

Luncheon

Priced per guest

Soups

6

Smoked Leek Vichyssoise

Butternut Squash

Gazpacho

Cream of Tomato and Basil

She Crab

Wild Mushroom and Cognac

French Onion

Chef's Selection of Seasonal Options

Starter Salads

Mixed Greens, Toasted Pine Nuts, Slow-roasted Tomatoes, Sprouts, Sherry Vinaigrette 6

Caesar, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 6

Poached Pear, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 9

Iceberg Wedge, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing 8

Chef's Selection of Seasonal Options

Entrée Salads

Our Chef recommends serving the same entrée to all guests. If you would like to offer your guests a choice of two entrées in advance, there will be a surcharge of \$2.00 per guest. Placecards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.

Traditional Cobb, Romaine Hearts, Grilled Chicken, Bacon, Bleu Cheese, Tomato, Avocado, Cobb Dressing 18

Chicken Caesar, Grilled Chicken, Romaine Hearts, Herb Croutons, Caesar Dressing 18

Tarragon Chicken Plate, Candied Pecans, French Bread Crostini, Mixed Field Greens, Citrus Vinaigrette 19

Grilled Chicken, Apple, Bleu Cheese, Dried Apricot, Spiced Pecans, Mixed Greens, Honey Lime Vinaigrette 19

Stuffed Avocado, Chipotle Chicken Salad, Bibb Lettuce, Sliced Seasonal Fruit, Pimento Cheese Corn Muffin 19

Farro-Quinoa Bowl, Poached Salmon, Cucumber, Bell Pepper, Grape Tomato, White Balsamic Vinaigrette, Micro Arugula 22

Mediterranean Grilled Shrimp, Artichoke, Chickpeas, Diced Tomato, Cucumber, Olives, Red Onion, Lemon Tahini Dressing 23

Steakhouse Iceberg Slice, Applewood Bacon, Bleu Cheese, Hard-Boiled Egg, Blackened Hanger Steak, Red Wine Vinaigrette 25

Lump Crab Stack, Sliced Avocado, Roma Tomato, Diced Egg, Spicy Remoulade, Mixed Greens 25

The CCV Salad Trio, Chicken Salad, Tuna Salad, Shrimp Salad, Bibb Lettuce, Sliced Seasonal Fruit, Pimento Cheese Tea Sandwich 20

*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.
Prices are subject to change. 01/22

Hot Entrées

- Pan-Roasted Natural Chicken**, Lyonnaise Potato, Haricots Vert, Mustard Cream 22
- Southern Fried Chicken**, Mashed Potatoes, Seasonal Vegetables, Red-Eye Gravy 18
- Country Club Chicken**, Herbed Cream Cheese, Potatoes, Country Ham, Supreme Sauce 22
- Mushroom and Cognac Stuffed Chicken Breast**, Roasted Tomato, Thyme Velouté 22
- Cavatelli Pasta**, English Peas, Applewood Bacon, Grilled Chicken, Herb Cream, Reggiano Cheese 22
- Charbroiled Hangar Steak**, Rosemary Bliss Potato, Lemon Asparagus, Roasted Shallot Butter 26
- Grilled Salmon Filet**, Herbed Orzo Pilaf, Salsa Verde, Roasted Baby Tomato 25
- Sautéed Shrimp Pasta**, Strozzapreti Pasta, Roasted Grape Tomato, Spinach, Basil, Olive Oil 27
- Seared Crab Cake**, Old Bay Corn, Seasonal Vegetables, Spicy Remoulade 27
- Low-Country Shrimp Boil Brochette**, Mini Corn, Kielbasa Sausage, Shrimp, Tasso Carolina Gold Rice 27
- Blackened Pork Tenderloin**, Cheddar Cheese Grits, Collard Greens, Black Eyed Peas, Smoked Corn Cream 24

Desserts

- Maple Pecan Cheesecake**, Graham Cracker Crumble, Candied Pecans, Cinnamon Chantilly 7
- Apple Pie**, Spiced Caramel 7
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust 7
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream 7
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce 7
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote 7
- Crème Brûlée**, Chocolate Ganache 8
- Seasonal Duo**, your choice of two miniature options from above 10
- A la Mode**, add to any selection 2