

# BRUSHY MOUNTAIN GOLF CLUB

## EVENT MENU



**BRUSHY MOUNTAIN GOLF COURSE**

300 GOLF COURSE LANE, TAYLORSVILLE, NC 28681

[www.brushymountaingolf.com](http://www.brushymountaingolf.com)

828 632-7502

# *Welcome to Brushy Mountain!*

Share your special event with close friends and family at Brushy Mountain Golf Club. We understand that an extraordinary event doesn't simply happen, it is planned. Our professional and experienced staff will help make your special day memorable, beautiful and stress-free.

The Brushy Mountain Clubhouse can accommodate up to 500 guests. We are dedicated to serving you and your guests. The menu for your event can be created to your desires or handled entirely by our chef – the choice is always yours.

Booking an event includes your personal on-site coordinator who will direct your event with unlimited consultations. Consultations will include outside vendor information as well as on-site facility arrangements including banquet tables, chairs with linens, china, glassware, silverware, gift tables, cake tables, setup and breakdown, a bartender provided with food and beverage and much more.

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Taylorsville, NC 28681  
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# *Hors D'oeuvres*

## Hot Selections

100 pieces

Artichoke Dip with Pita Points	\$95.00
Swedish or BBQ Meatballs	\$165.00
Sausage Balls	\$165.00
Cheeseburger Sliders	\$180.00
Spring Rolls or Egg Rolls with Sauce	\$180.00
Country Ham Biscuits	\$180.00
Chicken Satay with Thai Peanut Sauce	\$195.00
Fried Chicken Strips	\$195.00
Stuffed Mushroom Caps	\$210.00
Chicken Wings	\$210.00
Mini Crab Cake with Spicy Remoulade	\$225.00
Fried Coconut Shrimp with Orange Marmalade Sauce	\$225.00

## Cold Selections

100 pieces

Veggie Tray with Ranch Dip	\$130.00
Roasted Red Pepper Hummus with Pita Chips	\$110.00
Bruschetta, Tomato, Red Onion, Garlic, Basil and Asiago Cheese	\$110.00
Southern Style Deviled Eggs	\$130.00
Prosciutto Wrapped melon	\$130.00
Chicken Salad Crostini	\$130.00
Fruit Tray with Fruit Dip	\$135.50
Assorted Pinwheels	\$140.00
Assorted Tea Sandwiches: Chicken Salad, Tuna Salad, Pimento Cheese and Egg Salad	\$145.00
Prosciutto Wrapped Asparagus Spears	
Assorted Cheese Tray	\$150.00
Peel & Eat Shrimp	\$225.00
Shrimp Cocktail (5)	\$275.00

All prices are per person. A service charge of 20% and 7% sales tax will be added to Menu Prices.  
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## *Butler Passed Hors D'oeuvres*

### OPTION ONE \$18/GUEST

ONE HOUR | CHOICE OF FOUR EACH ADDITIONAL HALF HOUR: \$5/GUEST

Bacon Wrapped Scallops

Baked Stuffed Mushrooms

Raspberry & Brie En Croute

Spanikopita Selection:

Spinach Feta

Sundried Tomato and Chicken Wild Mushroom

Artichoke and Spinach

Mini Beef Sliders

Mini Cuban Sandwiches

Beef & Bleu Cheese Roulade

Empanada Selection:

Beef, Pork or Vegetable

Bahamian Conch Fritters

Pot Stickers

Mini Quiche

Assorted Finger Sandwiches

Vegetable Spring Roll

Meatball Selection: Swedish, BBQ or Sweet and Spicy

### OPTION TWO \$22/GUEST

ONE HOUR | CHOICE OF FOUR  
EACH ADDITIONAL HALF HOUR: \$5/GUEST

Artisan Crostini Selection:

Smoked Salmon and Herb Cheese Arugula

Goat Cheese and Sundried Tomato Jam

Caprese

Crisp Fried Peking Duck Ravioli

Maui Shrimp Spring Rolls

Marscapone, Gorgonzola and Goat Cheese Tarte

Fire Roasted Tomato and Eggplant Tarte

Andouille and Pepper Jack Puff

Malibu Coconut Shrimp

Crisp Fried Spring Roll

Pulled Jerk Chicken on Sweet Potato Biscuit

Hawaiian Sesame and Chicken Skewer

Thai Chicken Sugar Cane Skewer

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# Buffets

Service: 1.5 hours

- One Entree, One Vegetable, One Starch, One Salad \$25.00
- Two Entrees, One Vegetable, One Starch, One Salad \$30.00
- Three Entrees, One Vegetable, One Starch, One Salad \$35.00

Includes: Fresh Baked Rolls, and Iced Tea (sweet and unsweet)

Additional vegetable or starch - \$2 pp

Additional salad selection- \$4 pp

Soup station - \$3 pp

Dessert Station - \$5 pp

## Entrée Choices

- |                              |                                    |  |
|------------------------------|------------------------------------|--|
| Beef Stroganoff              | Grilled Chicken Breast             | Pork Tenderloin Medallions with<br>Apple Brandy Jus                                    |
| Beef Burgundy                | Chicken Marsala                    | Italian Sausage over Linguini with<br>marinara sauce                                   |
| Baked Ham                    | Citrus Chicken                     | Meat or Vegetarian Lasagna   |
| Chopped Steak with Mushrooms | Fried Chicken                      | Pasta with Chicken, Meatballs, or<br>Italian Sausage with Marinara or<br>Alfredo Sauce |
| Baked Italian Chicken        | Chicken Parmesan                   |  |
| Chicken Piccata              | Grilled Salmon (additional \$5 pp) |  |
| Chicken Kiev                 | North Carolina BBQ                 |  |

## Starches & Vegetables

- |                             |                    |                            |
|-----------------------------|--------------------|----------------------------|
| Pasta Alfredo Primavera     | Rice Pilaf         | Glazed Carrots             |
| Mashed Potatoes             | French Fries       | Steamed Broccoli           |
| Baked Sweet Potato w/butter | Baked Beans        | Vegetable Medley - Rainbow |
| Baked Potato w/sour cream   | French Green Beans | Creamed Corn               |
| Risotto                     | Green Beans        | Broccoli with Cheese Sauce |
| Pasta                       | Baked Asparagus    |                            |

## Salads

- Garden Salad:** Fresh Romaine lettuce, tomatoes, cucumber and onion w/choice of dressing
- Greek Salad:** Romaine lettuce, tomatoes, black olives, onion, cucumber and Feta cheese
- Caesar Salad:** Romaine lettuce, homemade croutons and Parmesan cheese with Caesar dressing

## Carving Stations (added per person):

- |                                      |                      |                            |                                   |
|--------------------------------------|----------------------|----------------------------|-----------------------------------|
| Rosemary Crusted Pork Loin<br>\$6.00 | Glazed Ham<br>\$6.00 | Carved Prime Rib<br>\$8.00 | Carved Beef Tenderloin<br>\$12.00 |
|--------------------------------------|----------------------|----------------------------|-----------------------------------|

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## ***Plated Selections***

### **North Carolina BBQ Pork Cookout      \$27.50**

Chopped Pork BBQ French Fries  
 Baked Beans  
 White and Red Slaw Rolls  
 Tea 'sweet and unsweet'

### **Brushy Mountain Southern Dinner      \$27.50**

Fried Chicken  
 Country Fried Steak with cream gravy  
 Homemade Mashed Potatoes Creamy Mac and  
 Cheese  
 Green Beans  
 Tea 'sweet and unsweet'

### **McLindon's Fish Fry      \$32.00**

Fried Flounder Corona Breaded Cod  
 Butterfly Shrimp  
 Calamari with banana peppers Grouper fingers  
 French Fries and Onion Rings  
 Cole slaw, hushpuppies, tartar and cocktail sauce  
 Tea 'sweet and unsweet'

### **Steak Dinner      \$39.00**

Garden or Caesar Salad Chef  
 choice Hors d'Oeuvre  
 Seasoned 12 oz. Ribeye or 6 oz.  
 Filet Baked Potato w/sour  
 cream  
 Tea 'sweet and unsweet'

### **Fresh Seafood      Mkt Price**

Grilled and/or Baked Selections  
 Salmon, Flounder, Sea Bass,  
 Grouper, Halibut, Swordfish,  
 Lobster Tail, Shrimp, Alaskan  
 King Crab, Ahi Tuna choice of  
 starch choice of vegetable  
 Choice of salad  
 Tea 'sweet and unsweet'

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## *Display Selection*

### **CANDY BUFFET**

Assortment of candies and chocolates to add to colors of you own personal wedding with glass displays, scoops, and take-away bags.

Small (Serves 25 Guests).....	\$110
Medium (Serves 50 Guests).....	\$195
Large (Serves 100 Guests).....	\$325

### **VEGETABLE CRUDITÉS**

Selection of seasonal and local raw vegetables served with ranch and bleu cheese dipping sauces

Small (Serves 25 Guests).....	\$95
Medium (Serves 50 Guests).....	\$175
Large (Serves 100 Guests).....	\$295

### **TROPICAL & INDIGENOUS SEASONAL FRUIT**

Selection of fresh seasonal fruits and berries

Small (Serves 25 Guests).....	\$110
Medium (Serves 50 Guests).....	\$195
Large (Serves 100 Guests).....	\$325

### **CHARCUTERIE**

International selection of pates, terrenes and sausages serviced with crusty breads and relishes

Small (Serves 25 Guests).....	\$125
Medium (Serves 50 Guests).....	\$225
Large (Serves 100 Guests).....	\$425

### **INTERNATIONAL & DOMESTIC CHEESE**

Select domestic and imported cheeses served with seasonal fruits, berries, Artisan breads and crackers

Small (Serves 25 Guests).....	\$125
Medium (Serves 50 Guests).....	\$225
Large (Serves 100 Guests).....	\$425

### **WHOLE SMOKED NORWEGIAN SALMON**

Served with red onion, capers and party rye bread

Serves 50 Guests.....	\$250
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### **ANTIPASTO**

Sliced genoa, prosciutto, pepperoni and Italian cheeses served with marinated mushrooms, artichokes, olives, pepperoncinis, cherry peppers, crusty Italian bread and bread sticks

Small (Serves 25 Guests).....	\$125
Medium (Serves 50 Guests).....	\$225
Large (Serves 100 Guests).....	\$425

### **CROSTINI BAR**

Artisan breads and flat breads with your choice of two: bruschetta, hummus, tapanade or smoked seafood dip

Small (Serves 25 Guests).....	\$95
Medium (Serves 50 Guests).....	\$175
Large (Serves 100 Guests).....	\$295

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# *Live Action Stations*

## **CARVING STATIONS**

Includes freshly baked rolls and appropriate sauces

Carving fee of \$75/chef not included

Honey Glazed Ham (Serves 40-50 Guests).....	\$175
Roasted Whole Tom Turkey (Serves 25-35 Guests).....	\$125
Pepper Crusted New York Strip Loin (Serves 30-40 Guests).....	\$250
Slow Roasted Prime Rib (Serves 35-45 Guests).....	\$325
Steamship Round of Beef (Serves 130-150 Guests).....	\$475
Roast Top Sirloin of Beef (Serves 45-55 Guests).....	\$195
Roast Seasoned Tenderloin of Beef (Serves 15-20 Guests).....	\$245
Roasted Leg of Lamb (Serves 20-30 Guests).....	\$175
Roast Loin of Pork (Serves 20-30 Guests).....	\$175

## **FAJITA STATION**

Tex-mex style chicken and beef, lettuce, dried tomatoes, sour cream, guacamole, salsa, fajita-style peppers and onions, shredded cheese and soft tortillas

Per Guest.....\$7.95

## **PASTA STATION**

Served with garlic bread

Choice of One Pasta.....Per Guest \$5

Choice of Two Pastas.....Per Guest \$8

Add chicken.....Additional Per Guest \$1

Add local shrimp, Sweet Bay scallops or PEI mussels.....Additional Per Guest \$2

## **PASTAS**

Cheese Tortellini

Penne Pasta

Farfalle

## **SAUCES**

Housemade Marinara

Three Cheese Alfredo

Sweet Basil Pesto

Classic Bolognese





## *Wedding Package*

Dinner Buffets start at \$26.95 per person for a minimum of 30 guests and include tossed green salad with assorted dressings, choice of two entrees, one vegetable and one starch with assorted artisan rolls and butter.

### **ENTREE SELECTIONS**

Bourbon Salmon | Caribbean Mahi | Chicken Parmesan | Tortilla Crusted Tilapia | Chicken Piccata |  
Marinated Beef Tips with Mushroom Bordelaise | Chicken Marsala

### **VEGETABLE SELECTIONS**

Sauteed Vegetable Medley | Green Beans | Steamed Broccoli  
Vegetable Stir Fry | Squash Casserole

### **STARCH SELECTIONS**

Mashed Baby Red Potatoes | Yellow Rice | Au Gratin Potatoes | Roasted or Mashed Sweet Potatoes |  
Roasted Red Bliss Potatoes | Corn Casserole

### **~ DINNER ENHANCEMENTS ~**

#### **SPECIALTY SALADS**

*Each item is \$3 more per person*

Spinach Salad | Classic Caesar Salad  
Greek Salad | Caprese Salad

### **ENTREES**

*Substitute one entree for \$2 more per person*

Shrimp, Crab and Brie Stuffed Salmon  
Slow Roasted Beef Tenderloin | Vodka Shrimp | Chicken Oscar



# *Wedding Deluxe Package*

Package is \$50 per person and includes reception room for four hours, dinner buffet, cake cutting and champagne toast for bride and groom. All buffets include coffee, iced tea, freshly baked breads and sweet cream butter.

## **SALADS**

(CHOICE OF ONE) Artisan Greens Salad | Baby Spinach Salad | Antipasto Salad | Traditional Caesar

## **STARCHES**

(CHOICE OF ONE)

Bourbon Butter and Vanilla Sweet Potato | Yellow Rice  
Roasted Garlic Three-Cheese Mashed Potatoes | Roasted Baby Red Potatoes

## **VEGETABLES**

(CHOICE OF ONE) Seasonal Vegetable Medley | Burgundy Marinated Garlic Mushrooms Glazed Baby Carrots | French Beans with Bacon and Toasted Almonds

## **ENTREES**

(CHOICE OF THREE)

### **CHICKEN SALTIMBOCCA**

Mushrooms, prosciutto ham, sage and Jarlsberg cheese

### **CRAB STUFFED BAKED SOLE**

Sherried lobster cream

### **CHICKEN DIJONNAISE**

Country ham, baby Swiss, garlic mushrooms and Brandy dijon cream

### **BOURBON SALMON**

White wine butter sauce

### **CHICKEN PICCATA**

Seared boneless chicken breast sautéed with white wine, lemon, capers and butter

### **STUFFED CHICKEN**

Spinach, sundried tomato and fresh Mozzarella

### **BEEF TENDERLOIN TIPS**

Mushroom Bordelaise sauce

### **CARIBBEAN SPICED MAHI MAHI**

Pineapple Thai chili sauce

### **CASHEW CRUSTED GROUPER**

Wild berry butter sauce

### **HERB SEARED LONDON BROIL**

Cognac peppercorn cream

### **CLASSIC SEAFOOD NEWBURG**

Lobster sherry cream and French pastry

### **SEAFOOD PASTA**

Served with local shrimp, Sweet Bay scallops, spinach and roasted red pepper tossed in vodka sauce

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# *Beverage Selections*

## **HOUSE (OPEN BAR)**

TWO HOURS.....	\$16.00
THREE HOURS.....	\$19.00
FOUR HOURS.....	\$22.00
FIVE HOURS.....	\$24.00

Svedka Vodka, Seagram's Gin, Don Q Rum, Robert Mondavi Wine, Miller Lite Draught and Michelob Ultra Draught

## **PREMIUM (OPEN BAR)**

TWO HOURS.....	\$21.00
THREE HOURS.....	\$24.00
FOUR HOURS.....	\$27.00
FIVE HOURS.....	\$29.00

In addition to house selections: Absolute Vodka, Crown Royal Whiskey, Tanqueray Gin, Johnny Walker Red Scotch, Makers Mark Bourbon, Captain Morgan Spiced Rum, Canadian Club Whiskey, Mount Gay Dark Rum, Yuengling Lager Draught and Sam Adams Seasonal Draught.

## **SUPER (OPEN BAR)**

TWO HOURS.....	\$23.00
THREE HOURS.....	\$26.00
FOUR HOURS.....	\$31.00
FIVE HOURS.....	\$34.00

In addition to house and premium selections: Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver, Johnny Walker Black Scotch, Arnold Palmer Red and White Wine and Stella Artois Draught.

## **HOUSE BEER AND WINE**

TWO HOURS.....	\$12.00
THREE HOURS.....	\$15.00
FOUR HOURS.....	\$17.00
FIVE HOURS.....	\$19.00

## **HOSTED / CASH BAR**

HOUSE WINES \$6 / \$7 | DOMESTIC BEERS \$4 / \$5 | IMPORT BEERS \$5 / \$6  
 HOUSE COCKTAILS \$6 / \$7 | PREMIUM COCKTAILS \$8 / \$9  
 SUPER COCKTAILS \$10 / \$11 | CHAMPAGNE TOAST \$3 PER PERSON

Bartender Fee of \$75 per 50 Guests

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## ***Desserts***

THE FOLLOWING SELECTIONS ARE AVAILABLE BY THE SLICE AT  
\$6.00 PER PERSON

**CARROT CAKE WITH CREAM CHEESE ICING**  
**KEY LIME PIE**  
**PEANUT BUTTER PIE**  
**ASSORTED CHEESECAKE**  
**WARM APPLE PIE WITH CARAMEL SAUCE**

THE FOLLOWING SELECTIONS ARE AVAILABLE BY THE SLICE AT  
\$2.25 PER PERSON (only as an add-on)

**ASSORTED PETIT FOURS**  
**CHOCOLATE COVERED STRAWBERRIES**  
**BREAD PUDDING**

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