



BANQUET MENUS

TABLE OF CONTENTS

| | |
|--------------------|----|
| BREAKFAST | 3 |
| LUNCH | 5 |
| PLATED DINNER | 7 |
| PACKAGED BUFFET | 9 |
| À LA CARTE BUFFET | 11 |
| HORS D'OEUVRES | 13 |
| BEVERAGES | 15 |
| BREAK REFRESHMENTS | 16 |
| EVENT GUIDELINES | 17 |

A close-up photograph of a breakfast meal. In the foreground, a golden-brown croissant is partially visible. Behind it, a glass bowl is filled with a variety of fresh fruits, including strawberries, kiwi slices, blueberries, and raspberries. To the right, a tall glass is filled with bright orange juice. The background is softly blurred, showing a white surface and a glass pitcher.

BREAKFAST 

BREAKFAST

Light Continental **per person**
\$8
Assorted fruit danish and muffins served with coffee and hot tea.

Traditional Continental \$10
Assorted fruit danish and muffins with seasonal fruit, orange juice, coffee and hot tea.

Accompaniments to the Continentals

| | |
|----------------------------------|--------|
| Assorted bagels and cream cheese | \$3.00 |
| Assorted individual yogurt | \$1.75 |
| Vanilla yogurt and granola | \$2.25 |
| Scrambled eggs | \$3.50 |
| Bacon or sausage | \$3.00 |
| Made to order omelet bar | \$7.50 |
| Breakfast potatoes | \$2.50 |
| Assorted breakfast quiche | \$3.50 |

Lexington Hot Breakfast Buffet \$14
Medley of fresh fruits and seasonal berries, assorted fruit danish or muffins, sausage links, fluffy scrambled eggs, breakfast potatoes, and chilled orange or tomato juice, coffee (*regular and decaf*).

Club Brunch (*Minimum 40 People Required*) \$26
Seasonal fresh fruit and berry assortment, fruit danish and muffins, southern style biscuits and sausage gravy, cheese grits, breakfast potatoes or breakfast potato casserole, crisp Apple-wood smoked bacon and sausage links, broiled tomato provencale, eggs Benedict or fluffy scrambled eggs with scallions and cheddar cheese, French toast with warm syrup, smoked salmon, bagles with cream cheese, onion slices and capers. Served with freshly brewed coffee and hot teas.



LUNCH 

LUNCH

Served between 11:30 – 2:00 p.m. with coffee and iced tea. Prices per person.

- | | | | |
|--|------|--|------|
| <p>Fresh Fruit Plate Freshly sliced pineapple, cantaloupe, honeydew, watermelon, and strawberries. Served with Greek yogurt and date nut bread.</p> | \$13 | <p>Chincoteague Quiche Blue Crab, shrimp, and cheddar cheese, pie slice served with petite mixed green salad and vegetable medley.</p> | \$16 |
| <p>Cranberry Pecan Chicken Salad Fresh white meat chicken tossed with herbed mayonnaise, dried cranberries and toasted pecans. Served on wheatberry bread with potato salad.</p> | \$11 | <p>Quiche Lorraine Apple-wood Smoked bacon, caramelized onions and Swiss cheese pie slice served with petite mixed green salad.</p> | \$15 |
| <p>Spinach Salad Baby spinach, grape tomatoes, sliced boiled egg, dried cherries, craisins, almond and feta cheese tossed in Vidalia onion vinaigrette. <i>With grilled chicken breast +\$5</i> <i>With (4) grilled shrimp +\$6</i></p> | \$10 | <p>Classic Caesar Salad Freshly chopped hearts of romaine tossed with creamy Caesar dressing, grated asiago cheese and seasoned croutons (<i>With or without anchovy garnish</i>). <i>With grilled chicken breast +\$5</i> <i>With (4) grilled shrimp +\$6</i></p> | \$10 |
| <p>Southern Club House Cobb Salad Baby field mixed greens, grilled chicken breast, corn and cabbage chow chow, Apple-wood smoked bacon, blue cheese crumbles, hard boiled egg, and grape tomatoes with herbed balsamic vinaigrette on the side.</p> | \$16 | <p>Sesame Chicken Salad Sesame grilled chicken breast sliced over mixed greens, julienne vegetables, crispy wonton strips, almonds, basil, mint, and cilantro with oriental ginger vinaigrette dressing.</p> | \$16 |
| <p>Chicken Oscar Oven roasted chicken breast, crab cake, and hollandaise sauce. Served with asparagus risotto and petite caesar salad.</p> | \$20 | <p>Grilled Chicken Sandwich Boneless chicken breast char-grilled and topped with lettuce, tomato and red onion on a bun with potato salad.</p> | \$11 |
| <p>Chicken Primavera Tender grilled chicken breast over pasta in a light basil pesto sauce served with fresh seasonal vegetables and petite caesar salad.</p> | \$19 | <p>Fillet of Fresh Atlantic Salmon Grilled fresh salmon served over a vegetable quinoa mélange with warm herbed artichoke vinaigrette.</p> | \$21 |
| <p>Yellow fin Tuna Mediterranean Grilled tuna, haricot verts, baby red potatoes, boiled egg wedges, grape tomatoes, red onion slices, kalamata olives and oregano dressing on the side.</p> | \$16 | <p>Chicken Crepes Grilled chicken and mushrooms wrapped in thin French crepes, topped with an herbed cream sauce and served with wild rice and fresh vegetable medley.</p> | \$17 |
| <p>Petite Filet Mignon Center cut petite beef tenderloin, flame-grilled and topped with a crimini mushroom sauce, served with whipped potatoes and a fresh vegetable medley.</p> | \$25 | | |
| <p>The Deli Board (<i>for groups of 25 or more</i>) Served with iced tea, coffee, and assorted cookie tray. Roasted sliced turkey, baked ham and roast beef, Swiss and cheddar cheese, whole wheat bread, white bread, rye bread, lettuce, tomato, onion, mustard, mayonnaise and pickles. Choice of two: Salads: Pasta salad, fresh fruit salad, Caesar salad, coleslaw, red bliss potato salad, or garden salad. Soups: Chilled gazpacho (GF, V), French onion soup with a baked Swiss crouton, roasted tomato bisque, cream of mushroom, chicken corn chowder, fresh vegetable (GF, V), or New England clam chowder.</p> | | | \$17 |

Additional salad + \$3.50 | Additional soup + \$4.00





PLATED DINNER



PLATED DINNER

Plated Entrée Selections (Select One)

Served with a green or Caesar salad, seasonal vegetables, starch (when appropriate), butter, and rolls. Ice tea and coffee are included.

| | per person |
|---|-------------------|
| Vegetarian Strudel Mushrooms, spinach, artichokes, sundried tomatoes and feta cheese in a flaky phyllo roll with a roasted red pepper aioli (V) | \$24 |
| Chicken and Asparagus Oven roasted chicken breast topped with flavorful asparagus spears and Swiss cheese served over vegetable quinoa. | \$28 |
| Southern Chicken Saltimbocca Fried buttermilk marinated chicken breast served with a rich sage- country ham sauce and mashed potatoes. | \$28 |
| Caribbean Jerked Mango Chicken Grilled Jamaican jerked marinated chicken breast topped with mango salsa, over red beans and sweet coconut rice. (GF) | \$29 |
| Blue Lump Crab Cakes Our club crab cakes served with chipotle lime aioli. | \$30 |
| Filet of Atlantic Salmon Fresh salmon flame grilled, served with wasabi cream drizzle and gingered rice pilaf. (GF) | \$31 |
| Tuna au Poivre Tuna steak crusted with mustard, cracked peppercorns and lavender. Pan seared and served over roast garlic corn mashed potatoes. | \$32 |
| Frenched Pork Chop Roast Herbed, baked, sliced and served with an apple brandy sauce, and scalloped potatoes. (GF) | \$32 |
| Prime Rib of Beef Our 10 oz. prime rib is dry rubbed and slow roasted. Accompanied by a baked potato, horseradish cream and natural jus. (GF) | \$36 |
| Traditional Filet Mignon Center cut 6oz. beef tenderloin, wrapped in bacon and served with a peppercorn-port sauce and creamy mashed potatoes. (GF) <i>Add crab cake + \$10 each</i> | \$42 |



PACKAGED BUFFET



PACKAGED BUFFETS

All packaged buffets have a minimum of 25 Guests

(If count is below required minimum, buffet will be modified and there will be a \$75 charge)

Ice tea and coffee are included upon request.

| | per person |
|---|-------------------|
| Southern Buffet Mixed greens, grilled chicken, carved pork loin with bourbon apple chutney(chef carved additional \$50), succotash, country style green beans, green onion mashed potatoes, biscuits and yeast rolls, pecan pie. | \$23 |
| The All American Grill Soup du jour, tossed garden salad with assorted dressing, tomato and feta salad, steak tips with red and green peppers, grilled chicken breast with fresh herbs, roasted vegetable medley, red bliss potatoes, rolls with butter, and strawberry shortcake. | \$26 |
| Fiesta Dinner Buffet Mixed green salad with, jicama, tortilla strips, tomato, and cilantro vinaigrette, choice of two (chicken fajita, ground beef colorado, pork verde, or cheese enchiladas), corn tortillas and flour tortillas, spanish rice and refried beans, lettuce, tomato, onion, jalapeño, olives, shredded cheese blend, sour cream, chips and salsa, sopapilla cheesecake pie. <i>Add guacamole +\$2.00 per person</i> <i>Add ceviche tostada appetizer +\$6.00 per person</i> | \$27 |
| Italian Buffet Caesar salad, Italian tomato basil salad, fresh baked rolls and garlic bread. Chicken marsala and chefs choice of seasonal vegetable. Pasta (select two): Farfalle pesto (farfalle pasta, pesto, fresh basil, white wine, garlic and olive oil), Linguine marinara (linguine pasta tossed in a spicy red sauce with meatballs), or Penne puttanesca (penne pasta in a tangy tomato sauce with capers, black olives, sausage, peppers, and onions) and Amaretto brûlée. | \$28 |
| Aegean Buffet Baby spinach with tomato cucumber red onion, olive and feta relish, cous-cous salad, roasted leg of lamb with lemon and oregano, grilled herbed breast of chicken, cod with skordalia, spinach and artichoke bake, vegetable medley, roasted red potatoes, baklava. | \$31 |
| Surf and Turf Buffet Mixed baby greens with Vidalia onion dressing, carved roast tenderloin of beef with mushroom sauce, crab cakes with lemon aioli, chipotle shrimp and chicken orzo pasta salad with lime and cilantro, stewed tomatoes with fried okra, green beans almondine, garlic mashed potatoes, artisanal dinner rolls with honey butter, and Grand Marnier brûlée. | \$42 |

Chef carved meats add \$75 per station



À LA CARTE BUFFET



À LA CARTE BUFFET

Mimimum of 25 Guests Required (if count is below required minimum, there will be a \$75 charge)

Served with warm Rolls, Butter, Coffee and Tea.

| | |
|-----------------------------------|------|
| One entrée and one carved entrée | \$29 |
| Two entrées and one carved entrée | \$34 |

Entrée Selection (Choose one or two)

- Roast honey mustard pork loin
- Roast beef with Madeira wine sauce
- Roast turkey and dressing
- Steamed salmon with shrimp sauce
- Jamaican jerked chicken breast with mango salsa
- Stuffed flounder Florentine
- Chicken breast marsala
- Tortellini with marinara
- Chicken piccata

Carved Selections (Choose one) (Chef charge per station +\$75)

- Roasted turkey breast
- Roasted top round of beef with horseradish sauce
- Honey glazed ham
- Mango habanero marinated pork roast

Side Dishes (Choose three)

Salads

- Garden salad with assorted dressings
- Spinach salad with dijonaise dressing
- Classic Caesar salad

Starches

- Roasted red potatoes
- Wild rice pilaf
- Garlic mashed potatoes
- Baked potato (with butter and sour cream)

Sides

- Green beans with onions and bacon
- Baked broccoli with cheese
- fresh sautéed vegetables blend

Soups

- French onion soup with a baked Swiss crouton
- Cream of mushroom
- Chicken corn chowder
- Fresh vegetable (Gf, V)
- New England clam chowder (+ \$1 each)
- Roasted tomato bisque (+ \$1 each)

Add additional Carving Selection (\$50 Chef charge per station)

| | per person |
|---------------------------------------|-------------------|
| New York strip | + \$6 |
| Slow roasted prime rib | + \$7 |
| Beef tenderloin | + \$8 |
| Herb crusted filet of Atlantic salmon | + \$8 |

Add a Pasta Station (à la Carte Buffets Only) (\$75 Chef charge for a one hour station)

| | per person |
|---|-------------------------------------|
| Cheese tortalini or penne pasta with your choice of sauces - Pesto, alfredo, or marinara. | one pasta + \$3 two pastas + \$5 |

Toppings

| | |
|------------|-------|
| Chicken | + \$6 |
| Meatballs | + \$6 |
| Shrimp | + \$7 |
| Vegetables | + \$4 |

Add a Dessert Station

| | per person |
|--|-------------------|
| Choose 1 | for \$5 |
| Choose 2 | for \$7 |
| Choose 3 | for \$8 |
| | |
| New York Style Cheesecake | |
| Apple pie à la mode | |
| Vanilla bean crème brulee | |
| Chocolate layered cake | |
| Flourless chocolate cake | |
| Key lime pie | |
| Tiramisu | |
| Flavored ice creams, sorbets, or gelatos | |
| Carrot cake | |
| Red velvet cake | |



HORS D'OEUVRES



HORS D'OEUVRES

Platters and Dips

| | |
|--|-------------------------|
| Hot or cold crab dip | \$150 serves 50 |
| Spinach dip with toast points | \$100 serves 50 |
| Tuscan hummus (cannellini) with garlic bruschetta | \$ 60 serves 25 |
| Chipotle hummus with tortilla chips | \$100 serves 50 |
| Fresh fruit display | \$160 serves 50 |
| Fresh vegetable display | \$160 serves 50 |
| Assorted cheese and cracker board | \$200 serves 50 |
| Smoked Atlantic salmon (with red onion, capers, egg, cream cheese and crostini crisps) | Market Price serves 50 |
| Iced jumbo shrimp with habanero mango cocktail sauce | \$120 (about 50 pieces) |

Heavy Hor d'Oeuvres (served with Rolls and appropriate Condiments) *Chef carved +\$50*

| | |
|---|--------------------|
| Whole roast tenderloin of beef | \$300 serves 15-20 |
| Prime rib dry rubbed and slow roasted | \$300 serves 30 |
| Roasted pork loin thyme and sage marinated | \$225 serves 20 |
| New York strip loin peppercorn crusted | \$275 serves 30 |
| Applewood smoked baked ham rubbed with cloves and honey | \$250 serves 50 |
| Roasted bone-in turkey breast | \$225 serves 25-30 |

A minimum of 50 pieces of each is required. Passed add .25 each

We suggest 5-6 per person. Available for a max-minimum of two hours.

Served Cold

| | per piece |
|--|-----------|
| Stuffed eggs (pesto, deviled, or curried) (V) | \$1.50 |
| Chilled fruit skewers (V, GF) | \$2.00 |
| Artichoke antipasti skewers (V, GF) | \$1.75 |
| Crostini with roasted red pepper relish and olive tapenade (V) | \$1.75 |
| Smoked salmon tartar in petite phyllo cups | \$2.25 |
| Yellow fin tuna with sesame seaweed on a crispy wonton | \$2.25 |
| Prosciutto wrapped melon (GF) | \$2.75 |
| Mango habanero chicken salad tacos | \$2.00 |
| Smoked salmon pita with dill cucumbers and onion | \$2.25 |
| Peppadew pepper stuffed with goat cheese (V, GF) | \$1.50 |

Served Hot

| | per piece |
|--|------------------|
| Stuffed mushrooms | \$2.00 |
| (Italian sausage, florentine, or crab) (V) | (Crab +.50 each) |
| Fried oysters | \$2.00 |
| Baked crostini caprese (V) | \$1.75 |
| Pulled pork sopos | \$2.25 |
| Chicken satay skewers (GF) | \$2.25 |
| Beef teriyaki brochettes (GF) | \$2.25 |
| Swedish meatballs | \$1.50 |
| Baked crab rangoon | \$2.25 |
| Pot stickers with dipping sauce | \$2.00 |
| Chicken tenders with assorted dipping sauces | \$2.00 |
| Spanakopita (V) | \$2.25 |
| Vegetable egg rolls (V) | \$1.75 |
| Assorted quiche | \$2.00 |
| Mini Blue Crab cakes | \$2.75 |
| Asparagus and cheese phyllo wraps (V) | \$2.50 |
| Cheese quesadillas (V) | \$1.75 |



BEVERAGES



BEVERAGES

| | | | |
|--|---|---|---|
| <p>Non-Alcoholic</p> <ul style="list-style-type: none"> Assorted Sodas, Bottled Water, Juice \$2.75 Iced Tea/Lemonade \$2.50 Coffee, Decaf, and Hot Tea \$2.50 <p>Beer <i>(must specify preference for bar set up)</i></p> <ul style="list-style-type: none"> Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra \$4 Amstel Light, Yuengling, Sam Adams, Heineken, Corona \$5 <p>Wine <i>(must specify preference for bar set up)</i></p> <p>White</p> <ul style="list-style-type: none"> Trinity Oaks Chardonnay \$25 Trinity Oaks Pinot Grigio \$25 Santa Alicia Sauvignon Blanc \$26 Clifford Bay Sauvignon Blanc \$26 Benziger Chardonnay \$35 <p>Champagne \$28</p> <p>Red</p> <ul style="list-style-type: none"> Trinity Oaks Pinot Noir \$25 Trinity Oaks Merlot \$25 Trinity Oaks Cabernet Sauvignon \$25 Massimo Malbec \$28 Matchbook Cabernet Sauvignon \$36 | <p>per person</p> <p>per drink</p> <p>per bottle</p> | <p>Spirits <i>(others available upon request)</i></p> <p>Well Brands</p> <ul style="list-style-type: none"> Burnett's Vodka, Gilby's Gin, Castillo Rum, House of Stuart Scotch, Evan Williams Bourbon, Canadian Mist Blended, Montezuma Tequila \$6 <p>Call Brands</p> <ul style="list-style-type: none"> Smirnoff Vodka, Beefeater's Gin, Mt. Gay Rum, Beefeater's Scotch, Jack Daniels Bourbon, Seagram 7 Blended, Jose Cuervo Tequila \$8 <p>Premium Brands</p> <ul style="list-style-type: none"> Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Chivas Scotch, Makers Mark Bourbon, Crown Royal Whiskey \$9 | <p>per drink</p> <p>per drink</p> <p>per drink</p> <p>per drink</p> |
| | | <p>Punch <i>(non-alcoholic)</i> \$20/Gallon</p> <p>Champagne Punch \$35/Gallon</p> | |

BREAK REFRESHMENTS

| | |
|-------------------------------|---------------|
| Assorted Cookies | \$15/dozen |
| Brownies and Blondies | \$18/dozen |
| Pretzels and Popcorn | \$1.50/Person |
| Granola and Candy Bars | \$2.00 Each |
| Mixed Gourmet Nuts | \$25/pound |
| Trail Mix | \$16/pound |

Minimum of 25 Guests Required (if count is below required minimum, there will be a \$75 charge)

All menu items are subject to and do not include a 21.5% service charge, 5.3% state sales tax and 4% local meal tax.



EVENT GUIDELINES
AND UPGRADES



BANQUET GUIDELINES

Bars

There is a fee of \$75 per bartender.

Coat Check

Coat check service is available and recommended for social functions. There is a service fee of \$10 per hour for an attendant. One attendant per 75 guests is recommended.

Food and Beverage Service for Catered Events

Lexington Golf and Country Club is the exclusive caterer for all social events. Due to price fluctuations in the market, the menu items are selected no sooner than three months prior to the function date.

Guarantees

Client can reduce their number of guests up to 50% up to 30 prior to the event. Final count is due seven (7) business days prior to the event and the client can reduce their cover count up to 25% at that point. We reserve the right to increase prices up to 90 days before an event based on market price.

Menu

- You may utilize one of our Chef's buffets or design your own using our à la carte buffet option.
- A complimentary menu tasting is available for up to 2 guests after contract is signed. A fee of \$25 per person will apply for additional guests.
- A charge of \$75 will apply for buffets of 25 or less guests.
- Chef action station fee is \$75 per station for 2 hours of service.

Plated Lunch and Dinner options - If you would like to offer your guest a choice of two or more entrees, there will be a surcharge of \$2.00 per guest per entrée, and priced at the higher price entrée. A list of all guests indicating their entrée order is required 10 days prior to your event and name cards will be placed to indicate the guests selection.

Payment

A deposit on the amount of the room rental is required to confirm all private event space. For weddings, one hundred (100%) percent of estimated charges is required to be prepaid 120 days prior to arrival date.

All events require a credit card number on file to secure the event. All food and beverage charges are subject to a 21.5% service charge and a 9.3% state sales tax.

Taxes and Service Fees

All food and beverage charges are subject to a 21.5% service charge and a 9.3% state sales tax.

Linen fee (includes table cloth & napkins) \$10 per table

Room set up and break down fee:

- \$100 (party of 20 - 79)
- \$200 (party of 80 - 200)

Room Rentals and Food and Beverage Requirements

The View Room Rental Fees

| | |
|--------------------------|--------------------------|
| Sunday - Thursday | Friday - Saturday |
| \$400.00 | \$800.00 |

The Rockbridge Room Rental Fees

| | |
|--------------------------|--------------------------|
| Sunday - Thursday | Friday - Saturday |
| \$250.00 | \$500.00 |

The Lexington Room Rental Fees

| | |
|--------------------------|--------------------------|
| Sunday - Thursday | Friday - Saturday |
| \$250.00 | \$500.00 |

The Trap Room Rental Fees

| |
|-----------------|
| Anyday |
| \$200.00 |

The Covered Patio OR Firepit Area Room Rental Fees

| |
|-----------------|
| Anyday |
| \$200.00 |

The entire facility Rental Fees

| | |
|--------------------------|--------------------------|
| Sunday - Thursday | Friday - Saturday |
| \$800.00 | \$1,500.00 |

Included in the rental fee of the Ballroom are the use of chairs and tables, linen, glassware, silverware, china, and votive candles.

A food and beverage minimum spend of \$30.00 per guest for events hosted on a Saturday and food and beverage minimum spend of \$20.00 per guest for events hosted on Sunday through Friday is required.

The Ceremony Site Fee is \$2000 and includes the venue and on-site ceremony coordination by the operations staff.