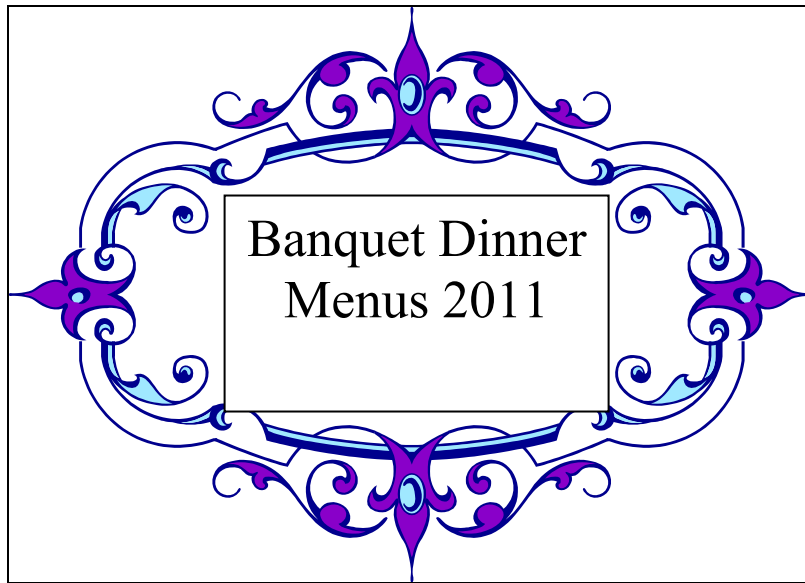


# Chatmoss Country Club



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.

\$18 ++ per person

Roast Berkshire Pork Loin with Apple Chutney  
\$18 ++ per person

French Chicken Breast with Mixed Berry Cornbread Dressing  
Natural Jus and Chef Vegetable  
\$20 ++ per person

Italian Herb Crusted Chicken with Hearty Tomato,  
Artichoke and Olive Ragout  
\$20 ++ per person

Pan Seared Tarragon Chicken Breast with Mushroom Dijon Sauce  
\$18 ++ 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

(Six-ounce) Delmonico Grilled Sirloin Steak  
with Sundried Tomato and Mushroom Bordelaise  
\$20 ++ per person

Virginia Cornish Game Hen  
Semi-Boneless Stuffed with Cranberry and Apple 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 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

Dinner Buffet Selections

All Buffets require a minimum of 30 guests

The Boxwood

Mixed Greens Assorted Dressings, Cucumber & Tomato Salad, Fruit Salad  
Roasted Chicken with Natural Jus  
Grilled Flank Steak with Mushroom Bordelaise  
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

Mixed Greens Assorted Dressings, Cucumber & Tomato Salad, Fruit Salad  
Carved Prime Rib of Beef with Au Jus  
Herb Crusted Chicken Stuffed with Ham and Gruyere Cheese  
Wild Rice-Twice Baked Potatoes

Rolls and Butter  
Assorted Cakes and Pies - Coffee and Tea  
\$26++ per person

The Magnolia

Mixed Greens and Cucumber and Tomato Salad, Fruit Salad  
Roasted Pork Loin Stuffed with Italian Sausage, Tomato Jus  
Burgundy Sirloin Beef Tips and Mushrooms  
Baked Snapper with Shellfish Sauce  
Rosemary Whipped Potatoes- Rice Pilaf  
Roasted Butternut Squash with Toasted Pecans  
Seasonal Fresh Vegetables-Rolls and Butter  
Assorted Cakes and Pies - Coffee and Tea  
\$28++ per person

Southern Buffet

Tossed Mixed Greens Assorted Dressings, Fruit Salad  
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 Vanilla Bean Ice Cream,  
Rolls, Butter, Coffee and Tea  
\$19++ per person

Simple Buffet

Tossed Mixed Greens Assorted Dressings and Croutons  
Bone in Chicken Herb Baked  
Roast Pork Loin with Dijon Crust Natural Jus  
Wild Rice-Whipped Potatoes  
Green Beans-Honey Carrots  
Assorted Cakes and Pies - Rolls and Butter  
Coffee and Tea  
\$19++ per person

Italian Buffet

Tossed Mixed Greens Assorted Dressings and Caesar Salad  
Wild Caught Salmon with Lemon Caper Sauce  
Braised Beef Short Ribs with Tomato Basil Sauce  
Vegetable Ratatouille-Handmade Potato Gnocchi  
Creamy Risotto-Roasted Asparagus  
Chef's Anthony's Italian Soup  
Rolls and Butter  
Assorted Desserts Featuring Tiramisu  
Coffee and Iced Tea  
\$24++ per person

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.

Cook Out and Barbeque

Minimum of 30 guests for Cook Out and Barbeque Buffets

Golf Course #1

Tossed Garden Salad with Dressings  
Chopped BBQ Pork and Chatmoss Fried Chicken with Rolls and Sauces  
Potato Salad, Cole Slaw, Marinated Grilled Vegetables  
Baked Beans  
Hushpuppies and Honey Butter  
Assorted Cakes and Pies  
Coffee and Iced Tea  
\$16 ++ per person

Golf Hole #2

Tossed Garden Salad and Dressings  
Baby Back Ribs-Honey Grilled Chicken  
Spiced Peel and Eat Shrimp  
Cucumber Tomato Salad - Fruit Salad - Potato Salad - Cole Slaw  
Corn on the Cob - Baked Beans, Hushpuppies and Honey Butter  
Assorted Cakes and Pies  
\$20++ Per Person

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

50% 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.