



GREYSTONE

GOLF & COUNTRY CLUB

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HOLIDAY CATERING  
MENUS



# GREYSTONE

GOLF & COUNTRY CLUB

On behalf of Greystone Golf & Country Club and its members, we would like to thank you for your interest in letting us host your important event. Our Club has a number of areas that can accommodate the different needs that you may have.

It is our pleasure to help produce a memorable occasion with minimum effort for you in the planning and execution of your event. For further inquiry, please contact us at the club. We look forward to hearing from you soon.





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# Lunch Buffet Suggestions

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\$33++ per person with a 30 Person Minimum  
Choice of One Salad & One Soup or Two Salads

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## SALADS

Organic Mixed Lettuces  
*anjou pears, toasted walnuts, gorgonzola,  
honey cider vinaigrette*

Iceberg Wedge  
*cucumbers, cherry tomatoes, applewood  
smoked bacon, buttermilk dressing*

Chopped Romaine  
*herb croutons, parmigiano-reggiano,  
cherry tomatoes, avocado green-  
goddess dressing*

Chilled Penne Pasta  
*baby artichokes, roast red peppers,  
onions, tomatoes, mozzarella, basil,  
red wine vinaigrette*

## SOUPS

Butternut Squash puree  
*with pomegranate molasses*

Farmer's Market Beef Vegetable  
*with cornbread & pesto*

Chicken & Dumplings  
*with fall vegetables, potato gnocchi  
& chive crème fraîche*

Leek & Potato  
*with ham hocks*



## ENTREES

### Choice of Two

Pan-Seared Wild Salmon  
*with lemon, brown butter, fresh dill*

Marinated Grilled Chicken Breast

Chicken Scaloppini  
*with chardonnay beurre blanc*

Low Country Shrimp & Grits

Grilled Flank Steak  
*with horseradish cream*

House-Brined Southern Fried Chicken

Beef Tips Sauté  
*with sauce au poivre*

### Choice of Two Sides

Green Beans  
*sautéed with shallots*

Fall Root Vegetables

Brussels Sprouts

Braised Mushrooms

Wilted Spinach

Herb Roasted New Potatoes

Stone Ground Grits

Sweet Potato Mash

Vegetable Rice Pilaf

## DESSERTS

### Choice of Two Sides

Sticky Toffee Bread Pudding

Southern Pecan Pie

Banana Pudding

Key Lime Pie

Chocolate Cake  
*with buttercream*

Pumpkin Pie

## DRINKS

Iced Tea  
*sweet & unsweet*

Freshly Brewed Coffee  
*caffeinated & decaffeinated*

Tea





# Plated Lunch Suggestions

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All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

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## JOY TO THE WORLD

\$28++ per person

Chopped Romaine  
herb croutons, parmigiano-  
reggiano, cherry tomatoes,  
avocado green-goddess dressing

Pan-Roast Chicken Breast  
sautéed haricot verts, rice pilaf,  
chardonnay beurre blanc

Apple Crisp  
brown sugar, cinnamon & rolled oat  
topping, vanilla ice cream

## SILVER BELLS

\$33++ per person

Iceberg "Wedge" Salad  
cucumbers, cherry tomatoes, smoked  
bacon, buttermilk dressing

Bourbon Glazed Pork Tenderloin  
roast root vegetables, braised local  
greens, molasses sauce

Southern Pecan Pie

## WINTER WONDERLAND

\$38++ per person

Pear, Walnut & Bleu Cheese Salad  
baby organic mixed lettuces, honey cider  
vinaigrette

Grilled Petit Angus Beef Filet  
sautéed mushrooms, wilted spinach,  
mashed potatoes, truffle jus

Decadent Chocolate Terrine  
fresh berries, chantilly cream







# Plated Dinner Suggestions

Plated Dinners Come with Your Choice of:

Three Hand Passed Appetizers

One First Course Selection

One Second Course Selection

One Third Course Selection

Prices based on Second Course Selection

## HORS D'OEUVRES

Mini BLT Biscuits  
*applesmoked bacon, arugula, tomato,  
herb mayo*

Bruschetta  
*tomatoes, garlic, basil, local goat cheese,  
olive oil*

House-Smoked Salmon Cucumber  
*with dill crème fraîche*

Grilled Beef Tenderloin  
*with horseradish, rocket, french baguette*

Prosciutto Wrapped Asparagus  
*with béarnaise aioli*

Mini Crab Cakes

Granny Smith Apples, Brie & Walnuts  
*served on toast points*

Boursin Stuffed Mushrooms

Shrimp & Grits Cakes  
*with remouladé sauce*

Wild Mushroom & Leek Tartlets

Country Pâté  
*with cumberland sauce*

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## PREMIUM HORS D'OEUVRES

Additional price \$10

Tourchon of Foie Gras  
*with brioche, roast pear*

Buttery Lobster & Grits

Kobe Beef Steak Tartare

Oysters on the half shell

Greystone Hand-Rolled Sushi

Caviar on little pancakes  
*with cream fraîche, chives*

Bacon Wrapped Scallops



## FIRST COURSE

### Fall Garden Salad

*baby carrots, turnips, beets, mixed lettuces, pomegranate vinaigrette*

### Organic Mixed Lettuce Salad

*green apples, spiced pecans, stone hollow goat cheese*

### Traditional Caesar Salad

*garlic & herb croutons, parmigiana-reggiano*

### Old Fashioned Jumbo Shrimp Cocktail

### Roast Duck Confit

*three bean salad, watercress, grain mustard*

### Braised Beef Short Rib

*potato gnocchi, pearl onions, tomatoes, cabernet*

### Jumbo Lump Crab Cake

*chow-chow, remoulade sauce*

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## SECOND COURSE

### Grilled Pork Chop \$45++

*sweet potatoes, braised local greens, sundried fruit merlot*

### Tanglewood Farm's Chicken Breast \$40 ++

*roast fall root vegetables, wild rice pilaf, pan jus*

### Wild Caught Salmon \$43++

*stone ground grits, brussels sprouts, lemon-herb butter*

### Fresh Gulf Fish \$55++

*french green beans, fingerling potatoes, champagne sauce*

### Grilled Angus Beef Filet (8oz.) \$54++

*sautéed wild mushrooms, wilted spinach, potato gratin, demi-glaze*

### Rack of Lamb \$56++

*grilled jumbo asparagus, cipollini onions, mashed potatoes, truffle jus*

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## THIRD COURSE

### Sticky Toffee Bread Pudding

### Southern Pecan Pie

### Banana Pudding

### Key Lime Pie

*Chocolate Cake with buttercream*

### Pumpkin Pie





# Receptions and Cocktail Parties

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Packages includes Chef Attended Carving Station and Three Reception Tables  
Carving Station includes one protein, southern vegetables & fresh bread

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## CARVING STATIONS

### SILVER \$45

Marinated & Grilled Flank Steak  
*with horseradish cream*

Turkey Breast or Roast Chicken  
*with cranberry sauce & giblet gravy*

Bone-In Ham or Pork Tenderloin  
*with red eye gravy*

### GOLD \$52

Angus Beef Strip Loin  
*with mushroom demi-glace*

Grilled Pork Rack  
*with sundried fruit chutney*

Leg of Lamb  
*with Mint Pesto*

### PLATINUM \$58

Angus Beef Tenderloin  
*with brandy peppercorn sauce*

Angus Prime Rib  
*with horseradish & au jus*

Roast Duck  
*with orange gastrique*

No. 1 Tuna  
*with ponzu & wasabi*







# Reception Tables

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All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

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## ANTIPASTI TABLE

*Imported Meats and Cheeses, Pepperoncini, Olives, Roasted Peppers, Artichoke Hearts, Mushrooms, Tomatoes, Marinated Potatoes, Crackers, & Breads*

## SELECTION OF DIPS

*Assorted Chips and Grilled Breads  
Artichoke and Parmesan Dip, Spiced Hummus,  
Caramelized Onion Dip, Tomato Salsa*

## HEALTHY SEASONAL SALADS

*Organic Fall Mixed Lettuces and Romaine  
with appropriate toppings, house-made  
dressings and vinaigrettes*

## ARTISAN CHEESE & FRUIT DISPLAY

*Artful Display of Hand Selected Local and  
Imported Artisan Cheeses, Seasonal Fruits,  
Crackers and Breads*





### PASTA STATION

Chef Attendant \$100 each

Penne Pasta

*with roasted tomato marinara sauce, garlic, onions, chilis, oregano*

Farfalle/Bowtie

*with wild mushrooms, wilted spinach, par-migiana-reggiano, truffle cream*

### SAUTÉED TOPPINGS

*Italian Fennel Sausage, Braised*

*Meatballs, All-Natural Chicken Breast, Gulf Shrimp*

### PREMIUM TOPPINGS

(Additional price \$10)

*Scallops, Veal Tenderloin, Lobster, Lamb Meatballs*

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### MASHED POTATO or MAC & CHEESE BAR

Assorted toppings:

*butter, crème fraîche, cheese, smoked bacon, ham, scallions, mushrooms, jalapenos*

### SOUTHERN

(Additional Price \$10pp)

*Fried Chicken Tenderloins, BBQ Pork Ribs, Collard Greens, Black-Eyed Peas & Cornbread*

### RAW BAR

(Additional Price \$15pp)

Chef Attendant \$100 each

*Oysters on the half shell, Boiled Jumbo*

*Shrimp Cocktail, West Indies Crab Salad*

### DESSERT DISPLAY

*Our pastry chef's creative and unique assortment of sweets using the finest chocolates, seasonal fruits and confections.*

### ASIAN

(Additional Price \$10pp)

Chef Attendant \$100 each

*Assorted Hand-Rolled Sushi, Vegetable Spring Rolls, Assorted Dumplings, Fried Rice, Sweet & Sour Chicken*



# Drink Selections

A decorative background image on the right side of the page. It features a top-down view of several items: a small metal cup, a glass with red berries and a green sprig, a glass with a drink and a green sprig, and a silver cocktail shaker with a drink inside. There are also scattered red berries and a small white circular object.

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Choose between any of our beverage packages listed below.  
Prices are per person and do not include tax and gratuity

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## STANDARD

Pinnacle, Beefeater, Bacardi,  
Jack Daniels, Dewar's, Canadian Club,  
& Suaza Blanco Tequila

Bar Service including beer & wine:  
\$18 for two hours  
\$25 for four hours

## PREMIUM

Absolut Vodka, Tanqueray Gin,  
Maker's Mark, Seagram's V.O., Bacardi,  
Captain Morgan, Chivas Regal Scotch &  
Jose Cuervo Tequila

Bar Service including beer & wine:  
\$28 for two hours  
\$35 for four hours

## ULTRA PERMIUM

Grey Goose Vodka, Bombay Sapphire,  
Crown Royal, Knob Creek, Myers Dark  
Rum, Glenfiddich

Bar Service including beer & wine:  
\$38 for two hours  
\$45 for four hours

## BEER SELECTION

Domestic:

Bud Light, Budweiser, Miller Lite,  
& Michelob Ultra

Imports:

Amstel Light, Heineken, Corona,  
New Caslte, & Sam Adams

## WINE SELECTION

House Whites:

Pinot Grigio, Chardonnay,  
& Sauvignon Blanc

House Reds:

Pinot Noir, Cabernet, & Merlot



## SCHEDULING A FUNCTION & PAYMENT ARRANGEMENTS

Non-member functions: All functions are considered tentative until a minimum \$1000.00 deposit and a signed contract are received and accepted by GGCC. The final balance must be paid by the non-member event host 5 days prior.

We accept cash, check, Master Card, Visa and American Express. A payment plan has been created for members requesting this option when sponsoring non-member functions.

1. Sponsored functions require a non-refundable \$1000.00 deposit due with a signed contract to confirm the date.
2. Sponsored functions require pre-payment of 1/3 of the anticipated final balance 60 days prior to the event. A second 1/3 pre-payment of the anticipated final balance is due 30 days prior to the event. The balance owed is due 5 days prior.

Member function balances will be billed to member accounts and the balance is due upon receipt of the monthly statement. A 10% late fee will be added for every 30 days the payment is past due.

## GUARANTEES

To ensure optimal food preparation and staffing levels for your event, we require an attendance guarantee to be made 72 hours in advance. This number is not subject to reduction after that time. In the event we do not receive your guarantee three business days in advance, the greater expected number of guests will be considered to be the guaranteed number. The minimum charge for your function is based on the guarantee or the number of guests in attendance, whichever is greater. In the event the actual number of guests in attendance is greater than your guarantee by more than 10%, you will be charged an additional 10% food surcharge on the number of guests served above your guarantee. In this event, the culinary staff reserves the right to substitute menus.

## FOOD MINIMUM

Food Minimum refers to the amount of food and beverage that must be purchased to book each particular room for an event. For members, there is not a rental fee incurred unless food minimum is not met. Any remaining balance below the food minimum will then be charged as a room fee. Rental Fees apply to non-member events and member sponsored events only. If your party does not reach the required minimum with the food and beverage sales, the remaining balance below the food minimum will then be added to the already incurred Rental Fee. The following prices are based on the event, room, and time of day. Minimum applies to food and non alcoholic beverages only and do not include the 8.5% sales tax or 20% service charge. Our Catering Director will be happy to create a menu for your event.



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