



The Athelstan Club

Catering & Events Menus

Hors D' Oeuvres Packages

**Choice of 3 Cold and 3 Hot*

\$19 per person

**Choice of 4 Cold and 4 Hot*

\$21 per person

**Choice of 5 Cold and 5 Hot*

\$23 per person

Cold Selections

Mini Chicken Salad Croissant Sandwiches

Brie Wheel with Assorted Crackers

Loaded Ranch Dip

Mediterranean Hummus

Shrimp Dip with Assorted Crackers

Artisan Cheese Display

Bacon Cheese Ring

Olive Ball

Vegetable Tray

Hors D' Oeuvres Packages Cont...

Hot Selections

Mini Crab Cakes with Remoulade or Cocktail

Mini Beef Wellington

Mini Chicken Cordon Bleu with Honey Mustard

Spanakopita

Chicken Tenders with Ranch or Honey Mustard

Pretzel Battered Chicken Tenders with Beer Cheese

Open- Faced Mini Reuben Sandwiches

7-Layer Mexican Dip with Tortilla Chips

Mini Chicken Quesadilla Rolls with Salsa

Mini Quiche

Chicken Wings with Choice of Buffalo or Teriyaki

Boudin Balls with Creole Mustard

Mini Natchitoches Meat Pie

Chicken, Beef, or Pulled Pork Sliders

Chicken and Waffle Sliders

Shrimp & Grit Bites

Medallions of Conecuh Sausage with Peppers & Onions

Italian Sausage Stuffed Mushrooms

Mini Meatballs with choice of Marinara, Sweet & Sour, or BBQ

Mini Eggrolls

**All prices are subject to an 18% Service Charge and 10% Sales Tax.*

**Any remaining food may not be taken off premises.*

Food Bars and Carving Stations

**Each Carving Station Requires a Chef Attendant – Fee of \$100 Per Carver*

**Additional Charge for Station Attendant (if Required) – Fee of \$75 Per Attendant*

Carving Stations

Pork Loin

\$6 per person

Prime Rib

\$11 per person

Beef Tenderloin

\$13 per person

**Each carving option comes with rolls & your choice of a Horseradish Cream, Jezebel, or Béarnaise.*

Food Bars/Stations

Nacho Bar

Shredded Cheese, Nacho Cheese, Sour Cream, Guacamole,

Pico de Gallo, Jalapeños, Olives, Tortilla Chips

Ground Beef: \$7 per person Shredded Chicken: \$9 per person Pulled Pork: \$9 per person

Slider Station

Cheddar Cheese, Lettuce, Tomato, Pickle, Onions, Ketchup, Mustard, Mayonnaise, BBQ

Hamburgers: \$7 per person Pulled Pork: \$9 per person

Mashed Potato Bar

Bacon Bits, Sour Cream, Butter, Green Onions, Horseradish, Shredded Cheese

\$5 per person

Food Bars and Carving Stations Cont...

Pasta Station

Two Pastas of your choice with Alfredo & Marinara, Parmesan Cheese

\$6 per person

Add Chicken: \$3 Add Shrimp: \$4

Soup Station

**Perfect to complement a Salad Station*

Seafood Gumbo: \$6 Crab Bisque: \$7 Tomato Basil: \$5 Duck & Sausage Gumbo: \$6

Clam Chowder: \$6 Cream of Broccoli: \$5

Caesar Salad Bar

Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing

\$6 per person

Add Chicken: \$3 Add Shrimp: \$4

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Seafood Selections

**All seafood options are at market price*

Marinated Crab Claws

Crab Claws marinated in a savory Herb Vinaigrette

Boiled Shrimp

Served with Cocktail Sauce

Marinated Shrimp

Vinaigrette with Garlic, Onions, Lemons, Olives, and Pepperoncini Peppers

Smoked Salmon

Served with Capers, Red Onions, and Sour Cream

Bacon Wrapped Shrimp

Served with Red Pepper Aioli

Ahi Tuna Wontons

Sweet Soy Reduction, Avocado, Green Onions, Sesame Seeds

Crab Cakes

Served with Remoulade

Crab Stuffed Mushrooms

**All fried items will be served with cocktail sauce*

Fried Crab Claws

Fried Shrimp

Fried Oysters

Fried Catfish Bites

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Banquet Menu

**Served with your choice of Salad*

**Includes Dinner Rolls, Tea, and Coffee*

Appetizers

<i>Classic Shrimp Cocktail.....</i>	<i>9</i>
<i>Crab Bisque.....</i>	<i>7</i>
<i>Duck & Sausage Gumbo.....</i>	<i>7</i>
<i>Fried Green Tomatoes with Crawfish Sauce.....</i>	<i>9</i>

Entrees

<i>Chicken Cordon Bleu.....</i>	<i>23</i>
<i>Chicken Marsala.....</i>	<i>23</i>
<i>Stuffed Chicken.....</i>	<i>25</i>
<i>*Sausage & Rice or Spinach & Feta</i>	
<i>Grilled Salmon.....</i>	<i>26</i>
<i>*Served with Hollandaise Caper</i>	
<i>Mahi Mahi.....</i>	<i>28</i>
<i>*Served with Mustard Herb Sauce</i>	
<i>Jumbo Lump Crab Cakes.....</i>	<i>30</i>
<i>*Served with Remoulade</i>	
<i>Bacon Wrapped Stuffed Shrimp.....</i>	<i>30</i>
<i>*Served with Red Pepper Aioli</i>	
<i>New York Strip.....</i>	<i>34</i>
<i>Ribeye.....</i>	<i>36</i>
<i>Prime Rib.....</i>	<i>38</i>
<i>8oz. Filet Mignon.....</i>	<i>39</i>
<i>Surf & Turf.....</i>	<i>39</i>
<i>*6oz. Filet & Shrimp Sautéed in Garlic Butter</i>	

Banquet Menu Cont...

Sides

**Select Two*

Green Beans

Wild Rice

Vegetable Medley

Roasted New Potatoes

Steamed Broccoli

Garlic Mashed Potatoes

Asparagus

Horseradish Mashed Potatoes

Sautéed Mushrooms

Baked Potato Casserole

Spinach Medley

Desserts

**All dessert selections are \$5*

Bread Pudding

Apple Cobbler

Carrot Cake

Chocolate Cake

Apple Pie

Pecan pie

Tres Leches

**All prices are subject to an 18% Service Charge and 10% Sales Tax.*

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Dinner Buffet

**\$25 per person*

**Served with Salad Bar, Dinner Rolls, Coffee, Tea, and Dessert*

Entrees

**Select Two*

Baked Chicken

Fried Chicken

Chicken Marsala

Chicken Picatta

Stuffed Chicken

Beef Burgundy

Smothered Pork Chops

Chicken & Sausage Jambalaya

Beef Stroganoff

Mahi-Mahi with Lemon Butter

Baked Salmon

Country Fried Steak with Gravy

Roasted Turkey with Gravy

Fried Catfish

Spaghetti with Meat Sauce

Roasted Pork Loin with Sautéed -

Mushrooms & Demiglace

Sides

**Select Three*

Buttered Corn

Roasted New Potatoes

Steamed Broccoli

Wild Rice

Green Peas

Mashed Potatoes

Fried Okra

Potatoes Au Gratin

Green Beans Almandine

Scalloped Potatoes

Vegetable Medley

Baked Potato Casserole

Glazed Carrots

Black Eyed Peas

Spinach Madeline

Dinner Buffet Cont...

Desserts

**Select One*

Bread Pudding

Apple Cobbler

Carrot Cake

Chocolate Cake

Apple Pie

Pecan Pie

Tres Leches

Assorted Desserts

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Salad Selections

**Add Chicken to any salad for \$3*

**Add Shrimp to any salad for \$4*

Sensation Salad

Iceberg Lettuce, Bleu Cheese Crumbles, Parmesan Cheese,

Lemon Pepper Vinaigrette

\$7 per person

Feta & Mandarin Orange Salad

Spring Mix, Feta Cheese, Mandarin Oranges, Toasted Pecans,

Blackberry Peppercorn Vinaigrette

\$8 per person

The Wedge

Iceberg Lettuce, Tomatoes, Bacon, Red Onions, Bleu Cheese Crumbles and Creamy Bleu Cheese Dressing

\$8 per person

Chef Salad

Spring Mix, Ham, Turkey, Bacon, Croutons,

Shredded Cheddar & Mozzarella, Tomatoes, Eggs

\$9 per person

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, Tuscan Caesar Dressing

\$6 per person

Greek Salad

Spring Mix, Red Onions, Kalamata Olives, Croutons, Feta-Greek Dressing

\$8 per person

**House Salad available as well for \$6 per person*

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