



# THE CHEF'S COLLECTION

2023 Catering Menu

*Elegant settings, impeccable service  
and world-class cuisine for all of  
your special events.*



3779 Members Club Blvd., Southport, NC 28461  
910.477.8500, Ext. 1014 | [www.theclubsatstjames.com](http://www.theclubsatstjames.com)

# STARTERS

## Dips and Spreads

4.25 pp per item

*Served with Crostini, Crackers and Flatbreads*

Hummus with Carrots and Celery

Baked Spinach and Artichoke Gratin

Three Bean Dip with Pita and Tortilla Chips

Baked Blue Crab Dip | 5.95

## Skewers and Satays

4.95 pp per item

Prosciutto and Melon with Basil Syrup

Turkey, Ham and Swiss with Bacon Aioli

Caribbean Chicken with Mango Dipping Sauce

Traditional Teriyaki Beef | 5.25

Salami, Peppers and Provolone

## Petite Deli Sliders

4.95 pp per item

*(Served on Slider)*

Chicken Salad

Turkey, Bacon and Swiss

Cajun Shrimp Salad with Lemon Aioli

Southern Egg Salad

Roast Beef and Smoked Gouda

Turkey and Provolone

## Vegetarian Displays

4.25 pp per item

Sliced Seasonal Fruit and Berries

Vegetable Crudites and Dip

Marinated and Grilled Vegetables

## Petite Hot Sliders

5.95 pp per item

*(Served on Slider)*

BBQ Pulled Pork with Cole Slaw

Bang Bang Shrimp Slider with Asian Slaw

Grilled Chicken Cordon Blue with Dijonnaise

Beef Short Rib, Horseradish and Onion Crisps

Pastrami, Ham, Swiss, Dijon Aioli, Onion Crisps

## Crostinis and Canapes

4.25 pp per item

Tomato Basil Bruschetta

Chicken Caprice with Basil Pesto

Avocado Tortilla Cups

Roasted Pear, Pancetta, Candied Pecans,  
Balsamic Glaze, Parmesan

Smoked Salmon, Cream Cheese Spread,  
Crispy Bacon, Capers | 5.25

Togarashi Tuna, Seedless Cucumber, Pickled  
Red Onion, Wasabi Aioli, Green Onions | 4.95

Black and Blue Beef Canape | 4.95

## Classic Displays

Domestic and Artisanal Cheeseboard | 5.95

Shrimp Cocktail (5 pp) | 9.95

Baked Brie en Croute with Nuts and Berries | 75 each

Antipasto Display | 7.50

*grilled vegetables, cured meats and assorted cheeses*

*Per person pricing is not inclusive of Tax and Gratuity.  
\*Pricing is based on a minimum of 5 items, if only 4 items  
are selected, add 15%, if only 3 items are selected, add 30%.*

# STARTERS

## The Essentials

7.25 pp per item

**Beef and Cheese Empanada**  
*with cilantro sour cream and pico de gallo*

**Mini Beef Wellington**  
*with sundried tomato dipping sauce*

**Coconut Shrimp**  
*with sweet and sour sauce*

**Mini Brie and Raspberry En Croute**  
*with citrus dipping sauce*

**Bacon Wrapped Scallops**

**Tempura Shrimp**  
*with sweet and sour sauce*

**Shrimp Ceviche Shooter**  
*with mango, red chili and avocado*

**Petite Crab Cakes**  
*with remoulade*

## The Favorites

5.25 pp per item

**Pork Potstickers**  
*with thai dipping sauce*

**Southern Style Deviled Eggs**

**Vegetable Spring Rolls**  
*with thai chili sauce*

**Grilled Sausage Crispy Puff Pasty**  
*topped with tomato jam, crème fraiche*

**Fried Tortellini**  
*with tomato cream sauce*

**Petite Meatballs**  
*Swedish or Italian*

**Spinach, Sundried Tomatoes,  
Romano stuffed Mushrooms**

**Crab Rangoons**  
*with soy ginger dipping*

**Phyllo Wrapped Fig and Mascarpone**

**Mini Assorted Quiche**  
*lorraine, broccoli cheddar, florentine*



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# HORS D'OEUVRE COLLECTIONS

## Collection One

32 pp

Spinach and Artichoke Gratin

Vegetable Crudite  
*with ranch dressing*

Farm Fresh Seasonal Fruit Display

Traditional Tomato Basil Bruschetta

Chicken Cordon Blue Slider  
*with Dijonnaise*

Key Lime Shrimp Skewers  
*with cilantro sour cream*

Pan Asian Ginger Meatballs  
*with sweet thai chili*

Black and Blue Beef Canaps

## Collection Two

35 pp

Domestic and Artisanal Cheese and Cracker Board

Baked Blue Crab Dip  
*with flatbread, cracker and crostini*

Vegetable Spring Roll  
*with ginger soy sauce*

Coconut Shrimp  
*with sweet and sour sauce*

Pecan Crusted Chicken Skewers  
*with zesty maple glaze*

Beef Brisket Slider  
*barbeque, smoked gouda and onion crisps*



## Collection Three

33 pp

Hummus and Bruschetta Bar  
*white bean hummus with assorted breads and crudite*

Togarashi Tuna, Seedless Cucumber, Pickled Red Onion, Wasabi Aioli, Green Onions

Goat Cheese, Balsamic Glaze Bruschetta

Crab and Avocado Tortilla Cups

Chicken Satay  
*with Thai peanut sauce*

Beef Short Rib Sliders  
*with horseradish and onion crisps*

*\*Pricing is based on a two hour time frame. Per person pricing not inclusive of tax and gratuity. 25 person minimum.*

# HORS D'OEUVRE COLLECTIONS

## Collection Four

31 pp

Baked Spinach and Artichoke Gratin

Vegetable Crudite with Hummus Dip

Grilled Sausage Crostini

*with tomato jam and crème fraiche*

Tempura Shrimp

*with sweet and sour sauce*

Flank Steak Slider

*smoked gouda, caramelized onions, red pepper aioli arugula*

Buffalo Chicken Slider

*with blue cheese crumbles*

## Collection Six

37 pp

Baked Blue Crab Dip

*with flatbread, crackers, crostini*

Grilled Vegetable Display

*with balsamic glaze*

Mini Wellingtons

Chicken Caprese Sliders

*mozzarella, heirloom tomato and basil pesto*

Roasted Pear, Pancetta, Candied Pecans, Balsamic Glaze, Parmesan Crostini

Beef and Shrimp Skewer

*with grape tomatoes and garlic aioli*

Bamboo Skewered Bacon Wrapped Scallops

## Collection Five

32 pp

Antipasto Display

*grilled vegetables, cured meats and cheese*

Traditional Tomato Basil Bruschetta

Prosciutto Melon Skewer

*with basil syrup*

Petite Italian Meatballs

Spinach, Sundried Tomatoes,  
Romano Stuffed Mushrooms

Mini Chicken Parmesan Sliders

Fried Tortellini

*with tomato cream sauce*



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# DINNER BUFFET COLLECTIONS

## From The Farm

33 pp

*Tea, Coffee, Freshly Baked Bread included*

### First Course

#### **Baby Spinach and Arugula**

*crispy bacon, goats cheese, dried apricots, candied walnuts, creamy French dressing*

### Main Course

#### **Herb Crusted Chicken**

*with bacon velouté on a bed of wilted spinach*

#### **Marsala Short Ribs**

*braised short ribs with marsala mushroom sauce*

### **Chef Selected Locally Grown Vegetables**

#### **Cheddar Cauliflower Souffle**

### Dessert

#### **Lemoncello Cake**

*lemon layered cake with lemon infused cream and raspberry*

### Enhancement

9.95 pp

#### **Key Lime Shrimp Skewers**

*with cilantro sour cream*

## The Carving Board

44 pp

*Tea, Coffee, Freshly Baked Bread included*

### First Course

#### **Mixed Green Salad**

*tomato, carrots, cucumber, red onion, croutons and balsamic vinaigrette*

### Main Course

#### **Slow Roasted Hand Carved Prime Rib**

*rosemary scented au jus and horseradish cream*

#### **Lemon Herb Roasted Chicken**

*with white wine velouté*

### **Garlic Whipped Potatoes**

#### **Green Beans**

*with ginger butter and toasted almonds*

### Dessert

#### **Layered Chocolate Swiss Cake**

*with chocolate sauce and whipped cream*

### Enhancement

11 pp

#### **Grilled Salmon**

*with romesco sauce*

*Minimum of 35 guests required in attendance for buffet selections and 50 guests for a Chef attended station.  
Price is not inclusive of tax and gratuity.*

# DINNER BUFFET COLLECTIONS

## The Brunswick

34 pp

*Tea, Coffee, Hushpuppies and Honey Butter*

### First Course

#### Iceberg Wedge

*aged cheddar, roma tomatoes, carrots, green onions, bacon and peppercorn ranch dressing*

### Main Course

#### Sliced Beef Brisket

*cider barbeque sauce*

#### Southern Chicken Roulade

*stuffed with cheese, bacon and finished with a garlic cream sauce*

#### Low Country Green Beans

*with glazed ham and onions*

#### Mashed Potato Casserole

*with cheddar, sour cream, green onions*

### Dessert

#### Bourbon Pecan Pie

*bourbon caramel sauce, orange infused whipped cream*

### Enhancement

10 pp

#### Shrimp and Sausage Gumbo

## The Epicurean

33 pp

*Tea, Coffee, Freshly Baked Bread included*

### First Course

#### Caesar Salad

*crisp romaine, shaved parmesan, house made croutons*

### Main Course

#### Chicken Francaise

*with lemon butter sauce*

#### Italian Short Ribs

*with red wine demi sauce and onion crisps*

#### Wild Mushroom Risotto

#### Roasted Broccoli

*with oil and garlic*

### Dessert

#### Classic Tiramisu

*espresso, zabaglione*

### Enhancement

9 pp

#### Pork Milanese

*with a wild mushroom sauce*

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# DINNER BUFFET COLLECTIONS

## The Tuscan Market

33 pp

*Tea, Coffee, Freshly Baked Italian Bread with Herb Oil*

### First Course

#### Antipasto Salad

*tomato, cucumber, red onion, roasted peppers, salami, pepperoni, parmesan cheese and red wine vinaigrette*

### Main Course

#### Grilled Chicken

*with wild mushroom risotto*

#### Shrimp Penne ala Vodka Sauce

#### Eggplant Parmesan

### Dessert

#### New York Cheesecake

*with raspberry sauce*

### Enhancement

6 pp

#### Roasted Vegetable Penne

*roasted eggplant, artichokes, mushrooms, tomatoes with pesto cream sauce over penne*

## The Classic

32 pp

*Tea, Coffee, Freshly Baked Bread included*

### First Course

#### Baby Spinach and Goat Cheese Salad

*goat cheese, pickled red onions, grilled peach, croutons and champagne-honey-comb vinaigrette*

### Main Course

#### London Broil

*onions, peppers, balsamic glaze*

#### Honey Garlic Glazed Roasted Chicken

#### Skillet Red Potatoes

*gorgonzola cheese and green onions*

#### Seasonal Vegetable Medley

### Dessert

#### Red Velvet Cake

*with caramel*

### Enhancement

12 pp

#### Grilled Mahi

*with citrus butter*

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# DINNER BUFFET COLLECTIONS

## The Tailgate

31 pp

*Tea, Coffee, Warm Buttermilk Biscuits & Honey Butter*

### First Course

#### **Tomato and Cheddar Salad**

*romaine, tomato, cheddar, croutons, red onion, cucumber and buttermilk ranch*

### Main Course

#### **Braised Pork Shoulder**

*with caramelized onion gravy*

#### **Mustard Barbecued Chicken**

#### **Smoked Gouda Mac and Cheese**

*with a butter cracker crust*

#### **Green Bean Casserole**

### Dessert

#### **Chocolate Peanut Butter Pie**

*with whipped cream*

### Enhancement

10 pp

#### **Calabash Style Flounder**

*with remoulade*



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# CUSTOM DINNER RECEPTIONS

## First Course

6 pp

*Please Select One*

**Classic Tomato Basil Bisque** *with parmesan crostini*

**Farm Fresh Garden Salad** *with balsamic dressing*

**Caesar Salad** *with shaved parmesan and parmesan crouton*

**Italian Tomato Salad** *fresh mozzarella, plum tomato, croutons, fresh basil, mixed greens, balsamic dressing 8*

**Wedge Salad** *crispy bacon, tomato, gorgonzola, green onions, and croutons served with ranch dressing 9*

## Second Course

**Please Select One Entree from Each Section**

*vegan or vegetarian option available upon request*

### Chicken\*

*Please Select One*

**Greek Chicken** *artichoke, sundried tomatoes, olives, red onion, feta cheese with a Greek vinaigrette 27*

**Panko Encrusted Chicken Cordon Bleu** *with smoked gouda and black forrest ham with a dijon veloute 28*

**Sauteed Chicken Picatta** *with white wine, butter, lemon and caper 27*

**Sauteed Chicken** *with wild mushroom and marsala sauce 27*

**Chicken Etouffee** *pan seared chicken, sausage, bell peppers, onions in a creamy creole sauce 28*

**Chicken Francaise** *with lemon butter and white wine sauce 27*

**Chicken Saltimbocca** *pan-seared with prosciutto, spinach, sage butter sauce 27*

### \*Enhancement

French Cut Chicken add 3 to the pricing above

# CUSTOM DINNER RECEPTIONS

## Second Course Continued

### From The Sea

*Please Select One*

**Oven Roasted Salmon** *sundried tomato pesto and parmesan cheese tuile* 30

**Two 3 oz. Jumbo Lump Crab Cakes** *with lemon caper aioli* 35

**Pan Seared Grouper** *citrus gastric, roasted red pepper relish, crispy onions* 35

**Teriyaki Mahi Mahi** *seared mahi, teriyaki glaze, sautéed pineapple and green onions* 34

**Shrimp and Scallop Scampi** *garlic, white wine, parsley butter* 36

### The Butchers Block

*Please Select One*

**Pan Seared Pork Tenderloin** *with bourbon apple gravy* 28

**Seven Ounce Grilled Filet Mignon** *with rosemary demi glace* 42

**Seasonal Ale Braised Short Ribs** 31

### Enhancements

Market Price pp

*Please Select One*

**Pan Seared Scallops** *with garlic and bacon butter*

**Lobster Tail**

# CUSTOM DINNER RECEPTIONS

## Second Course Continued

### Accompaniments

*Please Select One*

**Buttered Brussel Sprouts** (add 1)

**Balsamic and Olive Oil Marinated Grilled Vegetables**

**Haricot Verts** with brown butter and almonds

**Roasted Seasonal Vegetable Medley**

**Loaded Baked Potato** with cheddar, sour cream, green onions

**Wild Rice Pilaf** sweet peas, charred onions, topped with toasted almonds

**Rosemary Roasted Red Potatoes**

**Roasted Garlic Whipped Yukon Gold Potatoes**

**Tomato-Confit Risotto**

**Sauteed Asparagus** with roasted shallots (add 1)

## Third Course

7.50 pp

*Please Select One*

**Swiss Chocolate and Cream Cake**

*berry coulis, grand marnier whipped cream*

**Lemoncello Cake**

*lemon layered cake with lemon infused cream and raspberry*

**New York Cheesecake**

*with chocolate espresso zabaglione*

**Chocolate Bourbon Pecan Pie**

*with caramel sauce and whipped cream*

**Peanut Butter Mousse Pie**

*with whipped cream*

**Key Lime Pie**

*with lime infused whipped cream*



# Remarkable venues, unforgettable moments



Offering enough spaces to host a different event every day of the week, St. James is filled with remarkable venues fit for any celebration. From showering a mom-to-be to singing happy birthday, there's a setting here that's perfect for you - and we're here to help you craft the perfect guest experience. Our in-house team has the passion, creativity, and expertise to make your gathering truly exceptional.



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