

# TAVISTOCK

*Country Club*

## *Grand Buffet*

\$35 per person ~ minimum 50 • \$40 per person 25-49

Plus tax and gratuity

## *Appetizers*

Please select (1) This course will be served

\* Soup du Jour

Classic Lobster Bisque 4

Tomato Bisque | Parmigiana Reggiano Crostini 3

Porcini Mushroom Ravioli | Spinach Truffle Alfredo 9

Traditional Shrimp Cocktail 12

Ahi Tuna Poke | Cucumber Salad 15

Capellini | Baby Shrimp | Spinach & Shellfish Crème 12

Chilled Fresh Fruit Cup 4

## *Garde Manger*

Please select (3)

Caesar Salad

Waldorf Salad

Tossed Garden Salad

Roasted Mushroom  
Marinated Artichoke  
with Sherry Vinaigrette

Rice Noodle Pasta with Thai  
Peanut Dressing

Mixed Heirloom Cherry Tomato Salad |

Basil Pesto | Mozzarella Cucumber Fraise Greens |  
Balsamic Vinaigrette

Roasted Field Mushrooms | Grilled Asparagus | Bowtie  
Pasta | Shaved Fennel | Champagne Brie Dressing

Sliced Fruit with Berries

Roasted Beets | Basil | Balsamic Vinaigrette

Jumbo Shrimp Cocktail ~ 12 per person

Chilled Angel Hair Pesto  
Pasta | Marinated Tomato  
Parmesan

Spiced Deviled Egg  
with Bacon

TCC Potato Salad

Carolina Cole Slaw

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## *Hand Carved Ice Piece*

For Buffet Centerpiece ~ 195

## *Carved by Chef*

Roast Tenderloin of Beef ~ 12 p.p.

Baked Virginia Ham ~ 7 p.p.

Roast Tom Turkey ~ 7 p.p.

Hot Corned Beef ~ 7 p.p.

Roast Prime Rib of Beef ~ 12 p.p.

Steamship Roast ~ 12 p.p.

Sirloin ~ 10 p.p.

## *Hot Entrees*

Please select (3)

Fillet of Sole Florentine with Lobster Sauce

Fettuccine Alfredo

Old Fashioned Beef or Chicken Pot Pie

Chicken Tempura | Ginger Orange Glaze

Stir-fried Chicken | Charred Vegetables | Sesame Soy Sauce  
Fresh Steamed Rice

Shepherd's Pie with Potato Crust

Stir-Fried Shrimp | Charred Vegetables

Roasted Turkey | Bread Stuffing

Swedish Meatballs

Mussels Marinara with Linguine

Beef Bordeaux

Grilled Marinated Flank Steak | Mushroom Jus

Porcini Mushroom Ravioli | Truffle Spinach Alfredo

Bow Tie Pasta | Sautéed Wilted Spinach  
Garlic Lemon Herb Sauce

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## *Accompaniments*

Please select (3)

Rice Pilaf	Ginger Glazed Carrots	Smashed New Potatoes
Buttered Egg Noodles	Brown Sugar Baked Beans	Parmesan Potatoes Gratin
Linguine with Herb Butter	Eggplant and Zucchini Au Gratin	Buttered Green Peas
Vegetable du jour	Baked Macaroni with Cheddar Cheese	Honey Roasted Almond Haricot Verts
Sweet Potato Puree	Penne Pasta   Grilled Vegetables   Housemade Marinara	Ratatouille
	Spiral Pasta with Mushrooms & Garlic Crème	Truffle Herb Potato Puree

## *Desserts*

Please select (1) This course is served

Sherbet Melba	Double Chocolate Mousse	Lemon Chiffon Pie
Grand Marnier Cake	Vanilla Ice Cream with Butter Rum Sauce	Apple Crumble
Seasonal Fruit Crumble		

## *For the Connoisseur*

Viennese Sweet Table ~ 12 per person

Chef's Mini Display of Desserts: Cookies | Blondies | Lemon Bars | Cannolis ~ 7 per person

Sundae Bar ~ 7 per person • add Waffles ~ 3 per person

100 per Chef Attendant

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