



The Chef's Collection

2024 Catering Menu

We specialize in providing delicious and beautifully presented food for any occasion.

Contact Us

-  910.477.8500, ext. 1014
-  www.theclubsatstjames.com
-  3779 Members Club Blvd., Southport, NC 28461



STARTERS

Dips and Spreads

4.50 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

Skewers

5.25 pp per item

Prosciutto and Melon with Basil Syrup
Turkey, Ham and Swiss with Bacon Aioli
Caribbean Chicken with Mango Dipping Sauce
Salami, Peppers and Provolone
Traditional Teriyaki Beef | 5.50

Petite Deli Sliders

5.25 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

4.50 pp per item

Sliced Seasonal Fruit and Berries
Vegetable Crudite and Dip
Marinated and Grilled Vegetables

Petite Hot Sliders

6.25 pp per item

(Served on Slider)

BBQ Pulled Pork with Cole Slaw
Bang Bang Shrimp with Asian Slaw
Grilled Chicken Cordon Bleu with Dijonnaise
Beef Short Rib, Horseradish and Onion Crisps
Pastrami, Ham, Swiss, Dijon Aioli, Onion Crisps

Crostinis and Canapes

4.50 pp per item

Tomato Basil Bruschetta
Chicken Caprice with Basil Pesto
Petit Crab Cakes with remoulade

Roasted Pear, Pancetta, Candied Pecans,
Balsamic Glaze, Parmesan
Smoked Salmon, Cream Cheese Spread,
Crispy Bacon, Capers | 5.50

Herbs de Provence Tuna, Seedless Cucumber,
Pickled Red Onion | 4.95
Black and Blue Beef Canape | 4.95

Classic Displays

Domestic and Artisanal Cheeseboard | 6.25

Shrimp Cocktail (5 pp) | 10.25

Antipasto Display | 8.25

grilled vegetables, cured meats and assorted cheeses

Sweets

Inquire within for current availability and pricing

*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

7.50 pp per item

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

5.50 pp per item

Pork Potstickers

with thai dipping sauce

Southern Style Deviled Eggs

Vegetable Spring Rolls

with thai chili sauce

Fried Tortellini

with tomato cream sauce

Petite Meatballs

Swedish or Italian

Spinach, Sundried Tomatoes,

Romano stuffed Mushrooms

Crab Rangoons

with soy ginger dipping sauce

Phyllo Wrapped Fig and Mascarpone

Mini Assorted Quiche

lorraine, broccoli cheddar, florentine



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HORS D'OEUVRE COLLECTIONS

Collection One

33 pp

Spinach and Artichoke Gratin

Vegetable Crudite
with ranch dressing

Farm Fresh Seasonal Fruit Display

Traditional Tomato Basil Bruschetta

Chicken Cordon Bleu Slider
with Dijonnaise

Key Lime Shrimp Skewers
with cilantro sour cream

Pan Asian Ginger Meatballs
with sweet thai chili

Black and Blue Beef Canapes

Collection Two

36 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

35 pp

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

Herbs de Provence Tuna, Seedless
Cucumber, Pickled Red Onion

Goat Cheese, Balsamic Glaze Bruschetta

Petit Crab Cakes with Remoulade

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

32 pp

Baked Spinach and Artichoke Gratin

Vegetable Crudite with Hummus Dip

Grilled Sausage Crostini

with tomato jam and crème fraîche

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

38 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

33 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

34 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

11 pp

Shrimp Skewers

with blistered tomatoes and balsamic glaze

The Carving Board

46 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

13 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

35 pp

Tea, Coffee, Hushpuppies and Honey Butter

First Course

Chopped 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

Rustic Apple Tart

with caramel sauce and cinnamon whipped cream

Enhancement

11 pp

Shrimp and Sausage Skewers

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

13 pp

Seared Diver Scallops

with a lemon garlic butter

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DINNER BUFFET COLLECTIONS

The Bistro

34 pp

Tea, Coffee, Freshly Baked Breadsticks

First Course

Antipasto Salad

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

Main Course

Grilled Chicken Saltimbocca

Baked Ziti Bolognese

Italian Roasted Vegetables & Potatoes

Dessert

Lemoncello Cake

with raspberry sauce

Enhancement

8 pp

Egg Plant Parmesan

The Classic

33 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

Pot Roast

beef gravy, celery, carrots, onions

Honey Garlic Glazed Roasted Chicken

Garlic Whipped Potatoes

Seasonal Vegetable Medley

Dessert

Red Velvet Cake

with caramel

Enhancement

13 pp

Salmon

with citrus butter



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DINNER BUFFET COLLECTIONS

The Tailgate

32 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

9 pp

Popcorn Shrimp

with cocktail sauce



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CUSTOM DINNER RECEPTIONS

First Course

7 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*

Antipasto Salad *tomato, cucumber, red onion, roasted red peppers, salami, pepperoni, parmesan cheese, red wine vinaigrette 10*

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

Second Course

Please Select One Entree from Each Section

Chicken*

Please Select One

Greek Chicken *artichoke, sundried tomatoes, olives, red onion, feta cheese with a Greek vinaigrette 28*

Panko Encrusted Chicken Cordon Bleu *with smoked gouda and black forrest ham with a dijon veloute 29*

Sauteed Chicken Picatta *with white wine, butter, lemon and caper 28*

Sauteed Chicken *with wild mushroom and marsala sauce 28*

Chicken Etouffee *pan seared chicken, sausage, bell peppers, onions in a creamy creole sauce 29*

Chicken Francaise *with lemon butter and white wine sauce 28*

Chicken Saltimbocca *pan-seared with prosciutto, spinach, sage butter sauce 28*

*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* 31

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

Pan Seared Grouper *citrus gastric, roasted red pepper relish, crispy onions* 36

Grilled Mahi Mahi *with roasted corn & tomato salad* 34

The Butchers Block

Please Select One

Pan Seared Pork Tenderloin *with bourbon apple chutney* 29

Seven Ounce Grilled Filet Mignon *with rosemary demi glace* 43

Seasonal Ale Braised Short Ribs 32

Vegetarian

Please Select One

Impossible Meatloaf *(vegan) apple barbeque sauce plus two accompaniments* 35

Roasted Vegetable Pasta *with pesto cream sauce* 25

Vegetable Lo Mein *stir fried vegetables, mashed cashews, sauteed tofu* 27

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

Roasted Brussel Sprouts with bacon & balsamic glaze (add 1)

Balsamic and Olive Oil Marinated Grilled Vegetables

Haricot Verts with brown butter and almonds

Roasted Seasonal Vegetable Medley

Loaded Mashed Potatoes 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

Pesto 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

Rustic Apple Tart
with caramel sauce and cinnamon 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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