



# TWIN OAKS

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## COUNTRY CLUB

# CATERING MENU

Twin Oaks County Club  
along with

Executive Chef John Scritchfield, C.E.C.  
offer a wonderful array of menu choices designed  
to fulfill the needs of each and every member.  
From the full breakfast service to elegant receptions,  
you are sure to find a menu to fit your needs.

*\*There is an automatic  
18% gratuity  
not included in the  
price of all food and  
beverage items.*

*\*Parties of 15 people or  
more must be on  
one ticket!*

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Featuring:

Catering Rooms  
Available

Additional  
Catering Fees

Goodies From  
the Bakery

Catered  
Hors D'oeuvres

Catered Lunches

Catered Dinners

Catered Pool &  
Kid Parties

Beverages

# CATERING ROOMS AVAILABLE

*Maximum number of people may be less depending on your catering needs.*

## ENTIRE CLUBHOUSE

Excludes Mulligans and the Men's Grille

**\$1000.00**

## ENTIRE OAK ROOM

Maximum 160 people without a dance floor

Maximum 130 people with a dance floor

**\$200.00**

## OAK ROOM A

Includes the Atrium

Maximum 70 people

**\$100.00**

## OAK ROOM B

Maximum 90 people

**\$100.00**

## UPPER AND LOWER PATIO

**\$200.00**

(Upper or Lower Patio \$100 each)

## MULLIGAN ROOM

Maximum 60 people

**\$75.00**

## LADIES LOUNGE

Maximum 20 people

**\$25.00**

## THE POOL PARTY PATIO

**\$25.00**

# ADDITIONAL CATERING FEES

## PROJECTOR AND SCREEN

**\$75.00**

## BAR SET UP

**\$50.00**

*(See last page of this catering menu for bar options.)*

## DANCE FLOOR

**\$50.00**

## ICE CARVINGS

**\$225.00**

*(Inquire with our chef regarding ice carving options.)*

## COLORED NAPKINS

**\$ .15 each**

Available Colors:

*Burgundy, Forest Green, Ivory/Champagne, Sandalwood, Red, Black, Medium Blue, Peach, Gold, Royal Blue, Pink, Seafoam, Rust, Navy, Red Check, Maize, Brown, Teal, Purple*

## COLORED TABLECLOTHS

**\$2.75 each**

Available Colors:

*Burgundy, Forest Green, Ivory/Champagne, Sandalwood, Black, Gold, Navy, Blue Check, Maize*

## ADDITIONAL LABOR PER SERVER AFTER 4 HOURS

**\$15.00/Hour**

# FROM THE BAKERY

## CINNAMON ROLLS

One dozen

**\$12.95**

## MUFFINS

Available in a wide variety of flavors.

Two dozen

**\$11.95**

## EIGHT INCH - 2 LAYER CAKE

Available in a wide variety of flavors.

**Starting at \$25.00**

## CREAM PIE

Your choice of chocolate or coconut.  
Serves approximately eight pieces.

**\$15.00**

## HOMEMADE COOKIES

Available in a wide variety of flavors.

One dozen

**\$10.95**

## LEMON RASPBERRY BARS

Two dozen

**\$14.95**

## TURTLE BROWNIES

Two dozen

**\$15.95**

## SHEET CAKE

Available in a wide variety of flavors and sizes.

**Starting at \$35.00**

# BREAKFAST

*Breakfast prices are per person.*

## LITTLE CONTINENTAL BREAKFAST

Bagels with Cream Cheese and Assorted Danishes and Pastries

Coffee

**\$7.95**

## BIG CONTINENTAL BREAKFAST

Assorted Mini Muffins, Assorted Danish and Pastries, Bagel with Cream Cheese

Chilled Carafe of Orange Juice and Coffee

**\$9.95**

## HOT BREAKFAST

Bacon and Sausage, Scrambled Eggs, Hash Browns or Home Fried Potatoes

Coffee

**\$11.95**

## THE BIG BREAKFAST

Assorted Mini-Muffins, Assorted Danish and Pastries, Bagels and Cream Cheese, Bacon and Sausage,  
Scrambled Eggs, Hash Browns or Home Fried Potatoes, Biscuits and Country Gravy, Butter and Preserves

Chilled Carafe of Orange Juice and Coffee

**\$13.95**

## QUICHE

Choose any of the following items to complete your quiche.

Mushrooms, Spinach, Ham, Bacon, Sausage or Peppers

Accompanied with Fruit and a Muffin.

**\$11.95**

# HORS D'OEUVRES

*Hot items are figured at five pieces per person. Prices are per person.*

## CHICKEN DRUMMETTES

Chicken drummettes deep fried to a crispy outside with a tender inside.

**\$5.95**

## COCONUT SHRIMP

Beer-battered gulf shrimp coated in fresh grated coconut and fried to a golden brown, served with orange marmalade dip.

**\$8.95**

## GRILLED VEGETABLES

Seasonal vegetables grilled to perfection, served with Vidalia onion dip.

**\$4.50**

## MEATBALLS

A tender one-ounce meatball served in your choice of barbecue or marinara sauce.

**\$3.95**

## FRIED MUSHROOMS

Deep fried mushrooms served with a horseradish sauce.

**\$3.50**

## TUSCAN BRUSCHETTA

Fresh Roma tomatoes blended with roasted garlic, fresh basil and sweet onion; served on a toasted baguette.

**\$3.95**

*Small 10 to 25 people ~ Medium 25 to 50 people ~ Large 50 to 75 people*

## CHIPS AND "HOUSE MADE" SALSA

Served with our house made chips.

**Small - \$24.00 Medium - \$35.00 Large - \$50.00**

## CHEESE AND CRACKERS

Assorted import and domestic cheese, served with crackers.

**Small - \$45.00 Medium - \$85.00 Large - \$135.00**

## COCKTAIL SHRIMP

Plump gulf white shrimp, served with classic cocktail sauce

**20 shrimp - \$39.00 35 shrimp - \$57.00 50 shrimp - \$96.00**

## FRUIT DISPLAY

Fresh seasonal fruit with honey yogurt dip.

**Small - \$40.00 Medium - \$75.00 Large - \$125.00**

## SPINACH AND ARTICHOKE DIP

Served with our house made chips.

**Small - \$35.00 Medium - \$50.00 Large - \$75.00**

## VEGETABLE ARRANGEMENT

Seasonal vegetables, served cold with vidalia onion dip.

**Small - \$35.00 Medium - \$65.00 Large - \$105.00**

## SWEETS AND DESSERTS

## HOMEMADE COOKIES

Available in a wide variety of flavors.

One dozen

**\$10.95**

## LEMON RASPBERRY BARS

Two dozen

**\$14.95**

## MINI CHEESECAKE

Small portions of savory cheesecake

One dozen

**\$1.49 per cheesecake**

## STRAWBERRIES AND CHOCOLATE

Fresh strawberries  
dipped in your choice of white or dark milk chocolate

or

accompanied by club-made chocolate fondue

**Small - \$45.00 Medium - \$65.00 Large - \$100.00**

## TURTLE BROWNIES

Two dozen

**\$15.95**

## SHEET CAKE

Available in a wide variety of flavors and sizes.

**Starting at \$35.00**

# LUNCH

## PLATED

*Some entrees under the buffet selection may also be chosen as a plated meal.*

### PEACOCK SALAD

(Spring & Summer Only)

Your Choice of house made chicken salad or tuna salad accompanied with fresh seasonal fruits.

**\$8.95**

### CASHEW CHICKEN SALAD

Mixed Greens combined with crisp vegetables, citrus fruits, all white meat chicken, chow mein noodles and toasted cashews.

Served with sesame ginger dressing.

**\$9.95**

### SENSATIONAL SUMMER SALAD

(Spring & Summer Only)

Tender spinach combined with fresh strawberries, toasted almonds, sweet red onions and hickory smoked chicken served with fruit and a toasted crostini.

**\$10.95**

### FRUITED CHICKEN SALAD SANDWICH

Chicken salad mixed with pineapple, pecans and grapes, served on lemon poppy seed bread with a side of fruit.

**\$9.95**

### QUICHE

Choose any of the following items to complete your quiche;

Mushrooms, spinach, ham, bacon, sausage and peppers, accompanied with fruit and a poppy seed muffin.

(minimum of eight people)

**\$11.95**

### APRICOT CHICKEN

Grilled chicken breast in an apricot sauce, served with grilled asparagus, shiitake mushrooms, roasted peppers and mandarin oranges over angel hair pasta.

**\$13.95**

### STEAK DIANE

Medallions of beef, seared and topped with a red wine, mushroom, capers, Dijon and demi-glace, served with roasted new potatoes and vegetable medley.

**\$16.95**

## BUFFET

*All buffets must have a minimum of 15 people.*

### A TASTE OF ITALY

Lasagna and a chicken pasta dish, served with salad, green beans and garlic bread.

**\$12.95**

### BBQ BRISKET

Thinly sliced smoked brisket, served with shallot mashed potatoes, buttered corn and rolls.

**\$14.95**

### CASHEW CHICKEN

Tender white meat, tossed in seasoned breading, then smothered in our oyster sauce, topped with crunchy cashews and chopped green onions, served with fried rice, vegetable medley and rolls.

**\$12.95**

### DELI DELIGHT

Turkey, ham and roast beef, with choice of bread; served with all the trimmings, chips, potato salad and fruit.

**\$12.95**

### FIESTA MIXER

Beef and chicken fajitas along with a seven layer casserole, served with Mexican rice, refried beans, chips and salsa

**\$12.95**

### GRILLED ASIAN CHICKEN

Grilled Asian chicken over barbequed red onions and topped with grilled pineapple mango salsa, served with rice pilaf or wild rice, vegetable medley and rolls.

**\$12.95**

### SOUP AND SALAD

Choice of soup and assorted salads, accompanied with rolls.

**\$8.95**

### THE ALL AMERICAN

Your choice of meatloaf, mashed potatoes, corn and rolls, or hamburgers, french fries, cole slaw and fruit.

**\$11.95**

## DESSERTS

*Add a dessert to your meal and add **\$1.00** per person.*

Double Chocolate Cake

Coconut Cream Pie

Apple Pie

White Chocolate Champagne

Chocolate Cream Pie

Pumpkin Pie

New York or Pumpkin Cheesecake

Banana Cream Pie

Peach Pie

# DINNER

## PLATED

*Some entrees under the buffet selection may also be chosen as a plated meal.*

### 6 OZ. FILET MIGNON

Certified Angus beef flame grilled to perfection.

**\$24.00**

### APPLEWOOD SMOKED CHICKEN

Applewood smoked chicken topped with a sautéed blend of rustic sage, granny smith apples and plump craisins.

**\$19.00**

### BARRAMUNDI FISH

**\$24.00**

### BLACK AND BLUE

Peppercorn crusted 6 oz. filet topped with a bleu cheese butter sauce.

**\$24.00**

### GRILLED RED SNAPPER

Grilled red snapper topped with wild mushrooms, tomatoes and roasted jalapeno lime butter.

**\$19.00**

### GRILLED SALMON

Topped with grilled pineapple relish

**\$21.00**

### ORANGE ROUGHY

Orange roughy topped with artichokes, kalamata olives and fresh tomato.

**\$23.00**

### RIBEYE

A 14 oz. portion of prime certified angus beef.

**\$24.95**

## BUFFET

*All buffets must have a minimum of 15 people.*

### APRICOT CHICKEN

Grilled chicken breast in an apricot citrus sauce, served with grilled asparagus, shiitake mushrooms, roasted peppers and mandarin oranges over angel hair pasta.

**\$17.95**

### BEEF TUSCANY

Medallions of tender aged beef, select herbs, portabella mushrooms, capers, roasted red peppers and red wine sauce.

**\$24.00**

### CASHEW CHICKEN

Tender white meat, tossed in seasoned breading, then smothered in our oyster sauce, topped with crunchy cashews and chopped green onions.

**\$16.00**

### CHAMPAGNE CHICKEN

Sautéed chicken breast smothered in a champagne cream sauce.

**\$18.00**

### PORK TENDERLOIN MEDALLIONS

Whole roasted succulent pork tenderloin, served with your choice of rosemary, roasted apple, Dijon, honey, or demi-glace sauce.

**\$19.00**

### STEAK DIANE

Medallions of beef, seared and topped with a red wine, mushroom, caper, Dijon and demi-glace.

**\$24.00**

*\*to add a second entrée;  
choose the highest priced item and  
for a chicken entrée add \$5.00  
for a beef or fish entrée add \$8.00*

## CARVED MEAT

*Can be served as a plated meal or buffet. If you would like a carver for your buffet a \$50.00 carving fee will apply.*

### HAM

Hickory smoked pit ham with a citrus glaze.

**\$20.00**

### PRIME RIB

Prime rib seasoned with herbs and spices, then slow roasted.

**\$26.00**

### SMOKED TURKEY BREAST

Whole turkey breast hickory-smoked to perfection.

**\$18.00**

*Choose one from each category to accompany your meal.*

### VEGETABLE

Honey Glazed Carrots  
Country Green Beans  
Vegetable Medley  
Green Bean Almondine  
Buttered Corn

### STARCH

Potatoes  
Au Gratin, Roasted Rosemary or Scalloped  
Mashed Potatoes  
Roasted Garlic or Bleu Cheese  
Rice  
Wild, White, Fried or Rice Pilaf

### DESSERT

Double Chocolate Cake  
White Chocolate Champagne Cake  
New York or Pumpkin Cheesecake  
Coconut Cream Pie  
Chocolate Cream Pie  
Pumpkin Pie

# POOL & KID PARTIES

*Lemonade and Water come with all meals. Add a bucket of assorted sodas for \$1.50 per soda.*

## THE MINNOW

One Entrée and One Side  
**\$6.95 per person**

## THE FLOUNDER

Two Entrées and One Side  
**\$8.95 per person**

## THE SHARK

Two Entrées and Two Sides  
**\$10.95 per person**

## ENTREES

CHICKEN STRIPS

HAMBURGER

HOT DOG

MARINATED CHICKEN

MINI CORN DOGS

## SIDES

*Add an extra side and add \$1.00 per person.*

BAKED BEANS

POTATO CHIPS

CURLY FRIES

FRUIT

POTATO SALAD

HOUSE SALAD

## PIZZA

*All pizza's are 14 inches round and cut into squares.*

CHEESE

\$10.00 per pizza

HAMBURGER

\$12.00 per pizza

PEPPERONI

\$12.00 per pizza

SPECIALTY PIZZA

Available in a wide variety of flavors

\$14.00 per pizza

## CAKE & ICE CREAM

ICE CREAM CUPS

Available in vanilla or chocolate

**\$1.00 per cup**

BIRTHDAY CAKE

Available in a wide variety of flavors and sizes.

**Starting at \$35.00**

# BEVERAGES

*Water and tea will be served with all buffets and plated meals.*

## AVAILABLE FOR A BEVERAGE STATION

### COFFEE

Served by the pot

**\$6.00**

### TEA

Served by the pitcher

**\$6.00**

### PUNCH

Served by the gallon

**\$22.00**

### LEMONADE

Served by the gallon

**\$11.00**

### CAN SODA

Coke, Diet Coke, Diet Dr. Pepper, Diet Seven Up, Dr. Pepper, Seven Up, Sprite

**\$1.50 per soda**

## BAR SERVICE

*There will be a **\$50.00** bar setup fee for all bars.*

### CHOICE OF HOSTED OR CASH

#### BEER

Bud Light, Budweiser, Bud Select, Coors Light,  
Michelob Ultra, O'doul's,  
MGD 64, Miller Lite, Miller Chill

**\$3.00**

Blue Moon, Boulevard Wheat, Boulevard Pale Ale,  
Corona, Guinness, Heineken

**\$4.00**

#### LIQUOR

Absolut Vodka, Bacardi Light Rum, Bailey's, Captain Morgan,  
Cutty Sark, Jose Cuervo, Seagrams 7, Tanqueray

**\$6.00**

Bombay Sapphire, Dewars, Jack Daniels, Crown Royal,  
Grey Goose, Patron

**\$8.00**

*On the rocks add **\$1.00** ~ Double add **\$4.00***

*Double on the rocks add **\$5.00***

#### WINE

Chardonnay, White Zinfandel, Merlot

**\$5.00**

*\*You may request bottled wine from our wine list  
and prices will be accordingly.*

#### MIXERS

Coke, Diet Coke, Diet Dr. Pepper, Diet Seven Up, Ginger Ale,  
Seven Up, Club Soda, Tonic Water

**Include in the drink price**

Cranberry Juice, Grapefruit Juice, Pineapple Juice,  
Orange Juice, Tomato Juice

**Add .50 per drink**

Bloody Mary Mix

**Add \$1.50 per drink**

### HOSTED BAR ONLY

#### KEG BEER

Bud Light, Budweiser, Coors Light, Miller Lite

**1/4 keg - \$125.00 ~ 1/2 keg - \$240.00**

*\*A 1/2 keg pours approximately 125 beers.*

#### WINE CARAFES

Chardonnay, Merlot, White Zinfandel

**\$15.75 per carafe**

*\*A carafe pours approximately 6 glasses.*