



Old South
COUNTRY CLUB

2008
Banquet Menus

Special Event and Meeting Guide

Thank you for considering Old South Country Club. Whether you are planning a business meeting, birthday party or wedding reception, you are sure to find a menu to satisfy your needs and please your palate.

Please keep in mind as you look through the menus, that the menu is intended as a guide. Our catering department will be pleased to help create a menu tailored to your individual needs.

Old South has a variety of beautifully appointed rooms to serve as the backdrop for your special occasion or business meeting. When you need a special setting for your next event, choose the club that is committed to charm, tradition, and excellence, Old South Country Club

For further information, please contact Cati Mitchell at 410-741-6045 or email at cmitchell@oldsouthcc.com

Private Function Parameters

Dress Code:

Proper Country Club dress is required. Denim is not permitted at Old South Country Club at any time. Guests dressed in jeans or denim will be asked to change or leave the Club.

Hours of Operation:

Old South Country Club is flexible in scheduling the times and duration of events. There is an additional charge for events lasting more than 4 hours. All indoor music must end by 11:00 p.m. Functions with music outside must conclude by 10:00 p.m.

Deposits and Payments:

A non-refundable deposit equal to the facility fee is required to guarantee the date selected. The deposit is applied to the total amount due for the function. Upon menu selection, 50% of the estimated balance is required. Payment is due in full 5 business days prior to the event. Patrons who are not members of the club shall pay 100% of the estimated cost 10 days prior to the event. The balance of all charges are payable the day of the event.

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20% Service Charge and 6% MD State Sales Tax are added to all food and beverage. Menu prices are subject to change.

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Confirmation:

A guaranteed number of guests attending each function is required seven days (five business days) prior to the event. If a guarantee is not received, the Club will bill the host for the estimated number of guests or the actual number, whichever is higher. This is a financial commitment and it is not negotiable.

Contract:

Once the deposit is received, planning for your event will proceed through scheduled meetings between all interested parties and a Club Representative. Once all details are finalized, a contract itemizing the food and beverage arrangements, room charges, service charge and sales tax, etc. will be sent to the host. Once reviewed, the host will sign and mail or fax a copy of the contract back to Old South Country Club. Any adjustments or changes made after going to contract requires approval by Old South Country Club and may result in additional charges. Some food items are seasonal and/or special order; therefore, all prices are subject to change without notice. Lunch entrée selections must be served prior to 2:00pm.

Miscellaneous:

With the exception of wedding cakes or other special occasion cakes, all food and beverage consumed at Old South Country Club must be purchased from Old South Country Club. **No leftover food may be removed from the clubhouse.**

The Service Charge is 20% and Maryland Sales Tax is 6%. If a group or function is tax exempt, a copy of your tax-exempt certificate must be on file at Old South Country Club prior to the contract phase.

There shall be no public advertising, public notices, promotions or coverage in any media (newspaper, radio, television or general circulation publications) of any event to be conducted at the Club without previous approval from the OSCC Board of Governors. Violations of this rule will result in immediate cancellation of the function.

Old South Country Club will not assume any responsibility for any loss or damage of any merchandise or articles left at the club prior to, during or following any function.

Alcohol Policy:

Old South Country Club adheres to the rules and guidelines outlined by the State of Maryland Alcohol Beverage Commission. Neither the Club nor its staff will serve alcoholic beverages to individuals under the age of 21. The Management at Old South Country Club reserves the right at its discretion to terminate service of alcoholic beverages to any individual at any time. Club service personnel must handle all alcoholic beverage service. For all functions that require a bartender, a setup fee of \$100 will be charged.

Weddings:

A wedding ceremony may be held at the Club. The Club does not permit the throwing of rice, flower petals or anything of that nature inside or outside the clubhouse. All candles must meet Fire Department Regulations. Please check with the Banquet Manager as to the specifications. The Club must grant permission for the placement of any flowers or decorations inside or around the clubhouse (e.g., stairwells or front entrance) except for the actual function room that has been booked.

Function Room Capacities:

Some areas of the Club, mainly the ground floor level, are for the explicit use of our members. Non-members and Private Function guests are not permitted in those areas.

	<u>Sit Down</u>	<u>Stand Up</u>
Library	20	30
Parlor	30	40
Oak Room	50	100
Side Terrace	100	150
Ballroom (with dance floor)	150	200
Ballroom (without dance floor)	180	250
Veranda (Requires tent)	200	350

The capacity of each room may change depending upon equipment, such as buffet tables, displays, bars, etc.

Facility Fees:

Library or Parlor	\$250
Oak Room	\$500
Ballroom	\$1,500.00
Second Floor and Ballroom	\$2,500.00
Veranda	\$1,000.00
Veranda Tent Package*	\$3000.00
Ceremony Fee **	\$500.00
Extra Hour	\$500.00

*Tent Package includes dance floor, tables, linens, chairs, and lighting for 200 guests.

**Additional rentals may be required for ceremonies in excess of 150 guests.

Entrée Selections:

Selection of two or more entrees requires the Host to provide place cards with guest name, table number and entree selection clearly noted. A count of entrée selections, per table, is to be provided three days prior to event to insure guarantee.

Example: Yellow=Chicken Blue=Fish
 Red=Beef Green=Vegetarian

If more than one entrée is selected, the highest priced entrée becomes the price per person.

Breakfast

Buffet Presentations

Pastry Tray

An assortment of fresh pastries and muffins served with freshly brewed coffee and assorted tea. \$4

Continental Breakfast

A variety of chilled fruit juices, assorted pastries and bagels, sliced fresh fruit, served with freshly brewed coffees and assorted teas. \$7

Old South Breakfast Buffet

Scrambled eggs, bacon, sausage, hash browns, French toast sticks, assorted pastries, sliced fruit, coffee, assorted tea and juice. \$12

A' la carte Selections

Eggs Benedict

Two farm fresh eggs gently poached, then presented in the classical tradition, served with seasonal fresh fruit. \$10

Country Classic

Fluffy scrambled eggs accompanied by two country sausage links, two strips of crispy bacon, home fries and warm buttermilk biscuit. \$8

Breakfast Beverages

Coffee & Tea Only	\$3
Coffee, Tea & Assorted Juices Only	\$4
Bloody Marys, Screwdrivers & Mimosas (Sold Individually)	\$5each

All prices are per person

Plated Luncheon

Served from 11am-1pm

Par -Three Salad

Chicken, shrimp & tuna salads served on a bed of lettuce with fresh fruit

\$14

Shrimp Salad Sandwich

Shrimp salad served on a fresh croissant with fresh fruit garnish

\$13

Chicken & Wild Mushroom Crepes

Chicken breast with shitake and Portobello mushrooms in a light crepe and served with fresh vegetable of the day

\$16

Chicken Piccata

Lightly breaded chicken breast topped with a caper lemon butter sauce and served with wild rice blend and vegetable of the day

\$15

Crab Cake Sandwich

Traditional Maryland crab cake served on a Kaiser roll with French fries, coleslaw & tartar sauce

\$17

Crab Cake Platter

Traditional Maryland crab cake and chicken salad served with a side of coleslaw

\$20

Grilled Salmon

Grilled Atlantic salmon topped with lemon dill sauce and served with a baked potato and vegetable of the day

\$19

Beef Tenderloin Salad

Tenderloin grilled and set on a bed of baby greens with Bleu cheese crumbles, sun dried tomatoes, toasted pine nuts and mushrooms. Dressed with a white balsamic vinaigrette

\$16

Sliced Sirloin

8oz. Sirloin steak with red wine reduction served with potato and vegetable of the day

\$22

Petite Filet

5oz. Filet mignon with a Madeira demi glace. Served with potato and vegetable of the day

\$24

Pork Tenderloin with Warm Apple Slaw

Sliced pork tenderloin rubbed with sage and roasted over a warm apple slaw

\$19

Stuffed Flounder

Filet of flounder stuffed with crab meat and glazed with an imperial sauce. Served with potato and vegetable of the day

\$21

Freshly brewed iced tea with lemon is served with lunch entrees

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Themed Lunch Buffets

Served from 11 am-1pm

Minimum of 30 guests

Roma Buffet

Minestrone soup
Traditional Caesar salad
Served with grilled chicken
and grilled shrimp
Tomato and mozzarella salad
Tortolini pasta salad
Antipasta display of marinated meats,
Vegetables and cheeses
Garlic bread sticks
Tiramisu and Canolli
\$28

Asian Buffet

Mandarin chicken salad
Spring rolls with sweet and sour sauce
Vegetable stir fry with choice of:
Chicken, beef or shrimp
Steamed white rice
Fried rice
Fresh fruit and chocolate fondue
Fortune cookies
\$26

The Picnic Basket

A chilled, grilled marinated chicken
breast, wedge of Brie cheese
Fresh fruit and French baguette
Chocolate ice box cookies
\$17

Golfer's Delight

Deli platter including:
Sliced turkey, ham, salami, roast beef
and pastrami,
Swiss, provolone and American cheese,
Lettuce, tomato, and onion
Assorted condiments
Kaiser rolls
Potato salad
Cucumber salad
Pickle spears
Cookies and brownies
\$19

Seated Dinner

All dinner entrees include a salad, warm dinner rolls and butter
Coffee, Decaffeinated Coffee and Hot Tea

Salad

Select one

Traditional Caesar Salad
Garden Salad

Premium Salads (Add \$2.50)

California Salad
Greek Salad
Goat Cheese and Sugared Walnut Salad

Entrée

Parmesan Encrusted Chicken

Chicken breast encrusted with breadcrumbs and parmesan cheese. Topped with roasted tomato
coulis
\$26

Chicken Roulade

Chicken breast stuffed with spinach, feta and sun dried tomato. Topped with roasted tomato and
garlic coulis
\$26

Chicken Chesapeake

Chicken breast topped with sautéed crab meat and lemon butter sauce
\$33

Grilled Salmon

Atlantic salmon grilled and topped with a citrus beurre blanc
\$30

Traditional Maryland Crab Cakes

Twin crab cakes, broiled to a golden brown
\$39

Prime Rib

Queen Cut of prime rib served with au jus
\$32

Filet Mignon and Grilled Salmon

Petit filet served over Madeira sauce, served with teriyaki glazed salmon
\$34

Entrees

(Continued)

N.Y. Strip Steak

A 12 oz. New York Strip Steak with Madeira demi glace
\$35

Classic Filet Mignon

A 7 oz. filet served with Madeira demi glace sauce
\$32

Old South Signature Sea Bass

Filet of sea bass served over a corn and tomato relish
\$40

Filet Mignon and Crab Cake

A 5oz.petite filet mignon paired with a 4oz Maryland crab cake
\$42

Filet Mignon and Stuffed Shrimp

A 5oz petite filet mignon paired with two jumbo shrimp stuffed with crab imperial
\$44

All entrees are served with a choice of two sides.

Please choose from the list below:

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Twice Baked Potatoes
Potatoes Ana
Rice Pilaf
Wild Rice Blend

Fresh Vegetable Medley
Fresh Steamed Asparagus
Fresh Steamed Green Beans
Fresh Steamed Broccoli
Carrot Flan
Broiled Tomato with Pesto and
Parmesan

Dessert Selections

Assorted Mini Pastries	\$8.95
Assorted Petit Fours	\$6.95
Black Forest Cake	\$6.00
Boston Cream Pie	\$5.00
Carrot Cake	\$5.00
Cheesecake with Strawberry Sauce	\$5.00
Chocolate Chambord	\$5.00
Chocolate Ganache'	\$6.00
Coconut Cake	\$5.00
Fresh Strawberries w/ Chantilly Cream	\$5.00
Fruit Pie du jour	\$5.00
German Chocolate Cake	\$5.00
Ice Cream Sundae bar	\$3.50
Warm Bread Pudding w/ Bourbon Sauce	\$6.00

Deluxe Dessert Display

Assorted selections of cakes, pies, mini pastries and chef's specialties
\$10.95
(Minimum of 30 people)

All dessert prices are per person

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Cocktail Reception

Caesar Salad Station

Made to order

With croutons, parmesan cheese, garlic bread sticks, cracked black pepper,
white anchovies, sliced Roma tomatoes, chopped bacon

Raw Bar

Oysters & Clams on the Half Shell

Cocktail sauce, lemons, Tabasco, horseradish & saltines

Carving Stations

Tenderloin of Beef

With cocktail rolls, mustard, creamy horseradish, sauce béarnaise

Asian Spiced Ahi Tuna

With seasoned la vache crackers, & Oriental mayonnaise

Hors d'oeuvres Station

Petite crab cakes with lemons, cocktail sauce, tartar sauce

Baby lamb chops with pomegranate demi glace

Wild mushroom ravioli with a light pesto cream sauce

Dessert

Assorted Mini Pastries

&

Coffee Station with Café Sumata and Hot Teas

\$70.00 per person

Shucker \$75.00 ea.

Carver/Attendant \$75.00 ea.

Hors d' oeuvres

Hot Selections

Butler Passed Hors d' oeuvres (Priced per 100 pieces)

Baked Brie and Raspberry Tartlets	\$180.00
Clams Casino	\$250.00
Crab Stuffed Mushrooms	\$210.00
Fried Oyster Fritters	\$250.00
Hawaiian Chicken Skewers	\$175.00
Mini Beef Wellingtons	\$250.00
Mini Spring Rolls with sweet/sour sauce	\$175.00
Baby Lamb Chops w/ mint jelly	\$ 300.00
Petite Crab Cakes	\$250.00
Petite Meatballs with Ryan glace'	\$175.00
Petite Quiche Lorraine	\$165.00
Spanokopita	\$175.00
Pot Stickers Ginger Soy Sauces	\$195.00
Scallops Wrapped in Bacon	\$240.00
Spinach and Cheese Stuffed Mushrooms	\$175.00
Tempura Shrimp with Sweet and Sour Sauce	\$300.00
Thai Beef Sate	\$225.00
Wild Mushroom Beggars Purse	\$185.00
Vegetable Quesadilla w/ sour cream	\$175.00
Potato Latkes w/ crème fresh and applesauce	\$ 275.00

Hors d' oeuvres

Chilled Selections

Butler Passed Hors d' oeuvres
(Price per 100 pieces)

Asparagus Spears Wrapped in Prosciutto Ham	\$175.00
Assorted Tea Sandwiches – watercress, cucumber & salmon	\$150.00
Beef Carpaccio w/ horseradish cream	\$395.00
Chilled Petite Crab Claws w/ Dijon mustard	\$180.00
Eggplant Bruchetta w/ French crouton	\$175.00
Jumbo Shrimp Cocktail w/ cocktail sauce	\$300.00
Parma & Mozzarella Canapé w/ fresh basil	\$275.00
Parma Wrapped Melon	\$165.00
Shrimp and Avocado Salad Canapé	\$295.00
Smoked Salmon Canapé on Cocktail Rye	\$185.00
Tomato & Watermelon Skewers	\$125.00

Stationary Hors d'oeuvres

Spicy Hot Chicken Wings with Bleu Cheese Dip & Celery \$ 165 per 100 pieces	Hot Spinach Dip \$3.25 per person
Poached Atlantic Salmon Display \$6 per person	Lobster Dip \$6.95 per person
Baked Wheel of Brie en Croute \$7 per person	International Cheese Board \$6.95 per person
Smoked Salmon Display or Assorted Smoked Fish Display \$4 per person	Market Vegetable Display with Ranch Dip \$4.95 per person
Hot Crab & Artichoke Dip \$5.50 per person	Sliced Fresh Fruit Display With Honey Yogurt \$5.95 per person

Themed Dinner Stations

Asian Wok Station*

A stir fry of vegetables finished with sweet and sour sauce and accompanied by fried rice

\$7.95 per person

With Chicken \$8.95

With Shrimp \$10.95

Pasta Station*

Choose 2 from each column

Cheese Tortellini
Penne Pasta
Linguini
Mushroom Ravioli

Marinara Sauce
Alfredo Sauce
Pesto Wine Sauce
Roasted Garlic Cream

Grilled Chicken
Seared Vegetables
Garlic Shrimp
Portabella Mushrooms

\$8.95 per person

Carving Stations*

Roast Top Round of Beef

Served with Dijon mustard, creamy horseradish and cocktail rolls and butter

\$7.50 per person

Oven Roasted Turkey Breast

Served with cranberry relish, cocktail rolls and butter

\$6.25 per person

Asian Spiced Ahi Tuna

Served with seasoned la vache crackers and Asian mayonnaise

\$9.95 per person

Raw Bar

Including oysters on the half shell and petite crab claws. Served with saltine crackers, lemon wedges, horseradish, and cocktail sauce

\$10.25

Add Shrimp \$9.50

Add Clams \$7.50

*Stations Require an Attendant

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Bar Information

Call:

Gordon's Vodka, Gordon's Gin, Castillo Rum, Early Times Bourbon, Highland Mist Scotch, Seagram's 7 Whiskey, La Prima Tequila, Sweet and Dry Vermouth, Miller Lite and Yuengling, House Red and White Wines, Soft Drinks & Assorted Juices.

House:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's VO Whiskey, Cutty Sark Scotch, Margaritaville Tequila, Sweet & Dry Vermouth, Yuengling & Miller Lite, House Red and White Wines, Soft Drinks & Assorted Juices.

Premium:

Absolute Vodka, Tanqueray Gin, Tommy Bahama White and Gold Rums, Crown Royal, Johnny Walker Red Scotch, Makers Mark Bourbon, Sweet & Dry Vermouth, Corona, Amstel Light, Yuengling & Miller Lite) Hess Chardonnay and Cabernet Wines, Soft Drinks & Assorted Juices.

Open Bar Pricing

	Call	House	Premium
Two Hour	\$16.00	\$ 21.00	\$23.00
Three Hour	\$ 19.00	\$ 24.00	\$26.00
Four Hour	\$ 22.00	\$27.00	\$31.00
Five Hour	\$ 24.00	\$29.00	\$34.00

(Bartender Fee- \$100.00 per 100 guests)

	<u>House Beer & Wine</u>	<u>Soda & Juices</u>
Two Hour	\$12.00	\$5.00
Three Hour	\$15.00	\$6.00
Four Hour	\$17.00	\$7.00
Five Hour	\$19.00	\$9.00

Host Bar

(Bar charged per drink)

House Wines	\$5.00
Domestic Beers	\$3.50
House Cocktails	\$6.00

Champagne Toast \$2.50 per person

OLD SOUTH COUNTRY CLUB CLASSIC WEDDING PACKAGE

BUTLER PASSED HORS D'OEUVRES

Choice of three served for 1 hour

Asparagus wrapped in prosciutto ham	Mini spring rolls with sweet & sour sauce
Beef carpaccio with horseradish cream	Baby lamb chops with mint jelly
Parma & mozzarella with fresh basil canapé	Petite crab cakes
Parma Wrapped Melon	Petite meatballs with Ryan glaze'
Potato latkes with crème fresh & caviar	Petite quiche Lorraine
Shrimp and avocado barquette	Spanikopita
Smoked salmon canapé	Pot stickers with ginger soy sauce
Tomato & watermelon brochettes	Scallops wrapped in bacon
Baked brie and raspberry tartlets	Spinach and cheese stuffed mushrooms
Crab stuffed mushrooms	Tempura shrimp with sweet and sour
Hawaiian chicken skewers	Wild mushroom beggar's purse
Mini beef Wellingtons	Vegetable quesadilla with sour cream

CHOICE OF SALAD

(ONE SALAD TO BE SERVED TO ALL GUESTS)

- Garden Salad
- Traditional Caesar Salad
- California Salad

DINNER ENTREES

Served with Warm Dinner Rolls and Butter

Choice of Two Entrees

- Parmesan Encrusted Chicken with Roasted Tomato Coulis
- Chicken Roulade with Spinach, Feta Cheese and Sun Dried Tomato
- Chicken Chesapeake
- Atlantic Salmon with Citrus Beurre Blanc
- Prime Rib with au jus

The Bride's Own Wedding Cake

Four Hour Open House Bar with Champagne Toast

\$69.95 per person

Wedding Packages are based on a minimum of 100 people

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OLD SOUTH COUNTRY CLUB DELUXE WEDDING PACKAGE

BUTLER PASSED HORS D'OEUVRES

Choice of three served for 1 hour

Asparagus wrapped in prosciutto ham	Mini spring rolls with sweet & sour sauce
Beef carpaccio with horseradish cream	Baby lamb chops with mint jelly
Parma & mozzarella with fresh basil canapé	Petite crab cakes
Parma Wrapped Melon	Petite meatballs with Ryan glaze'
Potato latkes with crème fresh & caviar	Petite quiche Lorraine
Shrimp and avocado barquette	Spanikopita
Smoked salmon canapé	Pot stickers with ginger soy sauce
Tomato & watermelon brochettes	Scallops wrapped in bacon
Baked brie and raspberry tartlets	Spinach and cheese stuffed mushrooms
Crab stuffed mushrooms	Tempura shrimp with sweet and sour
Hawaiian chicken skewers	Wild mushroom beggar's purse
Mini beef Wellingtons	Vegetable quesadilla with sour cream

CHOICE OF SALAD

(ONE SALAD TO BE SERVED TO ALL GUESTS)

- Garden Salad
- Traditional Caesar Salad
- California Salad

CHOICE OF TWO ENTREES

Served with Dinner Rolls and Butter

- Chicken Chesapeake
- Traditional Maryland Crab Cakes
- Petit Filet & Grilled Salmon with teriyaki glaze'
- N.Y. Strip Steak with Madeira demi sauce
- Filet Mignon with bordelaise sauce
- Imperial Stuffed Flounder
- Old South Signature Sea Bass
- Petit Filet & Crab Cake
- Petit Filet & Jumbo Stuffed Shrimp

The Bride's Own Wedding Cake

Four Hour Open House Bar with Champagne Toast

\$85.00 per person

Wedding Packages are based on a minimum of 100 people

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OLD SOUTH WEDDING BRUNCH

DISPLAYED HORS D'OEUVRES

Baked Brie with Raspberry Puree
Served with Sliced French Bread and Fresh Fruit Garnish

SALADS

Please choose two:

Waldorf Salad
Traditional Caesar Salad
Salade Niçoise

Tortolini Pasta Salad
Tossed Garden Salad
Fruit Salad with Fresh Mint

BREAKFAST ITEMS

Scrambled Eggs
Crispy Bacon
Sausage Links

Home Fries
Eggs Benedict
Cream Chipped Beef

LUNCH ENTREES

Please choose three:

Chicken Picatta
Cajun Shrimp and Linguini
Seafood Newburg
Beef Tips with Exotic Mushrooms
Carving Station
(Choice of Top Round of Beef, Turkey Breast or Country Ham)

The Bride's Own Wedding Cake

\$45 per person

For a Special Touch Add:

Bloody Mary, Mimosa and Screwdriver
\$5 each

Dessert Display of Mini French Pastries and Fresh Fruit Fondue
\$8.95 per person

Labor Charges

(Where Applicable)

One attendant per 100 guests is required.

Bartenders ~ \$100.00 each
Carvers ~ \$75.00 each
Chef Attendants ~ \$75.00 each
Shucker ~ \$75.00 each
Hat/Coat Check ~ \$75.00
Cashier ~ \$75.00