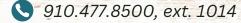


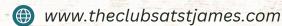
# The Chef's Collection

2024 Catering Menu

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

## **Contact Us**





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

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)

BBO 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 Iorraine, broccoli cheddar, florentine



# HORS D'OEUVRE COLLECTIONS

## Collection One

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

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





# HORS D'OEUVRE COLLECTIONS

## Collection Four

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 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

Antipasto Display grilled vegetables, cured meats and cheese

Traditional Tomato Basil Bruschetta

Proscuitto Melon Skewer with basil syrup

Petite Italian Meatballs

Spinach, Sundried Tomatoes, Romano Stuffed Mushrooms

Mini Chicken Parmesan Sliders

Fried Tortellini
with tomato cream sauce



## From The Farm

34 pp

Tea, Coffee, Freshly Baked Bread included

## The Carving Board

46 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

#### **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

## The Brunswick

35 pp

Tea, Coffee, Hushpuppies and Honey Butter

## The Epicurean

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Tea, Coffee, Freshly Baked Bread included

#### **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** 

#### **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 bb

#### **Seared Diver Scallops**

with a lemon garlic butter

## 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

aa 88

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



## 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







# **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 Française** 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 Potatos** 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

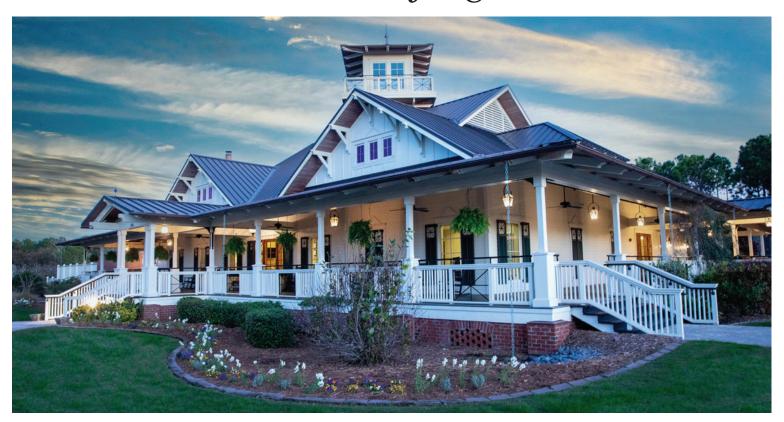
#### **Key Lime Pie**

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.



# Contact Whitney Seward Catering Manager 910.477.8500, ext 1014 wseward@troon.com



# Contact Sarah Henderson Banquet Manager 910.477.8500, ext 1015 shenderson@troon.com