

Breakfast and Meeting Breaks

(priced per person)

Continental Breakfast

Sliced seasonal fruit, muffins and danish, whipped butter, assorted juices, coffee, decaffeinated coffee and hot tea.

-10-

RCC Breakfast

Chilled juices, freshly brewed coffee, assorted herbal teas, scrambled eggs, country grits or hash browns, bacon and sausage, muffins, sweet breads and fresh fruit display.

-13-

Morning Break

Assorted bagels with cream cheese and whipped butter, basket of whole fruit and assorted chilled juices.

-8-

Healthy Break

Granola, assorted fruit yogurts, whole fruit and smoothies.

-5-

Snack Break

Oatmeal Cookies, peanuts, assorted crackers and assorted candy bars.

-4-

Sweet Break

Assorted cookies, brownies and Petite Fours

-6-

Breakfast and Break Enhancements

Assorted Fruit Yogurts and Toppings -3-

Breakfast Biscuits (egg and cheese with sausage or ham)) -5-

Omelet Occasion (chef prepared omelets with your favorite fillings) -7-

Buttermilk Pancakes -4-

Mixed Nuts -2-

Individual Bags of Chips -2-

Granola Bars -1-

Popcorn or Party Mix -1-

Assorted Sodas -2-

Bottled Water -1.50-

Gatorade -2.50-

Cheese and Fruit Display -5-

Audio-Visual Equipment available for additional fee.

Box lunches available for golf tournaments

*Your choice of sandwich, bag of chips, piece of whole fruit, candy bar & a bottle of water
(Turkey, Ham or Italian wrap)*

-12-

Prices do not include NC State Sales Tax or 20% Service Charge.

Plated Luncheons

Parties of 10 guests or less are invited to order from our A la Carte Lunch Menu. Groups over 10 are asked to set a menu from our Banquet Menus and serve all guests the same items.

Petite Filet Mignon

4-oz. Filet mignon with red wine demi-glace, whipped potatoes and seasonal vegetable medley.
-17.95-

Garlic and Herb Grilled Vegetables with Penne Pasta

And light tomato sauce with parmesan cheese.
-13-

Chicken Paillard

Lightly breaded chicken breast with rosemary vinaigrette.
-15-

Spiced Grouper Fillet

With roasted red pepper sauce.
-17-

Mustard and Herb-Grilled Chicken Breast

With mushroom demi-glace.
-15-

All entrees include host's choice of House or Caesar Salad, Club Rolls, Chef's Selection of Vegetable and Starch, Iced Tea and Coffee Service. Sandwich options are available upon request.

On the Lighter Side

Grilled Chicken Salad

*Mixed greens with blue cheese crumbles, cherry tomatoes, dried cherries, croutons & toasted walnuts
Topped with grilled chicken and raspberry champagne vinaigrette.*
-12-

Salmon Salad

*Baby spinach with sliced mushrooms, red onion, cherry tomatoes, and red peppers.
Topped with grilled salmon fillet and balsamic vinaigrette.*
-13-

Pistachio Chicken Salad

*Fresh spinach topped with pistachio crusted chicken breast, strawberries, mandarin orange
And avocado lime vinaigrette*
-13-

Dessert Selections

New York Cheesecake, Tiramisu, Key Lime Pie, Chocolate Decadence, Carrot Cake or Strawberries Romanoff

Lunch Buffets

Market Buffet

(minimum 20 guests)

RCC House Salad with fresh toppings and assorted dressings

Fresh Fruit Salad

Chef's Choice Composed Salad

Smoked Turkey, Cured Ham, Rare Roast Beef, Cheddar, Provolone and Swiss Cheeses with an Assortment of Local Neomonde Bakery Breads and Condiments

RCC Potato Chips

Freshly Baked Cookies

-14-

Add Soup du Jour

-2-

The Eagle ~ Choose 1 Entrée -16.95-

The Par ~ choose 2 Entrées -18.95-

The Birdie ~ Choose 3 Entrees -21.95

Club Rolls

House Salad Bar with Fresh Toppings and Assorted Dressings

Chef's Choice Composed Salad

Choice of:

Herb Grilled Chicken Breast

With mushroom demi-glace.

Chicken Piccata

Sautéed breast of chicken with lemon, wine, and caper sauce.

Roast Salmon Fillet

With citrus Beurre blanc or red pepper cream.

Roast Top Sirloin

With rosemary jus.

Baked Tilapia

With cilantro pineapple salsa.

Choose 1 Starch:

Whipped Potatoes ~ Roasted Red Potatoes ~ Rice Pilaf

Choose One Vegetable:

Vegetable Medley ~ Tender Green Beans ~

Italian Grilled Vegetables

Chef's Choice Dessert Table

Prices do not include NC State Sales Tax or 20% Service Charge.

Hors d'oeuvres Stations

(priced per person-must provide for entire headcount-replenished for two hours)

Action Stations

Pasta Station

Cheese tortellini and penne pasta with creamy Alfredo and club marinara, fresh vegetables, grated parmesan and mozzarella cheese.

-8-

With Italian Sausage or Grilled Chicken

-10-

With Fresh Bay Shrimp

-12-

Add Garlic Bread and Caesar Salad

-2-

Crab Station

Sautéed cocktail crab cakes with Cajun remoulade, vegetable coleslaw and jalapeno corn muffins.

-10-

Shrimp and Grits

Sautéed shrimp and cheddar cheese grits with minced garlic, chopped bacon, diced tomatoes and fresh scallions.

-13-

Carvery

(all served with sliced bistro rolls)

Aged Beef Tenderloin

Red wine demi-glace and creamy horseradish sauce.

-13-

Slow Roasted Prime Rib of Beef

With rosemary jus and horseradish sauce.

-12-

Garlic and Herb-roasted Turkey Breast

Sweet corn and dried cranberry relish.

-8-

Five Spice Rubbed Pork Loin

Sweet mango chutney.

-9-

Almond-crusted Salmon

Lemon and dill crème fraîche.

-9-

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Hors d'oeuvres Displays
(priced per person)

Sicilian Anti-Pasta

Marinated grilled vegetables, Buffalo mozzarella, provolone, cured ham, Genoa salami, marinated olives, roasted peppers and pepperoncini.

-6-

Cheese and Fruit

Imported and domestic cheese with grain mustard and crackers, seasonal fruit with sliced melon and fresh berries.

-6-

Chef's Crudités

Selection of fresh garden vegetables with herbed crème fraîche.

-6-

Grilled Vegetables

Marinated Grilled Vegetables with Red Pepper Dip and Bread Crisps

-6-

Smoked Salmon

Smoked salmon with classic accompaniments of capers, red onions, egg yolks, egg whites, fresh parsley, dill crème fraîche and lemon wedges.

-10-

Snack Trays

Wings

BBQ and/or spicy wings with celery and blue cheese.

-6-

Bowls of Fun

RCC's party mix and freshly popped popcorn.

-2-

The Big Dipper

Club-made chips and salsa made fresh from the kitchen's herb garden with roasted garlic, tomatoes, onions and cilantro.

-4-

Hors d'oeuvres by the Piece

(priced per 50 pieces)

Hot Hors d'oeuvres

- Beef Wellington - 150-*
- Vegetable Spring Rolls with Soy Dipping Sauce - 100-*
- Spanakopita - 100-*
- Crab-Stuffed Mushrooms - 150-*
- Sweet Italian Sausage in Phyllo with Honey Dijon - 100-*
- Italian Meatballs - 1.25-*
- Crisp Brie and Raspberry Phyllo - 1.25-*
- Cheese and Vegetable Portobello with Tomato Coulis - 1.25-*
- Crab Cakes with Spicy Remoulade - 150-*
- Baked Cheese Straws - 100-*
- Fresh Chicken Tenders with Honey Mustard - 1.25-*
- Chicken Quesadillas with Cilantro Salsa - 1.25-*
- Crispy Artichoke Hearts with Blue Cheese Vinaigrette - 100-*
- Chicken Cordon Blue - 1.25-*
- Bacon-Wrapped Scallops - 150-*
- Coconut Shrimp with Horseradish Marmalade - 150-*
- Blackened Grouper Canapés with Avocado Mayonnaise - 150-*
- Salmon Cake with Crisp Focaccia and Dill Crème Fraîche - 150-*

Cold Hors d'oeuvres

- Gougère - 75-*
- Pita Crisps with Hummus - 75-*
- Tuna-Filled Grape Tomatoes - 100-*
- Tomato-Basil Bruschetta - 100-*
- Black Olive Tapenade - 100-*
- Lemon-Parmesan Wafers - 75-*
- Salmon and Dill Pinwheels - 1.25-*
- Tuna Tartar with Cucumber - 150-*
- Blackened Chicken Salad with Chipotle Mayonnaise on a Carr Cracker - 100-*
- Tomato-Basil-Bocconcini Skewers - 1.25-*
- Jumbo Shrimp Cocktail - \$40 per pound (21-25 count shrimp)*

Plated Dinners

Parties of 10 guests or less are invited to order from our A la Carte Dinner Menu. Groups over 10 are asked to set a menu from our Banquet Menus and serve all guests the same items.

Plated Appetizers

Sautéed Lump Crab Cake

Cucumber salsa, grilled bread and fried parsley.

-10.95-

Wild Mushroom Cake

Watercress sauce.

-9.95-

Shrimp Vol-au-vent

Puff pastry box filled with rich sherried shrimp and fresh thyme.

-9.95-

Vegetable Ravioli

Pasta sheets filled with grilled vegetables and ricotta cheese with spicy vinaigrette. -7.95-

Soups

Chef's Daily Selection or Your Favorite

-3.50-

Premium Salads

Available with Entrees add -4-

Spinach Salad

Sliced mushrooms, cherry tomatoes, red onions and hard boiled egg with warm bacon or honey Dijon vinaigrette

Pear Salad

With oven-roasted pears, bleu cheese crumbles, spiced walnuts and balsamic vinaigrette

Mixed Greens

With dried cherries, blue cheese, tomatoes, toasted pine nuts

Crisp Focaccia and raspberry champagne vinaigrette

Arugula Salad

With shaved fennel, orange segments, citrus dressing and parmesan

Entrée Selections

(priced per person)

All entrees include freshly baked club rolls, house or Caesar salad, Chef's selection of vegetable and starch and coffee service.

*RCC's Award-Wining Slow Roasted Prime Rib au Jus**

Garlic seasoned 12-oz. cut served with rosemary jus and creamy horseradish sauce. -30-

*Filet Mignon**

Grilled 8-oz. beef tenderloin with red wine and shiitake mushroom demi-glace. -32-

Chicken Paillard

Lightly breaded chicken breast with frisée and rosemary shallot vinaigrette. -25-

Oven-Baked Chicken Breast

Spinach, artichoke and red pepper filling with port wine demi-glace. -25-

Crab-Stuffed Sole

Fresh sole fillets with lump crab meat stuffing and lemon-tarragon cream. -28-

Soy-Glazed Salmon Fillet

Orange-ginger beurre blanc. -25-

Fresh Corn Sauté

With grilled squash, oven-roasted tomatoes, crispy okra and creamy polenta. -18-

Dried Cherry and Saffron Risotto

Grilled zucchini and toasted almonds. -18-

Wild Mushroom Risotto

Fresh asparagus and lemon, parmesan and truffle oil. -19-

*Beef and Salmon**

6 oz. roasted beef tenderloin with port wine demi-glace and 6oz. baked salmon fillet with citrus beurre blanc.

-36-

*Beef and Crab Cake**

6 oz. roasted beef tenderloin with red wine reduction and pan-seared lump crab cake with tomato-dill butter.

-40-

*Chicken and Beef Oscar**

6 oz. roasted beef tenderloin and sautéed chicken breast with fresh sautéed crabmeat, demi-glace and lemon-tarragon cream.

-42-

Beef and Chicken

Grilled lemon-dill chicken breast and roasted beef tenderloin with red wine demi-glace

-36-

*All beef entrees are cooked medium rare to medium unless otherwise requested by host in advance.

Dessert Selections

Carrot Cake

Pecan Pie

New York Cheesecake

Tiramisu

Red Velvet Cake

Key Lime Pie

Caramel Apple Pie

Chocolate Peanut Butter Pie

Chocolate Decadence

Strawberries Romanoff

Sundae Bar

with Vanilla Bean Ice Cream,

Hot Fudge and Your Favorite

Toppings -5-

Prices do not include NC State Sales Tax or 20% Service Charge.

Dinner Buffet

(minimum 50 guests)

Dinner Buffet Includes Club Rolls and Butter and Iced Tea and Coffee Service.

Salads

(choose 2)

Garden Pasta Salad

Cucumber and Red Onion Salad with Dill

Tomato Basil

House Salad-Fresh Greens with Cucumbers, Carrots and Baby Tomatoes with Assorted Dressings

Caesar Salad, Classical Preparation

*Chopped Romaine, Toasted Walnuts, Dried Cherries, Blue Cheese Crumbles, Cherry Tomatoes and Croutons
with Vinaigrette Dressing*

Vegetable Coleslaw

Entrees

Roast Top Sirloin with Madeira Glaze

Burgundy Braised Beef Tips with Wild Mushrooms and Thyme

Sliced Pork Loin with Demi-glace, Finished with Dijon Cream

Baked Salmon Fillet with Sweet Citrus and Basil Cream

Blackened or Roasted Grouper Fillets with Tropical Fruit Relish and Chile-Lime Butter

Broiled Tilapia with Lemon Tarragon

Chicken Piccata

Two Entrée Buffet -35-

Three Entrée Buffet -40-

Accompaniments

(choose 2)

Potato Puree

Roasted Red Bliss Potatoes

Wild Rice Blend

Rice Pilaf

Italian Stewed White Beans and Garlic Greens

Pesto Parmesan Pasta

Potato and Cheddar Gratin

Tender Green Beans

Vegetable Medley

Parmesan and Butter Broccoli

Oven-roasted Root Vegetables

Molasses and Marjoram Glazed Carrots

Tomato and Corn Gratin

Chef's Dessert Table

Enhance your dinner buffet with one of our chef attended carving stations from our Banquet Hors d'oeuvres Menu.

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Casual Buffets

Cookout Fun

Salads (choose 2)

House Salad~Caesar Salad~Potato Salad~Pasta Salad~Carolina Coleslaw~Watergate Salad

Breads (choose 1)

Cheddar Biscuits~Assorted Freshly Baked Rolls~Jalapeno Corn Muffins

Entrees (choose 2)

BBQ Chicken

All Beef Hamburgers and Hot Dogs

Smoked Pork Shoulder

Fried Chicken

Crispy Fried Catfish with Tartar Sauce

Accompaniments (choose 2)

Homemade Macaroni and Cheese~Molasses and Onion Baked Beans~Yukon Gold French Fries~Onion Rings

~Corn on the Cob

Iced Tee and Coffee Station

Desserts to Include Assorted Brownies, Cookies, Lemon Bars and Your Choice of Pecan Pie, Apple Pie or Fruit Crisp

-24-

Pig Roast

Whole Roasted Suckling Pig with Eastern and Western

BBQ Sauces

Southern Fried Chicken

Vegetable Coleslaw

Potato Salad

Baked Beans

Roasted Potato Wedges

Corn on the Cob

Jalapeno Corn Bread

Strawberry Shortcake

-21-

Backyard Grill

Hamburgers, Hot Dogs and Grilled Chicken Breasts

Neomonde Bakery Buns and Condiments

Potato Salad and Coleslaw

Watermelon Wedges and Brownies

Iced Tea and Coffee Station

-18-