



# Cross Creek Country Club Banquet Information

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# General Information

## Catering Information and Policies

- ❖ **FOOD:** All food items must be supplied and prepared by the club and may not be removed from the premises. 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 three weeks prior to your planned event.
- ❖ **BEVERAGE:** In accordance with the State and Local ABC regulations, Cross Creek Country Club must supply all alcoholic beverages.
- ❖ **PRICES:** Menu prices are current prices but are subject to change without notice until 30 days prior to your function. Should you choose to split menus (offer a choice of 2 different entrees), there will be a 20% surcharge on each entrée selected. Prices can be confirmed 30 days prior to your function. All Food & Beverage items and charges are subject to a 20% service charge and 8% sales tax.
- ❖ **PROPERTY DAMAGE OR EXCESSIVE CLEANUP:** You are responsible for all cost to repair any damages done to the property by your guests, attendees, independent contractors or other agents under your control.
- ❖ **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.
- ❖ **SECURITY:** A security deposit is required to reserve space for your function. We operate on a first-come, first served basis so the first person to place a deposit on a date will reserve the space. **FOR SATURDAY FUNCTIONS ONLY** – a non-refundable security deposit of \$1000 is required for all functions booked on Saturday.
- ❖ **PAYMENT POLICY:** 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.
- ❖ **CANCELLATIONS:** 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 cancellations 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.
- ❖ **OUTSIDE CONTRACTORS:** All outside contractors must be pre-approved by Cross Creek Country Club. Outside contractors will be required to work within the guidelines set by Cross Creek Country Club.
- ❖ **GUARANTEED ATTENDANCE:** A guaranteed number of attendees are required at least 48 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. Cross Creek 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 20% surcharge. If the club receives no guarantee, you will be charged for the estimated number given plus any covers over and above.
- ❖ **ANCILLARY SERVICES:** At your request, the club staff will be pleased to assist you in arrangements for your floral centerpieces, decorations, and music, entertainment and photography services.

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

\_\_\_\_\_  
Host Signature      Date

\_\_\_\_\_  
CCCC Rep. Signature Date

Please sign and return this sheet with your deposit

# Room Rental Charges

Patio Room- \$175.00  
Willow Room - \$75.00  
Magnolia & Bradford Combined - \$75.00  
Magnolia Room - \$50.00  
Bradford Room - \$50.00  
Pavilion - \$750.00  
Ballroom - \$500.00

**Room rental charges include ivory linen tablecloths, (Others colors may be rented)  
Set-up and breakdown of Ballroom.**

# Equipment Charges

LCD Video Projector with Screen - \$150.00  
Screen only - \$75.00  
Dance Floor - \$150.00  
TV-VCR-DVD Combination - \$25.00  
Flipchart with Markers - \$25.00  
Projector only - \$75.00  
Wireless internet access – N/C

**Other audio visual equipment can be arranged to meet your event needs.**

# Miscellaneous Charges

Table Centerpieces – \$8 each  
Ice Carving - \$375 each  
Bartender - \$30 per Bartender – 1<sup>st</sup> Hour  
\$20 Per Bartender each additional  
Personalized menus - \$1 each  
After Midnight Charge - \$100 per ½ hour  
Premium Ivory Damask Liner set - \$15 per set – Includes 120” Round Clothes with Ivory  
Square Overlay & Ivory Clothes Napkins for sit down dinners  
Wedding Cake Cutting - Serving Fee - \$1 per person  
Hardwood Fire at the Pavillion \$35.00

# **Breakfast**

## **Continental Breakfast Buffet**

A Selection of Freshly Baked Pastries  
Fresh Sliced Seasonal Fruit  
Coffee & Assorted Juices  
\$8.00

## **Southern Breakfast Buffet**

Fresh Fruit  
Apple wood Smoked Bacon & Sausage  
Assorted Pastries  
Biscuits & Gravy  
Scrambled Eggs  
Southern Style Grits & Hash Browns  
Coffee & Assorted Juices  
\$12.00

## **Light Plated Breakfast**

Fresh Fruit                      Quiche of your Choice  
Fresh Muffins                      Butter & Jelly  
Coffee & Assorted Juices  
\$9.00

## **Traditional Plated Breakfast**

Scrambled Eggs    Applewood Smoked Bacon  
Hash Browns      Fresh Muffins with Butter & Jellies  
Coffee & Assorted Juices  
\$10.00

\*Minimum 30 People

# **Banquet Ala Carte Luncheon Menu**

## **Salad & Sandwiches**

### **Sandwiches**

Chicken Salad Sandwich \$8

Served on a Multi-Grain Panini with Basil Mayo

Club Sandwich \$7

Served on a Sourdough with Applewood Smoked Bacon & Swiss Cheese

Grilled Angus Burger \$8

Served on a Kaiser Rolls with Applewood Smoked Bacon & Vermont Cheddar

Smoked Turkey Sandwich \$8

Served on a Multigrain Panini with Avocado & Basil Mayo

Vegetable Wrap \$7

Served in a Spinach Tortilla with Portobello Mushrooms & Marinated Veggies

Thai Grilled Chicken Wrap \$8

Served in a Spinach Tortilla with Thai Curry Paste

Crab Cake Sandwich \$12

Served on a Kaiser Roll with a Lemon Caper Remoulade

## **Salads**

Chicken Salad on Mixed Greens  
Served with Honey-Balsamic Vinaigrette and Candied Pecans  
\$9

Grilled Scottish Salmon Fillet  
Served with Grilled Asparagus, Goat Cheese, and Ginger Dressing  
\$14

California Salad on Mixed Greens  
Served with Chicken, Mandarin Oranges, Strawberries, and Poppy Seed  
Dressing  
\$9

Rare Seared Yellow Fin Tuna  
Served with a Cucumber-Apple-Pickled Ginger Salad  
\$10

Traditional Cobb Salad  
Served with Blue Cheese, Bacon, Eggs, Avocado, and Artichokes  
\$9

Fried Oyster Salad  
Served with Spinach, Pancetta, Lemon Aioli, and Goat Cheese  
\$10

Tomato Mozzarella Salad  
Served with Smoked Salmon, Balsamic Syrup, and Basil Oil  
\$10

## **Plated Luncheons**

Each entrée is served with your choice of Seasonal Vegetable and Starch.  
All served with Fresh Bread, Butter and Garden Salad.

Roasted Pork Tenderloin with Fig-Apricot Chutney	\$12
Sautéed Shrimp on Penne Pasta with Artichokes Capers & Roasted Tomatoes	\$12
Herb Crusted Chicken with a Dijon-Sage Cream	\$12
Grilled Marinated Chicken Breast with an Olive & Tomato Reduction	\$12
Sliced Angus Beef with a Natural Reduction	\$12
Maryland Style Crab Cakes with a Lemon Caper Remoulade	\$15
Grilled Salmon served with a Cucumber-Avocado-Goat Cheese Relish	\$12
Freshly Baked Quiche	\$12
Roasted NC Catfish Fillet with a Creole Cream Sauce	\$12

### **Select Two**

Shoe Peg Corn	Steamed Broccoli
Fresh Green Beans	Grilled Asparagus
Parisian Style Carrots	Grilled Vegetables
Broccoli or Squash Casserole	Sautéed Vegetable Medley
Roasted New Potatoes	Wild Rice Pilaf
Garlic Mash Potatoes	Risotto
Whipped Sweet Potatoes	Jasmine Rice

## **Luncheon Buffets**

### **Soup, Salad & Baked Potato Bar**

Choice of Tomato Bisque, Seafood Chowder, Mushroom Bisque, or  
Vegetable Soup

Mixed Organic Greens with Tomato, Cucumber, Onions & Carrots  
Assorted Dressings

Fresh Baked Potatoes with Assorted Toppings

\$10

## **Hot Luncheon Buffets**

All Buffets come with Fresh Baked Bread & Butter

Sliced Angus Beef with Natural Reduction

Oven Roasted Pork Loin with Fig-Apricot Chutney

Grilled Marinated Chicken Breast with a Dijon Cream Sauce

Roasted Catfish with Lemon-Caper Remoulade Sauce

Crispy South Fried Chicken

Home-Style Meatloaf

NC Pulled Pork BBQ

Mediterranean Chicken with Tomato & Feta Cheese

Select one entrée \$ 15    Select two entrée \$18

## **Accompaniments**

(Select 3)

Roasted New Potatoes

Au Gratin Potatoes

Fresh Green Beans

White Shoe Peg Corn

Sautéed Vegetables

Country Green Beans

Steamed Cabbage

Parmesan Tomato Casserole

Garlic Mash Potatoes

Jasmine or Basmati Rice

Parisian Style Carrots

Broccoli or Squash Casserole

Mixed Salad Station

Grilled Summer Vegetables

Steamed Broccoli

## **Dessert Selections**

(Select 2)

Key Lime Pie  
Tuxedo Mousse Cake  
Strawberry Shortcake  
Chocolate Ganache Pie  
Apple Cobbler  
Bread Pudding with Bourbon Sauce

## **BBQ**

Carolina BBQ Pulled Pork      \$13  
and BBQ Chicken

Add Ribs \$5.00

Baked Beans  
Cole Slaw  
Pasta Salad  
Potato Salad  
Potato Chips  
Fresh Baked Cookies

### **Select 1**

Key Lime Pie  
Peach Cobbler  
Apple Crisp  
Pecan Pie  
Bread Pudding with Bourbon Sauce

## **Dinner Buffets**

### **Buffet Salads**

Garden Salad  
Tomatoes, Cucumbers, Carrots, Onions  
Choice of Dressing

Cross Creek Salad  
Mandarin Oranges, Candied Pecans, Feta Cheese, Ginger Vinaigrette

Fire Roasted Corn & Black Bean Salad

Caesar Salad  
Hearts of Romaine, Asiago Cheese, Croutons, Quail Eggs

### **Buffet Entrees**

Roasted & Sliced Angus Beef  
Natural Reduction

Home-Style Meatloaf  
Roasted Pepper Marinara

Roasted Pork Loin  
Fig & Apricot Chutney

Boneless Southern Fried Chicken Breast

Chicken Cordon Bleu  
Whole Grain Mustard Cream Sauce

Oven Roasted Turkey  
Traditional Stuffing & Gravy

NC Pulled Pork BBQ  
Two Sauces

Cornmeal Dusted NC Catfish  
Lemon – Caper Remoulade

Pastry Wrapped Salmon Fillet  
Lemon Butter Sauce

Baked Ziti  
with Italian Sausage

Angus Beef Tips  
Burgundy Mushroom Sauce

Herb Crusted Chicken Breast  
Fresh Herbs & Dijon Cream

### **Entrée Up Grades**

Roasted Beef Carving Station	\$5.00
Prime Rib of Beef Au Jus	\$8.50
Roasted NY Strip Loin	\$9.00
Beef Tenderloin Au Jus	\$12.00

## **Vegetables**

Fresh Green Beans  
Sautéed Squash  
Grilled Asparagus  
Parmesan Tomato Casserole  
Parisian Style Carrots  
Steamed Broccoli  
Grilled Summer Vegetables  
Sautéed Vegetable Medley  
White Shoe Peg Corn

## **Potatoes & Grains**

Roasted Red Bliss New Potatoes  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Whipped Sweet Potatoes  
Risotto  
Mac & Cheese  
Au Gratin Potatoes  
Basmati Rice  
Baked Potato

## **Club Dinner Buffets**

Select one Entrée 2 Vegetables 1 Starch	\$19.50
Select two Entrées 2 Vegetables 2 Starches	\$22.50
Select three Entrées 2 Vegetables 2 Starches	\$26.50

Served with Salad Selection  
Fresh Baked Bread & Butter

## **Served Plated Dinners**

All dinners are served with Seasonal Vegetables, Starch, Fresh Bread,  
Butter, & Salad Selection

Herb Crusted Chicken Breast  
Fresh Herbs and Dijon Cream  
\$18.50

Mediterranean Style Chicken  
Olive – Feta – Tomato Sauce  
\$18.50

Chicken Roulade  
Proscuitto, Spinach, & Goat Cheese  
\$18.50

Roasted Pork Loin  
Fig - Apricot Chutney  
\$18.50

Grilled Red Gate Farms Pork Chop  
Rosemary – Roasted Pepper Cream  
\$18.50

Pastry Wrapped Salmon Fillet  
Lemon – Caper Butter Sauce  
\$20

Grilled Atlantic Salmon Fillet  
Cucumber – Avocado – Goat Cheese Relish  
\$20

NC Catfish Fillet  
Roasted Tomato & Garlic Cream  
\$19

Roasted Angus Beef  
Natural Reduction  
\$18.50

Mixed Grill of Angus Beef Tenderloin Medallion & Shrimp Scampi  
\$24

Grilled Angus Filet Mignon  
Bordelaise Sauce  
\$28

Grilled Angus NY Strip  
Red Wine Butter  
\$22

Grilled Angus Ribeye  
Mushroom Bordelaise  
\$22

Prime Rib  
Traditional Au Jus  
\$22

Oven Roasted Rack of Australian Lamb  
\$28

(All steaks are served medium unless otherwise requested by the host)

**Starches**

Jasmine Rice  
Garlic Mashed Potatoes  
Risotto  
Parmesan Au Gratin Potatoes  
Roasted New Potatoes  
Château Potatoes  
Whipped Sweet Potatoes

## **Vegetables**

Grilled Vegetables  
Fresh Green Beans (Haricot Vert)  
Parisian Style Carrots  
Broccoli or Squash Casserole  
Roasted Squash, Zucchini, & Carrots  
Grilled Asparagus  
Parmesan Tomato Casserole  
Country Style Green Beans  
White Shoe Peg Corn

## **Salad Selections**

Tomato – Mozzarella Salad  
Bibb lettuce, Balsamic Syrup, Basil Oil

Wedge Salad  
Iceberg Lettuce, Tomatoes, Marinated Onions, Blue Cheese, Balsamic Syrup

Caesar Salad  
Hearts of Romaine, Asiago Cheese, Croutons, Quail Eggs

House Salad  
Garlic Tuile, Creamy-Herb Vinaigrette, Cucumbers, Marinated Tomatoes, Crispy Shallots

## Hot Hors d'oeuvres Menu

Applewood Smoked Bacon Wrapped Sea Scallops	\$6
Sausage Stuffed Mushrooms	\$2
Crabmeat Stuffed Mushrooms	\$5
Miniature Carolina Crab Cakes w/ Spicy Remoulade	\$6
Coastal Crab Dip w/ Olive Oil Fried Pita Chips	\$5
Shrimp, Chicken or Vegetable Spring Rolls	\$4
Southern Fried Chicken Drumettes	\$4
Buffalo Style Chicken Drumettes	\$4
Garlic Roasted Chicken Drumettes	\$4
Oriental Style Chicken Drumettes	\$4
Pot Stickers with Chili Soy Dipping Sauce	\$3
Mediterranean Meatballs	\$3
Swedish Meatballs	\$3
Skewered, Marinated & Grilled Angus Beef Kabobs	\$4
Skewered, Marinated & Grilled Chicken Kabobs (Indian or Asian)	\$4
Thai Chicken Sate' with Peanut Sauce	\$4
Chicken Tenderloins	\$4
Spinach & Artichoke Dip	\$3
Spanikopita	\$3
Foccacia Pizza Squares	\$2
Pastry Wrapped Baked Brie	\$4
Miniature Burger Sliders	\$3
Ham and Swiss on Yeast Rolls with Poppy Seed Butter	\$3

Our Culinary Staff can help you customize your own menu from the Hot & Cold Hors d'oeuvre Selections, Grand Displays, Action Stations and Carving Stations. The prices are per person with a 35 person minimum and are based on 2 hours of service. Add 20% for each additional hour.

### **Cold Hors d'oeuvres Menu**

Walnut or Pineapple Cheese Ball with Cracker Assortment	\$3
Miniature Country Ham Biscuits	\$3
Cucumber Rounds with Shrimp or Chicken Salad	\$3
Assorted Finger Sandwiches – Choose from Chicken Salad Pimento Cheese, Tuna Salad or Egg Salad	\$2
Belgium Endive Stuffed with Herbed Cheese	\$2
Chilled Shrimp with Cocktail Sauce	\$6
Assorted Canapés	\$3
Chilled Angus Roast Beef with Grilled Vegetables	\$4
Roasted Garlic Hummus with Pita Chips	\$3
Oysters on the Half Shell	\$6

### **Carving Stations**

Beef Tenderloin with Horseradish Crème Sauce	\$12
Sliced Angus Beef with Rolls Horseradish Crème Sauce	\$6
Prime Rib – Assorted Rolls and Horseradish Crème Sauce	\$9
Roasted Turkey Breast with Cranberry Relish & Assorted Rolls	\$5
Baked Virginia Ham – Mustard, Mayo & Assorted Rolls	\$5
Rosemary Leg of Lamb – Mint Jelly & Horseradish Crème Sauce	\$8
Roasted Pork Loin – Rolls & Whole Grain Mustard	\$5

Attendant Fee on Carving Stations \$50

## **Grand Displays**

Grilled Vegetable Display – \$4  
Asparagus, Artichoke, Squash, Zucchini, Baby Carrots

Whole Poached Salmon – \$6  
Whole Poached Atlantic Salmon with Cream Cheese, Caper, Red Onions,  
Poached Eggs & Toasted Points

House Made Sushi – \$7  
Assortment of Yellow Fin Tuna, Scottish Salmon, Crab and Vegetable,  
Cream Cheese, Spicy Citrus Aioli, Chili Garlic Sauce, Pickled Ginger,  
Wasahi, Soy Sauce

Smoked Fish Display – \$7  
Smoked Salmon, Smoked Oysters, Trout & Mahi Mahi, Dill Cream Cheese  
Capers, Red Onion, Poached Eggs & Toasted Points

Fresh Seasonal Fruit Display – \$4  
A Fresh Seasonal Selection of Melons, Berries and Exotic Fruits served with  
Honey Poppy Seed Dip

Imported & Domestic Cheese Display – \$5  
The Finest Assorted Cheeses from all Points of the Globe, Accompanied  
with Assorted Crackers.

Fresh Vegetable Display - \$3  
Broccoli, Cauliflower, Parisian Carrots, Grape Tomato, Squash, Zucchini

## **Live Action Stations**

Professionally Attended by Our Culinary & Service Staff

### **Italian Pasta Bar \$5**

Served with Papparadelle, Penne or Tortellini Pasta  
Choose 2

Marinara, Alfredo, Pesto or Carbonara Sauce  
Choose 2

Add Chicken or Bay Shrimp \$2

### **Tex Mex \$6**

Spicy Beef or Chicken Sautéed with Onions, Bell Peppers, Cilantro, & Lime  
served with Flour Tortillas, Salsa, Sour Cream, Grated Cheese & Shredded  
Lettuce

### **Asian Stir Fry \$6**

Marinated Chicken or Beef Sautéed in a light Sesame Sauce with Oriental  
Vegetables and Steamed Rice

Attendant Fee on all Action Stations \$50

## **Dessert Selection**

(Priced Per Person)

Buttermilk NC Apple Pie	\$4
Carrot Cake	\$4
Key Lime Pie	\$4
Triple Chocolate Cake	\$4
NY Style Cheesecake	\$5
Plantation Pecan Pie	\$4
Chocolate Ganache Pie	\$5
Chocolate Truffle Mousse Cake	\$5
Maple Praline Nut Pie	\$4
Chocolate Mousse	\$4

## **Individual Gourmet Desserts**

(Priced Per Person)

Tiramisu – \$5

Chocolate & Vanilla Lady Fingers soaked in Coffee, Mascarpone Cheese, Chocolate Wrapped and Dusted with Coco Powder with a White Chocolate Honeycomb Morsel Garnish.

Triple Chocolate Mousse – \$5  
Served in a Pumpkin Florentine Tuile

A Study of Chocolate – \$8  
Chocolate Terrine, Chocolate Truffle, Chocolate Crème Brulee

Traditional Fruit Cobblers  
(Buffet Service Only) \$4  
Cherry, Peach or Apple – Add Ice Cream \$1

Bread Pudding with Bourbon Sauce – \$5  
(Buffet Service only)

Dessert Buffet – \$8  
Assortment of Flavored Cheesecakes, Layer Cakes, Fruit Cobbler and Ice Cream

## **Breaks**

### **Whole Fresh Fruit Basket**

Strawberries, Bananas, Apples, Oranges, Pears & other Seasonal Fruits  
\$4 per person

**Fresh Fruit Tray** – Sliced Fresh Seasonal Fruit  
\$4 per person

**House Baked Pastry Tray** – Fresh Baked Muffins and Danish  
\$ 3 per person

**Fresh Baked Cookie Tray** – Large Chocolate Chip, Oatmeal Raisin or  
Peanut Butter Cookies \$ 18 per dozen

## **Beverage Station**

Fresh Brewed Coffee	\$2
Iced Tea	\$2
Soft Drinks- (12 oz can)	\$2
Bottled Mineral Water	\$2
Sports Drink - (20 oz bottles)	\$2

## **Punch Station**

**Fruit Punch** \$3 per person – includes Grenadine, Orange, & Pineapple  
Juices, Club Soda & Fruit Slice Garnish

**Sherbet Punch** \$3 per person – Includes Lime & Orange Sherbet,  
Gingerale & Fruit Slice Garnish

**Ambrosia Punch** \$ 3 per person – Includes Orange & Pineapple Juices,  
Coco Lopez Cream with Coconut & Fruit Garnish

## **Alcoholic Beverages**

All charges are based on consumption. Cross Creek Bartenders are instructed to pour 1.5 oz per drink. All beverage charges are subject to 20% service charge and 8% NC sales tax

### **Liquor**

**House Brands** \$5 per drink

Aristocrat Vodka

Gordon's Gin

Ron Rico Rum

Ivenhouse Scotch

Evan Williams Bourbon

Seagram 7 Blended Whiskey

El Toro Tequila

**Call Brands** \$6 per drink

Absolute Vodka

Tangueray Gin

Bacardi Rum

Dewar's Scotch

Jack Daniels Bourbon

Canadian Mist Blended Whiskey

**Premium Brands** \$8 per drink

Grey Goose Vodka

Bombay Gin

Captain Morgan Rum

Glennlevit Scotch

Makers Mark Bourbon

Crown Royal Blended Whiskey

**Banquet House Wine** \$18 per bottle

Annabella Chardonnay

Front Porch White Zinfandel

Rock Brook Merlot

Rock Brook Cabernet

Other Wines available from our Wine List

**Banquet Domestic Beer \$3 each**

Budweiser  
Bud Light  
Michelob Light  
Coors Light  
Miller Light  
Michelob Ultra  
O'Doul's Non-alcoholic

**Banquet Imported Beer \$4 Each**

Heineken  
Corona  
Amstel Light  
Newcastle

**Keg Beer**

Domestic Keg \$275                      Imported Keg \$350

One Keg serves approximately 120    12 oz glasses

## Golf Outing Menus

### Lunch Menu

#### Box Lunch #1

Deli Cold Cut Sandwich with Lettuce  
(Choice of Ham, Turkey, or Roast Beef)  
Bag of Potato Chips  
Whole Fresh Fruit  
Fresh Baked Chocolate Chip Cookies  
\$8per person

#### Box Lunch #2

Chicken Salad Croissant  
Bag of Potato Chips  
Whole Fresh Fruit  
Fresh Baked Chocolate Chip Cookie  
\$8per person

#### Deli Luncheon Buffet

Pasta Salad, Potato Salad, Cole Slaw  
Sliced Virginia Ham, Turkey Breast, Roasted Beef, Genoa Salami  
American & Swiss Cheese  
Fresh Green Leaf Lettuce, Sliced Tomato  
Sliced Texas Sweet Onion  
Sliced Whole Wheat, Sourdough & Rye Bread  
Mayonnaise, Mustard and Dijon Mustard  
Potato Chips, Fresh Baked Cookies  
Ice Tea  
\$12 per person

## Cook Out Menus

Cookouts require a minimum of 30 People and a \$75 Attendant Fee

### Menu # 1

Angus Hamburgers  
All Beef Hot Dogs  
Lettuce, Tomato, Sweet Onion, Deli Pickles  
Pasta Salad, Cole Slaw  
Baked Beans  
Fresh Whole Fruit  
Potato Chips  
Assorted Condiments  
Fresh Baked Cookies  
\$12 per Person

### Menu #2

BBQ Chicken Breast  
Angus Beef Hot Dogs  
Angus Hamburgers  
Pasta Salad, Cole Slaw  
Baked Beans  
Fresh Whole Fruit  
Potato Chips  
Assorted Condiments  
Fresh Baked Cookie  
\$14 per Person  
Add Fresh Grilled Salmon \$5.00

### Menu #3

BBQ Chicken Breast  
Angus Ribeye Steak or NY Strip Steak  
Fresh Grilled Salmon or Swordfish  
Corn on the Cob  
Baked Beans  
Baked Potato with Traditional Toppings  
Cole Slaw, Potato Salad, Pasta Salad  
Fresh Baked Cookies  
\$28 per Person

## Golf Outing Services

One Beverage Cart Driven and Serviced by Cross Creek Staff  
\$150

One Beverage Cart Driven by Host and Serviced by Cross Creek Staff  
\$50

One Beverage Station Manned and Serviced by Cross Creek Staff  
\$150

One Beverage Station Manned by Host and Serviced by Cross Creek Staff  
\$35

-Prices Do Not Include Beverages-

Corkage Fee for Donated Beverages \$.50++/can or bottle

