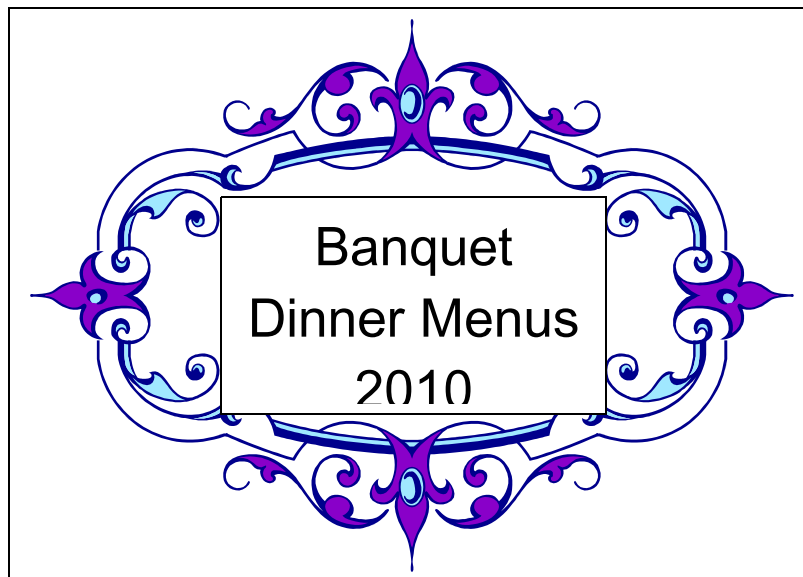


# Chatmoss Country Club



We look forward to serving you.

All Dinner Entrees are served with Dinner Salad, Rolls, Butter, and Chef's choice of Starch, Vegetable, Iced Tea, Coffee and Water.

Basil Crusted Salmon with Vine Ripe Tomato Jus  
\$18 ++ per person

Grilled Pork Rib Eye Steak  
With a Hearty Creole Tomato Sauce  
\$18 ++ per person

Pecan Crusted Chicken with Apple Compote  
\$18 ++ per person

Petite (Six-Ounce) Filet Mignon  
Stuffed with Wild Mushrooms and Demi Glaze Sauce  
\$26 ++ per person

Petite (Six Ounce) Filet Mignon  
Wrapped in Smoked Bacon Demi Glaze sauce  
\$26 ++ per person

Filet Mignon  
(Six-Ounce) \$24 ++ per person  
(Eight Ounce) \$28 ++ per person

Prime Rib (Ten Ounce)  
Crusted with Garlic & Rosemary  
\$24 ++ per person

Jumbo Shrimp Stuffed with Lump Crab Chardonnay Sauce  
\$22 ++ per person

Chicken Roulade stuffed with Gruyere Cheese, Proscuitto Ham,  
& Roasted Bell Pepper  
\$22 ++ per person

Virginia Cornish Game Hen  
Semi-Boneless stuffed with Cranberries and Apples Dressing  
\$18 ++ per person

Duet of Entrees

Petite (Four Ounces) Filet Mignon & Jumbo Lump Crab Cake served with Pommeray Mustard	\$32
Petite (Four Ounces) Filet Mignon & Baked Salmon served with a Sundried Tomato Choron	\$30
Seared Chicken Breast & Herb Shrimp Scampi Served with Lemon Caper Cream	\$28
Petite (Four Ounce) Filet Mignon and Lobster Tail	(Market Price)
Fresh Catch	(Market Price)

Dessert Selections

Chocolate Heath Pie	\$4
Chatmoss Signature Cream Cheesecake	\$4
Chocolate Bourbon Pecan Tart	\$4
Chef Anthony's Key Lime Pie	\$4
Apple Tart	\$4
Chocolate Covered Strawberries	\$2
Miniature Assorted Desserts	\$2

To all food and beverage charges, add an 18% service charge, 5% state sales tax, and 4% meals tax. Guarantee Count is required 72 hours in advance; charges will be based on the guaranteed number. All plates prepared over the guarantee will be charged an additional 25% per person. Food and Beverage prices will be reviewed monthly and changed 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.

Dinner Buffet Selections

All Buffets require a minimum of 30 guests

The Boxwood

Tossed Mixed Green Salad and Composed Salads  
Roasted Chicken with Natural Jus  
Grilled Flank Steak with Mushroom Sauce  
Baked Salmon Parmesan Sauce  
Seasonal Vegetable Medley-Herb Broiled Tomatoes  
Rice Pilaf-Mashed Potatoes  
Rolls with Butter  
Assorted Cakes and Pies  
Coffee and Tea  
\$24++ per person

The Virginian

Tossed Mixed Greens and Composed Salads  
Carved Prime Rib of Beef with Au Jus  
Herb Crusted Chicken Stuffed with Ham and Gruyere Cheese  
Pistachio Crusted Grouper with Natural Jus  
Wild Rice-Twice Baked Potatoes  
Green Beans Almandine-Malibu Carrots with Cognac Glaze  
Rolls and Butter  
Assorted Desserts and Pies  
\$28++ per person

The Magnolia

Tossed Mixed Greens and Composed Salads  
Roasted Pork Loin Stuffed With Apples  
Baked Snapper with Shellfish Sauce  
Rosemary Potatoes-Wild Rice With Cranberries  
Roasted Butternut Squash Puree with Toasted Pecans-  
Seasonal Fresh Vegetables-Rolls and Butter  
Assorted Cakes and Pies  
Coffee and Tea  
\$30++ per person

Southern Buffet

Tossed Mixed Green Salad and Composed Salads  
Chatmoss Fried Chicken  
Beef Pot Roast with Celery, Onion and Carrots  
Macaroni and Cheese-Boiled New Potatoes  
Stewed Green Beans-Cream Corn  
Fruit Cobbler and Banana Pudding  
Rolls and Butter  
Coffee and Tea  
\$19++ per person

Simple Buffet

Tossed Mixed Green Salad and Composed Salads  
Baked Chicken and Herb  
Pork Loin filled with Cranberry Cornbread Dressing on Natural Jus  
Wild Rice-Whipped Potatoes  
Green Beans-Glazed Carrots  
Assorted Cakes and Pies  
Rolls and Butter  
Coffee and Tea  
\$19++ per person

Italian Buffet

Tossed Mixed Greens and Caesar Salad  
Chicken Marsala  
Fresh Seasonal Fish, with Lemon Caper Sauce  
Braised Beef Short Ribs with Tomato Basil Sauce  
Vegetable Ratatouille-Handmade Gnocchi Pasta  
Wild Rice Pilaf-Roasted Asparagus  
Chef's Anthony's Italian Soup  
Rolls and Butter  
Assorted Desserts Featuring Tiramisu  
Coffee and Iced Tea  
\$23++ per person

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Cook Out and Barbeque

Minimum of 30 guests for Cook Out and Barbeque Buffets

Golf Hole #1

Hamburger and Hot Dogs served with Buns and Condiments

Baked Beans-Cole Slaw-Chips

Assorted Cookies and Brownies

\$12 ++ per person

Golf Hole #2

Tossed Garden Salad with Dressings

Fried or BBQ Chicken- Hot Dogs with Buns and Condiments

Potato Salad- Fruit Salad-Cole Slaw

Assorted Cakes and Pies

Coffee and Iced Tea

\$14++ per person

Golf Course #3

Tossed Garden Salad with Dressings

Chopped BBQ and Fried Catfish Pieces With Rolls and Sauces

Mustard Potato Salad, Macaroni Salad and Cole Slaw

Baked Beans-Marinated Grilled Vegetables

Hushpuppies and Fried Biscuits

Assorted Cakes and Pies

Coffee and Iced Tea

\$16 ++ per person

Golf Hole #4

Baby Back Ribs-Herb Roasted Chicken

Spiced Peel and Eat Shrimp

Marinated Tomato Salad-Cole Slaw-Corn on the Cob

Baked Beans, Hushpuppies and Sweet Butter

Assorted Cakes and Pies

\$22++ Per Person

All Buffets Require a Minimum Guarantee of 30 guests, a \$2 per Person Charge  
will Apply for Guarantees Under 30 Guests.  
Club Policy Prohibits the Removal of any  
Food From the Club Premises.