



Breakfast

Continental

An Assortment of house baked muffins with petite Danish and Breakfast breads. Fresh cut fruit, whipped butter, orange juice and coffee are also included.

\$5.75++ per person

Bagel Board

Assorted New York Bagels served with whipped butter, jams and jellies, plain and herbed cream cheese. Also included are house baked muffins, fresh cut fruit, orange juice and coffee.

\$6.75 per person

Southern Biscuits

A 3" house baked buttermilk biscuit stuffed with your choice of country ham, city ham, sausage or pork tenderloin and cheddar cheese. Served with fried taters, house muffin, fresh cut fruit, orange juice and coffee.

\$7.00++ per person

Saturday Morning Breakfast

Scrambled eggs with cream cheese and herbs, hashed potatoes, hickory smoked bacon, sausage patty, toast with whipped butter, jam and jelly, fresh cut fruit, orange juice and coffee.

\$8.50++ per person

All food and beverage service is subject to 18% service charge and 7.75% North Carolina Sales tax



Salads and Vegetables

Chef Salad

Chef Size Assorted Greens with Sliced Ham and Chicken, Quartered Roma Tomatoes and hard-cooked Eggs, sliced Cucumbers and Carrots, Julienne Cheddar and Swiss Cheese and Fresh Chopped Chives. Garnished with Sliced French Bread, Fresh Fruit Rosemary Skewer, Cookie or Brownie and Iced Tea.

\$8.95++ per person

Chicken Caesar Salad

Crisp Fresh Romaine Lettuce piled high with sliced Chicken, grated Parmesan Cheese, and Fresh Croutons, all tossed with a Classic Egg-less Caesar Dressing. Served with Fresh Fruit Skewer, Cookie or Brownie and Iced Tea.

\$9.95++ per person

Tri Salads

Chicken Salad, Tuna Salad, Tossed House Salad w/Red Onions, Lettuce, Tomatoes Sundried Tomatoes, Fresh Fruit, Toasted Baguette or Fresh Bread.

\$8.95++ per person

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Executive Lunch Box & Bag

Par Three Box

*School House style deli sandwich with your choice of Ham,
Turkey or Roast Beef
Topped with American cheese, lettuce, and tomato
Pasta salad, Southern Potato Salad, or Potato Chips (choose one)
Fresh Cut Fruit,
Cookie or Brownie (choice)
Iced Tea*

\$7.25++ per person

Par Four Barn Box

*Club style Turkey, Ham, Bacon and Swiss cheese
Topped with lettuce and tomato on toasted white or whole wheat bread
Pasta salad, Southern Potato salad or Potato Chips (choose one)
Fresh Cut Fruit
Cookie or Brownie (choose one)
Iced Tea*

\$7.95++ per person

Par Five Grab'n Go

*Grab'n Go Style Buffet Lunch
Individually wrapped Chicken Salad or Tuna Salad Sandwiches or
Ranch Chicken Wraps or Chicken Caesar Salad Wraps
Pasta Salad, Southern Potato Salad or Potato Chips (choose one)
Fresh Cut Fruit
Cookie or Brownie (choose one)
Iced Tea*

\$7.95++ per person



Chilled Buffet Luncheons

Players Delicatessen Buffet

*Thinly Sliced Virginia Ham, Roast Beef, and Roasted Turkey
Cheddar, Swiss, and American Cheese
Lettuce, Tomatoes and Onion
Pickles, Olives and Pepperoncini Peppers
Pasta or Potato Salad
Fresh Cut Fruit
Assorted Cookies or Brownies
Assorted Breads
Iced Tea*

\$11.00++ per person

Champions Delicatessen Buffet

*Soup of the Day (seasonal) or Cold Salad (seasonal) *Choose one*
Thinly Sliced Virginia Ham, Roast Beef, Roasted Turkey
Pastrami, Hickory Smoked Bacon
Cheddar, Swiss, American, Provolone, and Muenster Cheese
Pesto Pasta Salad or Potato Salad
Lettuce, Red Onion and Sliced Tomatoes
Assorted Olives, Pepperoncini Peppers, and Garlicky Dill Pickles
Olive Oil and Balsamic Vinegar
Course Ground or Dijon Mustard and Herb Mayonnaise
Assorted Breads and Kaiser Rolls
Fresh Cut Fruit
Assorted Cakes
Iced Tea*

\$14.00++ per person



Hot Lunch Buffet Meals

Buffet includes: Fresh Tossed Salad with Assorted Dressings. Starch, Vegetable and Fresh Baked Rolls with Butter, Assorted Cakes, Sweet and Unsweetened Tea

One Entrée - \$14.95++

Two Entrees - \$17.00++

Entrées

*Chicken Marsala with Marsala Sauce
Chicken Piccata with Capellini Pasta
Baked Ranch Chicken with Ranch Sauce
Roasted Whole Chicken
Bryan Park's Famous Southern Fried Chicken
North Carolina Chopped BBQ
Pork Loin Medallions with Mushroom Ragout
Roasted Pork Loins with Pineapple Chutney or Brown Sauce
London Broil with Brown Sauce
Italian Beef Lasagna
Bistro Filets in Black Pepper Demi-Glaze Sauce
Marinated Flank Steak with Black Pepper Brown Sauce
North Atlantic Cold Water Whitefish
Szechwan Shrimp Stir Fry with Oriental Vegetables*

Starches

*Wild Garden Blend Rice
Buttered Noodles
Whipped Potatoes
Rice Pilaf Tossed with Fresh Herbs
Candied Yams
Pomes Frits
Orzo Pasta Pilaf
Roasted Red Bliss Mashed Potatoes
Asian Jasmine Rice with Oriental Vegetables*

Vegetables

*Fried Okra
Ratatouille
Steamed Broccoli
Southern Green Beans
Roasted Vegetable Medley
Southern Succotash
Braised Red Cabbage
Carolina Collard Greens
Sautéed Vegetable De Jour
Buttered Corn*

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Hot Dinner Buffet Selections

*Buffet includes: Fresh Tossed Salad with assorted dressings, Starch, Vegetable,
Fresh Baked Rolls with Butter, Assorted Cakes*

One entrée - \$19.95 ++

Two entrees - \$21.95 ++

Entrees

Pan Seared Chicken Marsalis with Forest Blend Wild Mushrooms

Baked Ranch Chicken with Savory Ranch Sauce

Bryan Park's Famous Chicken Cordon Bleu

Chicken Parmesan

*Roasted Chicken Breast with Smoked Gouda, Hickory Smoked Bacon
with Savory White Cheese Sauce*

Baked Chicken Breast with Pineapple and Orange Chutney

Baked Italian Herb Whole Chicken

Bryan Park's Famous Southern Fried Chicken

Chicken Breast with Orange Sesame Glaze

Roasted Carolina Herb Chicken Breast

Chicken Enchiladas

Wild Roasted Cornish Game Hen

Roasted Pork Loin with Pineapple Chutney

Roasted Pork Loin with Dijon Whole Grain Mustard Molasses Glaze

Pan-Seared Pork Loin with Black Pepper Brown Sauce

Roasted Pork Loin with Whole Grain Mustard Sage Rub

Spinach and Artichoke Cream Cheese Stuffed Pork Loin

Sliced Bistro Filets with Wild Mushroom Sauce, Pan Gravy, or Robert Sauce

Seared Thick-Cut Rib Eye Steak with Savory Rub Seasonings

Prime Rib (Served only for Plated Meals)

Marinated Beef Flank Steak with Pan Gravy, Savory Robert Sauce, Wild Mushroom Sauce

Red Wine, or Black Pepper Brown Sauce

Beef Bourguignon with Mushroom Brown Gravy

Beef Enchiladas with Spicy Enchilada Sauce

Bryan Park's Famous Beefy Italian Lasagna

Vegetable Lasagna

Spaghetti with Meat Sauce

Beef Stroganoff with Aromatic Jasmine Rice or Buttered Noodles

Virginia Ham with Brown Sugar, Molasses, and Pineapple Glaze

Baked Ham with Dijon and Honey Glaze

Roasted Tom Turkey Breast with Fresh Herbs and Savory Turkey Gravy

North Atlantic Salmon with White Wine, Dill, Black Pepper Buerre Blanc

Black Grouper Filets Pan-Seared (Blackened or Herb Seasoned)

North Atlantic Cold Water Whitefish (Fried, Broiled, or Roasted)

Roasted Seafood Stuffed Flounder

Szechwan Style Stir-Fry Black Tiger Shrimp with Oriental Vegetables

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Hot Dinner Buffet Selections Con't

Starches

Mexican Rice
Buttered Noodles
Whipped Potatoes
Potatoes Au Gratin
Red Bliss Mashed Potatoes
Rice Pilaf tossed with Fresh Herbs
Candied Yams
Pommes Frits
Orzo Pasta Pilaf
Roasted Red Bliss Potatoes
Asian Jasmine Rice with Oriental Vegetables
Macaroni & Cheese

Vegetables

Fried Okra
Ratatouille
Steamed Broccoli
BBQ Baked Beans
Southern Green Beans
Roasted Vegetable Medley
Mexican Corn
Southern Succotash
Stewed Cabbage
Green Bean Casserole
Carolina Collard Greens
Sauteed Vegetable De Jour
Buttered Corn
Lima Beans



Hot Plated Dinner Options

(Choose from the following)

House or Caesar Salad

(1) Entrée, (1) Starch, (1) Vegetable

Assorted Cakes (Variety/Plated)

\$19.00++ per person

Dual Entrée's

(2) Entrée's

Chicken, Beef, or Pork

\$21.99++ per person

Surf and Turf

(Choose one from the following)

Chicken, Beef, or Pork

(Choose one from the following)

Grouper, North Atlantic Salmon, or Whitefish

\$24.99++ per person

See Entrée Choices from Dinner Buffet Menu

Starches

Dauphenau Potatoes

Whipped Potatoes

Red Bliss Mashed Potatoes

Au Gratin Potatoes

Roasted Yukon Gold Potatoes

Baked Potato

Rice Pilaf with Fresh Herbs

Aromatic Jasmine Rice

Pomes Frits

Candied Yams

Buttered Noodles

Vegetables

Jumbo Asparagus

Baby Honey Glazed Carrots

Roasted Vegetable Medley

Baby Squash

Ratatouille

Carolina Succotash w/ Pimentos

Fried Okra

Carolina Collard Greens

Buttered Corn

Southern Green Beans

Mexican Corn

There is an additional \$3.00 charge per person for Plated Meals

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Cold Hors D'oeuvres

Chicken Salad in Wonton Cups
Oriental Chicken Salad in Wonton Cups with Pickled Ginger
Cold Boiled Shrimp Display with Spicy Cocktail Sauce with Citrus Slices
Smoked Salmon with Herb Cream Piped on Toasted Pita Points
Smoked Salmon Display with Condiments
(Minced Onions, Capers, Boiled Eggs, and Cram Cheese)
Pimento Cheese Napoleons
Artichoke Spinach Roasted Garlic Sun-dried Tomato Dip with Toasted Pita Points
Sun-dried Tomato Tapenade
Cold Crab Dip Display with Olive Oil, Dill, Black Pepper, Old Bay Toasted Pita Points
Cold Seafood Display with Smoked Salmon, Smoked Oysters, Scallops, and Shrimp
served with condiments Savory Cream Cheese seasoned to perfection
Fruit Display with Cantaloupe, Honeydew, Strawberries, Grapes and Seasonal Fruits
all displayed on a Banquet Mirror with Garnishes
Cheese Display with Chef's Choice of Fine Cheeses of all Varieties
(Requests are recommended, some cheeses are more costly than others, price may vary due to customers requests)
Oysters on the Half-Shell with Lemons, Hot Sauce, Horseradish, and Seafood Sauce
Assorted Canapes Chef's Choice

Hot Hors D'oeuvres

Fried Chicken Wontons
Chicken Satay in Ginger Marinade
Spicy Thai Chicken Satay
Meatballs with Beefy Barbeque Molasses Sauce
Fried Black Bean Quesadillas with Fresh Salsa
Homemade Chicken Tenders with Honey Mustard and Barbeque Sauce
Fried Ravioli with Spicy Marinara Sauce on the side
Bacon Wrapped Scallops or Shrimp
Hot Baked Crab Dip with Seasoned Toast Points
Mini petit Crab Cakes with Tomato, Lime, and Champagne Vinaigrette
Toasted Tri-Color Tortilla Chips with Fresh Guacamole, Salsa, Nacho Cheese Sauce,
or Southwestern Cheese Sauce
Spanikopita with Feta and Sun-dried Tomato
Roasted Buffalo Chicken Wings (Customer's choice of seasoning)
Spicy Cabbage Spring Rolls with Orange Chutney
Cajun Shrimp Rolls
Assorted Mini Quiche and Pizzas

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Outings and Gatherings

Backyard BBQ Grill

5 oz. Char-Grilled Cheddar Burgers

4 oz. Char-Grilled Hot Dogs

Chef's No Bean Chili

Chopped Coleslaw

BBQ Hickory Smoked Bacon Baked Beans

Southern Mustard Potato Salad

Ripple Cut Potato Chips

Fresh Cut Fruit

Assorted Cookies and Brownies

Lettuce, Tomato, Sliced Onion, Dill Pickles, Mustard, Mayonnaise, & Ketchup

\$10.95++ per person

Lexington North Carolina Style BBQ

Chopped Pork BBQ

BBQ Baked Beans

Fried Hushpuppies or Cornbread

Chopped Coleslaw

Southern Potato Salad

Apple or Peach Cobbler

Rolls and Butter

Fresh Brewed Iced Tea

\$10.95++ per person

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Outings and Gatherings (Cont.)

Saltlick Texas Style BBQ

*Texas Smoked BBQ Beef Brisket
Grilled Sweet Sausages with Grilled Onions
Roasted Whole Chicken, Quartered and Finished on the Grill with Ancho
BBQ Sauce
BBQ West Texas Ranch Beans
Southern Potato Salad
Roasted Corn on the Cob
Dill Pickles
Tortilla Chips with Pico De Gallo and Guacamole
Jalapeno Corn Bread*

\$16.95++ per person

Mexican Fiesta

*Beef or Chicken Enchiladas
Refried Beans
Mexican Rice
Homemade Guacamole/Salsa , Nacho Cheese Dip with Tri Color Tortilla Chips
Tacos/ Soft Tacos
Mexican Corn w/pimento
Chili Rjinos*

\$18.95++ per person

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Snacks and Breaks

<i>Goldfish</i>	<i>\$9.50 per pound</i>
<i>Tortilla Chips with Salsa</i>	<i>\$4.00 per person</i>
<i>Mixed Nuts</i>	<i>\$10.00 per pound</i>
<i>Cubed Cheese Tray with Crackers</i>	<i>\$5.00 per person</i>
<i>Assorted Cookies</i>	<i>\$1.50 each</i>
<i>Rice Crispy Treats or w/Chocolate</i>	<i>\$1.50 each/\$2.00</i>
<i>Jumbo Brownie</i>	<i>\$1.50 each</i>
<i>Potato Chips with French Onion Dip</i>	<i>\$3.00 per person</i>
<i>Assorted Snack Mix</i>	<i>\$10.00 per pound</i>
<i>Vegetable Crudités with Ranch Dip</i>	<i>\$3.00 per person</i>
<i>Cocktail Pretzels</i>	<i>\$5.00 per pound</i>
<i>Warm Stadium Pretzel with Mustard Sauce</i>	<i>\$2.50 each</i>
<i>Fresh Cut Fruit Bowl</i>	<i>\$3.00 per person</i>
<i>Individual Fruit Yogurt</i>	<i>\$2.25 each</i>

Non-Alcoholic Beverages

<i>Fresh Brewed Coffee</i>	<i>\$2.00 per person</i>
<i>Hot Tea</i>	<i>\$2.00 per person</i>
<i>Soft Drinks</i>	<i>\$1.50 each</i>
<i>Iced Tea</i>	<i>\$1.35 per person</i>
<i>Lemonade</i>	<i>\$1.25 per person</i>
<i>Bryan Park Fruit Punch</i>	<i>\$1.25 per person</i>
<i>Bottled Water</i>	<i>\$1.50 each</i>
<i>Orange Juice</i>	<i>\$1.35 per person</i>
<i>Apple Juice</i>	<i>\$1.35 per person</i>

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Suggested Prom Menu

Chicken Tenders with Honey Mustard and Barbeque

Chocolate Covered Granola Bites

Pizza Bites

Cocktail Pretzels or Cajun Creole Spicy Mix

Tortilla Chips with Picante Salsa and Nacho Dip

Fruit Punch

or

Lemonade

\$8.95++ per person