Fruit Display \$4.50**

*(*Seasonal Selection)*

***Shrimp Display \$9.00**

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

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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	Market Pricing

Chicken Entrees:

Classic Chicken Marsala with Mushrooms and Marsala Wine Reduction	\$22.00
Chicken Cordon Bleu Stuffed with Ham and Swiss and Parmesan Cream Sauce	\$22.00
Seared Chicken Breast Stuffed with Spinach and Feta Cheese topped with Creamy Garlic and Herb Sauce	\$22.00

Pork Entrees:

Seared Pork Loin, Brown Sugar Glaze	\$22.00
Herb Crusted Seared Pork Loin with Natural Au Jus	\$22.00

Fish Entrees:

Baked Fish with Lemon and Tomatoes	\$22.50
Grilled Mahi-Mahi with Mango Salsa	\$26.00
Salmon *Choice of Sauce (*Honey Bourbon Glazed – Classic Dill Sauce – Blackened)	\$27.00

Pasta and Vegetarian Entrees:

Vegetarian Pasta Primavera	\$21.50
Vegetable Plate (Mashed Potatoes, Spinach, and Sautéed Vegetables)	\$21.50
Three Layer Homemade Beef and Italian Sausage Lasagna	\$21.50

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

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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, Poppyseed Dressing

Desserts

Additional fee \$4.00 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

Broccoli (Sautéed or Cheese Sauce)

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

Rice (Pilaf ~ White ~ Spanish)

Oven Roasted Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Baked Sweet Potato

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.

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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 (\$12)

Hendrix Gin
Knob Creek (\$12)

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Wine

Banquet House Wine

\$27/per bottle \$8/per glass

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

Torre Di Luna Pinot Grigio
\$28/per bottle \$8.5/per glass

Sparkling

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

Beer

Domestic (Bottle/Can)

Bud Light \$4 Michelob Ultra \$4 Coors Light \$4 Miller Light \$4
Natural Light \$4 Yuengling \$4

Premium & Specialty (Bottle/Can)

Corona \$4.25 Corona Light \$4.50 Heineken \$5.00
IPA's \$5.50 White Claws \$5.50 Blue Moon \$5.00

- Keg Beer Service available – Market Pricing

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

7.7.2022

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