



*The Athelstan Club*

*Catering & Events Menus*

## *Hors D'Oeuvres Packages*

*\*Choice of 3 Cold and 3 Hot*

*\$30 per person*

*\*Choice of 4 Cold and 4 Hot*

*\$34 per person*

*\*Choice of 5 Cold and 5 Hot*

*\$38 per person*

### **Cold Selections**

*Mini Chicken Salad Croissant Sandwiches*

*Brie Wheel with Assorted Crackers*

*Loaded Ranch Dip*

*Mediterranean Hummus*

*Shrimp Dip with Assorted Crackers*

*Cheese Display*

*Bacon Cheese Ring*

*Olive Ball*

*Vegetable Tray*

## *Hors D' Oeuvres Packages Cont...*

### **Hot Selections**

*Mini Crab Cakes with Remoulade or Cocktail*

*Spanakopita*

*Chicken Tenders with Ranch or Honey Mustard*

*Chicken Wings with Choice of Buffalo or Teriyaki*

*Boudin Balls with Creole Mustard*

*Beef or Pulled Pork Sliders*

*Chicken and Waffle Sliders*

*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 20% 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 \$150 Per Carver*

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

### **Carving Stations**

*Pork Loin*

*\$12 per person*

*Prime Rib*

*\$21 per person*

*Beef Tenderloin*

*\$25 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, Shredded Chicken, or Pulled Pork; \$15 per person*

*Mashed Potato Bar*

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

*\$10 per person*

## *Food Bars and Carving Stations Cont...*

### *Pasta Station*

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

*\$10 per person*

*Add Chicken: \$6 Add Shrimp: \$8*

### *Soup Station*

*\*Perfect to complement a Salad Station*

*Seafood Gumbo: \$11 Crab Bisque: \$12 Tomato Basil: \$8*

*Chicken & Sausage Gumbo: \$8*

*Cream of Broccoli: \$8*

### *Shrimp & Grits Station*

*Creamy Cheese Grits topped with Sauteed Shrimp & Finished with a Spicy Cream Sauce*

*\$13*

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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*

### *Crab Cakes*

*Served with Remoulade*

### *Crab Stuffed Mushrooms*

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

### *Fried Crab Claws*

### *Fried Shrimp*

### *Fried Oysters*

### *Bacon Wrapped Scallops*

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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>10</i>
<i>Crab Bisque.....</i>	<i>12</i>
<i>Chicken &amp; Sausage Gumbo.....</i>	<i>8</i>
<i>Fried Green Tomatoes with Crawfish Sauce.....</i>	<i>10</i>
<i>Crab Cakes.....</i>	<i>18</i>

## Entrees

<i>Chicken Cordon Bleu.....</i>	<i>30</i>
<i>Chicken Marsala.....</i>	<i>30</i>
<i>Chicken Piccata.....</i>	<i>30</i>
<i>Chicken Florentine.....</i>	<i>30</i>
<i>Grilled Salmon.....</i>	<i>30</i>
<i>*Served with Hollandaise Caper</i>	
<i>Mahi Mahi.....</i>	<i>30</i>
<i>*Served with Mustard Herb Sauce</i>	
<i>Grilled Sirloin.....</i>	<i>35</i>
<i>New York Strip.....</i>	<i>Market</i>
<i>Ribeye.....</i>	<i>Market</i>
<i>Prime Rib.....</i>	<i>Market</i>
<i>8oz. Filet Mignon.....</i>	<i>Market</i>
<i>*6oz. Filet &amp; Shrimp Sautéed in Garlic Butter.....</i>	<i>Market</i>

## *Banquet Menu Cont...*

### **Sides**

*\*Select Two*

*Green Beans Almondine*

*Wild Rice*

*Vegetable Medley*

*Roasted New Potatoes*

*Steamed Broccoli*

*Garlic Mashed Potatoes*

*Asparagus*

*Horseradish Mashed Potatoes*

*Sautéed Mushrooms*

*Baked Potato Casserole*

*Spinach Madeline*

*Potatoes Au Gratin*

### **Desserts**

*\*All dessert selections are \$8*

*Bread Pudding*

*Apple Cobbler*

*Cheesecake*

*Chocolate Torte*

*Key Lime Pie*

*Pecan pie*

*Tres Leches*

*Red Velvet Cake*

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## *Dinner Buffet*

*\*\$38 per person*

*\*Served with Salad Bar & Dinner Rolls*

### **Entrees**

*\*Select Two*

*Baked Chicken*

*Fried Chicken*

*Chicken Marsala*

*Chicken Picatta*

*Smothered Pork Chops*

*Chicken & Sausage Jambalaya*

*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*

### **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

*\*All dessert selections are \$8*

*\*Select One*

*Bread Pudding*

*Apple Cobbler*

*Carrot Cake*

*Chocolate Torte*

*Apple Pie*

*Pecan Pie*

*Tres Leches*

*Assorted Desserts*

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## *Salad Selections*

### *Sensation Salad*

*Iceberg Lettuce, Bleu Cheese Crumbles, Parmesan Cheese,*

*Lemon Pepper Vinaigrette*

*\$9 per person*

### *Feta & Mandarin Orange Salad*

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

*Blackberry Peppercorn Vinaigrette*

*\$9 per person*

### *The Wedge*

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

*\$9 per person*

### *House Salad*

*Spring Mix, Bacon, Croutons,*

*Shredded Cheddar & Mozzarella, Tomatoes*

*\$19 per person*

### *Caesar Salad*

*Romaine Lettuce, Croutons, Parmesan Cheese, Tuscan Caesar Dressing*

*\$9 per person*

### *Greek Salad*

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

*\$9 per person*

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