

Lunch

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

Our Chef recommends serving the same starter to all guest

Soups

Traditional Vichyssoise
Butternut Squash
Gazpacho
Cream of Tomato and Basil
Wild Mushroom and Cognac
French Onion
Chef's Selection of Seasonal Options

7

Seafood Soups

She Crab
Lobster Bisque
Chilled Tomato Shrimp

10

Starter Salads

Mixed Greens, Toasted Pine Nuts, Roasted Tomatoes, Sprouts, Sherry Vinaigrette 8
Caesar, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 9
Poached Pear, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 11
Iceberg Wedge, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing 9
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 20
Chicken Caesar, Grilled Chicken, Romaine Hearts, Herb Croutons, Caesar Dressing 19
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
Lump Crab Stack, Sliced Avocado, Roma Tomato, Diced Egg, Spicy Remoulade, Mixed Greens 30

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

Prices are subject to change. 07/23

Hot Entrées

Choice of two sides unless noted otherwise

Pan-Roasted Natural Chicken, Mustard Cream 26

Southern Fried Chicken, Red-Eye Gravy 27

Country Club Chicken, Stuffed with Herbed Cream Cheese, Julienne of Smithfield Ham, Supreme Sauce 28

Blackened Pork Tenderloin*, Smoked Corn Cream 28

Charbroiled Hangar Steak*, Roasted Shallot Butter 36

Grilled Salmon Filet, Salsa Verde, Roasted Baby Tomato 34

Sautéed Shrimp Pasta, Linguine Pasta, Roasted Grape Tomato, Spinach, Basil, Olive Oil – *No additional side included* 30

Seared Crab Cake, Spicy Remoulade 38

Mushroom and Goat Cheese Ravioli, Wild Mushroom Fricassee, Charred Grape Tomato, Sherry Cream Sauce
Choice of one side 30

Grilled Portobello, Roasted Red Pepper, Squash, Salsa Verde - *Choice of one side* 25

Seasonal Risotto, Creamy Arborio, Seasonal Vegetables, Parmesan – *No additional side included* 25

Sides

Gruyere Potato Gratin
Mashed Potatoes
Cheddar Cheese Grits
Rosemary Bliss Potato
Herbed Orzo Pilaf

Haricots Vert
Baby Vegetables
Collard Greens
Lemon Asparagus
Skillet Corn

Desserts

Our Chef recommends serving the same dessert to all guest

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

Add to any Lunch Selection, A la Mode 2

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