

DINNER MENU

CAPITAL CITY CLUB



PLATED MENU GUIDELINES

All food and beverage prices are subject to a 24% service charge and 8.9% sales tax.

MENU SELECTIONS

The following banquet menu is not available for order upon arrival.

All menu selections must be received a minimum of 10 days in advance.

We ask that you select the same menu for all guests except for vegetarian/vegan requests.

Multiple choice entrée selections are available for groups between 13 and 50 guests.

The host may offer up to three (3) entrée choices with billing for all guests at the highest price point menu.

DUE DATES

Final entrée counts, as well as a list of guest names, their entrée selection, and table assignments, are required five (5) business days prior to the event. Clearly indicative place cards noting each guest's name and meal choice must be provided by the host, or the club can print these for you at \$2.00 each.

MENU PRICING

The menu price for each entrée selection includes two passed canapes, one starter and one dessert, freshly baked bread and fresh creamery butter Capital City Club's signature crackers, iced tea and coffee service.

Executive Chef Patrice Gaubert operates on a simple philosophy: meticulous culinary techniques and detail-oriented plating and service execution. Passionate about animal welfare, Chef Patrice sources his products only from ranchers that practice humane life and harvest programs. Sustainable farming is a prerequisite for his produce partners. Our menus consist of natural Georgia poultry, Georgia-grown beef, and fresh seafood and produce that arrive daily. Chef's banquet menus place a focus on healthy eating and taking dietary restrictions into consideration. Many items are gluten-free and nut-free. Our vegetarian options are gluten-free, dairy-free vegan. In addition, Executive Pastry Chef Ami can adjust many desserts to the same restrictions without losing any of the delicious taste or beautiful presentations. Ultimately, Patrice's focus is on providing Capital City Club members and their guests the best experience possible.

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CHOICE OF PASSED CANAPES

Menu pricing includes two selections

COLD

Old Bay Bloody Mary
Oyster Shooters | DF, gf

Lobster Ceviche Spoon | DF, gf
*Diced Cucumber, Tomato
EVOO, Mint +\$3*

Seared Ahi Tuna | DF
*Pineapple Mustard Seed Salsa
Crisp Wonton, Chive Aioli*

Mexican Shrimp Cocktail | DF, gf
Tomato & Avocado Shooter

Roasted Red Pepper-Feta Crostini
Basil Oil

Smoked Salmon on Potato Crisp | gf
Horseradish Cream

Asher Blue Cheese Brûléé
Crostini Fig Jam

Compressed Watermelon | gf
Feta Cheese & Balsamic Glaze

Smoked Duck Breast | DF
Toasted Brioche, Lingonberry Jam

WARM

Mini Quiche Lorraine
Swiss Cheese, Ham

Applewood Smoked Bacon-Wrapped
Chorizo Dates | gf
Boursin Cheese

Jumbo Lump Crab Cake +\$3
Chipotle Aioli, Mango Relish

Pimento Cheese Fritters
Cumin Mayo

Mini Croque Monsieur
Ham, Truffle Béchamel, Gruyere

Crispy Firecracker Shrimp | DF, gf
Asian Slaw

Southwestern Chicken Spring Roll
Cilantro Crème Fraiche

Tempura Fried Lobster Bites +\$3
Sweet Chili Sauce | DF

Braised Short Ribs on Garlic
Crostini *Caramelized Shallots | DF*

Beef or Chicken Wellington
Mushroom Duxelles

Please remember to add 24% service charge and 8.9% sales tax

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PLATED DINNER STARTERS SELECTIONS

Please select one for your group

Fresh Mesclun Field Green Salad

*Local Greens, Pickled Red Onions, Roasted Pecans (nuts)
Dried Cranberries, Golden Raisins, Teardrop Tomatoes
Crostini, Maple Balsamic Vinaigrette*

Lola Rossa Frisée & Spinach Salad | gf

*Fresh Blackberries, Ashe County Goat Cheese
Toasted Almonds, Tomato Balsamic Vinaigrette*

Fresh Rocket Salad | gf

*Radicchio, Black Mission Figs, Hearts of Palms
Spiced Candied Pecans, Aged Gorgonzola Cheese
Tupelo Honey Lime Dressing*

Baby Heart Romaine Caesar | gf

Croutons, Parmesan, Buttermilk Caesar Dressing

Iceberg Lettuce Wedge | gf

*Bacon, Blue Cheese Crumbles, Pickled Onion
Buttermilk Blue Cheese Dressing*

Tomato Basil Soup

Brioche Croutons

Chilled Vichyssoise | gf

Freshly Snipped Chives

Loaded Baked Potato Soup | gf

Chives, Bacon Lardons and Aged Cheddar Cheese

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PLATED DINNER ENTREE SELECTIONS

Please select one for your group

Baked Acorn Squash | DF, gf
*Celery, Dried Cranberries, Chickpea,
Garlic, Onion, Mushroom, Curry* \$65

Joyce Farms Airline Chicken Breast | gf
*Braised Collards, Stone Ground Grits
Pan Gravy* \$75

Spinach & Fontina Stuffed Breast
of Natural Chicken | gf
*Parsnips and Potato Purée
Spring Vegetables, Thyme Reduction* \$75

Joyce Farms Chicken Piccata
*Herb Scalloped Potatoes, Corn & Tomatoes
Tarragon Beurre Blanc* \$75

Berkshire 10 oz Pork Chop | DF, gf
*Braised Red Cabbage, Fingerling
Potatoes, Roasted Carrots,
Lingonberry Demi Glaze* \$65

Fresh Atlantic Salmon | gf
*Risotto, Succotash
Tomato Vinaigrette* \$80

Seared Black Grouper | DF, gf
*Heirloom Tomato & Basil Salad
Seasonal Vegetables, Lemon Emulsion* \$85

Braised Beef Short Ribs | gf
*Golden Potato Puree, Brussel Sprouts
Carrots, Port Wine Jus* \$85

6oz Angus Filet of Beef | gf

*all temperatures will be banquet medium

Rutabaga Mash, Glazed Carrots, Black Pepper Jus \$90

BUILD YOUR OWN SURF & TURF

\$98 with Filet Mignon OR \$90 with Braised Short Ribs

Truffle Mac, Jumbo Asparagus, Red Wine Demi

Paired with your choice of seafood:

Pan Seared Salmon

Seared Seabass

Grilled Shrimp

Lump Crab Cake +\$5

Please remember to add 24% service charge and 8.9% sales tax

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DESSERTS

Please select one for your group

City Club Signature Cake

*Chocolate Cake, Valrhona Chocolate Mousse
and Chocolate Rocher Glaze | NF*

Pumpkin Crème Brûlée

Fresh Berries, Cinnamon Whipped Cream | GF

Bourbon Pecan Tart

*Vanilla Bean Whipped Cream
White Chocolate*

Apple Crostata

*Cinnamon Roasted Apples
Salted Caramel Sauce, Vanilla Bean Ice Cream | NF*

Red Velvet

*Grand Marnier Cream Cheese Mousse
Blackberries, Candied Pecans*

Oreo Cheesecake

*Oreo Crust, Strawberries
Bailey's Whipped Cream | NF*

Sticky Toffee Pudding

Coffee Ice Cream, Hazelnuts

City Club Trio (+\$5.00)

*City Club Signature Cake, Oreo Cheesecake Bite
Pumpkin Crème Brûlée (GF) | NF*

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DINNER BUFFETS

(minimum of 25 guests)

Buffet selection includes two passed canapes, iced water, signature buttered crackers and coffee service.

Southern Dinner Buffet

*Plated Mixed Green Salad
Tomatoes, Olives, Cucumbers
Onions, Carrots, Honey Balsamic and
Blue Cheese Dressing*

OR

*Picnic Trio on the Buffet: Russet Potato,
Salad Cole Slaw, Fresh Fruit Salad*

Choice of Two Entrees:

CCC Signature Fried Chicken

*Carolina Style Shrimp and
Grits, Tasso Gravy*

Pulled Pork BBQ, Soft Buns

*Black Eyed Peas, Mac 'n' Cheese
Collard Greens, Southern Green Beans
Warm Rolls, Cornbread, Biscuits and Butter*

CCC Banana Pudding and GA Pecan Tart

\$80 per guest

Olympic Dinner Buffet

Warm Rolls & Butter

*Plated Artisan Green Salad
White Balsamic Vinaigrette*

*Grilled Salmon with
Citrus-Tarragon Emulsion*

*Roasted and Sliced Prime Rib of Beef
Creamy Horseradish*

*Grilled Joyce Farms Chicken Breast
Wild Mushroom Sauce*

*Chive Mashed Potatoes
Asparagus & Carrots*

NY Cheesecake Bite (NF)

Peach Streusel Tartlet (NF)

*Valrhona Caramelia
Pot de Creme (GF, NF)*

\$95 per guest

Please remember to add 24% service charge and 8.9% sales tax

BAR MENU

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BANQUET BAR SERVICES

All prices are subject to a 24% service charge, 8.9% sales tax, and 3% liquor tax.
For private banquet events, the Club provides one (1) bartender for every 75 guests.
Additional bartenders may be requested, at a charge of \$150 each.
If a bar is requested for fewer than 25 guests, a charge of \$150 will be applied.

CONSUMPTION BAR SERVICE

Consumption bars are billed "by the drink" based on the variance of inventory at the beginning and end of the event. Hosted consumption bars can include liquor charged by the fraction of the bottle, wines charged by the bottle, a variety of beers including non-alcoholic, soft drinks, juices, bottled water, mixers and garnishes. This style of service allows for the flexibility to limit products or mix tiers to your preference. This style of bar service is appropriate for cocktail buffet receptions with guests on a flow, as well as arrival happy hours prior to a seated dinner.

Club Selections

Bottle - \$230

<i>Vodka</i>	Smirnoff
<i>Gin</i>	Beefeater
<i>Rum</i>	Bacardi
<i>Tequila</i>	Jose Cuervo Silver
<i>Bourbon</i>	1792 Small Batch
<i>Scotch</i>	Ballantines

Grand Selections

Bottle - \$240

<i>Vodka</i>	Tito's
<i>Gin</i>	Tanqueray
<i>Rum</i>	Mount Gay Silver
<i>Tequila</i>	1800 Silver
<i>Bourbon</i>	Fiddler
<i>Scotch</i>	Dewars

Premium Selections

Bottle - \$250

<i>Vodka</i>	Grey Goose
<i>Gin</i>	Bombay Sapphire
<i>Rum</i>	Pere Labat Rhum
<i>Tequila</i>	CCC Dobel
<i>Bourbon</i>	Maker's Mark
<i>Scotch</i>	Johnnie Walker Black
<i>Whiskey</i>	Crown Royal

Domestic Beer

12 oz. Bottle - \$5.50

SweetWater 420
Miller Lite

Imported Beer

12 oz. Bottle - \$6.00

Heineken
Corona Extra

Craft Beer

**Available Upon
Request**

Soft Drink - \$2.50

Bottled Water - \$2.50

Perrier - \$4.00

Juice - \$3.50

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BANQUET BAR SERVICES

WINE SELECTIONS

Please speak with your catering contact for a current list of available products.

HOURLY PACKAGE BAR

Package bars allow for unlimited consumption, charged at a fixed price per guest, based on the length of time you have the bar open. This package includes a full selection of liquors, two red and two white wines, sparkling wine, choice of beers, all mixers, and appropriate garnishes. Please note that Hourly Package Bars require a minimum of 25 guests and does not include tableside wine service accompanying a seated lunch or dinner meal.

Club Selections	Grand Selections	Premium Selections
<i>Smirnoff Vodka, Beefeater Gin Bacardi Rum, Jose Cuervo Silver Tequila, 1792 Small Batch Bourbon, Ballantines Scotch</i>	<i>Tito's Vodka, Tanqueray Gin Mount Gay Silver Rum, 1800 Silver Tequila, Fiddler Bourbon Dewars Scotch</i>	<i>Grey Goose Vodka, Bombay Sapphire Gin, Pere Labat Rhum CCC Dobel Tequila, Maker's Mark Johnnie Walker Black Scotch Crown Royal</i>
2 Hours \$30 per guest	2 Hours \$35 per guest	2 Hours \$40 per guest
3 Hours \$38 per guest	3 Hours \$42 per guest	3 Hours \$48 per guest
4 Hours \$45 per guest	4 Hours \$50 per guest	4 Hours \$55 per guest
<i>Add'l. Hour \$6 per guest</i>	<i>Add'l. Hour \$8 per guest</i>	<i>Add'l. Hour \$10 per guest</i>

CASH(LESS) BAR SERVICE

Available upon request

A fee of \$250.00++ will be charged for each bar, which includes the set-up, virtual payment portal, bartender and cashier. One bar is required for every (100) one hundred guests.

Each bar is subject to \$100.00 sales minimum.

Please remember to add 24% service charge, 8.9% sales tax, and 3% liquor tax.