

# Lunch

Menu is priced per guest and must extend to the entire guest count

## Soups

7

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 7

**Caesar**, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 8

**Poached Pear**, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 10

**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 \$5.00 per entree. Place cards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.*

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

**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 Wedge**, 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 28

\*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.

Prices are subject to change. 02/23

# Hot Entrées

- Pan-Roasted Natural Chicken**, Lyonnaise Potato, Haricots Vert, Mustard Cream **26**
- Southern Fried Chicken**, Mashed Potatoes, Seasonal Vegetables, Red-Eye Gravy **25**
- Country Club Chicken**, Stuffed with Herbed Cream Cheese, Gruyere Potato Gratin, Julienne of Smithfield Ham, Baby Vegetables, Supreme Sauce **26**
- Blackened Pork Tenderloin**, Cheddar Cheese Grits, Collard Greens, Black Eyed Peas, Smoked Corn Cream **26**
- Mushroom and Cognac Stuffed Chicken Breast**, Roasted Tomato Thyme Velouté, Potato Gratin, Haricots Vert **26**
- Cavatelli Pasta**, English Peas, Applewood Bacon, Grilled Chicken, Herb Cream, Parmesan Cheese **23**
- Charbroiled Hangar Steak**, Rosemary Bliss Potato, Lemon Asparagus, Roasted Shallot Butter **32**
- Grilled Salmon Filet**, Herbed Orzo Pilaf, Salsa Verde, Roasted Baby Tomato **30**
- Sautéed Shrimp Pasta**, Linguine Pasta, Roasted Grape Tomato, Spinach, Basil, Olive Oil **30**
- Seared Crab Cake**, Old Bay Potatoes, Skillet Corn, Spicy Remoulade **38**
- Lowcountry Shrimp Boil Brochette**, Corn, Kielbasa, Shrimp, Tassogravy, Carolina Gold Rice **30**
- Mushroom and Goat Cheese Ravioli**, Wild Mushroom Fricassee, Charred Grape Tomato, Sherry Cream Sauce **28**
- Forbidden Rice Stir-Fry**, Julienned Vegetables, Chinese Black Rice, Shiitake Mushroom, Grilled Tofu, Edamame, Sweet Chili Glaze **25**
- Grilled Portobello**, Roasted Red Pepper, Squash, Ricotta Whipped Polenta, Salsa Verde **25**

# Desserts

- Honeycomb Cheesecake**, Caramelized White Chocolate, Vanilla Poached Pears **8**
- Apple Pie**, Spiced Caramel **8**
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust **8**
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream **8**
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce **8**
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote **8**
- Crème Brûlée**, Chocolate Ganache **8**
- Seasonal Duo**, your choice of two miniature options from above **12**
- A la Mode**, add to any selection **2**

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