



## BREAKFAST

**Price per Person**  
**Attendant Fee Not Included**

Coffee and Juice  
**5.50**

Muffins and Coffee  
**7.75**

### The Continental

Muffins and Pastries  
Coffee and Hot Tea  
Orange, Cranberry, Grapefruit and Apple Juices  
**10.00**

### The Continental Supreme

Flavored Yogurt  
Cereal with Milk  
Fresh Fruit Medley  
Muffins and Pastries  
Coffee and Hot Tea  
Orange, Cranberry, Grapefruit and Apple Juices  
**13.50**

### Hot Breakfast Buffet

**(Minimum 25 people)**  
Scrambled Eggs  
Cinnamon French Toast  
Biscuits with Sausage Gravy  
Hash Browns or Grits  
Choice of Two: Bacon, Sausage, Ham  
Coffee and Hot Tea  
Orange, Cranberry, Grapefruit and Apple Juices  
**17.75**

### Ultimate Breakfast

**(Minimum 25 people)**  
Cereal with Milk  
Scrambled Eggs  
Flavored Yogurt  
Fresh Fruit Medley  
Cinnamon French Toast  
Muffins and Pastries  
Biscuits with Sausage Gravy  
Hash Browns or Grits  
Bacon, Sausage, Ham (choice of two)  
Coffee and Hot Tea  
Orange, Cranberry, Grapefruit and Apple Juices  
Waffle Station or Omelet Station  
**21.00**



## RECEPTIONS

### Hors d' Oeuvres Packages

#### Cold Selections

Cheese Display with Assorted Crackers  
Fresh Fruit Display with Yogurt Dip  
Grilled Marinated Summer Vegetable Display  
Profiteroles Filled with Chicken or Shrimp Salad  
Assorted Finger Sandwiches: Ham Salad, Chicken Salad, Tuna Salad and Pimento Cheese  
Antipasto Skewers: Capicola, Provolone, Olives, Salami and Grape Tomatoes  
Chilled Fruit Soups in Champagne Flutes--Choice of Two:  
Mango, Raspberry, Peach, Strawberry or Melon  
Fresh Tomatoes with Basil and Olive Oil on Crostini  
Oven Dried Tomato, Goat Cheese and Black Olive Tapenade Crostini

#### Hot Selections

Black Bean and Chicken Quesadilla with Pico de Gallo  
Sausage or Crab Stuffed Mushroom Caps  
Spinach Artichoke Dip with Tortilla Chips  
Savannah Crab Dip with French Bread Chips  
Chicken Tenderloins with Honey Mustard Sauce  
Swedish or Marinara Meatballs  
Vegetable Spring Rolls with Sweet Chili Dipping Sauce  
Grilled Beef or Chicken Satay with Thai Peanut Sauce  
Spanakopita  
Steamed or Fried Pork Pot Stickers  
Petite Ham Biscuits with Honey Mustard  
Hand Breaded Sesame Chicken

**3 Cold and 3 Hot Items  
26.50 per person**

**4 Cold and 4 Hot Items  
31.00 per person**

**5 Cold and 5 Hot Items  
35.50 per person**



## RECEPTION STATIONS

**Priced per Person**

**Attendant Fee Not Included**

### Carving Stations

Carved Tenderloin of Beef with Creamy Horseradish, Au Jus and Silver Dollar Rolls	<b>10.00</b>
Carved Rack of Lamb with Béarnaise Sauce and Au Jus	<b>10.00</b>
Herb Smoked Turkey Breast with Cranberry Chutney and Silver Dollar Rolls	<b>6.75</b>
Baked Virginia ham with Biscuits and Honey Dijonaise	<b>6.75</b>
Steamship Round of Beef with Horseradish Herb Aioli, Au Jus and Silver Dollar Rolls	<b>6.75</b>
Salmon Wellington – Salmon Wrapped in Puff Pastry with Mushroom Duxelles	<b>9.00</b>
Char Grilled Flank Steak with Rosemary Mayonnaise and Silver Dollar Rolls	<b>6.75</b>
Blackened New York Strip with Cajun Horseradish Silver Dollar Rolls	<b>10.00</b>
Prime Rib of Beef with Creamy Horseradish, Au Jus and Silver Dollar Rolls	<b>10.00</b>

### Chef Action Stations

Whipped Potato Bar with Condiments Served in Martini Glasses	<b>6.75</b>
Sautéed Shrimp with Spicy Ham Veloute over Stone Ground Yellow Grits	<b>7.75</b>
Pasta Station with Choice of Two Sauces: Pesto Cream, Alfredo, or Marinara Served with Grated Parmesan Cheese and Rosemary Focaccia Add Chicken 1.00 Add Shrimp 2.00	<b>7.75</b>
Chicken and Beef Fajitas with Soft Flour Tortillas, Cheddar Jack Cheese, Onions, Peppers, Sour Cream, Guacamole and Pico de Gallo	<b>7.75</b>
Caesar Salad Station with Choice of Chicken, Salmon or Marinated Beef Add Shrimp 2.00	<b>7.75</b>
Sautéed Shrimp and Scallops with Lemon, Garlic, Tomatoes and Fresh Parsley Served over Penne Pasta	<b>10.00</b>
Deep Fried Calamari with Marinara Sauce	<b>7.75</b>
Hand Rolled Crepes with Choice of Two Fillings: White Chocolate Mousse, Pineapple Coconut, Strawberry or Peanut Butter	<b>7.75</b>
Bananas Foster Flambé Sautéed Bananas with a Brown Sugar and Myers Dark Rum Sauce served over Vanilla Ice Cream	<b>7.75</b>
Crème Brule Action Station	<b>7.75</b>



## RECEPTIONS

### Displays

Grand Seafood Display Jumbo Shrimp Cocktail, Stone Crab Claws, Marinated Mussel and Bay Scallop Salad and Blue Point Oysters	<b>Market Price</b>
Hand Rolled Sushi Display Various Rolled Maki and Nigiri, Wasabi, Ginger and Soy Add an Ice Display or Sushi Attendant	<b>Market Price</b> <b>Market Price</b>
Whole Poached Salmon Display with Traditional Condiments	<b>Market Price</b>
Whole Smoked Seafood Display Smoked Salmon, Trout, Shrimp, Scallops, Mussels and Traditional Condiments	<b>Market Price</b>
Antipasto Display An array of Assorted Italian Meat and Cheeses, Artisan Breads and Marinated Vegetables	<b>7.75</b>

### Butler Passed Hors D' Oeuvres

Warm Polenta Squares with Sun Dried Tomato Tapenade and Parmesan Cheese	<b>5.50</b>
Conch Fritter Lollipops with Island Hot Sauce	<b>6.75</b>
Cucumber Cups with Chevre Cheese and Black Pepper	<b>5.50</b>
Mini Bouchees with Andouille and Chicken Jambalaya	<b>6.75</b>
Mini- Crab Cakes on Plantain Chips with Cajun Remoulade	<b>6.00</b>
Petite Eggs Benedict	<b>5.50</b>
Poached Jumbo Shrimp with Cocktail Sauce	<b>Market Price</b>
Smoked Salmon Lollipops	<b>5.00</b>
Fork Speared Southwestern Marinated Shrimp	<b>7.75</b>
Caribbean Coconut Shrimp with Tropical Dipping Sauce	<b>7.75</b>
Oyster Shooters with Absolute Citron	<b>Market Price</b>



## PLATED DINNERS

**Entrees Include Garden Salad, Starch and Vegetable,  
and Rolls and Butter**

**Substitute Caesar Salad for \$1.00**

**Substitute Holly Tree Signature Salad for \$2.00**

Tuna Loin Medallions, Braised Bok Choy, Soy Reduction, Wasabi Oil and Asian Sticky Rice	<b>31.00</b>
Prime Rib Seasoned prime rib of beef, herb crusted and slow roasted to medium rare with Roasted Red Bliss Potatoes	
Eight Ounces	<b>29.75</b>
Ten Ounces	<b>32.00</b>
Twelve Ounces	<b>34.50</b>
Tournedos of Beef Twin beef medallions with Shitake Mushroom Demi-Glace and Buttermilk Mashed Potatoes	<b>33.00</b>
Dijon Crusted Rack of Lamb with Rosemary Merlot Sauce and Wild Mushroom Risotto	<b>35.50</b>
Jumbo Lump Crab Cakes with Whole Grain Mustard Buerre Blanc and Spinach Risotto	<b>29.75</b>
Spinach and Leek Stuffed Chicken Breast with Tarragon Mustard-Butter Sauce and Basmati Rice	<b>26.50</b>
Breast of Chicken Stuffed with Spinach and Garlic Herb Cheese Served with Parmesan Risotto	<b>26.50</b>
Sautéed Chicken Roulade with Proscuitto Ham, Mozzarella Cheese, Pesto Cream Sauce and Parmesan Risotto	<b>27.50</b>
Chili Rubbed Atlantic Salmon with Fresh Tomato Relish and Stone Ground Yellow Grits	<b>25.50</b>
Herb Crusted Tenderloin Sliced Thin with Wild Mushroom Demi-Glace and Garlic Mashed Potatoes	<b>33.00</b>
Jamaican Jerk Pork Loin with Pineapple Relish Served Over Caribbean Black Beans	<b>25.50</b>
Herbed Roasted Pork Loin with Cheddar Smashed Potatoes	<b>25.50</b>

Add Your Favorite Dessert from Our Dessert Menu, or Create Your Own

**5.50**



## DINNER BUFFET

(Minimum 50 People)

31.00 Per Person

**Our Garden Fresh Salad**  
**Includes a Choice of Two Dressings**

### Entrees

(Selection of Two)

Each Additional Entrée Add 5.50 per person

Additional Vegetable add 3.50 per person

Chicken Marsala	Beef Stroganoff
Chicken Teriyaki	Chicken Dijonaise
Round of Roast Beef	Smothered Pork Chops
Fried Chicken	Chicken or Beef Pot Pie
Chicken Piccata	Sliced Roasted Pork Loin
BBQ Chicken	St. Louis Style BBQ Ribs
Deep Fried Flounder or Catfish	Pasta Primavera
Beef Tips Burgundy	Herb Roasted Chicken
Beef or Vegetable Lasagna	Roasted Turkey with Gravy
Seafood Jambalaya	Pot Roast
Salisbury Steak	Sesame Chicken

London Broil Bordelaise with Mushrooms  
Baked Salmon with Lemon Tarragon Cream Sauce  
Sliced Virginia Ham with Pineapple, Bourbon Peach or Rum Raisin Glaze  
Oriental Beef or Chicken Stir Fry with Oriental Vegetables and Lo Mein

### Vegetables

(Selection of Two)

Collard Greens  
Green Beans Almandine  
Glazed Carrots  
Fresh Vegetable Medley  
Sugar Snap Peas  
Steamed Broccoli Spears  
Buttered Corn  
Stir Fried Vegetables  
Steamed Buttered Cauliflower  
Green Peas  
Braised Cabbage  
Stewed Okra and Tomatoes

(Selection of Two)

Steamed White Rice  
Garden Rice Pilaf  
Saffron Rice w/English Peas  
Whipped Potatoes  
Herb Roasted New Potatoes  
Penne Pasta with Pesto Cream Sauce  
Farfalle Pasta with Alfredo Sauce  
Savannah Red Rice  
Rotini with Marinara Sauce  
Au Gratin Potatoes  
Aged Cheddar Whipped Potatoes  
Barley Corn Risotto

Choice of Buttermilk Biscuits, Rolls, Rosemary Focaccia or Cornbread



## SPECIALTY DINNER BUFFETS

### Low Country Seafood Buffet

Brunswick Stew  
Southern Potato Salad  
Cold Dill Seafood Salad  
Peel and Eat Shrimp  
Smoked Sausage and Shrimp  
Deep Fried Flounder  
Herb Roasted Chicken  
Savannah Red Rice  
Corn on the Cob  
Herb Roasted New Potatoes  
Rolls and Butter  
Homemade Peach Cobbler or  
Banana Pudding

**36.50 per person**

### Carolina Buffet

Potato Salad  
Cole Slaw  
Fried Chicken  
Chopped BBQ  
Fried Catfish  
Collard Greens  
Macaroni and Cheese  
Fried Okra  
Black-Eyed Peas  
Corn on the Cob  
Corn Bread  
Fruit Cobbler or Banana Pudding

**34.50 per person**

**Add a Whole Roasted Pig—Market Price**

### Backyard Barbecue

#### Choice of Two Meats:

Grilled Hamburgers  
Grilled Chicken Breasts  
Hot Dogs

Chopped Barbecue Pork

BBQ Sauce, Mayonnaise, Mustard, Ketchup  
Lettuce, Tomato, Onion, Pickles and Assorted Cheeses

#### Choice of Three:

Fresh Fruit, Potato Salad, Pasta Salad, Cole Slaw,  
Baked Beans or Potato Chips  
Cookies and Brownies

**20.00 Adults      10.00 Children Under 10**

**Substitute St. Louis Style BBQ Ribs      4.50 per person**  
**Additional Dessert Selection      add 5.50 per person**

### Mexican Buffet

Beef, Chicken and Shrimp Fajita Station  
Tacos with Ground Beef  
Spanish Rice  
Refried Beans  
Chips  
Pico de Gallo  
Queso Dip  
Sour Cream  
Guacamole  
Flan

**25.50 per person**

### Italian Buffet

Greek Salad  
Antipasto Salad  
Zuppa Toscana  
Lasagna with Meat Sauce  
Chicken Parmesan with Spaghetti  
Fettuccini Alfredo  
Rosemary Focaccia with Herb Oil  
Tiramisu  
Cannoli

**25.50 per person**



## DESSERT SELECTIONS

**5.50 per person**

Peach Cobblers  
Blackberry Cobbler  
Blueberry Cobbler  
Banana Pudding  
Chocolate Mousse Cake  
Apple Cranberry Crumble Pie  
Key Lime Pie  
Seasonal Berry Trifle  
Crème Brule  
Carrot Cake  
Vanilla Cheesecake  
Oreo Cheesecake  
Chocolate Cheesecake  
Turtle Cheesecake  
Amaretto Cheesecake  
Chocolate Covered Strawberry Cheesecake  
Cherry Cheesecake  
Raspberry Cheesecake  
Strawberry Shortcake  
Chocolate Layer Cake  
Coconut Layer Cake  
Tiramisu  
Apple Strudel  
Red Velvet Cake  
Chocolate Cream Pie  
Banana Cream Pie  
Coconut Cream Pie  
Pecan Pie  
Bread Pudding  
Double Chocolate Brownies  
Apple Tart  
Chocolate Chip Cookies  
Peanut Butter Cookies  
Oatmeal Raisin Cookies  
Sugar Cookies  
German Chocolate Cake  
Lemon Pound Cake



## BEVERAGES

<b>Beer</b>	<b>Imported: 4.50</b>	Heineken
	<b>Domestic: 3.50</b>	Budweiser Bud Light Coors Light Michelob Light Miller Light
	<b>Draft Beer</b>	<b>\$300.00 per Keg Based on Availability</b>
<b>Spirits</b>	<b>House Brands 6.75</b>	Jim Beam Gordon's Gin Scoresby Scotch Seagram 7 Smirnoff Vodka Bacardi Black Velvet CW Don Q Rum
	<b>Name Brands 7.75</b>	Beefeater Gin Canadian Club Dewar's Scotch Jack Daniels Stolichnaya Vodka
	<b>Premium Brands 9.00</b>	Absolute Vodka Canadian Club Classic Chivas Regal Maker's Mark Tanqueray Gin Bacardi Silver Rum Crown Royal
	<b>Super Premium 10.00</b>	B & B D.O.M. Bailey's Irish Cream Grand Marnier Frangelico Kahlua
	<b>Wine</b>	<b>Woodbridge 5.50</b>
<b>Champagne</b>	<b>22.00 per bottle</b>	



## BEVERAGES

<b>Assorted Soft Drinks, 12oz</b>	<b>2.00 each</b>
<b>Bottled Water, 16 oz</b>	<b>2.00 each</b>
<b>Gatorade</b>	<b>3.00 each</b>
<b>Hot Tea</b>	<b>2.00 each</b>
<b>Hot Chocolate</b>	<b>2.00 each</b>
<b>Lemonade</b>	<b>2.00 per person</b>
<b>Punch</b>	<b>2.00 per person</b>
<b>Iced Tea</b>	<b>2.00 per person</b>
<b>Fresh Brewed Coffee</b>	<b>2.00 per person</b>





### ***Food & Beverage Policies***

Any food remaining may not be taken off the premises, with the exception of filling a picnic basket for the Bride and Groom following a wedding reception.

With the exception of specialty cakes, all food and beverage products must be prepared by Holly Tree Country Club staff. No alcoholic beverages may be brought onto Club premises or leave Club premises at any time. Alcohol not provided by the Club will be confiscated and will not be returned.

There is a \$30.00 per person food and beverage minimum.

Menus are suggested and can be customized. Menus must be completed two weeks prior to an event. After this deadline, menu preferences cannot be guaranteed.

Guests can be offered a choice of entrees. A choice of two or a choice of three may be offered. The greater price of the menu selections will be used. A service charge of \$2.00 per person will be added for three menu selections. Selections must be given at the time of the guarantee. Place cards with entrée selections will be provided by the client.

### ***Ceremony/Reception Setup and Timeline***

At Holly Tree Country Club we are proud of what we do and we strive to provide outstanding cuisine. Late arrivals delay our service time which can lower the quality of the product we provide. We ask that you provide a written timeline of your event and adhere to the service times listed. Failure to abide by this timeline will result in additional service charges.

There is a \$500.00 fee for outdoor ceremonies. Holly Tree Country Club does not provide anything for the ceremony. Chairs, tents and decorations may be delivered after 3pm the day before the ceremony and will be stored outside of the club. The client is responsible for the set-up and break down of the ceremony site and Holly Tree Country Club is not responsible for any items rented by the client. The Palmetto Room may be rented as a dressing room for the bride as long as it does not interfere with Service. Please make arrangements in case of inclement weather.

White or Ivory tablecloths are provided by the club along with a limited selection of colored napkins. Specially ordered linen will be priced accordingly.

The Club does not assume responsibility for the damage or the loss of any personal property occurring prior to, during or after a private function. Any damages to Club property by any guest or hired personnel, such as band members, will be billed to the person having the function.



### ***Pricing/Payment Policies***

Prices listed on menus are subject to a 20% Service Charge, 8% Sales Tax and 13% Liquor Tax.

Per person pricing on the menus is based on 50 or more people. Additional charges for groups smaller than 50 may apply.

Plated dinners/luncheons with two or more menu options must be reserved 4 days prior to the event.

Minimum Guarantee is due 7 days before the function. Payment of estimated charges is due when the guarantee is given. Payment of charges in excess of the estimate is due on the day of the function. If the actual number of guests is greater than the guarantee number, the actual number will be charged. If the actual number of guests is less than the guarantee, the guarantee number will be charged.

Reservations are made when the deposit is received, and deposits are non-refundable. The deposits will be applied to the final bill.

Prices quoted in sales brochures or on menus are current and subject to change. Once the date of the event is secured with a deposit, prices will not increase more than 5%.

Member events are exempt from room rental charges with the exception of business meetings. Room rental charges for member sponsored business meetings will be at a reduced rate.

Rooms are rented for four hours. The time can be extended for \$250.00 per hour until 12:00 am. All functions must end by 12:00 am. \$500.00 per hour will be charged for any party continuing past 12:00am.

Valet parking services are available upon request and will be priced according to the event.