

# CHATMOSS



## *Event Planning Guide*

**2021**

**Chatmoss Country Club – 550 Mt. Olivet Road, Martinsville, VA 24112  
276-638-2484 [www.chatmossc.org](http://www.chatmossc.org)**

Chatmoss Country Club's roots date back to the late 1780's where today's clubhouse was part of the Hairston Plantation. The first two-story cottage was built as a wedding gift to Alice Hairston when she married Sam Harden around 1800. Shortly after adding a third story to the building, a fire destroyed the home and most of the outbuildings. In 1928, an Old English style brick plantation home was rebuilt on the site which was later incorporated into the present clubhouse. The owner, Ruth Hairston Simms Schaeffer, was the last resident and adopted the name Chatmoss from an English novel that she was reading at the time. Mrs. Schaeffer and her second husband shared a love of gardening and the outdoors. She claimed to have the largest boxwoods in the world boasting over 40 feet in height. Remnants of these boxwoods, not quite in their previous glory, can be seen on the 10th tee. The Boxwood Grille carries the name of Mrs. Schaeffer's passion. The genteel past of the former owners and their love of Chatmoss can be seen and felt in the daily workings of the club even today.

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# Chatmoss Country Club

## Banquet Policies & General Information

Thank you very much for your interest in hosting your event or function at Chatmoss Country Club. Chatmoss Country Club is a full-service private Country Club offering the finest facility and top-notch personnel comparable to many of the best in the Southeast.

Chatmoss Country Club is a private club and requires sponsorship from a member in good standing to host an event. The member should attend the function and will be responsible to the club for all debts relating to the function, appropriate behavior at the function, and any damages that may occur during the event. A completed member sponsorship form must be returned authorizing sponsorship no later than one week from the first date of contract with the club.

All arrangements for private parties must be coordinated through the Clubhouse Manager or designated member of the management staff. The following banquet regulations apply to all private, social, and business functions and must be adhered to unless otherwise approved by the Board of Governors.

- **FOOD:** All food items must be supplied and prepared by the Club and may not be removed from the premises. Chatmoss Country Club will not provide "to go" boxes for food from buffets. Arrangements for meals to go must be made in advance of the event. This banquet package serves only as a guide for planning your very special occasion. Our culinary staff will be happy to create any custom menu that you may desire. Menu selections and all final details must be made at least thirty days prior to your planned event.
- **BEVERAGES:** In accordance with the State and Local ABC regulations, all alcoholic beverages must be supplied by Chatmoss Country Club.
- **PRICES:** Menu prices are current prices but are subject to change without notice until 30 days prior to your function. Prices confirmed by a signed contract will be honored. Prices can be confirmed 30 days prior to your function. All Food & Beverage items and charges are subject to a 20% service charge and 6.3% state sales tax and 4% meals tax.
- **PROPERTY DAMAGE OR EXCESSIVE CLEANUP:** You are responsible for all costs to repair any damage done to the property by your guests, attendees, independent contractors, or other agent under your control. There will be a charge of \$100 for excessive glass breakage and excessive cleanup after the event.

- **LIABILITY:** The Club reserves the right to inspect and control all private functions. The Club cannot assume responsibility for the client's personal property and equipment brought on property. Damage to banquet facilities and/or extraordinary cleanup to the premises will be billed to the sponsor's account if not paid promptly by the host of the function. Also see Covid-19 waiver.
- **SECURITY:** A security deposit is required to reserve space for your function. We operate on a first-come, first-serve basis, so the first person to place a deposit on a date will reserve the space. **FOR FRIDAY & SATURDAY FUNCTIONS ONLY-** A non-refundable security deposit of \$300 is required for all functions booked on Friday & Saturday.
- **ACCEPTABLE PAYMENT METHODS:** One half of your projected bill is due 10 days prior to your function. The remaining portion is due the day of your planned event. Your security deposit will be applied to your final bill. The deposit to secure your event date and all other scheduled payments can be made via a valid credit card, personal or bank check or cash. Visa and MasterCard credit cards are accepted. There is a 2.63% credit card surcharge which is charged by our bank. All direct member and member-sponsored events will have their total charges applied to their account, or members may elect to pay by credit card or check.
- **OUTSIDE VENDORS:** Chatmoss Country Club has a list of preferred vendors which have shown reliable and incredible service. Chatmoss Country Club allows outside licensed vendors not on the preferred list. However, the amenities are arranged and contracted with the vendor directly, and Chatmoss Country Club will **assume no liability** of these additional amenities. Upon request, Chatmoss can provide a list of our preferred vendors.
- **CANCELLATION:** If you must cancel your function, your full deposit will be refunded if you cancel at least 180 days prior to the function. (Deposit refunds do not apply to Saturday functions). If you cancel your function less than 180 days prior to the function, your deposit will be retained by the Club as a cancellation fee.
- **FUNCTION SPACE ASSIGNMENTS:** The Club will reserve function space in accordance with the guaranteed number of attendees and set up arrangements. Should the number of attendees decrease or increase, we reserve the right to reserve adequate function space accordingly and charge applicable fees. Chatmoss Country Club reserves the right to book the use of a room the same day of a scheduled event or move to an alternate room to allow for requested business.
- **CONTRACT:** All contracts regarding your event must be agreed to, and signed prior to your actual event date. The event date is not confirmed unless a signed contract is received. Your signature on any and all contracts acknowledges that you have read this document and that you are in full agreement with Chatmoss Country Club's terms, conditions, and policies regarding your event. Failure to adhere to Club policies may result in additional fees.

- **BACK PATIO:** Non-member (sponsored by a member) Civic/Community Functions fees will be charged according to the discretion of the Clubhouse Manager and House Committee.
- **OUTSIDE CONTRACTORS:** All outside contractors must be pre-approved by the Clubhouse Manager. Outside contractors will be required to work within the guidelines set by Chatmoss Country Club.

## CLUB FEES

- **ROOM CHARGES:** A room rental will be charged on all meeting functions or when the established food charge minimums are not met.
- **PIANO:** If you wish to use the piano, there will be a \$200 charge to cover the cost of tuning the piano and any damage incurred to the piano.
- **EQUIPMENT FEE:** Chatmoss Country Club will provide the following equipment fee for the listed prices.
  - Wireless Internet Service – No Charge
  - Bose Sound System: \$150
  - Flip Chart, Easel, Markers - \$15
  - Projections Screen - \$25 (Includes power strip, extension cord & table)
  - Projector - \$125
  - Chiavari Chairs-\$4 each Set up Fee \$250(set up & Break down of chairs)  
Does not include rental of chair pad
  - White Banquet Chairs Covers -\$2 each
  - 132' Cloths to the floor -\$20 each
  -

Chatmoss Country Club does not have a trained staff member and cannot be responsible for technical support for audiovisual needs

- **HELIUM:** If you need helium for balloons, there will be a charge. Charge is based on number of balloons.
- **EXCESSIVE LINENS:** The Club will provide table linens for guest tables, food tables, and some extra for displays, etc. There will be an additional charge of \$3 per cloth for extra cloths used for exhibits. If the minimum food requirements are met, the additional cloth charge does apply.
- **GOLF:** We do allow our event hosts to play a round of golf at a discounted rate of \$35 per player. Tee times will be available based on member usage. Event hosts must sign a rules and regulations contract prior to playing. Any violation of the contracts will result in dismissal from the course.

- **TENNIS:** Event hosts are allowed to play tennis. Due to limited facilities, please call ahead to check on availability. Guest fees and court fees apply.
- **POOL PARTIES:** Pool parties are subject to the same rules and regulations as other functions and must be planned with management in advance. The pool rents for \$50 per hour when it is not opened to the membership. Two lifeguards are required to be on duty at all pool parties, at \$20 per hour per guard. Payment is due at the end of the function to the lifeguard directly. Please ask for a copy of our pool guidelines and regulations.

- **EVENT SPACE & PRICING**

- **Ballroom:** Dimensions are 78x42, and breezeway 62x14 with access to back patio  
Seated 220 without dance floor \* Reception 250-300      **\$750**
- **Outdoor Lawn:**      **\$500**

Ceremony space is available on the lawn in front of the Main Clubhouse (Lawn Rental does not include chairs, tent, or sound equipment rental)

- **Falcon:** Seats 14 \* Reception 20      **\$50**
- **Plantation:** Seats 25 -35 \* Reception 40      **\$75**
- **Virginia Room:** Seats 20 – 30 \* Reception 40      **\$75**

- **GUARANTEED ATTENDANCE:** A guaranteed number of attendees is required at least 72 hours in advance of your function. The guarantee provides the basis for charges and is not subject to reduction. You will be charged for the guaranteed number plus any covers over and above. Chatmoss Country club will provide staff to count number of attendees. This count will be the basis for your billing. You may provide someone to accompany the staff in counting number of attendees. Your room will be set up for the guaranteed number. Any increase over the guaranteed number during the function will incur a 25% surcharge. If the Club receives no guarantee, you will be charged for the estimated number given plus any covers over and above.

**I have read and agree to the Catering Information and Policies:**

\_\_\_\_\_  
Host Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Rep. Signature

\_\_\_\_\_  
Date

# Sponsorship Form

Must be completed and on file in order for a non-member of  
Chatmoss Country Club to host event

Date:

Chatmoss Country Club

Re: Non-Member/ Private Function Sponsorship Form:

Date of Function: \_\_\_\_\_

Guests Name: \_\_\_\_\_

Type of Function: \_\_\_\_\_

I hereby sponsor a non-member function at Chatmoss Country Club for the above-named person (s). I have met him/her and find this person to be of good character and believe that the above stated person is a responsible individual. I assume all financial responsibility should the guest not meet their obligations. I have read and understand the club's guidelines on sponsoring functions.

Respectfully Submitted,

Member: \_\_\_\_\_ Account Number: \_\_\_\_\_

Manager: \_\_\_\_\_ Date: \_\_\_\_\_



## COVID-19 LIABILITY WAIVER

### AND ACKNOWLEDGEMENT OF ASSUMPTION OF RISK

I acknowledge the contagious nature of the Coronavirus/COVID-19 and that the CDC, many other public health authorities, and the Commonwealth of Virginia still recommend practicing social distancing.

I further acknowledge that Chatmoss Country Club has put in place preventative measures to reduce the spread of the Coronavirus/COVID-19.

I further acknowledge that Chatmoss Country Club cannot guarantee that I will not become infected with the Coronavirus/Covid-19. I understand that the risk of becoming exposed to and/or infected by the Coronavirus/COVID-19 may result from the actions, omissions, or negligence of myself and others.

I voluntarily seek the services provided by Chatmoss Country Club and acknowledge the following:

**Chatmoss Country Club has taken health safety measures for its Members, Guests and Staff. While visiting Chatmoss, I must follow all instructions and rules that have been adopted by the Club or imposed by the Government.**

**An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death. According to the Centers for Disease Control and Prevention, senior citizens and people with underlying medical conditions are especially vulnerable.**

**By visiting Chatmoss Country Club, I voluntarily assume all risks related to exposure of COVID-19, or injury arising from use of Club facilities.**

I acknowledge that I must comply with all established procedures to reduce the spread of COVID-19 while present at Chatmoss Country Club.

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I attest that:

\* I am not experiencing any symptom of illness such as cough, shortness of breath or difficulty breathing, fever, chills, repeated shaking with chills, muscle pain, headache, sore throat, or new loss of taste or smell.

\* I have not traveled internationally within the last 14 days.

\* I have not traveled to an area highly affected with COVID-19 within the United States of America in the last 14 days.

\* I do not believe I have been exposed to someone with a suspected and/or confirmed case of the Coronavirus/COVID-19.

\* I have not been diagnosed with Coronavirus/Covid-19 and not yet cleared as non-contagious by state or local public health authorities.

\* I am following all CDC recommended guidelines as much as possible and limiting my exposure to the Coronavirus/COVID-19.

I hereby release and agree to hold Chatmoss Country Club harmless from, and waive on behalf of myself, my heirs and assigns, any and all causes of action, claims, demands, damages, costs, expenses and compensation for damage or loss to myself and/or my property that may be caused by any act, or omission of Chatmoss Country Club, or which arise in any way in connection with any services received from Chatmoss Country Club.

I understand that this release discharges Chatmoss Country Club from any liability or claim that I, my heirs and assigns, may have with respect to any bodily injury, illness, death, medical treatment, or property damage that may arise from, or in connection to, any services received from Chatmoss Country Club. This liability waiver and release extends to all owners, members of the Board of Governors, and employees of Chatmoss Country Club.

**Printed Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

# BREAKFAST

**Continental**  
Fresh Fruit  
Danish & Muffins  
Chilled Juices  
**\$8pp**

**Add Yogurts @ \$2pp**

**Boardroom**  
Fresh Fruit  
Ham or Sausage Biscuits  
Danish & Muffins  
Chilled Juices  
**\$11pp**

**Add Yogurts @\$2 pp**

**Danish Muffins @ \$7pp**

**Fruit Platter @ \$5pp**

**Sunrise Scramble**  
Scrambled Eggs  
Smoked Bacon  
Sausage Patties or Links  
Homestyle Potatoes  
Biscuits & Gravy  
**\$13pp**

**Add Fruit @ \$4pp**  
**Add Waffles @ \$3pp**  
**Add Pancakes @ 3pp**

**Southern Delight**  
Omelet Station  
Eggs to Order  
Array of Toppings  
Smoked Bacon  
Sausage Patties or Links  
Homestyle Potatoes  
Grits  
Biscuits & Gravy  
**\$16pp**

**Add Coffee or Tea @ \$1pp**

# LUNCHEON MENU

## Ala carte Selections Salads and Sandwiches

Each Selection Includes Rolls & Butter (Where Appropriate)

Please select one entrée. If a choice of 2 or more is selected, a 20% surcharge will be added to the price of each entrée selected. All selections must be submitted 48 hours prior to the event

Add to any Salad: Grilled Chicken...\$9, Grilled Shrimp...\$10, Salmon...\$12

**Chatmoss Fruit Plate**  
Assorted Seasonal Fruit  
**\$9pp**

**Par 3 Salad**  
A Trio of Chicken, Tuna & Fruit Salad  
**\$14pp**

**Classic Wedge Salad**  
Iceberg Lettuce, Roma Tomatoes, Crisp Bacon,  
& Crumbled Bleu Cheese  
**\$10pp**

**Chatmoss Cheese Burger**  
8oz. Ground Beef Grilled Served with  
Lettuce, Tomato & Onion on a Kaiser Bun  
**\$12pp**

**Brutus Salad**  
Romaine Lettuce, Romano Cheese, House Made  
Croutons & Caesar Dressing  
**\$7pp**

**Greek Salad**  
Romaine, Pepperoncini, Olives, Tomatoes  
& Feta Cheese  
**\$10pp**

**Spinach Salad**  
Baby Spinach, Grilled Parmesan Crostini,  
Balsamic Vinaigrette d Mushrooms & Onions  
**\$10pp**

**Club Sandwich**  
Triple Decker Piled High with Ham, Turkey,  
Cheddar Cheese, Bacon, Lettuce & Tomato  
**\$10pp**

**Chatmoss Grilled Chicken Sandwich**  
8 oz Grilled Marinated Chicken, Leaf Lettuce, Sliced Tomatoes, Caramelized Onions,  
Crisp Bacon & Melted American Cheese  
**\$12**

**Shotgun Sandwich**  
Black Forest Ham, Smoked Turkey, Applewood Smoked Bacon & American Cheese  
Lettuce, Tomato & Mayo  
on Flaky Croissant  
**\$14**

**5 oz. Ground Beef Burger**  
With American Cheese, Lettuce, & Tomato on a Bun  
**\$10**

Sandwiches include one side: French Fries, Chips, Slaw, or Fruit

## LITE FARE

### CCC Salad

Field Greens/Feta Cheese  
Grape Tomatoes/Sunflower Seeds  
Choice of Grilled Chicken/Salmon/Shrimp  
Rolls  
**\$16pp**

### Caesar Salad

Romaine Lettuce  
Romano Cheese/Croutons  
Parmesan Anchovy Dressing  
Choice of Grilled Chicken/Salmon/Shrimp  
Rolls  
**\$16pp**

### Chicken Salad Plate

Baby Greens/Seasonal Fruit  
House-made Chicken Salad/Rolls  
**\$14pp**

### Chicken Salad Croissant

House made Chicken Salad  
Fresh Baked Croissant  
Bibb Lettuce/Beefsteak Tomato  
**\$14pp**

### Smoked Turkey Wrap

Smoked Turkey  
Applewood Bacon/Provolone Cheese  
Field Greens/Beefsteak Tomato  
Basil Pesto  
**\$13pp**

Comes with one choice of Dressing. Additional Dressing \$2pp.

### Greek Salad

Mixed Greens  
Grape Tomatoes/English Cucumbers  
Olives/Peppers/Feta Cheese/Rolls  
Choice of Grilled Chicken/Salmon/Shrimp  
**\$16pp**

### Cobb Salad

Field Greens  
Smoked Turkey/Applewood Bacon  
Grape Tomatoes/English Cucumber  
Bleu Cheese/Rolls  
**\$14pp**

### The Club Wrap

Black Forest Ham/Smoked Turkey  
Applewood Bacon  
American and Swiss Cheese  
Mixed Greens/Beefsteak Tomato  
**\$14pp**

### Fontina and Avocado Chicken

Grilled Chicken Breast  
Avocado/Fontina Cheese  
Roasted Red Pepper Aioli  
Beefsteak Tomato/Bibb Lettuce  
Toasted Roll  
**\$14pp**

### Specialty

#### Bang Bang Wrap

Fried Baby Rock Shrimp  
Baby Greens  
Cashews/Crunchy Wontons  
**\$15pp**

Includes choice of: French Fries, Sweet Potato Fries or Fruit

## LUNCHEON ENTREES

All entrées are accompanied with rolls and butter, one vegetable or one starch.

Add choice of House or Caesar salad for \$4.00

### **Shrimp Scampi**

Tender Gulf Shrimp Sauteed  
in a Lite Lemon Caper Sauce

**\$17**

### **Fontina/Avocado Chicken**

Herb Marinated Grilled Chicken  
Topped with Balsamic Marinated Tomato  
Fontina Cheese and Fresh Avocado  
Fire Roasted Sweet Pepper Coulis

**\$16**

### **Veal Marsala**

Tender Veal Cutlet Sauteed  
In a Wild Mushroom Marsala Sauce

**\$17**

### **Chatmoss Classic Meatloaf**

House made Meatloaf Served with  
Choice of Sauce

**\$15**

### **Pasta Primavera**

Seasonal Vegetables  
Tossed in Pasta with  
Pesto White Wine Sauce

**\$15**

### **Chicken Mushroom Crepe**

Tender Chicken Breast  
Wild Mushrooms  
Rolled in a Light Delicate Crepe  
Topped with Chardonnay Cream

**\$14**

### **Quiche Lorraine**

House made Quiche Filled with  
Smoked Bacon  
Sauteed Onions  
Swiss Cheese

**\$12**

### **Atlantic Salmon**

Fresh Grilled Salmon  
Served with Chef's Choice of Sauce

**\$17**

### **Herb Crusted Pork Tenderloin**

Pork Tenderloin Marinated  
in Fresh Herbs  
Pan Seared Oven Roasted  
Calvados Demi

**\$17**

## **Vegetables and Starches**

Garlic Sauteed Green Beans  
Mixed Steamed Vegetables  
Southern Style Green Beans  
Roasted Asparagus  
Green Beans Almandine

Garlic Whipped Potatoes  
Herb Roasted Red Sliced Potatoes  
Baked Potato  
Scalloped Potatoes  
Saffron Rice  
Wild Rice

# LUNCHEON BUFFET

40 persons minimum

Available 11:00 AM – 2:30 PM

## **Country Picnic**

Plated Garden Salad, Balsamic Dressing

Pulled Box BBQ

Grilled Chicken Breast

Ranch Style Beans, Southern-Style Potato Salad, Coleslaw

Watermelon, Fresh Rolls

**\$17pp**

## **Southern Bar-B-Que**

Tossed Greens with Cucumbers, Tomatoes & Choice of Two Dressings

Chopped BBQ Pork & Fried chicken with Assorted Sauces

Potato Salad, Coleslaw, Baked Beans, Mac & Cheese

Hushpuppies & Honey Butter

**\$16pp**

Coffee or Tea **\$1pp**



# CHEF ATTENDED STATIONS

There will be a carving attendant fee of \$100 dollars.

Market Price Per Person

## **Shrimp and Grits**

Sauteed Shrimp  
Bell Peppers/Onions  
Mushrooms/Bacon  
Brandy Cream Sauce/Cheese Grits

## **Italian Pizza Station**

Flat Bread Style Custom Pizzas  
Cooked Fresh and Hot

## **Slider Station**

Smoked BBQ/Crab Cake  
Beef Brisket/Italian  
Pimento Cheese/Chicken Sliders  
BLT/BBQ Chicken/Cheeseburger  
Choice of 2  
Chips and Appropriate Condiments

## **Salad Bar**

House/Caesar/Greek  
Assorted Toppings and Dressings  
Choice of 2

## **Asian Station**

Spring Rolls/Soy Grilled Chicken  
Fried Rice/Oriental Vegetables  
Appropriate Condiments  
Add Shrimp  
Add Steak

## **Pasta Station**

Choice of Penne/Bowtie/Cheese Ravioli  
Cheese Tortellini  
Chicken/Meatballs/Italian Sausage  
Assorted Toppings  
Tomato Basis Marinara/Alfredo/Pesto  
Tossed Salad or Caesar Salad  
Garlic Bread  
Add Shrimp

## **Potato Bar**

Baked or Mashed Potatoes  
Sour Cream/Chives/Bacon/Cheddar Cheese  
Assorted Condiments  
Add Sweet Potato

## **Macaroni & Cheese Bar**

Gourmet Mac & Cheese/Sour Cream  
Chives/Bacon/Cheese and More

## **Salad Buffet #2**

Mixed Greens/Assorted Toppings  
Chicken Salad/Tuna Salad  
Pasta Salad/Fruit Salad  
Cookies  
Add Grilled Chicken

## **Mexican Station**

Spicy Ground Beef/Marinated Chicken  
Spanish Rice/Tortilla Chips/Salsa  
Shredded Lettuce/Sour Cream  
Flour Tortillas/Hard Taco Shell

## GRAND DISPLAYS

**Grilled Vegetable Display \$6pp**

Grilled Marinated Summer Squash, Zucchini, Grilled Onions & Sweet Peppers

**Mediterranean Grilled Vegetable Display \$4pp**

Marinated Vegetables with Balsamic Syrup

**Fresh Seasonal Fruit Display \$5pp**

A Lavish Display of Seasonal Melons, Berries & Exotic Fruits

**Fresh Vegetable Crudit ** **\$4pp**

An Assortment of Garden-Fresh Vegetables creatively displayed & accompanied  
With a House Made Ranch Dipping Sauce

**Imported and Domestic Cheese Display \$5pp**

An Assortment of the Finest Cheeses from Around the World  
Accompanied with Assorted Crackers

Antipasto Display **\$13pp**

Smoked Salmon Display **\$15pp**

Sliced Tenderloin of Beef Display **\$15pp**

## CARVING STATIONS

There will be a carving attendant fee of \$50 dollars

All Stations Include a Basket of Assorted Baked Breads and appropriate condiments

**Carved Beef Tenderloin (Market Price)**

**Carved Prime Rib (Market Price)**

**Carved Top Round of Beef \$9pp**

**French Turkey Breast \$6pp**

**Smoked Pit Ham \$6pp**

**Rosemary Pork Loin \$8pp**



## HORS D'OEUVRE SELECTIONS

You may customize your own menu using the following selections. Our Chef will be happy to price your menu based on number of attendees and selections. The listed prices are an estimated market price.

### Hot

Sausage Stuffed Mushrooms  
Scallop Wrap in Bacon  
Pigs in Pastry  
Chicken Tenders  
Vegetable Spring Rolls  
Spanakopita  
Chicken Satay  
Mini Crab Cakes  
Mini Quiche  
Pork Pot Stickers  
Meat Balls  
Boneless Wings  
Spinach Artichoke Dip

### Cold

Shrimp Cocktail  
Caprese Kabobs  
Oyster Rockefeller  
Hummus  
Assorted Tea Sandwiches  
Chicken Sealed in Phyllo  
Oysters on the Half Shell  
Traditional Brochette



## DINNER LITE FARE

\*\*\*Add to any Salad: Chicken...\$9 Shrimp...\$10 Salmon...\$12 Oysters...\$10

### **Caesar Salad**

Romaine Lettuce/Romano Cheese

House Made Croutons

Parmesan Anchovy Dressing

**Large...\$13 Small...\$5**

### **Classic Cobb Salad**

Field Greens/Grape Tomatoes

English Cucumbers/Bleu Cheese

Smoked Bacon/Hard Boiled Eggs/Avocado

**Large...\$13 Small...\$5**

### **CCC House Salad**

Field Green/Carrots

English Cucumber/Grape Tomatoes

Sunflower Seeds/Feta Cheese

**Large...\$13 Small...\$5**

## **Plated Dinners Entrées**

Served with house salad, chef's choice of seasonal vegetables & starch, rolls and butter

All steaks are served medium (pink) unless otherwise requested in advance by the Host.

Please select one entrée. All selections must be submitted 48 hours prior to the event and each person's selection must be clearly marked on place cards.

### **Herb Roasted Airline Chicken**

Roasted Fingerlings/Seasonal Vegetables

Rosemary Jus Lié

**\$25**

### **Chatmoss Chicken**

Grill Marinated Chicken

Fresh Mozzarella Cheese/Pesto Cream Sauce

Roasted Grape Tomatoes/Sweet Balsamic Drizzle

**\$22**

### **Chicken Piccata**

Marinated in Italian Herbs then

Cross Grilled and topped with a

Lemon-caper Wine Sauce

**\$17**

### **Slow Roasted Prime Rib of Beef**

Horseradish Cream and House Made Au Jus

**\$26**

### **Dijon Brushed London Broil**

Thin Sliced with a Madeira Peppercorn Gravy

**\$18**

### **Filet Mignon of Beef**

Served with a Mushroom Shallot Reduction

**7 oz \$30**

### **New York Strip Steak**

Served with Crispy Fried Onions &

Demi Glaze

**\$28**

### **Grilled Shoulder Tenderloin**

Served with a Mushroom Shallot Reduction

**\$19**

### **Herb Crusted Pork Tenderloin**

Potato Hash/Seasonal Vegetables

**\$20**

### **Atlantic Salmon**

Jasmine Rice/Zucchini Noodles

Chef's Choice of Sauce

**\$23**

### **Apricot Glazed Pork Loin**

Jerked and Roasted with Apples and Herbs

Served with a Pineapple Mango Salsa

**\$16**

Combination plates will be customized to your taste and priced accordingly.

Our executive Chef will be happy to prepare any dish that may not be listed in this menu.

## DUET SELECTIONS

### **Grilled Tournedos of Beef Tenderloin & Scampi Style Shrimp**

Served with Shallot-Red Wine Sauce  
& Lobster Butter  
**\$29pp**

### **Duet Plate**

(All subject to Market Price)

Filet and Crab Cake

Filet and Shrimp

Filet and Chicken

Filet and Salmon

Filet and Lobster

Chicken and Shrimp

### **Vegetarian Options**

Please ask about additional dietary needs such as Gluten Free, Soy Free, etc.

Stuffed Portobello Mushroom

Stuffed with Spinach and Goat Cheese with Jasmine Rice

Vegetables and Ravioli

**\$14pp**

Ravioli stuffed with Asiago, served with a Parmesan Cream Sauce or Marinara Sauce

**\$14pp**



# DINNER BUFFET SELECTIONS

(A minimum of 50 persons is required)

Create Your Own Buffet

## Protein Selection

### Poultry

Chicken Piccata/Chicken Marsala  
Chicken Saltimbocca/Chicken Parmesan  
Herb Roasted Chicken/Fried Chicken  
Teriyaki Chicken/Artichoke Chicken  
Chicken Florentine

**\$19pp**

### Beef/Pork

Veal Saltimbocca/Veal Piccata  
Veal Marsala/Grilled New York Strip  
Prime Rib/Shoulder Tenderloin  
Cider Roasted Pork Loin  
Pulled Pork BBQ/Beef Tips  
Smoked Beef Brisket/Beef Tips  
Italian Lasagna/Sliced Roast Beef

**\$21pp**

### Seafood

Shrimp Creole/Shrimp & Grits  
Shrimp Scampi/Teriyaki Shrimp  
Wild Caught Salmon/Dill Baked Salmon

**\$25pp**

### Vegetables

Vegetable Medley  
Broccoli and Cheese  
Green Bean Almandine  
Candied Baby Carrots  
Southern Green Beans  
Brussel Sprouts  
Parmesan Asparagus (Add \$1pp)

### Starches

Whipped Potatoes  
Roasted Potatoes  
Potato Au Gratin  
Rice Pilaf  
Saffron Rice  
Macaroni Cheese  
Potato Salad  
Pasta Salad  
Baked Potato

### **Dessert Buffet**

**\$8pp**

Assortment of Cheesecakes, and Layer Cakes

# GOLFERS PICNIC BUFFET

## **Box Lunches...\$14pp**

All Boxed Lunches include an Apple/Potato Chips/Cookie  
And Choice of One of the following Sandwiches:

### **Turkey Wrap**

Turkey and Swiss Cheese  
Served on a Spinach Wrap

### **Club Wrap**

Smoked Ham/Turkey/Swiss/American Cheese  
Served on a Spinach Wrap

### **Hamburger and Hot Dog...\$14pp**

Served with Baked Beans  
Choice of Potato or Pasta Salad  
Chips  
Choice of Cookies or Brownies  
And all the Fixings  
Add Grilled Chicken \$2pp

### **Pulled Pork...\$13pp**

Served with Baked Beans  
Slaw/Rolls  
Chips  
Choice of Cookies or Brownies  
And all the Fixings  
Add Grilled Chicken \$2pp

### **Pizza Buffet...\$16pp**

Cheese/Pepperoni  
Choice of Tossed Salad or Caesar Salad

### **Fiesta Italian Buffet...\$16pp**

Garden Salad or Caesar Salad  
Choice of 2 Entrees  
Chicken Alfredo  
Spaghetti and Meatballs  
Vegetable or Meat Lasagna  
Garlic Bread

# GOLFERS AFTER PLAY PACKAGES

Available for Two Hours

### **Eagles...\$7pp**

Chicken Tenders  
House Made Chips  
Vegetable Crudit 

### **Bogie...\$7pp**

Mini Slider  
Assorted Condiments  
House Made Chips  
Cookies

### **Chili Buffet...\$12pp**

House Made Chili  
Turkey Chili or Red River Chili  
Appropriate Condiments

### **Par...\$10pp**

Jalape os Poppers and Chicken Quesadilla  
Sour Cream/Salsa  
Tortilla Chips

Assorted Soft Drinks - \$2.50 per drink ~ Bottle Water - \$2.50 per bottle  
Acoholic Beverages are available upon request.

# COOK OUT & BARBEQUE BUFFETS

(A minimum of 30 persons is required)

A \$2 per person surcharge will apply for all Guarantees under 30 guests.

## Menu #1

Tossed Garden Salad with Assorted Dressings  
Chopped BBQ Pork & Chatmoss Fried Chicken  
Potato Salad, Cole Slaw, Marinated Grilled Vegetables  
Baked Beans, Hush Puppies,  
Rolls with Butter  
Assorted Cakes  
Freshly Brewed Iced Tea & Coffee  
**\$19pp**

## Menu #2

Tossed Garden Salad with Assorted Dressings  
Smoked Brisket, Honey Grilled Chicken  
Spiced Peel & Eat Shrimp  
Cucumber Tomato Salad, Fruit Salad, Potato Salad, Cole Slaw  
Corn on the Cob, Baked Beans, Hush Puppies with Honey Butter  
Assorted Cakes  
Freshly Brewed Iced Tea & Coffee  
**\$25pp**



# CHILDREN'S MEALS

Available at Club House and Pool

**(11 & Under)**

## **Fun for the Kids**

Any of these items are great for any party or function you might have for your child or children:

**Hot Dogs \$4pp**

**Chips and Salsa \$3pp**

**Hamburger/Cheeseburger \$5pp**

All condiments included

**Peanut Butter and Jelly \$3pp**

**Mini Flatbread Pizza \$5pp**

Cheese or Pepperoni

**Pasta with Marinara Sauce \$10pp**

**Chicken Fingers \$4pp**

**Chicken Tenders and French Fries \$10pp**

Served with Honey Mustard and BBQ Dipping Sauces

**House Made Chips**

## **Add Dessert**

Brownies

Cookies

## KID'S FUN PACKS

### **Hot Dog Party Pack...\$10pp**

Hot Dogs  
All Beef Hot Dog Chili, Bun  
French Fries or Chips  
All Appropriate Condiments  
Add Chocolate Chip Cookie \$2pp

### **Build Your Own Taco...\$12PP**

Taco Meat/Shredded Cheese  
Tomatoes/Iceberg Lettuce  
Salsa/Sour Cream  
Tortilla Chips/Flour Torts/Hard Shells  
Add Chicken \$2pp

### **Kids Party Pack...\$14pp**

Mini Flatbread Pizza  
Cheese or Pepperoni  
Chicken Strips  
French Fries  
Fresh Fruit Bowl  
Add Chocolate Chip Cookie \$2pp

### **Kids Party Pack...\$14pp**

Grilled Cheese  
Hot Dogs or Chicken Fingers  
French Fries  
Carrots/Celery Sticks  
Cookies  
Appropriate Condiments

Sub sandwiches available upon request with adjusted prices.



DESSERT MENU  
ALA CARTE DESSERT SELECTIONS

**Bourbon Pecan Street Pie ...\$10pp**  
**Kenny's Key Lime Pie...\$9pp**  
**Blueberry White Chocolate Cheese Brûlée...\$12pp**  
**Scoop of Homestead Ice Cream...\$4pp**

**Individual Gourmet Desserts...\$9pp**

**Chocolate Cheesecake**  
Layered Chocolate with white Chocolate Shavings

**Chocolate Lava Cake**  
With Liquid Chocolate Center

**Gourmet Turtle Cheesecake**  
New York Style Cheesecake  
Resting on a Graham Cracker Crust  
Topped with Caramel & Chopped Pecans

**Fruit Cobbler \$4pp**  
(Buffet Service Only) Cherry, Apple, or Peach

**Ice Cream Sundae Bar \$7pp**  
Make your Own Sundae with Vanilla Ice Cream  
With Choice of Assorted Toppings  
(Additional flavors \$2pp)

**Bread Pudding with Bourbon Sauce \$4pp**  
**(Buffet Service Only)**

**Dessert Buffet \$9pp**  
Assortment of Cheesecakes, and Layer Cakes

## Punch Stations

### **Fruit Punch**

With Grenadine, Orange & Pineapple Juice  
Club Soda, Ginger Ale, and Cherry Garnish

**\$25 Per Gallon**

### **Sherbet Punch**

With Lime and Orange Sherbet, Ginger Ale  
And Fruit Garnish

**\$30 per Gallon**

### **Ambrosia Punch**

With Orange & Pineapple Juice, Coco Lopez  
Cream of Coconut and Fruit Garnish

**\$30 Per Gallon**

### **Champagne Punch**

(1 gallon serves approximately 20 cups)

**\$45 per Gallon**

To all Food & Beverage charges, add a 20% service charge, 6.3% State Tax, and 4% Meals Tax.  
Guarantee Count is Required 72 hours in advance; charges will be based on the guarantee number.

All plates prepared over the guarantee will be charged an additional 25% per person.  
Food & Beverage prices will be reviewed monthly and charged accordingly to fluctuating costs. We reserve the right to add up to, but not more than 15% to signed contract prices, up to 60 days prior to the event. Prices are locked in for signed contracts 60 days prior to the event.



# ALCOHOLIC BEVERAGE LIST

Each bar manager will take opening and closing inventories for all alcohol prior to and at the conclusion of the event. The host may request a usage count for liquor, champagne, wine, and beer after the event.

## **Liquor**

2 oz. pour

### **House Brands \$60 per Bottle**

Nikolai Vodka, Gordon's Gin  
El Toro Tequila

Inver House Scotch  
Ancient Age Bourbon, Barcardi Silver Rum

### **Call Brands**

Smirnoff Vodka, Beefeater Gin  
Mount Gay Rum

### **\$70 per Bottle**

Dewar's Scotch, Jim Beam Bourbon  
Exotico Tequila, Bushmills Irish Whiskey

### **\*Premium Brands**

Grey Goose Vodka  
Bombay Gin  
Zaya Rum

### **\$85 per Bottle**

Johnnie Walker Black Scotch  
Maker's Mark Bourbon, Jose Cuervo Tequila  
Jameson Whiskey

**\*Patron Silver - \$130 per bottle**

**Cabo Wabo - \$ 95 per bottle**

**Tres generacions - \$ 95 per bottle**

**Any requests other than the ones listed above will be priced according to market.**

## **Beer**

12oz beer

### **Premium & Import Beer**

Corona, Heineken  
Stella Artois

### **\$4 per bottle**

DBB Vienna Lager, Samuel Adams  
Michelob Ultra

### **Specialty Beer**

Brooklyn Brown Ale  
Dogfish Head IPA 60 - \$4.50 bottle

### **\$4 per bottle**

1554 Black Ale  
Devil's Backbone Vienna Lager

### **Domestic Beer**

Budweiser, Miller Lite

### **\$3.25 per bottle**

Bud Light, Coors Light

**Domestic Keg Beer \$275 full (1/2 barrel)**

**Imported Keg Beer \$325 full (1/2 barrel)**

Selections Vary in Availability

All keg beer is served from behind a station, Chatmoss Country Club is required to serve the beer individually to each guest, and no pitchers will be permitted.

# Wine

5 oz. pour

Chatmoss Country Club is pleased to recommend the following selections  
However, other wines are available with advance notice; please ask to see our full wine list.

## Banquet House Wine \$21 per bottle

Root 1 Cabernet (Chile)  
Tilia Merlot (Argentina)  
Dom Brunet Pinot Noir (France)  
Dibon Cava Brut Reserve (Spain)

Cielo Pinot Grigio (Italy)  
Beringer White Zinfandel (California)  
Dr. Loosen Riesling (Germany)

## Premium Red Wines

Frank Family Cabernet (Napa Valley)  
\$47

Brown Family Heritage Cabernet (Washington State)  
\$32

Parcel 41 Merlot  
\$35

Big Smooth Old Vine Zinfandel (Napa)  
\$25

## Premium White Wines

Paul Hobbs Crossbarn Chardonnay  
\$32

La Crema Chardonnay  
\$45

## Champagne & Sparkling Wines

Besserat de Bellefont Brut  
\$55

Tocco Prosecco  
\$25

Moscato Asti (Italy)  
\$21

Any host who desires confirmation of usage must be present at the final inventory.  
All tallies are considered final and no credit will be issued on the final invoice.

# MEETING SERVICES

## Meetings/Break Options

Beverage Station Break...\$5 per person per half day

Includes: Coffee, iced tea, water, and canned soft drink station

To complete your beverage break, add:

**Snack Break...\$4 per bowl from the following items:**

Pretzels  
Goldfish Mix

Dry Roasted Peanuts  
Assorted Bar Snacks

**Sweet Break: You may add one of the following Trays for ...\$5 per person**

Assorted Cookies and Brownies  
Assorted Dessert Bars

Assorted Danish  
Assorted Muffins

