



NEWNAN COUNTRY CLUB
BANQUET EVENTS

2022



NEWNAN COUNTRY CLUB
1356 Hwy 29 N Newnan GA 30263

NCC: Special Events Menu

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Cold Hors D'Oeuvres

Price shown is for a serving size of 50 pieces. All displays are artfully arranged.

Mini Tostadas

Topped with Tomatillo Pico de Gallo
Chicken Salsa Verde for an additional fee
Acapulco Crab for an additional fee
Shrimp Escambeche for an additional fee

Canapés

Toast Points with Herbed Butter and Cheese, garnished with various Vegetables and Meats

Tea Sandwiches

Miniature sandwiches filled with Ham, Egg, Tuna, and Watercress spreads

Tomato Tulips

Cherry Tomatoes filled with a Goat Cheese mousse

Thai High Rollers

Pinwheels of Bok Choy, Red Peppers, Pickled Ginger, and Rice

Italian Summer Garden

Balsamic marinated grilled summer squash, Portobello Mushrooms, Asparagus and Red Pepper with Roasted Garlic Aioli

Bruschetta

Toasted Italian Bread Slices brushed with extra virgin olive oil, topped with an assortment of garnishes such as basil, Roma Tomato, Roma Tomato and Mozzarella, Black Olive Tapenade, and Cannellini Beans

Scones

Mini Rounds of Scones topped with Apple, Scallion Relish, and Cashel Blue

Crudité

Assorted Fresh Vegetables served with Maytag Blue Cheese and Buttermilk Ranch

Maki Sushi

Assortment of Vegetables and cooked Seafood Sushi, served with Pickled Ginger, Soy Sauce, and Wasabi

Salmon Parfait on Pumpernickel

Oyster Shooters

Cold, Pasteurized, Aquapure Raw Oysters served with Cocktail Sauce and Horseradish Cream

Genoa Cornucopias

Miniature horns of Genoa Salami filled with Smoke Gouda Cheese

Cocktail Shrimp Shooters

Cocktail Shrimp served in a Shot glass with Cajun Cocktail Sauce, Lime and Lemon

Scones

Mini Sundae cones filled with Scottish Whiskey Smoked Salmon, Dill, and Lemon Crème Fraiche

Piemontese

Piedmont Roasted Red Pepper Butter on Mini Ciabatta with Prosciutto

Black & Whites

Slices of Baguette topped with Camembert and Black Currant Marmalade

Raw Bar (Display Item)

Shucked Oysters on the half shelf, Shucked Clams on the half shelf, and Spiced Jumbo Cocktail Shrimp

Poached Salmon Mirror

Two whole poached, Pacific Coast Salmon, presented on a mirror with Crayfish, chopped Hard-Cooked Eggs, Diced Red Onions, Capers, Toast Points, and Remoulade Sauce

Caviar Bar Market Price

Assorted Domestic and Imported Caviars on ice, accompanied by chopped Eggs, Sour Cream, Diced Onions, and Buckwheat Blinis

Fruit and Cheese Displays

Price shown is for a serving size of 50 pieces. All displays are artfully arranged.

Chocolate Covered Strawberries

Hand dipped in Bittersweet Chocolate and stripe in White Chocolate

Petit Fours

Assorted miniature pastries

Prosciutto and Melon

Cubes of Honeydew and Cantaloupe wrapped in Prosciutto Ham

Cheese Fondue

Gruyere and White Wine, or Cheddar and Beer Fondues served with assorted cubed bread, and various roasted vegetables for dipping

International Cheese Board

Assorted soft, semi-soft, and hard cheeses from around the world, served with Lavosh and Flatbreads

Fruit and Fondue

A Strawberry tower surrounded by golden Pineapple and assorted Pound Cakes served with decadent Dark Chocolate fondue

Fruit Extravaganza

The freshest sliced and cubed Fruits of the season, beautifully arranged and served with a Honey Lime dipping sauce

Fruit Montage

Watermelon carvings, Honeydew, Cantaloupe, Grapes, Star Fruit, Strawberries, Mango, Papaya and served with a Honey Lime dipping sauce

Fruit and Cheese Mélange

Assorted fresh seasonal sliced Fruits, Imported and Domestic Cheeses, with various Flatbreads

Hot Hors D'Oeuvres

Price shown is for a serving size of 50 pieces

Thai Shrimp Beggars Purse served with an Oyster Sauce

Buttermilk Fried Chicken Tenderloins served with a Honey Mustard Sauce

Miniature Quiche Lorraine

Soy Glazed and Bacon Wrapped Water Chestnuts

Swedish, Italian, or Texas BBQ Style Meatballs

Bayou Bites served with Pineapple Relish

Blackened Jumbo Chicken Tenderloins served with a Citrus Salsa

Clams Casino

Crab Rangoon's

NCC Chicken Wings served with a Buttermilk Ranch Dip

Vegetable Spring Rolls served with a Honey Soy Sauce

Spinach and Artichoke Dip served with Bagel Chips
Jumbo Mushroom Caps (Choice of Sausage, Crab, or Creamed Spinach)
Breaded and Jalapeno Jack filled Fried Ravioli served with a Cilantro Salsa
Oyster Rockefeller
Brie En Crouete with Raspberry
Miniature Beef Wellingtons
Thai Beef or Chicken Satay served with a Peanut Dipping Sauce
Vegetable, Chicken, or Beef Kabobs served with a Balsamic Honey Jus Lie
**Ground Veal, Beef Tenderloin and Pork Loin spoon Meatballs served with Green Peppercorn
Demi Glaze**
Miniature Maryland Crab Cakes served with a Dijonae Sauce
Citrus and Ginger Glazed Bacon Wrapped Scallops
Miniature Lamb Lollipops served with a Cumberland Sauce
Coconut Breaded Shrimp served with a Cranberry Sour Cream

The Carving Station

Additional Chef Carving Fee for 2.5 Hours
Coulibiac of Salmon (15 to 25 people)
Roasted Fresh Turkey Breast (20 to 40 people)
Chicken Wellington (25 to 45 people)
House Smoked, Dry-Rubbed Pork Loin (20 to 30 people)
Boneless Walnut Basil Pesto Crusted Leg of Lamb (20 to 40 people)
Coca-Cola, Brown Sugar, and Bourbon Glazed Ham (40 to 50 people)
Pepper and Garlic Roasted Strip Loin of Beef (30 to 50 people)
Seared and Roasted Tenderloin of Beef (15 to 25 people)
Top Round of Beef (50 to 80 people)
Steamship Round of Beef (125 to 175 people)

The Action Station

A minimum guarantee of 30 people is required for all action stations.

An additional Chef Action Station fee for 2.5 hours also applies.

All Action Stations are charged per person.

Stir Fry:

Stir Fried Oriental Vegetables with your choice of beef or chicken with Honey Soy and Oyster sauces

Add Shrimp for an additional fee per person

South of the Border:

Sautéed Beef and Chicken with peppers, onions, salsa, guacamole, sour cream, mixed cheeses, Pico De Gallo, and warm flour tortillas

Add Shrimp for an additional fee per person

A Taste of Italy:

Cheese filled Tortellini and Cavatappi pastas with Neapolitan and Alfredo sauces, Italian Sausage, and peppers or Cavatappi pasta with Primavera with Neapolitan and Alfredo Sauces, and Pesto Chicken Add Shrimp Scampi for an additional fee per person

Bourbon Street:

Bananas Sautéed in butter with Cinnamon and Brown Sugar, then flamed with Brandy and served over Vanilla ice cream with Chocolate Chips and Whipped Cream

Martini Mashed Potato Bar:

Three delicious varieties of mashed potatoes: Roast Garlic Yukon Gold potatoes, Sour Cream purple potatoes, and Sweet Cream and Butter potatoes, served with your choice of roast tomato sauce, mushroom sauce, and Sharp Cheddar cheese sauce, then topped with a variety of garnishes

Limited Mashed Potato Bar:

Sweet Cream Mashed Potatoes with Cheddar Cheese sauce, brown Gravy, Bacon, Cheese, Sour Cream, and Green Onions as toppings

NCC Breakfast Menu

Plated Breakfast

All Breakfast entrees include fresh brewed Coffee and Decaf, select Hot Teas, and Orange Juice

Coweta Breakfast

Scrambled Eggs with Double Smoked Bacon or Sausage links, and Hash browns or Grits, served with Buttermilk Biscuits, Butter, and Jellies.

Heartland

Thick Cut French Toast with Warm Maple Syrup and cinnamon Apples served with Double Smoked Bacon or Sausage Links

Newnan Pines Breakfast

Traditional Eggs Benedict with Home-style Potatoes and Fresh Seasonal Fruit

The New Yorker

Fluffy Scrambled Eggs served in a flaky Pastry Shell Topped with asparagus and Shrimp, served with a Baked Raisin Filled Apple

Steak and Eggs

Grilled New York strip steak, served with fluffy scrambled eggs, Obrien potatoes, and buttermilk biscuits

A la Carte Additions

Assorted Fresh Juices

Fresh Fruit

Fresh Baked Danish or Muffin

Fig, Apple, and Prune Compote

Delmonte Gold Fresh Pineapple in Kirsch (Contains Alcohol)

Mimosas

Breakfast Buffets

All Buffets entrees include fresh brewed Coffee and Decaf, select Hot Teas, and Orange Juice

Coweta Breakfast

Assorted Fresh Juices, Fresh Seasonal Fruit Display, Scrambled Eggs, Double Smoked Bacon, Turkey Sausage Links, Hashbrown Potatoes, Buttered Grits, Buttermilk Biscuits

Classic City Breakfast

Assorted Fresh Juices, Fresh Seasonal Fruit Display, Assorted Cold Cereals with 2% Milk, Eggs Scrambled with Diced Ham, Cheddar, Salsa, and Green Onions, Double Smoked Bacon, Turkey Sausage Links, Roast New Potatoes O'Brien, Assorted Breakfast Pastries

NCC Original Brunch Buffet

Assorted Fruit Juices, Sliced Fresh Seasonal Fruit Display, Thick Cut Double Smoked Bacon and Country Sausage Links, Cheese Grits, Hashbrown Potatoes, Eggs Benedict, Grilled Boneless Breast of Chicken Piccata California Vegetable Medley: Steamed Broccoli, Cauliflower, and Carrots with Brown Butter, Assorted Fresh Pastries.

Belgian Waffles Cooked to Order – served with Strawberries, Whipped Cream and Warm Maple Syrup Plus Chef Action fee

Omelets Cooked to Order – selection of Ham, Cheddar Cheese, Peppers, Onions, and Diced Tomatoes Plus Chef Action fee

Build Your Own Breakfast Buffet (Please choose four of the following)

Side of Smoked Salmon served with Bagels and Cream Cheese, Brown Sugar and Cinnamon Oatmeal, Thick Cut French Toast with Syrup and Cinnamon Apples, Cheese Blintz Casserole, Buttermilk Biscuits and Sausage Gravy, Egg, Ham, and Cheese Buttermilk Biscuits, Country Sausage Biscuits, Buttered Grits, Cheese Grits

Eggs Benedict For an additional fee per person

Belgian Waffles Cooked to Order – served with Strawberries, Whipped Cream and Warm Maple Syrup Plus Chef Action fee

Omelets Cooked to Order – selection of Ham, Cheddar Cheese, Peppers, Onions, and Diced Tomatoes Plus Chef Action fee

Each Additional selection a fee per person

Lighter Lunches

All served with assorted rolls and butter, dessert selection, coffee, decaf, and Iced Tea.

All prices are subject to a 7 percent Georgia State Sales Tax and 22 percent Service Fee

Boxed Lunches

Choice of either: Turkey and Swiss on Wheatberry or Sugar-Cured Ham and Cheddar on Farmer's Bread Served with Assorted Potato Chips, Whole Fruit, Snack Crackers, and a Candy Bar

Perfect Combo

A fresh baked hoagie roll with Bistro sauce, Smoked Turkey, Sugar Cured Ham, Sharp Cheddar, Swiss cheese, served with a cup of soup du jour and Vegetable chips

Spicy Chicken Wrap

Spicy Garlic Chicken, Baby Spinach, Pepper Jack Cheese, and cool Ranch dressing served in a soft Flatbread wrapper with Sea Salt Bagel chips

Classic Chicken Caesar

Grilled or Blackened Breast of Chicken served over crisp Romaine lettuce, served with our creamy Cajun Caesar dressing, and topped with homemade croutons and Jalapeno Jack Cheese

Salad Sampler

Honey Almond Chicken, Creamy Dill Shrimp, and Herbed Quinoa Salads over crisp mixed greens with olives, Roma tomatoes, Cucumber curls, and Choice of dressing

Grilled Salmon Salad

Grilled or Blackened Salmon, Roma Tomatoes, Cucumber and Carrot Curls, on field greens, served with your choice of dressing

Gulf Coast Sampler

Jumbo Lump sautéed crab cake with cornmeal Johnny cake Grilled Zucchini, and Roast shallot tomato Tartar

Uptown Lunch

Chilled and Fanned 6-ounce Tenderloin of beef and Tequila Lime shrimp, served over tomato asparagus salad with a Basil Balsamic Vinaigrette

Luncheon Entrees

All are served with choice of salad or soup du jour, and include warm rolls and butter, dessert, coffee, decaf, and Iced Tea.

All prices are subject to a 7 percent Georgia State Sales Tax and 22 percent Service Fee

Choose one of our Salad Selections:

- **Coweta Salad:** Crisp Greens, Tomato, cucumber, Black Olives, Cheddar and Monterey Jack Cheeses, and JMCC Croutons, served with your choice of dressing
- **Mediterranean Salad:** Lettuce and Baby Field Greens with Feta Cheese, Kalamata Olives, Roma Tomatoes, and Vinaigrette Dressing
- **Caesar Salad:** Crisp Romaine lettuce served with creamy Caesar dressing and JMCC Croutons, topped with Parmesan cheese
- **Sun Coast Salad:** Salad of fresh greens, Mandarin Oranges, Toasted Walnuts, tossed with Raspberry Vinaigrette
- **Fresh Fruit Mélange:** Cubed Fresh Seasonal Fruit with Honey Lime Dressing

Choose one of our Luncheon Entrée selections:

Cavatappi Pomodoro

Cavatappi Pasta Lightly tossed in extra virgin olive oil with roasted Vegetables, Fresh Tomato Basil or Alfredo Sauce, and topped with Parmesan Cheese

With Grilled Boneless Breast of Chicken for an additional fee per person

With Fresh, Grilled Pacific Coast Salmon for an additional fee per person

Mid-Hudson Valley Chicken

Apple and Almond filled breast of chicken with Sauce Supreme, Wild Rice Medley, and Haricot Verts Sauce

Sicilian Chicken

Thyme and Lavender Roasted Breast of Chicken over Radiatore Pasta with Squash Provencale, and Balsamic Jus Lie

Newnan CC Medallions

Pan seared medallions of Pork Loin with Cider Cream, sweet cream butter mashed potatoes, and Grilled Zucchini

Lemon Caper Salmon

Sautéed Filet of Salmon with Lemon Caper Beurre Blanc, Parmesan Rice Pilaf and Glazed Baby Carrots

Filet Henri Duarte

6-ounce Filet of beef with Artichoke Hearts and Sauce Béarnaise, Potato Gratin, and Broccoli with Lemon Butter

Ocean Trilogy

Shrimp, Scallop, and Crab Sauté atop Capellini Pasta with Sauce Imperial and Roasted Tomato

Dinner Entrées

Dinner Entrées include a choice of Dinner Salad, Rolls and Butter, Dessert, Coffee, and Iced Tea

A \$60.00 Fee will be applied to groups of less than 30 guests on Tuesday, Thursday, Saturday, and Sunday Nights.

All prices are subject to a 7 percent Georgia State Sales Tax and 22 percent Service Fee

Appetizers

Crepes a la Reine

Two Crepes filled with a heavy Cream and Chicken Reduction, topped with Hollandaise and Chives

Three Onion Soup Gratinee

A Rich soup of Green, Red, and Bermuda Onions with Brandy, topped with a delicately browned Crouton and Gruyere Cheese

Mushroom and Crab Napoleon

Porcini and Portabella Mushrooms with Crab, Onions, and Parmesan, layered between Phyllo dough with Saffron Vin Blanc

Gulf Shrimp Cocktail

Chilled tender shrimp served with Lime and Cajun Cocktail Sauce

Lobster Acapulco

Lobster meat lightly tossed in Cilantro Lime Dressing, served in an Avocado Ring with Golden Pineapple Salsa

Choose one of our Dinner Salads selections:

- **Spinach Salad:** Baby Spinach leaves with egg, Red Onion, Mushrooms, Fried Capers, and warm Double Smoked Bacon Dressing
- **Georgia Garden Salad:** Crisp mixed greens with sliced radishes, diced Vine Ripe Tomatoes, Cucumber, Carrot Curls, and Vidalia Onion Vinaigrette
- **Caesar Salad:** Fresh Romaine Lettuce with creamy Caesar dressing, croutons and topped with Parmesan Cheese
- **Mediterranean Salad:** Romaine Lettuce with Feta cheese, Kalamata Olives, Roma Tomatoes, and Basil Vinaigrette
- **Sun Coast Salad:** Crisp Mixed and Baby Field Greens with Mandarin Oranges and Toasted Walnuts, tossed in Raspberry Vinaigrette

Choose one of our Dinner Entrée selections:

Chicken Veronique

Sautéed boneless breast of chicken with sauce supreme, red grapes, rice pilaf, and buttered medley of cauliflower, broccoli, and carrots

Swordfish Yukon

Swordfish Steak wrapped in Yukon Gold Potatoes, browned in Butter, and topped with Wood Ear Mushrooms, served with Aromatic Wild Rice Medley, and Gingered Brussels Sprouts

Tournedos Newnan CC

Pan seared Twin Medallions of Pork loin, served with roasted Shallot Sauce, Potato Gratin, and Oven Roasted Root Vegetables

Le Provençale

Lavender and Thyme roasted Cornish Hen, Aromatic Rice Pilaf, Ratatouille, and Balsamic Jus Lie

Salmon Steak Maître d' Hotel

Char-Grilled Sashimi Grade Salmon Filet, topped with Compound Butter and served with roasted Garlic Basil Mashed Potatoes, Haricot Verts, and Red Pepper Sauté

Steak au Poivre

New York Strip Steak with Brandied Creamy Pepper Sauce, Scalloped Potatoes, and Carrots Vichy

Bourbon Street

Filet of Beef flamed with Bourbon and finished with Demi-Glace, paired with a grilled Breast of Chicken and Cajun Sauce, Saffron Rice Pilaf, and Creole Style Peppers and Squash

Power Trio

Medallions of Veal, Lamb, and Filet with Saffron Risotto, Wild Mushrooms, and Lemon Butter Asparagus

Tennessee Tender

Seared Filet of Beef wrapped in double smoked Bacon, with Jack Daniel's Demi glaze, Champ potatoes, and braised Leeks and carrots

By Land and Sea

Sauté of Filet of Beef and Roast Shallots Sauce with Lobster Tail and Sauce Choron or Jumbo Scamp Style Shrimp, served with squash Boats and Champ Potatoes

NCC Themed Buffets

Newnan CC requires a minimum guarantee of 30 people for all buffets. All guarantees are due 48 hours before the event.

Newnan CC Soup and Salad Bar

NCC Soup du Jour, Fresh Crisp Mixed Greens Toppings Include: Chopped Eggs, Cucumbers, Jardinière Vegetables, Grape Tomatoes, Cheddar Cheese, Banana Peppers, Broccoli, Bacon Bits, Olives, Five Dressings and Warm Rolls and Butter

Chicken Salad for an additional fee per person

Tuna Salad for an additional fee per person

Delicatessen

Please choose three salads from the following list:

Creamy Cole Slaw, Sour Cream New Potato Salad, Bacon Ranch Macaroni Salad, Asian 3 Pepper Slaw, Basil Pesto Pasta Salad, Tomato Cucumber Salad with Balsamic Vinaigrette, Southern Style Potato Salad, Marinated Garden Vegetable Salad,

Meats: Deli Sliced Sugar Cured Ham, Smoked Turkey, Roast Beef and Salami

Cheese: Sliced Swiss, Cheddar and Pepper jack

Garnishes: Sliced Tomatoes, Lettuce, Bermuda Onion, Dill Pickle Slices & Spears, Pepperoncini, Brown Mustard, Mayonnaise & Bistro Sauce

Assorted Potato Chips

Fresh Baked Cookies & Triple Chocolate Brownies

Barbeque Cookout

Texas Cole Slaw and Potato Salad, Buttered Corn on the Cob, Spicy Potato Wedges, Bacon and Brown Sugar Baked Beans, Char-Grilled Burgers and Hot Dogs with a full condiment bar and basket of fresh assorted buns

Char-Grilled Chicken Breast for an additional fee per person

Char Grilled Rib Eye Steak for an additional fee per person

Full Salad Bar for an additional fee per person

Full Dessert Display for an additional fee per person

Italian Theme

Marinated Antipasto Salad, Pasta Salad Florentine, Caesar Salad Bar, Italian Meatballs with Marinara Sauce, Grilled Chicken Breast topped with Mozzarella, Sliced Tomato and Squash Neapolitan, Penne Pasta with Basil, Tomato and Alfredo Sauces, Squash Medley Provençale, Twice Cooked Parmesan Rice, Eggplant Parmigiana

Dessert Display Featuring Tiramisu, Amaretto Mouse, and Italian Lemon Crème Cake

Mexican Theme

Mixed Greens with Jalapeno Jack Cheese, Cilantro, Chili Vinaigrette, Marinated, Seasoned Chicken and Beef with Sautéed Peppers and Onions. Served with: Flour Tortillas, Taco Shells, Cheddar Cheese, Diced Tomatoes, Shredded Lettuce, Onions, Sour Cream, Salsa, Guacamole and Pico de Gallo, Refried or Cilantro Black Beans, Spanish Rice, Tortilla Chips and Salsa and for dessert Cinnamon churros

Seafood Buffet

Soup du Jour, Full House and Caesar Salad Bar, Raw Oyster on the Half Shell Bar, Choice of 2 Vegetables: Baked and Sweet Potato Bar with assorted toppings, 1 Meat (Chicken or Seafood) Entrée, Carved Prime Rib or Beef, Fried Shrimp

Full Dessert Bar featuring assorted desserts and cookies

Low Country Boil

Seafood Jambalaya Soup, House and Caesar Salad Bar, Peel and Eat Shrimp, Choice of 2 Vegetables, Choice of 1 Starch, Boiled New Potatoes, Low Country Boil Crawfish, Dry Rubbed House Smoked Chicken

Assorted Desserts

Grand Seafood Buffet (Available to groups of 30 or more)

New England Clam Chowder, Full House and Caesar Salad Bar, Raw Oysters on the Half Shell Bar, Peel and Eat Boiled Shrimp Bar, Green Beans with Walnut Butter and Honey Orange Glazed Carrots, Rosemary Roasted Buttered New Potatoes and Rice Pilaf, Fresh Salmon with Lemon Caper Beurre Blanc, Fried Shrimp with Cajun Cocktail Sauce or Tartar, Steamed Alaskan Snow Crab Legs with Drawn Butter

Add Carved Prime Rib for an additional fee per person plus a Carving Fee

Full Dessert Bar Featuring assorted plated desserts and cookies

NCC Build Your Own Buffet

All Buffets feature a Full Salad Bar with assorted toppings, dressings, and Soup du Jour.

Buffets also include Warm Rolls & Butter and an Assorted Dessert display.

Entrees Select Two - Add an extra entrée for an additional fee per person

Buttermilk Fried Chicken Breast, Dry Rubbed House Smoked Chicken, Citrus Glazed Chicken with Golden Pineapple Salsa, Baked Chicken, Cornbread Dressing, & Gravy, Chicken Cacciatore, Chicken with Bamboo Shoots & Oyster Sauce, Roast Turkey, Sage Dressing, & Giblet Gravy, Lime, Honey, & Sesame Roasted Cornish Game Hen, Crab Stuffed Roulades of Flounder with Sauce Vin Blanc, Pecan Breaded Trout with Orange Cilantro Butter, Herbs de Provence Eye Round of Beef with Sauce Burgundy, London Broil with Mushrooms Demi-Glaze, House Smoked BBQ Beef Ribs, Salisbury Steak with Onions & Mushrooms, Texas BBQ Beef Brisket, Jerk Seasoned Roasted Pork Loin with Peach Chutney, Sliced Ham with a Brown Sugar, Mustard, & Coca-Cola Glaze, Four Cheese Italian Sausage Lasagna.

Fresh Atlantic Salmon with Lemon Herb Butter Sauce for an additional fee per person

Vegetables Select Two - Add an extra vegetable for an additional fee per person

Ginger Glaze Carrots, California Medley with Brown Butter, Green Beans Almondine, Zucchini Parmesan, Burgundy Mushroom Sauté, Fried Okra, Yellow Squash Casserole, Fried Mushrooms, Corn O'Brien, Ratatouille, Harvard Beets, Braised Green Cabbage, Cauliflower Mornay, Peas & Pearl Onions, German Style Red Cabbage with Apples, Broccoli with Cheddar Cheese Sauce Southern Style Green Beans, Stir Fry Vegetables.

Starches Select Two - Add an extra starch for an additional fee per person

Loaded Mashed Potatoes, Egg Fried Rice, Indian Corn Pudding, Herb Roasted Red Bliss Potatoes, Saffron or Lavender Rice Pilaf, Orange & Walnut Candied Yams, Scalloped Potatoes, Twice Baked Stuffed Potatoes, Hoppin' John, Spaetzle with Parsley Butter Sauce, Sweet Potato Soufflé, Black Beans with Cilantro Salsa, Cavatappi Pasta with Sauce Neapolitan, Rice Pilaf, Boston Baked Beans, Cheese Tortellini with Alfredo Sauce, Wild Rice Medley, Red Beans & Rice, Two Cheese Macaroni.

NCC Dessert Menu

Buffets feature a Chef's selection of Desserts. Desserts may also be purchased a la carte prices listed below.

Gourmet Cookies & Brownies

French Espresso Cake

Double Chocolate Layer Cake

Strawberry Cake

Orange Cream Layer Cake

Carrot Cake

Red Velvet Cake

Lemon Icebox Cake

Chocolate Chip Brownie Cheesecake Cake

Boston Cream Pie Cake

Chocolate Icebox Cake

Georgia Peach Cake

Apple Pie

Pumpkin Pie

Sweet Potato Pie

Strawberry topped N.Y Cheesecake

Triple Chocolate Cake

Pecan Pie

Chocolate Raspberry Pie

Brandy Alexander Pie (Contains alcohol)

NCC House Favorites

Banana Pudding

Apple Brown Betty

English Trifle

Hot Fudge Brownie Pudding

Bar Pricing

Top of the Club ~ Per Person +Tax and Gratuity (3 Hour Event)

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Private Stock, Malibu Rum, Jack Daniels, Jose Cuervo Gold, Hennessy Cognac, Chivas Regal, Crown Royal, Makers Mark, Grand Marnier, Baileys Irish Crème, Amaretto Di Sorrento, Kahlua, Bogel Chardonnay, Merlot and Sauvignon Blanc Wines, Champagne Toast for All Guests, Heineken, Corona, Yuengling and Miller Lite Beer, Assorted Sodas, Fruit Juices, Bar Fruit

Premium Open Bar ~ Per Person + Tax and Gratuity (3 Hour Event)

Seagram's 7, Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels and Jim Beam, Johnnie Walker, J & B Scotch, Jose Cuervo Tequila, Kahlua, Peach Schnapps, Amaretto, Columbia Crest Merlot and Chardonnay Wines, Domestic White Zinfandel, Two Domestic Beers and Heineken Beer (Some Selected Imports Or Micro Brewery Beers Could Incur An Additional Charge) Assorted Sodas, Fruit Juices, Bar Fruit

Full Open Bar - Per Person + Tax and Gratuity (3 Hour)

Seagram's 7, Smirnoff Vodka, Seagram's Gin, Scoresby's Scotch, Bacardi Rum, Jim Beam Bourbon, Assorted Sodas, Fruit Juices, Bar Fruit, Light and Regular Domestic Bottle Beers (2) & Bottle Wine. Add 2 Flavors of Martini's To The Above Bars For An Additional \$2.00 Per Person- Some Flavors May Incur An Additional Cost

Light Bar - Per Person + Tax and Gratuity (3 Hour)

Light and Regular Domestic Bottle Beers 2 & NCC Wine, Assorted Sodas, Fruit Juices, Bar Fruit

Mimosa Bar- Per Person + Tax and Gratuity (3 Hours)

Various fruit juices paired with Champagne, Assorted Sodas, and Bar Fruit

Per Person Additional for Each Import Upgrade

Per Person + Tax Per Additional Hour On Above Bars