

Chatmoss Country Club



We look forward to serving you.

Lunch Entrees

Chicken and Asparagus Crepes
served with Grilled Vegetable Orzo and Béchamel Sauce
\$10 ++ per person

Chicken Francese
Egg Coated Sautéed Chicken Breast
served with Lemon Caper Sauce
\$10 ++ per person

Salmon Livornese
Sautéed with Capers, Olives, Onions served in a
Light Tomato White Wine Sauce
\$10 ++per person

Beef Tender Tips
served with Burgundy Mushroom Sauce Egg Noodle
\$10 ++ per person

All Lunch Entrees are served with Rolls, Butter, and Chef's choice of Starch,
Vegetable, Iced Tea, Coffee and Water. Add a choice of Garden Salad, Soup
Du Jour or Dessert for \$4 ++ per person.

Pasta Entree

Chicken Manicotti
Stuffed with Chicken, Artichoke, Marinara, Mozzarella,
Ricotta, and Parmesan Cheese,
\$10 ++ per person

Pesto Penne Pasta
Pesto Alfredo Tossed in Penne Pasta with your choice of Petite Salmon, Chicken
Breast or Jumbo Grilled Shrimp (4)
\$12 ++ per person

All Pasta Entrees are served with Rolls, Butter, and Chef's choice of Vegetable,
Iced Tea, Coffee and Water. Add a choice of Garden Salad, Soup Du Jour or
Dessert for \$4 per person.

Salad Entrees

All salads are served with Warm Rolls or Muffins, Butter, Iced Tea, Freshly Brewed Regular Coffee and Decaffeinated Coffee. Add a choice of Soup Du Jour or Dessert for \$4 per person

Spinach and Chicken Salad

Fresh Baby Spinach Tossed with Blue Cheese, Walnuts, Roasted Pear, Topped with Sliced Grilled Chicken Breast and Crispy Onions.
\$10 ++ per person

Fajita Chicken Salad

Diced Fajita-Seasoned Chicken with Caramelized Onions and Peppers, Served with Crisp Tortilla Nest and Chipolte Ranch Dressing
\$9 ++ per person

BLT Salad

Applewood Smoked Bacon, Crumbled Bleu Cheese and Diced Tomatoes on Chopped Crisp Iceberg Lettuce with Bleu Cheese Dressing
\$9 ++ per person

Quiche and Soup Combination

Your Choice of Quiche and Chef's Soup Du Jour
\$9 ++ per person

Trio Salad

Seasonal Fruit, Shrimp and Chicken Salad
Served on a Bed of Mixed Greens
\$10 ++ per person

Classic Caesar

Served with your choice of Grilled Chicken or Salmon
\$11 ++ per person

Luncheon Sandwiches

All Sandwiches are served with Your Choice of Potato Chips, Cole Slaw, Potato Salad or Pasta Salad and Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee. Add a cup of our Soup Du Jour or Dessert for an additional \$4 ++ per person.

Club Wrap

Sliced Turkey, Ham and Crispy Bacon
Served with Vine-Ripened Tomato, Romaine Lettuce
and Herbed Mayonnaise in a Healthy Wheat Wrap
\$10 ++ per person

Oven Roasted Turkey Croissant Sandwich

A flaky Croissant filled with carved Turkey Breast and Havarti Cheese served with Vine-Ripened Tomato and Romaine Lettuce
\$10 ++ per person

Box Lunches

All Boxed Lunches include an Apple, Potato Chips, Cookie, Soft Drink, and a Choice of one of the following Sandwiches:
Grilled Chicken Breast, Turkey, Ham, Tuna Salad, Roast Beef, or Club Wrap
\$12 ++ per person

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

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 guarantee 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.

Lunch Buffet Selections

All Buffets require a minimum of 30 guests

The Virginian

Tossed Mixed Green Salad
Roasted Chicken with Natural Jus
Grilled Flank Steak with Mushroom Sauce
Garlic Mashed Potatoes
Chef's Vegetable
Rolls with Butter
Assorted Cakes and Pies
Coffee and Tea
\$18 ++ per person

The Boxwood

Tossed Mixed Greens
Fried Chicken or Baked Chicken
Roasted Pork Lion with Apple Stuffing
Rosemary Potatoes
Green Beans
Rolls and Butter
Assorted Desserts and Pies
Coffee and Tea
\$17 ++ per person

Deli Buffet

Fresh Fruit Salad
Assorted Sliced Deli Meats with Breads, Rolls and Condiments
Soup Du Jour with Crackers
Potato Salad and Cole Slaw
Assorted Cookies and Brownies
Coffee and Tea
\$14 ++ per person

The Gourmet Salad Bar

Soup Du Jour with Crackers
Tossed Garden Salad with Condiments and Dressings
House Made Tuna, Fruit, and Chicken Salad
Tossed Caesar Salad served with Grilled Chicken Strips and Baby Shrimp
Assorted Breads and Muffins
Brownies and Cookies
Coffee and Tea

\$14 ++ per person

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 Cookies and Brownies

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-Marinaded Grilled Vegetables

Hushpuppies

Assorted Cakes and Pies

Coffee and Iced Tea

\$16 ++ per person

Golf Hole #4

Baby Back Ribs-BBQ Breast of Chicken

Spiced Peel and Eat Shrimp

Marinated Tomato Salad-Cole Slaw-Corn on the Cob

Hush Puppies and Sweet Butter

Baked Beans

Assorted Cakes and Pies \$22 ++ per person

All Buffet Require a Minimum Guarantee of 30 guests, a \$2 ++ per Person
Charge will Apply for Guarantee's Under 30 Guests.

Club Policy Prohibits the Removal of
Any Food From the Premises.

