

Bryan Park Golf & Conference Center

Wedding & Reception Packages

(Served with Sweet & Unsweetened Iced Tea & Water)

Players Package

Traditional Sliced Fresh Fruit
Assorted Cheeses & Crackers
Barbeque Molasses Flavored Meatballs
Marinated Vegetables
Breaded Chicken Tenders with Dipping Sauces
Virginia Cured Ham with Fresh Baked Yeast Rolls & Condiments
\$17.95++ per person

Bryan Park Package

Traditional Sliced Fresh Fruit
Assorted Cheeses & Crackers
Barbeque Molasses Flavored Meatballs
Cold or Hot Crab Dip with Olive Oil, Black Pepper toasted Pita points
Marinated Vegetables
Breaded Chicken Tenders or Chicken Satay with Dipping Sauces
Virginia Cooked Ham with Fresh Baked Yeast Rolls & Condiments
\$19.50++ per person

Pinnacle Package

Traditional Sliced Fresh Fruit
Assorted Cheeses & Crackers
Marinated Spicy Ginger Chicken Satay
Homemade Fried Chicken Tenders with Dipping Sauces
Marinated Vegetables, Artichoke Spinach Dip with Toasted Pita points
Fried Ravioli with Homemade Marinara Sauce
Roasted Tom Turkey Breast,
Virginia Cured Ham with Fresh Baked Yeast Rolls & Condiments
\$21.95++ per person

Champions Package

Traditional Sliced Fresh Fruit
Assorted Cheeses & Crackers
Orange Sesame Glazed Chicken Satay
Homemade Chicken Tenders with Dipping Sauces
Marinated Vegetables
Artichoke Spinach Dip with Toasted Pita points
Cold or Hot Crab Dip with Olive Oil, Black Pepper Toasted Pita points
Bacon Wrapped Scallops
Roasted Tom Turkey Breast,
Virginia Cured Ham with Fresh Baked Yeast Rolls & Condiments
\$23.95++ per person

Joseph M. Bryan Package

Traditional Sliced Fresh Fruit
Assorted Cheeses & Crackers
Marinated Vegetables
Large Jumbo Cocktail Shrimp with Cocktail Sauce & Fresh Citrus slices
Homemade Chicken Salad in Toasted Wonton Cups
Barbeque Molasses Flavored Meatballs
Petit Crab Cakes with Remoulade Sauce
Fried Black Bean Quesadillas with Fresh Salsa
Tri Colored Tortilla Chips with Guacamole & Nacho Cheese Dip
Roasted Tom Turkey Breast, Virginia Cured Ham with
Fresh Baked Yeast Rolls & Condiments
\$26.95++ per person

Pro Am Package

An Individual Consultation with Chef & Event Coordinator to satisfy any budget
and/or culinary needs

Substitute carved items

Roasted Pork, Black Pepper Roasted Top Round, Sliced Bistro Filets

All Food & Beverage Service is subject to 18% Service Charge & Applicable NC Sales Tax

Bryan Park Golf & Conference Center

Hot Lunch Buffet

Buffet includes Fresh Tossed Salad with Assorted Dressings
Starch, Vegetable, Fresh Baked Yeast Rolls, Assorted Desserts
Sweet & Unsweetened Iced Tea & Water

One Entrée \$15.00++ per person

Two Entrees \$17.50++ per person

Entrée Selections

Chicken Marsala with Wild Forest Blend Mushrooms

Chicken Piccata with Angel Hair Pasta

Baked Ranch Chicken with Creamy Ranch Sauce

Roasted Herb Whole Chicken

Bryan Park Famous Fried Chicken

North Carolina Piedmont or Eastern Style Barbeque

Pork Loin Medallions with Mushroom Ragout

Roasted Pork Loin with Pineapple Chutney

Roasted Pork Loin with Pan Gravy

Homemade Italian Beefy Lasagna

Marinated Flank Steak with Black Pepper Demi Glaze

London broil with Pan Gravy

Marinated Flank Steak with Green Peppers & Onions

Fresh North Atlantic Whitefish

Roasted Salmon with Tomato, Dill, Caper Medley

Starches

Wild Garden Blend Rice, Rice Pilaf, Orzo Pasta Pilaf, Aromatic Jasmine Rice,

Buttered Noodles, Whipped Potatoes, Roasted Red Bliss Potatoes,

Red Bliss Mash Potatoes, Pomes Frit, Candied Yams

Vegetables

Fried Okra, Roasted Vegetable Medley, Steamed Broccoli

Southern Green Beans, Southern Succotash

Carolina Collard Greens, Buttered Corn Kernels or Corn on Cobb

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Bryan Park Golf & Conference Center

Hot Dinner Buffet

Buffet includes, Fresh Tossed Salad with Assorted Dressings
Starch, Vegetable, Fresh Baked Yeast Rolls, Assorted Desserts
Sweet & Unsweetened Iced Tea & Water

One Entrée \$19.95++ per person

Two Entrée \$22.50++ per person

Entrée Selections

Chicken Marsala with Wild Forest Blend Mushrooms

Ranch Baked Chicken with Creamy Ranch Sauce

Chicken Parmesan with Marinara Sauce

Bryan Park Famous Chicken Cordon Bleu

Roasted Herb Chicken Breast

Roasted Italian Herb Whole Chicken

Bryan Park Famous Fried Chicken

Roasted Chicken Breast with Bacon, Caramelized Onions, Smoked Gouda

Cheese with a Savory Cheese Sauce

Wild Roasted Cornish Game Hens

Orange Glazed Sesame Chicken

Chicken Piccata with Angel Hair Pasta

Crispy Chicken Confeit

Chicken Enchiladas with Sauce

Roasted Pork Loin with Pineapple Chutney

Pan Seared Pork Medallions

Roasted Pork Loin with Black Pepper Brown Sauce

North Carolina Piedmont or Eastern Style Barbeque

Slow Cooked Beef Brisket

Sliced Roasted Bistro Filets with Robert Sauce

Roast Beef with Au Jus Sauce

Marinated Flank Steak with Robert Sauce, Red Wine Black Pepper Demi, Pan

Gravy, or Wild Mushroom Ragout

Beef Bourguignon

Homemade Italian Beefy Lasagna

Beef Enchiladas with Sauce
Virginia Sugar Cured Pit Cooked Ham with Brown Sugar,
Molasses & Pineapple
Virginia Cured Ham with Dijon Mustard Honey Glaze
Roasted Tom Turkey Breast with Savory Turkey Gravy
Fresh North Atlantic Whitefish
Roasted Salmon with Tomato, Caper, Dill Medley, or
White Wine, Dill Buerre Blanc Sauce
Fried Fish (Flounder, Whitefish, Salmon)
Szechwan Stir Fry Shrimp
Vegetable Lasagna

Starches

Rice Pilaf, Aromatic Asian Jasmine Rice, Mexican Rice,
Whipped Potatoes, Roasted Potatoes
Red Bliss Roasted Potatoes, Red Bliss Mash Potatoes
Au Gratin Potatoes, Scalloped Potatoes
Pomes Frit, Candied Yams,
Macaroni and Cheese, Buttered Noodles

Vegetables

Fried Okra, Steamed Broccoli,
Jumbo Asparagus, Honey Glazed Baby Carrots,
Southern Green Beans, Southern Succotash,
Roasted Vegetable Medley,
Buttered Corn Kernels or Corn on the Cobb, Green Bean Casserole,
Carolina Collard Greens, Buttered Lima Beans,
Stewed Cabbage, Ratatouille

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Plated Meals

1 Entrée

\$22.00++ per person

2 Entrée

\$24.99++ per person

Surf & Turf

\$26.99++ per person

See Entrée Selections from Lunch or Dinner Menu

All Entrées will have a choice from Fresh Tossed Salad or Caesar Salad
Vegetable, Starch, Fresh Baked Yeast Rolls,
Sweet & Unsweetened Iced Tea & Water
Plated Dessert

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Cold Hors'dourves

- Fresh Chicken Salad in a toasted Wonton Cup
- Cold Boiled Shrimp with fresh Citrus slices
- Jumbo Cocktail Shrimp with Cocktail Sauce & fresh Citrus slices
- Pimento Cheese Napoleons' with Sun dried tomatoes
- Pimento Cheese with Toasted Pita points & Crackers
- Artichoke, Spinach, Sun Dried Tomato, & Roasted Garlic Cream Cheese Dip
With Pita points
- Cold Crab with Olive Oil, Black Pepper Pita points & Crackers
- Fresh Fruit with Cantaloupe, Honeydew, Pineapple, &
Seasonal Fruits
- Assorted Cheeses with Chef's choice of fine Cheeses & garnishes
- Tri Color Tortilla Chips with Fresh Salsa, or Guacamole

Hot Hors'dourves

- Roasted Marinated Chicken Satay (Asian or Ginger)
- Bryan Park Famous Fried Chicken Tenders with Dipping Sauces
- Roasted Buffalo Chicken Wings (Spicy, Teriyaki, Hot, Seasoning Salts)
- Fried Black Bean Quesadillas with Fresh Salsa
- Fried Ravioli with Fresh Marinara Sauce
- Meatballs with Barbeque Molasses Sauce
- Bacon Wrapped Scallops or Jumbo Shrimp (Market Price)
- Hot Baked Crab dip with Toasted Pita points & Crackers
- Mini Baked Crab Cakes with Remoulade Sauce
- Spicy Shrimp Rolls with Dipping Sauce
- Tri color Tortilla Chips with Nacho Cheese Sauce
or Southwestern Cheese Sauce

**** These items are at Market Price****

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Bar Services

Domestic & Imported Beer

Full Keg	\$350.00
Pony Keg	\$175.00
Case of 24 Domestic Bottles	\$60.00
Case of 24 Imported Bottles	\$72.00

Wine/ Champagne/ Sparkling Cider

Canyon Road	\$14.00 Bottle
Barefoot	\$17.00 Bottle
Wycliff Brut Champagne	\$14.00 Bottle
Sparkling Cider	\$5.00 Bottle

Liquor Drinks

House Liquors	\$5.00/\$7.00
Premium Liquors	\$9.00/\$10.00

Cash Bar

Assorted Sodas	\$2.00
Juice	\$2.00
Bottled Water	\$2.00
Domestic Beer	\$3.00
Imported Beer	\$4.00
Draft Beer	\$4.00
Assorted Wine	\$4.00

Bartender Fee \$20.00 per hour per Bartender with a 2 Hour minimum

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