

Common Dove Photography



CRYSTAL COAST COUNTRY CLUB

Weddings

152 OAKLEAF DRIVE | PINE KNOLL SHORES | NC | 28512

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WWW.CRYSTALCOASTCC.COM

the journey begins...

Welcome!

Crystal Coast Country Club - a jaw-dropping, award-winning venue located on the waterfront in one of the few remaining maritime forests on the island of Bogue Banks.

Our magnificent entrance is graced with a flowing water feature, perfectly manicured grounds, and an abundance of flowers, shrubs, and trees.

Inside the foyer you're presented with a grand statement of exquisite décor and refined finishes. Our elegant Ballroom - you'll fall in love! A swanky lounge area with a fireplace, abundant beams of natural light, and five stunning crystal chandeliers are icing on the cake. The airy, soft neutral palette and rich warmth of mahogany marries well with any color scheme allowing you to express your individuality.

Outdoors, you and your loved ones will be immersed in the unsurpassed beauty of the lush green grounds, romantic sunsets, and magnificent panoramic views of the Bogue Sound.

Our experienced and dedicated staff prides itself on providing superb customer service and delectable menus. Enjoy one of our Executive Chef's suggested menus or have him customize a menu suited to your tastes.

Whether it's an intimate, romantic ceremony or a large and lavish reception, we vow to create a blissful wedding celebration for you!



Cynthia Rose Photography

VENUE RENTAL FEES

The rental of the Ballroom (Hearth Room & Ballroom collectively) also includes the exterior veranda/patio space associated with the interior space for direct access outside. The fees listed below include use of the Ballroom for up to 5 hours of actual event time for a reception only and 5-1/2 hours of actual event time for a ceremony and reception. *A 100-person minimum is required for all weddings. For events other than weddings, please contact us for additional information.*

	JANUARY, FEBRUARY, MARCH, APRIL, JULY, AUGUST, NOVEMBER, DECEMBER	MAY, JUNE, SEPTEMBER, OCTOBER
VENUE RENTAL FEE	\$11,000	\$12,000
WEDDING CEREMONY FEE BACK LAWN	\$0	\$0
WEDDING CEREMONY FEE PRACTICE RANGE	\$1,000	\$1,000
DAY-OF EVENT COORDINATION FEE (Required when Client does not hire an outside Wedding Planner or Coordinator)	\$2,000	\$2,000

DEPOSIT/PAYMENTS

A deposit of \$2,500 is required for all weddings to hold your date. A second payment of \$2,500 is due six months prior to your wedding. The deposit and 2nd payment will be deducted from the final billing. The final payment is due 14 days prior to your wedding, with the exception of a bar tab which is due upon conclusion of your event.

LIABILITY INSURANCE

A Certificate of Event Liability Insurance with Crystal Coast Country Club listed as Additional Insured in the amount of \$1M is required.

TABLES AND CHAIRS FOR RECEPTION

Round guest tables that seat up to 10 guests per table comfortably and the highly popular Chiavari chairs with neutral colored seat cushions are included in the venue rental fee for up to 225 guests. All glassware, plates, and cutlery appropriate for your meal are also included for up to 225 guests.

LINENS

Standard white or ivory linens for up to 20 tables are included in the Venue Rental Fee. Linens for additional tables (over 20) are \$28/tablecloth. Rented or purchased linens may be brought into the Club however these linens must be delivered to the Club no later than 7:00 pm the day before your scheduled event. The handling and placement of all linens is to be done by CCCC personnel.

WEDDING CEREMONY CHAIRS

The Crystal Coast Country Club does not provide, set-up, or take-down chairs for use during your wedding ceremony. The rental, all fees associated with wedding ceremony chairs, and set-up and take-down of the wedding ceremony chairs is the Client's responsibility. Wedding ceremony chairs must be taken down and removed no later than 8:00 am the morning after the event unless otherwise approved by the General Manager or Special Events Director.

ACCESS CHARGE TO EXTEND EVENT

\$750 per hour

This charge would apply for actual event time over the 5-hour allotment for a reception only or over the 5-1/2-hour allotment for a ceremony and reception. We do not charge additional hourly fees for you to decorate before the event nor do we charge additional hourly fees for you to remove items following the event.

BARTENDER FEE

\$125 per bartender

(One bartender for every 50 guests)

BAR SET-UP

\$350 per bar (beer, wine, liquor); \$175 per bar (beer and wine)

(Required when the main bar area is not rented, or an optional additional bar set-up is requested such as an outdoor bar.)

CAKE CUTTING/SERVING FEE

No Charge

PRICING

Prices listed in this brochure are subject to change without notice.

FOOD MINIMUM

The Crystal Coast Country Club requires a \$40.00 per person food minimum, not including sales tax and gratuity, for all events involving the rental of Clubhouse space after 3:00 pm daily.

SALES TAX & SERVICE CHARGE

All food & beverage charges are subject to a 20% service charge, and total costs (food, beverage, rentals and service) are subject to the NC Sales Tax rate in effect on the date of your event.

PLACE CARDS/SEATING ARRANGEMENTS

When offering plated entrée choices to your guests, you are responsible to provide the Crystal Coast Country Club with tented place cards identifying each guest's entrée choice 7 days in advance of your event. A 10% surcharge will be added to each item for plated entrée choices of two or more. Place cards are not required for buffet and/or hors d'oeuvres options.

DÉCOR, ETC.

All decorations, flowers, equipment, etc. must be discussed in detail with the Special Events Director no later than fourteen (14) days prior to the event. The Crystal Coast Country Club must approve all decorations and reserves the right to regulate how, where, and when all decorations, flowers, equipment, etc. are placed. No holes may be made in any wall, door, and/or trim, and no adhesive products may be used. Club personnel, if available, can be provided to assist in the placement or removal of decorations, flowers, equipment, etc.; however, this may result in an additional charge. The Club's facilities will be available for decorating during normal club operating hours, provided the room(s) is/are not reserved for other events. The Club does not permit the use of rice, confetti, silk flower petals, silly string, or birdseed in or outside the Club. Bubbles may only be used outdoors. Sparklers and/or loose fresh flower petals are permitted with limitations. Use of any non-permitted items will result in a minimum \$500 cleanup fee. An item is considered permitted only if approved by the Special Events Director and/or General Manager. Unless previously noted, any decorations, flowers, equipment, etc. remaining past the conclusion of the event are subject to disposal or handling by the Crystal Coast Country Club. The Crystal Coast Country Club is not liable for any loss or damage to any items left on CCCC property.

Menus

DISPLAYS

VEGETABLE CRUDITÉS

Fresh cut seasonal vegetables (Celery, Baby Carrots, Cherry Tomatoes, Cucumbers, Broccoli, and Red & Green Peppers served with Buttermilk Ranch dipping sauce.

Small (25 people)	\$60.00
Medium (50 people)	\$120.00
Large (100 people)	\$235.00

SEASONAL MELON AND FRESH TROPICAL FRUIT DISPLAY

Fresh cut Melon, Cantaloupe, Honey Dew, and Pineapple accented with Strawberries, Grapes, and Mangos served with a sweet Honey Yogurt Sauce.

Small (25 people)	\$80.00
Medium (50 people)	\$160.00
Large (100 people)	\$315.00

DOMESTIC CHEESE DISPLAY

An array of Cheddar, Swiss, Pepper Jack, Smoked Gouda, Boursin, and Domestic Blue Cheese.

Small (25 people)	\$85.00
Medium (50 people)	\$170.00
Large (100 people)	\$335.00

MARINATED, GRILLED VEGETABLE DISPLAY

Lightly seasoned and marinated Asparagus, Yellow Squash, Zucchini, Portabella Mushrooms, Roasted Red Peppers, and Green Onions drizzled with a Balsamic Glaze. Served with Crostini and a Chevre Cheese, Roasted Garlic and Olive Oil.

Small (25 people)	\$70.00
Medium (50 people)	\$140.00
Large (100 people)	\$275.00

COLD HORS D'OEUVRES

(PER PIECE UNLESS OTHERWISE NOTED)

DEVEILED EGGS \$1.00

Egg yolk, mayo, mustard, relish and the perfect amount of seasoning. Just like Mom used to make.

HAM & BOURSIN ROULADES \$2.00

Thinly sliced smoked ham and garlicky Boursin cheese wrapped in a flour tortilla.

SHRIMP COCKTAIL \$2.50

Fresh jumbo shrimp poached to perfection and chilled. Served with home-made cocktail sauce.

BRUSCHETTA \$1.00

Fresh diced Roma tomatoes, garlic, basil, tossed in olive oil perched on top of a warm toasted crostini and sprinkled with fresh grated Romano cheese.

CAPRESE SKEWER \$2.50

Fresh mozzarella, basil, and cherry tomatoes on a mini skewer drizzled with a balsamic glaze.

CUCUMBER TEA SANDWICHES \$1.00

Sliced cucumbers and seasoned mayonnaise sandwiched between two slices of hearty wheat bread.

FLORENTINE BITES \$1.25

Fresh spinach and Chevre cheese piped in a phyllo cup topped with fresh roasted red pepper and drizzled with a balsamic glaze.

ASPARAGUS WRAPPED IN PROSCIUTTO \$2.50

Thin slices of this Italian ham wrapped around jumbo asparagus spears.

CRAB AND AVOCADO TOASTS Market

Mint and lime marinated lump crab meat delicately placed on top of a toasted crostini layered with fresh mashed avocado.

SHRIMP BOURSIN \$2.50

A smooth puree of shrimp and Boursin cheese with a hint of roasted garlic piped on crostini topped with a sprinkle of lemon zest.

COLD HORS D'OEUVRES

(PER PIECE UNLESS OTHERWISE NOTED)

HUMMUS PHYLLO	\$1.00
A smooth, tangy puree of chickpeas, tahini, lemon, garlic, olive oil and seasonings in a crispy phyllo cup drizzled with extra virgin olive oil.	
STUFFED CUCUMBERS	\$2.00
Seasoned cream cheese spread piped into a hollowed-out cucumber slice topped with a cherry tomato half.	
CHOCOLATE DIPPED STRAWBERRIES	\$2.25
Large sweet strawberries dipped in semi-sweet chocolate ganache and garnished with white chocolate drizzle.	

HOT HORS D'OEUVRES

(PER PIECE UNLESS OTHERWISE NOTED)

CRAB DIP (Serves 50)	Market
Fresh lump crabmeat and seasonings folded into a cream cheese sauce and served with warm flatbread.	
SPINACH ARTICHOKE DIP (Serves 50)	\$200.00
Chopped spinach and artichokes smothered in a creamy and cheesy béchamel sauce accompanied by warm flatbread.	
BAKED BRIE BITES	\$2.25
Creamy Brie cheese wrapped in phyllo with almonds and raspberry sauce, baked until lightly golden brown.	
PIGS IN A BLANKET	\$1.50
Small cocktail smokies wrapped in puff pastry, baked until lightly golden brown and served with Dijon mustard.	
MAHI MAHI BITES	\$2.50
Fresh Mahi-Mahi lightly breaded and flash-fried topped with our house made roasted tomato and horseradish aioli.	

HOT HORS D'OEUVRES (Continued)

(PER PIECE)

BACON WRAPPED SHRIMP

\$3.00

Jumbo shrimp wrapped with bacon topped with a brown sugar glaze.

CRAB STUFFED MUSHROOMS

Market

Fresh lump crabmeat mixed with onions, peppers, mayonnaise, egg, breadcrumbs and seasonings, stuffed in mushroom caps and baked until lightly golden brown.

CLAMS CASINO

\$2.00

Fresh littleneck clams topped with garlic, green and red peppers, panko breadcrumbs, and bacon topped with a generous helping of butter and baked until lightly golden brown.

OYSTERS CRYSTAL COAST

Market

Oyster on the half shell topped with our creamy lump crab dip and baked to perfection.

OYSTERS ROCKEFELLER

\$3.00

Oyster on the half shell topped with our house made garlicky spinach parmesan dip baked to perfection.

LOW COUNTRY SHRIMP FLATBREAD

\$2.25

Flatbread topped with provolone cheese, shrimp, caramelized onions, Tasso ham, roasted red peppers, parmesan cheese and finished off with a sprinkle of green onions.

COCONUT SHRIMP

\$2.00

Large shrimp battered then coated in coconut breading and lightly fried. Served with our house made Horseradish-Orange Marmalade sauce.

CHICKEN WINGS

\$1.50

Our jumbo wings lightly seasoned and deep-fried, tossed with your choice of Hot, Mild, BBQ, Teriyaki sauce, or Fresh Garlic Parmesan. Served with house made ranch and blue cheese dressing.

BACON WRAPPED SCALLOPS

\$3.00

Large sea scallops wrapped in bacon and baked to perfection.

HOT HORS D'OEUVRES (Continued)

(PER PIECE)

MINI CRAB CAKES

Market

Our house made crab cakes with lump crabmeat, onion, peppers, and seasonings, baked and served with chipotle-lime aioli.

PORK POTSTICKERS

\$2.00

Pork, green onions, cabbage, carrots, and celery wrapped in a Chinese dumpling, steamed and served with an Asian dipping sauce.

MEATBALLS

\$1.00

Ground beef and pork mixed with garlic, egg, parsley, and breadcrumbs then baked and tossed in your choice of tangy BBQ sauce, Marinara, or Swedish style.

PORTABELLA BITES

\$2.25

Portabella mushrooms stuffed with roasted red peppers and provolone cheese lightly baked and finished with a drizzle of balsamic glaze.

OYSTERS ON THE RITZ

\$3.00

Flash-fried shucked oysters sitting atop a Ritz cracker accented with our home-made tartar sauce.

SPANIKOPITA

\$2.50

Chopped spinach and tangy feta cheese seasoned and wrapped in Phyllo pastry, baked until lightly golden brown.

CHICKEN OR BEEF SATE

\$3.00

Fresh marinated chicken breast or marinated beef skewers served with a piece of grilled pineapple baked and dipped in our home-made Pineapple-Teriyaki sauce, sprinkled with toasted sesame seeds.

CARVING STATIONS

SERVED WITH SOFT ROLLS AND APPROPRIATE SAUCES
(PER PERSON)

ROAST BEEF TENDERLOIN (25-person minimum) Served with fresh horseradish and horseradish cream sauce.	\$20
ROAST PRIME RIB (50-person minimum) Served with fresh horseradish, horseradish cream sauce and au jus.	\$18
ROAST TURKEY BREAST (25-person minimum) Served with mayonnaise and cranberry sauce.	\$10
ROAST GLAZED HAM (50-person minimum) Served with mayonnaise and Dijon mustard.	\$10
ROAST PORK LOIN (50-person minimum) Served with Dijon mustard.	\$9

\$50.00 ATTENDANT FEE ON ALL STATIONS

GOURMET STATIONS

(PER PERSON)

ITALIAN PASTA STATION \$7

Choice of two pastas and two sauces. Bowtie, Penne, Rotini, and Fettuccini Pastas. Marinara, Alfredo, Pink Vodka, and Meat Sauces

Add Chicken or Beef \$10

ORIENTAL STIR FRY STATION \$7

Celery, Carrots, Peppers, Onions, Snow Peas, and Broccoli seasoned with Teriyaki Sauce and served with Asian noodles.

Add Chicken or Beef \$10

MEXICAN FAJITA STATION \$10

Grilled Chicken and Beef sautéed with Onions and Peppers and finished with Lime. Served with warm flour Tortillas, house-made Salsa, shredded Cheddar Cheese, Lettuce, fresh house-made Guacamole, and Sour Cream.

CRYSTAL COAST SHRIMP AND GRIT STATION \$12

Tasso Ham and Yellow Onions, sautéed with fresh Shrimp and served over house-made stone-ground Grits.

MARTINI MASHED POTATO BAR \$7

Creamy Garlic Mashed Red Potatoes & savory Mashed Sweet Potatoes accompanied by whipped butter, sour cream, shredded cheddar, broccoli, bacon bits, green onions, mini marshmallows, cinnamon-sugar, honey, pure Maple syrup, and chopped walnuts.

NACHO BAR \$9

Tri-color tortilla chips, cheddar cheese, nacho cheese, black beans, jalapenos, green onions, red onions, pico de gallo, guacamole served with chicken and beef.

\$50.00 ATTENDANT FEE ON ALL STATIONS

DINNER MENU

DINNER MENU A LA CARTE

SOUPS AND APPETIZERS

New England or Manhattan
Clam Chowder \$8
Chilled Gazpacho \$7
Tomato Basil \$7
She Crab Market
Shrimp Bisque \$8
Chicken Florentine \$7
Other Soups Available Per
Request

Shrimp Cocktail \$12
Crab Cake Market
Oysters Rockefeller or Crystal
Coast Market
Shrimp and Grits \$13
Bacon Wrapped Shrimp \$13
Mahi-Mahi Bites \$12
Calamari \$12
Mussels \$14
Portabella Bites \$10

SALADS

HOUSE SALAD	\$6
Mixed Green Salad with Cucumbers, Tomatoes & Red Onion Drizzled with our House Made Vinaigrette	
STRAWBERRY SPINACH SALAD	\$8
Strawberry Spinach Salad with Spiced Walnuts & Balsamic Vinaigrette	
HEART OF ROMAINE WEDGE	\$6
Heart of Romaine Wedge with Sliced Cucumbers & Tomatoes Drizzled with House Made Cranberry Vinaigrette	
GREEK SALAD	\$8
Greek Salad with Romaine, Kalamata Olives, Cherry Tomatoes & Feta Cheese	
CAESAR SALAD	\$6
Caesar Salad with crispy Romaine Hearts, Parmesan Cheese, & Croutons and creamy Caesar Dressing & Pepperocinis	
ICEBERG WEDGE	\$6
Iceberg Wedge topped with Blue Cheese Crumbles, Applewood Smoked Bacon, Grape Tomatoes, and Cucumbers drizzled with House Made Ranch Dressing	

DINNER MENU

DINNER ENTREES

ALL ENTREES ARE SERVED WITH HOUSE SALAD, CHEF'S CHOICE OF VEGETABLE AND STARCH, ROLLS AND BUTTER, COFFEE AND TEA. ALL STEAKS COOKED MEDIUM (PINK) UNLESS REQUESTED IN ADVANCE BY HOST. PLEASE SELECT ONE ENTRÉE. A 10% SURCHARGE WILL BE ADDED TO EACH ITEM FOR CHOICES OF 2 OR MORE.

LAND TREASURES

12 OZ PRIME RIB **\$50**

Slow roasted Prime Rib served with Au Jus and Horseradish.

GRILLED 8 OZ FILET MIGNON **\$63**

Lightly seasoned and grilled to perfection topped with house made Bearnaise Sauce.

NY STRIP **\$39**

Teriyaki glazed grilled NY Strip topped with Peppercorn Compound Butter and frizzled Onions.

STUFFED FILET MIGNON **\$68**

6 oz Filet Mignon stuffed with Feta, Spinach, and roasted Red Peppers grilled to perfection.

12 OZ BONE IN PORK CHOP **\$39**

Pan roasted Chop with Redeye Gravy, crispy Country Ham, Tomatoes and Green Onions.

PORK ROULADE **\$38**

Stuffed Pork Loin to include Portabella Mushrooms, Sundried Tomatoes, roasted Red Peppers, roasted Garlic, and Green Onions. Brushed with Molasses and slow roasted, served with a light Dijon Cream Sauce.

VEAL SALTIMBOCCA **\$38**

Delicately sautéed Veal topped with Provolone Cheese and Marsala Wine Sauce.

VEAL PARMESAN **\$37**

Lightly breaded and flash fried smothered with Mozzarella Cheese and Marinara topped with Romano Cheese.

DINNER MENU (Continued)

THE SEA

CRAB CAKE

Market

Two 4 oz Crab Cakes baked and drizzled with Chipotle Lime Aioli.

SALMON PROVENCAL

\$36

Grilled Salmon topped with Tomatoes, Herbs and Olive Oil.

HORSERADISH CRUSTED GROUPE

\$50

Fresh baked Grouper encrusted with Horseradish, Panko and Herbs topped with a smooth Beurre Blanc.

CRAB STUFFED JUMBO SHRIMP

\$38

Jumbo Shrimp stuffed with our house made Crab Cakes drizzled with Chipotle Lime Aioli.

TUSCAN SEAFOOD

\$32

A generous helping of Clams, Italian Sausage, Sundried Tomatoes, and Broccoli simmered in White Wine, Clam Juice and Butter

BLACKENED MAHI-MAHI

\$34

Grilled blackened Mahi-Mahi topped with Cajun Cream Sauce.

SHRIMP AND GRITS

\$35

Tasso Ham and Yellow Onions, sautéed with fresh Shrimp and served over house made Stone-Ground Grits.

CRAB STUFFED GROUPE

Market

Fresh Grouper stuffed with our house made Crab Cakes baked to perfection and topped with a White Wine Butter Sauce.

ZUPPA DI PESCE

\$39

Shrimp, Mussels, Scallops and Clams tossed in your choice of Marinara Sauce or White Wine Lemon Butter Herbed Broth served over Chef's choice of Pasta.

SHRIMP AND SCALLOPS

\$39

Grilled Shrimp and Scallops brushed with a Honey Lime Glaze.

STUFFED LOBSTER TAIL

Market

4 oz Lobster Tail stuffed with our house made Crab Cakes drizzled with Butter and served with Lemon.

DINNER MENU (Continued)

THE COOP

CHICKEN MARSALA **\$33**

Sauteed Chicken and Mushrooms finished with Marsala Wine.

CHICKEN PARMESAN **\$31**

Breaded Chicken breast topped with a generous helping of Mozzarella Cheese and Marinara Sauce.

CHICKEN FLORENTINE **\$32**

Grilled Chicken breast topped with Spinach and Roasted Red Peppers in a creamy Romano Sauce.

SUNDRIED TOMATO CHICKEN **\$32**

Grilled Chicken breast smothered in a Garlic Sundried Tomato Cream Sauce.

CHICKEN PICCATA **\$31**

Pan seared Chicken breast medallions smothered in a light fresh Lemon-Butter Sauce with Capers and Parsley.

CITRUS CHICKEN **\$34**

Grilled Chicken breast smothered in a Pineapple Orange Citrus Glaze with grilled Pineapple Chunks.

DINNER MENU (Continued)

DINNER DUET ENTREES

ALL DUET ENTREES ARE SERVED WITH HOUSE SALAD, CHEF'S CHOICE OF VEGETABLE AND STARCH, ROLLS AND BUTTER, COFFEE AND TEA. ALL STEAKS COOKED MEDIUM (PINK) UNLESS REQUESTED IN ADVANCE BY HOST.

FILET OF BEEF TENDERLOIN AND BROILED SALMON **\$55**

4 oz Filet of Beef Tenderloin with 3 oz Filet of Broiled Salmon served with Chef's selection of Demi-Glace and Beurre Blanc Sauces.

FILET OF BEEF TENDERLOIN AND GRILLED MAHI **\$55**

4 oz Filet of Beef Tenderloin with 3 oz Filet of Grilled Mahi served with Chef's selection of Demi-Glace and Beurre Blanc Sauces.

**FILET OF BEEF TENDERLOIN AND
HORSERADISH CRUSTED GROUPER** **\$59**

4 oz Filet of Beef Tenderloin with 3 oz Filet of Horseradish Crusted Grouper served with Chef's selection of Demi-Glace and Beurre Blanc Sauces.

FILET OF BEEF TENDERLOIN AND SHRIMP SCAMPI **\$61**

4 oz Filet of Beef Tenderloin with Shrimp Scampi over Linguini with Chef's selection of Demi-Glace (no starch selection with this Duet).

**FILET OF BEEF TENDERLOIN AND
CAROLINA STYLE CRAB CAKE** **\$54**

4 oz Filet of Beef Tenderloin with 4 oz Carolina Style Crab Cake served with Chef's selection of Demi-Glace and Beurre Blanc Sauces.

FILET OF BEEF TENDERLOIN AND GRILLED GROUPER **\$58**

4 oz Filet of Beef Tenderloin with 3 oz Filet of Grilled Grouper served with Chef's selection of Demi-Glace and Beurre Blanc Sauces.

FILET OF BEEF TENDERLOIN AND MAINE LOBSTER TAIL **Market**

4 oz Filet of Beef Tenderloin with Maine Lobster Tail served with Citrus Butter and Chef's selection of Demi-Glace.

DINNER MENU (Continued)

DINNER BUFFETS

(MINIMUM 25 PERSON)

MENU #1

Mixed Green Salad with
Cucumbers, Tomatoes and Red
Onion served with Dressings

Choose One

Grilled Beef Shoulder Tender or
Roast Pork Loin

Choose One

Chicken Marsala, Chicken Piccata,
Chicken Florentine

Chef's Choice of Starch and
Vegetable

Rolls and Butter
Coffee and Tea

\$35 per Person

MENU #2

Mixed Green Salad with
Cucumbers, Tomatoes and Red
Onion served with Dressings

Choose One

Grilled Beef Shoulder Tender or
Roast Pork Loin

Choose One

Chicken Marsala, Chicken Piccata,
Chicken Florentine

Choose One

Grilled Salmon, Grouper, Mahi

Chef's Choice of Starch and
Vegetable

Rolls and Butter
Coffee and Tea

\$40 per Person

MENU #3

Mixed Green Salad with Cucumbers, Tomatoes and Red Onion
served with Dressings

Choose One

Grilled Beef Shoulder Tender or Roast Pork Loin

Choose One

Chicken Marsala, Chicken Piccata, Chicken Florentine

Choose One

Grilled Salmon, Grouper, Mahi

Prime Rib Carving Station

Chef's Choice of Starch and Vegetable
Rolls and Butter
Coffee and Tea

\$50 per Person (Plus \$50 Attendant Fee)

DINNER MENU (Continued)

YOU MAKE IT BUFFET

(MINIMUM 50 PERSON)

TWO ENTRÉE SELECTION \$42 • THREE ENTRÉE SELECTION \$47

SALADS CHOOSE TWO

Mixed Green Salad with Cucumbers, Tomatoes and Red Onion
Strawberry Spinach Salad with Spiced Walnuts and Balsamic Vinaigrette
Caesar Salad with Romaine, Parmesan Cheese, Croutons,
and Tangy Caesar Dressing
Broccoli Salad with Bacon and Sharp Cheddar Cheese
Pasta Salad with Fresh Vegetables and Tangy Vinaigrette
Southern Style Potato Salad
Greek Salad with Romaine, Black Olives, Roma Tomatoes and Feta Cheese
Carrot Salad with Crushed Pineapple and Raisins

ENTREES CHOOSE TWO OR THREE

Barbeque Chicken	Roast Pork Loin with Dijon Cream
Chicken Piccata, Marsala or Florentine	Chicken Alfredo
Grilled Beef Shoulder Tender with Madeira Demi-Glace	Marinated, Grilled Pork Chops Manicotti
Horseradish Crusted Grouper with Beurre Blanc	Seafood Manicotti
Salmon Provencal	Beef Stir-Fry
Lasagna	Fried Flounder
	Roasted Chicken Breast

CHEF'S VEGETABLE SELECTION CHOOSE TWO

Steamed Broccoli	Marinated, Grilled Zucchini
Steamed Vegetable Medley	Honey Glazed Carrots
Green Bean Almondine	Sugar Snap Peas
Sautéed Squash & Zucchini	

CHEF'S STARCH SELECTION CHOOSE TWO

Rice Pilaf	Pasta Alfredo (Penne or Fettuccini)
Wild Rice	Garlic Mashed Potatoes
Sweet Potato Casserole	Rosemary Roasted Potatoes
Homemade Mac & Cheese	Boiled New Potatoes

**ALL DINNER BUFFETS INCLUDE ROLLS AND BUTTER, COFFEE, TEA, WATER
ADD A CARVING STATION TO ENHANCE YOUR BUFFET!**

DESSERT SELECTIONS

Bourbon Pecan Pie \$7
Key Lime Pie \$6
Apple Pie \$6
New York Style Cheesecake \$6.50
Cheesecake with Fruit \$7.50
Chocolate Cake \$6
Carrot Cake \$6.50
Triple Chocolate Pie \$6
Blueberry Pie \$6
Tiramisu \$8

Fruit Cobbler
(Buffet Service Only)
Cherry, Apple, Blueberry
\$5

Bread Pudding with
Bourbon Sauce
(Buffet Service Only)
\$6

BREAKS

Cookies
Chocolate Chip or Oatmeal Raisin
\$15 per Dozen

Snack Mix, Pretzels, Goldfish
\$2.50 per Person

Tortilla Chips with Salsa and
Guacamole
\$4 per Person

Assorted Candy Bars
\$2.50 per Person

Cut Fruit Bowl
\$3 per Person

Whole Fruit Basket
\$3 per Person

Assorted Brownies and Dessert Bars
\$20 per Dozen

COOKOUTS

CRYSTAL COAST GRILL

Hamburgers, Hot Dogs, Chili,
Buns, Potato Salad, Coleslaw,
Baked Beans, Chips, Lettuce,
Tomato, Onion, Cheese, Pickles,
All The Condiments, Assorted
Cookies, Tea And Lemonade
\$25

CRYSTAL COAST BBQ

Potato Salad, Coleslaw,
Barbeque Pork, Barbeque
Chicken, Baked Beans, Corn On
The Cob, Green Beans, Rolls And
Butter, Hushpuppies, Assorted
Cookies, Tea And Lemonade
\$29

BEVERAGE SERVICE

SOFT DRINKS

Soft Drinks	\$2.50 per drink
Pepsi Products	
Soft Drinks (based on number of guests)	
50-100 guests	\$100.00
101-150 guests	\$150.00
151-200 guests	\$200.00
201-250 guests	\$250.00
Bottled Water	\$2.00 per drink
Bottled Juices	\$3.00 per drink
Orange Juice, Apple Juice, Cranberry Juice	
Flavored Drinks	\$3.00 per drink
Vitamin Water, Gatorade, V8	

BEER

Draft Beer	
Miller Light, Yuengling	\$4.00 per drink
Other Draft Beer (prices vary)	
Domestic Beer	\$3.00 per drink
Miller Light, Budweiser, Bud Light, Coors Light, Michelob Ultra, Yuengling	
Domestic Beer – Blue Moon	\$4.00 per drink
Import Beer	\$4.00 per drink
Heineken, Corona	

Craft Beer is also available (varieties and prices vary).

LIQUOR

Standard Brands

\$7.50 and up per drink

Premium Brands

\$8.50 and up per drink

Specialty Drinks (two or more liquors)

Price varies

WINE LIST

HOUSE

Chardonnay *California*

Glass

Bottle

Pinot Grigio *California*

6

15

Merlot *California*

6

15

Cabernet Sauvignon *California*

6

15

ADDITIONAL WINES AVAILABLE - WINE LIST AVAILABLE UPON REQUEST.

OPTIONAL BEVERAGE PACKAGES

Beer and Wine (5 hours)

starting at \$40 per Person

Liquor, Beer, and Wine (5 hours)

starting at \$50 per Person

Under 21/Soft Drinks (5 hours)

\$15 per Person

The 5-Hour Beverage Packages begin after the wedding ceremony.
Shots are not included.



Anchor & Veil Photography

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27 | Page

Prices are subject to change without notice.



Allie Miller Photography

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