Country Club of Landfall

Menu Packages

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Sponsored Wedding • Revised 3/4/2011

Wedding Reception Brunch /Lunch Buffet

Available in all private party locations until 2 p.m.
All daytime wedding receptions must conclude before 4:30 p.m.
Includes our house-baked bread & butter, along with iced tea and coffee service.
Minimum of 50 people required.

The Day Lily

$38.00++ per person

Hors D'oeuvres: *Please Choose Three*

- Fresh Herb and Goat Cheese Stuffed Mushrooms
- Grilled Chicken Satay with Gingered Mango Sauce
- Blackberry Chipotle BBQ Cocktail Meatballs
- Tomato Basil Bruschetta
- Applewood Smoked Bacon-wrapped Dates
- Deviled Eggs with Black Truffle
- Thai Style Chicken Drumettes
- Miniature Shrimp and Grits en Coupe
- Country Pate en Croute
- Terrine of Goat Cheese and Green Asaparagus with Swiss Chard
- Angel Hair and Artichoke Frittata
- Pork and Sweet Potato Empanadas
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Smoked Salmon Parfait with Chive Oil, Creme Fraiche and Bagel Croutons

Salads and Displays: *Please Choose Two*

- Italian Herb Salad - Caesar Salad - Garden Salad
- Artisan Cheese and Fruit Display
- Heirloom Tomato Salad with Fresh Baby Mozzarella, Basil and Extra Virgin Olive Oil
- Spinach Nicoise
- Tabbouleh, Hummus and Grilled Vegetable Display
- Marinated Eggplant with Chick Peas, Roasted Red Peppers and Fontina Cheese
- Mediterranean Pasta Salad
- Pickled Exotic Mushroom Salad
- Smoked Seafood Mirror with Salmon, Fish, Oysters and Mussels
- Chilled Crab Legs (add $18)
- Caesar Salad Bar with Grilled Prawns and Roasted Chicken (add $9)
- Shrimp Cocktail (add $6)

Signature Sides: *Please Choose Three*

- Sour Cream and Chive Whipped Potatoes
- Garlic Roasted Fingerling Potatoes
- Truffled Mushroom Risotto
- Mediterranean Vegetable Mélange with Grilled Eggplant, Artichokes, Roasted Peppers and Fresh Herbs
- Tarragon-scented Baby Carrots
- Roasted Cauliflower and Broccoli
- Parmesan Risotto - Sweet Corn Soufflé
- Grilled Asparagus
- French Beans and Sun Dried Tomatoes
- Garlic-scented Broccoli Raab
- Black Truffle Potato Purée
- Caramelized Potato Leek Gratin
- Citrus-scented Basmati Rice Pilaf

Gourmet Entrées: *Please Choose Two*

- Sauteed Atlantic Salmon with Ratatouille, Cirtus Pan Sause
- Caramalized Pork Lion with Sweet and Sour Fruit Compote
- Chicken Coq au Vin with Braised Carrots and Shallots
- Lemon and Rosemary Chicken Breast with Sweet Butter Emulsion
- Slow-roasted Sirloin of Beef with Truffled Natural Jus

Champagne Toast for All Reception Guests

* When offering entrée choices to your guests, there is a $5 per person upcharge and placecards denoting the choice are required. Please see the item 'Placecards' in our Event Guidelines for more information.

CCL will make accommodations for dietary restrictions, advance notice is appreciated.
All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Wedding Reception Plated Lunch Package

Available in all private party locations until 2 p.m.
All daytime wedding receptions must conclude before 4:30 p.m.
Includes our house-baked bread & butter, along with iced tea and coffee service.

The Gardenia

$39.00++ per person

Hors d'oeuvres: *Please Choose Three*

- Fresh Herb and Goat Cheese Stuffed Mushrooms
- Grilled Chicken Satay with Gingered Mango Sauce
- Blackberry Chipotle BBQ Cocktail Meatballs
- Tomato Basil Bruschetta
- Applewood Smoked Bacon-wrapped Dates
- Deviled Eggs with Black Truffle
- Thai Style Chicken Drumettes
- Miniature Shrimp and Grits en Coupe
- Country Pate en Croute
- Terrine of Goat Cheese and Green Asaparagus with Swiss Chard
- Angel Hair and Artichoke Frittata
- Pork and Sweet Potato Empanadas
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Smoked Salmon Parfait with Chive Oil, Creme Fraiche and Bagel Croutons

First Course: *Please Choose One*

- Italian Herb Salad: 5 Herbs and White Wine Vinegar tossed with Extra Virgin Olive Oil and Sweet Baby Greens
- Caesar Salad: Imported Parmesan Cheese, Garlic Crostini and Fresh Lemon Zest and Romaine
- Garden Salad: Sweet Baby Greens, Marinated Grape Tomatoes, Fried Goat Cheese and Citrus Vinaigrette

Entrée: *Please Choose One**

- Lemon and Rosemary Chicken Breast: Sweet Butter Emulsion, Grilled Asparagus and Mushroom Risotto
- Sea Scallops: Seared Sea Scallops with Asparagus and White Cheddar Orzo, Roasted Grape Tomatoes and Sweet Rock Shrimp
- Pasta Primavera: Garden Fresh Marinara Sauce, Julienne Vegetables and Penne Pasta tossed with Garlic, Fresh Basil and Parmesan Cheese

Champagne Toast for All Reception Guests

Landfall Clubhouse Lawn

* When offering entrée choices to your guests, there is a $5 per person upcharge and placecards denoting the choice are required. Please see the item 'Placecards' in our Event Guidelines for more information.

CCL will make accommodations for dietary restrictions, advance notice is appreciated. All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Wedding Reception Plated Dinner Packages

Available in all private party locations. Includes our house-baked bread & butter, along with iced tea and coffee service.

The Princess

$50.00++ per person

Passed Hors D'oeuvres: *Please Choose Three*

- Truffled Potato Shooter with Rogue Smoked Blue
- Assorted Sushi
- Deviled Eggs with Black Truffle
- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Ground Chicken Sliders with Gruyère and Panchetta - Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Cherry Tomato and Mozzarella Lollipops with Basil Chimmichuri
- Goat Cheese Tart with Charred Cauliflower and Lucini Olive Oil
- Smoked Salmon Parfait with Chive Oil, Creme Fraiche and Bagel Croutons
- Lamb Meatballs with Hoisin and Pickled Ginger
- "Osso Bucco" and Risotto Milanese Tartlets
- Prosciuto Wrapped Figs with Mascarpone Foam
- Porcini Mushroom Risotto Balls with Gorbanzo Beans and Sherry Aoili
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus

First Course: *Please Choose One*

- Italian Herb Salad:
  5 Herbs and White Wine Vinegar tossed with Extra Virgin Olive Oil and Sweet Baby Greens
- Caesar Salad:
  Imported Parmesan Cheese, Garlic Crostini and Fresh Lemon Zest and Romaine
- Garden Salad:
  Sweet Baby Greens, Marinated Grape Tomatoes, Fried Goat Cheese and Citrus Vinaigrette

Entrée: *Please Choose One**

(All Beef Entrées are cooked to Medium Rare-Medium Temperature)

- Sirloin:
  Sweet Onion Confit, Roasted Fingerling Potatoes, Frizzled Onions and CCL Signature Steak Sauce
- Wild Salmon:
  Sweet Corn and Applewood Smoked Bacon Succotash, Baby Butter Beans, Fresh Scallions and Cream topped with Wilted Spinach and Frizzled Onions
- Sea Scallops:
  Asparagus and White Cheddar Orzo, Roasted Grape Tomatoes and Sweet Rock Shrimp
- Lemon and Rosemary Chicken Breast:
  Sweet Butter Emulsion, Grilled Asparagus and Mushroom Risotto

Champagne Toast for All Reception Guests

Landfall Clubhouse Lawn

* When offering entrée choices to your guests, there is a $5 per person upcharge and placecards denoting the choice are required. Please see the item 'Placecards' in our Event Guidelines for more information.

CCL will make accommodations for dietary restrictions, advance notice is appreciated.

All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Forever Yours

$61.00++ per person

Passed Hors D'oeuvres: *Please Choose Three*

- Oyster Rockefeller Bites
- Shrimp Cocktail
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Rosemary-scented Lamb Lollipops
- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Crab Mousse Profiteroles
- Kumamoto Oysters and Preserved Lemon Mignonette
- Duck Wontons with Sweet Soy Comsume
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Pancetta-wrapped Ahi Tuna with Black and White Sesame Seeds
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Mini Lobster Club Sandwich with Vanilla Bean Aioli

First Course: *Please Choose One*

- Shrimp Cocktail with Texas Pete Bloody Mary and Green Remoulade
- Potato Gnocchi and Tomato Basil
- Vegetable Spring Rolls with Spiced Corn Purée and Thai Chili Sauce

Second Course: *Please Choose One*

- Italian Herb Salad: 5 Herbs and White Wine Vinegar tossed with Extra Virgin Olive Oil and Sweet Baby Greens
- Caesar Salad: Imported Parmesan Cheese, Garlic Crostini and Fresh Lemon Zest and Romaine
- Sweet Baby Green Salad: Sweet Baby Greens, Marinated Grape Tomatoes, Fried Goat Cheese and Citrus Vinaigrette - Grilled Asparagus Salad: Baby Red Oak, Shaved Vidalia Onions and Preserved Lemon Vinaigrette
- Butter Lettuce Salad: Marinated Tomatoes, Crispy Shallots, Maytag Blue Cheese and Creamy Buttermilk Dressing

Entrée: *Please Choose One**

(All Beef Entrèes are cooked to Medium Rare-Medium Temperature)

- Sirloin:
  Sweet Onion Confit, Roasted Fingerling Potatoes, Frizzled Onions and CCL Signature Steak Sauce
- Roasted Chicken:
  Truffle Roasted wtih Exotic Mushrooms, Natural Jus, French Beans and Sour Cream and Chive Whipped Potatoes
- Garlic and Basil Grilled Chicken Breast:
  Potato Gnocchi, Charred Tomato, Peccorino and Extra Virgin Olive Oil
- Filet Mignon:
  Sour Cream and Chive Whipped Potatoes, Grilled Asparagus and Pinot Noir Reduction
- Atlantic Salmon:
  Ratatouille, Citrus Pan Sauce and Parmesan Risotto
- Sea Scallops:
  Asparagus and White Cheddar Orzo, Roasted Grape Tomatoes and Sweet Rock Shrimp

Champagne Toast for All Reception Guests

Landfall Clubhouse

* When offering entrée choices to your guests, there is a $5 per person upcharge and placecards denoting the choice are required. Please see the item 'Placecards' in our Event Guidelines for more information.

CCL will make accommodations for dietary restrictions, advance notice is appreciated.

All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

The Fairy Tale

$73.00++ per person

Passed Hors D'oeuvres: *Please Choose Five*

- Oyster Rockefeller Bites
- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Assorted Sushi
- Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Shrimp Cocktail
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Rosemary-scented Lamb Lollipops
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Miniature Crab Cakes with Green Remoulade
- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Truffled Potato Shooter with Rogue Smoked Blue
- Miniature Chili Rellano with Blue Crab and Monchego Cheese
- Mini Lobster Club Sandiwch with Vanilla Aioli
- Terrine of Goat Cheese and green Asparagus with Swiss Chard
- Smoked Salmon Parfait with Chive Oil, Creme Fraiche and Bagel Croutons
- Angel Hair and Artichoke Fritata
- Duck Wontons with Sweet Soy Consume
- "Osso Bucco" and Risotto Milanese Tartlets
- Prosciutto Wrapped Figs with Mascarpone Foam

First Course: *Please Choose One*

- Shrimp Cocktail with Texas Pete Bloody Mary and Green Remoulade
- Vegetable Spring Rolls with Spiced Corn Purée and Thai Chili Sauce
- Jumbo Lump Crab Cake with Spiced Corn Relish
- Lobster Spaghetti with Truffled Cream
- Potato Gnocchi and Tomato Basil

Second Course: *Please Choose One*

- Caesar Salad: Imported Parmesan Cheese, Garlic Crostini and Fresh Lemon Zest and Romaine
- Sweet Baby Greens Salad: Sweet Baby Greens, Marinated Grape Tomatoes, Fried Goat Cheese and Citrus Vinaigrette
- Grilled Asparagus Salad: Baby Red Oak, Shaved Vidalia Onions and Preserved Lemon Vinaigrette
- Butter Lettuce Salad: Marinated Tomatoes, Crispy Shallots, Maytag Blue Cheese and Creamy Buttermilk Dressing

Entrée*: *Please Choose One*

(All Beef Entrees are cooked to Medium Rare-Medium Temperature)

- Sirloin:
  Sweet Onion Confit, Roasted Fingerling Potatoes,
  Frizzled Onions and CCL
  Signature Steak Sauce
- Roasted Chicken:
  Truffle Roasted wtih Exotic Mushrooms, Natural Jus, French Beans and Sour Cream and Chive Whipped Potatoes
- Filet Mignon:
  8 oz. with Sour Cream and Chive Whipped
  Potatoes, Grilled Asparagus and Pinot Noir Reduction
- Atlantic Salmon:
  Sauteed with Ratatouille, Citrus Pan Sauce and Parmesan Risotto
- Sea Scallops:
  Asparagus and White Cheddar Orzo, Roasted Grape Tomatoes and Sweet Rock Shrimp

Champagne Toast for All Reception Guests

*When offering entrée choices to your guests, there is a $5 per person upcharge and placecards denoting the choice are required. Please see the item 'Placecards' in our Event Guidelines for more information.

CCL will make accommodations for dietary restrictions, advance notice is appreciated.

All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Wedding Reception Dinner Buffets

Available in all private party locations. Minimum of 50 people required.
Includes our house-baked bread & butter, along with iced tea and coffee service.

Carolina Package

$53.00 ++ per person

Hors D'oeuvres: *Please Choose Three*

- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Assorted Sushi
- Deviled Eggs with Black Truffle
- Ground Chicken Sliders with Gruyère and Panchetta
- Cherry Tomato and Mozzarella Lollipops with Basil Chimmichuri
- Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Truffled Potato Shooter with Rogue Smoked Blue
- Smoked Salmon Parfait with Chive Oil and Creme Fraiche with Bagel Croutons
- Beef Short Rib Spoons with Roasted Carrot Puree
- Pork and Sweet Potato Empanadas
- Terrine of Goat Cheese and Green Asparagus with Swiss Chard
- Grilled Chicken Satay with Ginger Mango Dipping Sauce
- Goat Cheese and Herb Stuffed Mushrooms
- Vietnamese Beef Satay with Smoked Cabbage
- Porcini Mushroom Risotto Balls with Garbanzo Beans and Sherry Aioli

Dinner Buffet

Live Carving Station: Features Beef Sirloin with accoutrements.

Salads & Displays: *Please Choose Two*

- Italian Herb Salad - Caesar Salad - Garden Salad
- Artisan Cheese and Fruit Display
- Tabbouleh, Hummus and Grilled Vegetable Display
- Mediterranean Pasta Salad
- Spinach Nicoise
- Smoked Seafood Mirror with Salmon, Fish, Oysters and Mussels
- Heirloom Tomato Salad with Fresh Baby Mozzarella, Basil and Extra Virgin Olive Oil
- Pickled Exotic Mushroom Salad
- Chilled Crab Legs (add $18)
- Caesar Salad Bar with Grilled Prawns and Roasted Chicken (add $9)
- Shrimp Cocktail (add $6)

Signature Sides: *Please Choose Three*

- Mediterranean Vegetable Mélange with Grilled Eggplant, Artichokes and Roasted Peppers and Fresh Herbs
- Sour Cream and Chive Whipped Potatoes
- Garlic-roasted Fingerling Potatoes
- Truffled Mushroom Risotto
- Tarragon-scented Baby Carrots
- Roasted Cauliflower and Broccoli
- Parmesan Risotto - Sweet Corn Soufflé
- Grilled Asparagus
- French Beans and Sun Dried Tomatoes
- Garlic-scented Broccoli Raab
- Black Truffle Potato Purée
- Caramelized Potato Leek Gratin
- Citrus-scented Basmati Rice Pilaf

Gourmet Entrées: *Please Choose Two*

- Slow-roasted Sirloin of Beef with Truffled Natural Jus
- Sauteed Atlantic Salmon with Ratatouille, Citrus Pan Sauce
- Caramalized Pork Lion with Sweet and Sour Fruit Compote
- Chicken Coq au Vin with Braised Carrots and Shallots
- Truffle Roasted Chicken with Exotic Mushrooms and Natural Jus

Champagne Toast for All Reception Guests

CCL will make accommodations for dietary restrictions, advance notice is appreciated.
All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Lumina Package
$56.00 ++ per person

Passed Hors D'oeuvres: *Please Choose Three*

- Oyster Rockefeller Bites
- Shrimp Cocktail
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Rosemary-scented Lamb Lollipops
- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Crab Mousse Profiteroles
- Kumamoto Oysters with Preserved Lemon Mignonette
- Miniature Crab Cakes with Green Remoulade
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Minature Chili Rellano with Blue Crab and Monchego Cheese
- Duck Wontons with Sweet Soy Consume
- Beef Tartare with Pickled Bamboo Shoots and Crispy Wontons
- Vietnamese Beef Satay with Cabbage
- Braised and Smoked Bacon with Soffrito and Creamy Polenta

Dinner Buffet
Live Carving Station: Features Striploin with accoutrements.

Salads & Displays: *Please Choose Two*

Italian Herb Salad - Caesar Salad - Garden Salad
- Artisan Cheese and Fruit Display
- Tabbouleh, Hummus and Grilled Vegetable Display
- Mediterranean Pasta Salad
- Spinach Nicoise
- Smoked Seafood Mirror with Salmon, Fish, Oysters and Mussels
- Heirloom Tomato Salad with Fresh Baby Mozzarella, Basil and Extra Virgin Olive Oil
- Pickled Exotic Mushroom Salad
- Chilled Crab Legs (add $18)
- Caesar Salad Bar with Grilled Prawns and Roasted Chicken (add $9)
- Shrimp Cocktail (add $6)

Signature Sides: *Please Choose Three*

- Mediterranean Vegetable Mélange with Grilled Eggplant, Artichokes, Roasted Peppers and Fresh Herbs
- Sour Cream and Chive Whipped Potatoes
- Garlic-roasted Fingerling Potatoes
- Truffled Mushroom Risotto
- Tarragon-scented Baby Carrots
- Roasted Cauliflower and Broccoli
- Parmesan Risotto - Sweet Corn Soufflé
- Grilled Asparagus
- French Beans and Sun Dried Tomatoes
- Garlic-scented Broccoli Raab
- Black Truffle Potato Purée
- Caramelized Potato Leek Gratin
- Citrus-scented Basmati Rice Pilaf

Gourmet Entrées: *Please Choose Two*

- Slow-roasted Sirloin of Beef with Truffled Natural Jus
- Pacific Halibut with Braised Leeks, Preserved Lemon, and Sweet Butter Emulsion
- Sauteed Atlantic Salmon with Ratatouille, Citrus Pan Sauce
- Caramalized Pork Lion with Sweet and Sour Fruit Compote
- Chicken Coq au Vin with Braised Carrots and Shallots
- Truffle Roasted Chicken with Exotic Mushrooms and Natural Jus
- Shrimp and Grits with Braised Collards and White Cheddar

Champagne Toast for All Reception Guests

CCL will make accommodations for dietary restrictions, advance notice is appreciated. All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Landfall Clubhouse Ballroom

Landfall Package

$68.00 ++ per person

Passed Hors D'oeuvres: *Please Choose Three*

- Oyster Rockefeller Bites
- Shrimp Cocktail
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Rosemary-scented Lamb Lollipops
- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Miniature Crab Cakes with Green Remoulade
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Kumamoto Oysters with Preserved Lemon Mignonette
- Crab Mousse Profiteroles
- Mini Lobster Club Sandwich with Vanilla Bean Aioli
- Duck Wontons with Sweet Soy Consume
- Terrine of Goat Cheese and Green Asparagus
- Braised and Smoked Bacon with Soffrito and Creamy Polenta

Dinner Buffet

Live Carving Station: Features Roasted Beef Tenderloin with accoutrements.

Salads & Displays: *Please Choose Two*

- Italian Herb Salad - Caesar Salad - Garden Salad
- Artisan Cheese and Fruit Display
- Tabbouleh, Hummus and Grilled Vegetable Display
- Mediterranean Pasta Salad
- Spinach Nicoise
- Smoked Seafood Mirror with Salmon, Fish, Oysters and Mussels
- Heirloom Tomato Salad with Fresh Baby Mozzarella, Basil and Extra Virgin Olive Oil
- Pickled Exotic Mushroom Salad
- Chilled Crab Legs (add $18)
- Caesar Salad Bar with Grilled Prawns and Roasted Chicken (add $9)
- Shrimp Cocktail (add $6)

Signature Sides: *Please Choose Three*

- Mediterranean Vegetable Mélange with Grilled Eggplant, Artichokes and Roasted Peppers
- Sour Cream and Chive Whipped Potatoes
- Garlic-roasted Fingerling Potatoes
- Truffled Mushroom Risotto
- Tarragon-scented Baby Carrots
- Roasted Cauliflower and Broccoli
- Parmesan Risotto - Sweet Corn Soufflé
- Grilled Asparagus
- French Beans and Sun Dried Tomatoes
- Garlic-scented Broccoli Raab
- Black Truffle Potato Purée
- Caramelized Potato Leek Gratin
- Citrus-scented Basmati Rice Pilaf

Gourmet Entrées: *Please Choose Two*

- Slow-roasted Sirloin of Beef with Truffled Natural Jus
- Pacific Halibut with Braised Leeks, Preserved Lemon, and Sweet Butter Emulsion
- Seared Sea Scallops with Asparagus and White Cheddar Orzo, Roasted Grape Tomatoes and Sweet Rock Shrimp
- Sauteed Atlantic Salmon with Ratatouille, Citrus Pan Sauce
- Caramalized Pork Lion with Sweet and Sour Fruit Compote
- Chicken Coq au Vin with Braised Carrots and Shallots
- Truffle Roasted Chicken with Exotic Mushrooms and Natural Jus
- Shrimp and Grits with Braised Collards and White Cheddar

Champagne Toast for All Reception Guests

CCL will make accommodations for dietary restrictions, advance notice is appreciated.
All Food and Beverage Charges are Subject to 20% Service Charge and NC Sales Tax (++).

Heavy Hors D'oeuvres Wedding Reception Packages

Minimum of 50 people required.
Items replenished as needed, for up to two hours

The Azalea Wedding Reception

$54.00 ++ per person

Passed Hors D'oeuvres: *Please Choose Three*

- Applewood Smoked Bacon-wrapped Dates
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Angelhair and Artichoke Frittata
- Country Pate en Crute
- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Porcini Mushroom Risotto Balls with Garbanzo Beans and Sherry Aioli
- Duck Wontons with Sweet Soy Consume
- Smoked Salmon Parfait with Chive Oil and Creme Fraiche with Bagel Croutons
- Lamb Meatballs with Hoisin and Pickled Ginger
- Fresh Herb and Goat Cheese Stuffed Mushrooms

Beverage Station: *Please Choose Two*

Regular & Decaffeinated Coffee - Non Alcoholic Fruit Punch - Sweet & Unsweet Iced Tea - Lemonade

Cold Hors D'oeuvres & Displays: *Please Choose Four*

- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Crab Mousse Profiteroles
- Shrimp Cocktail
- Assorted Sushi
- Kumamoto Oysters with Preserved Lemon Mignonette
- Deviled Eggs with Black Truffle
- Grilled Shrimp and Papaya Lollipops
- Cherry Tomato and Mozzarella Lollipops with Basil Chimmichuri
- Tomato Basil Bruschetta
- Tabbouleh, Hummus and Grilled Vegetable Display
- Artisan Cheese Display
- Chilled Sweet Pea Shooters with Lobster Salad and Endive

Hot Hors D'oeuvres: *Please Choose Three*

- Miniature Shrimp and Grits en Coupe
- Miniature Crab Cakes with Green Remoulade
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Rosemary-scented Lamb Lollipops
- Oyster Rockefeller Bites
- Ground Chicken Sliders with Gruyère and Panchetta
- Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Pork and Sweet Potato Empanadas
- Thai Style Chicken Drumettes
- Grilled Chicken Satay with Gingered Mango Sauce
- Blackberry Chipotle BBQ Cocktail Meatballs
- Beef Short Rib Spoons with Roasted Carrot Puree
- Chicken Satay with Thai Peanut Sauce
- Prosciutto Wrapped Figs with Mascarpone Foam
- Miniature Chili Rellano with Blue Crab and Monchego Cheese
- Terrine of Goat Cheese and Green Asparagus with Swiss Chard
- "Osso Bucco" en Rissoto Milanese Tarts
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Vietnamese Beef Satay with Smoked Cabbage
- Lamb Meatballs with Hoisin and Pickled Ginger
- Truffled Potato Shooters with Rogue Smoked Blue
- Pancetta Wrapped Ahi Tuna with Black and White Sesame Seeds

Chef Stations, Carving Stations and Displays: *Please Choose One*

Options listed on page 13.

Champagne Toast for All Reception Guests

Bride and Groom

After hours Bride and Groom package includes to-go portions of all your reception food.

The Heron Wedding Reception

$65.00 ++ per person

Passed Hors D'oeuvres: *Please Choose Four*

- Applewood Smoked Bacon-wrapped Dates
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Duck Wontons with Sweet Soy Consume
- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Mini Lobster Club Sandwich with Vanilla Aioli
- Pancetta Wrapped Ahi Tuna with Black and White Sesame Seeds
- Smoked Salmon Parfait with Chive Oil and Creme Fraiche with Bagel Croutons
- Chicken Satay with Thai Peanut Sauce
- Fresh Herb and Goat Cheese Stuffed Mushrooms

Beverage Station: *Please Choose Two*

Regular & Decaffeinated Coffee - Non Alcoholic Fruit Punch - Sweet & Unsweet Iced Tea - Lemonade

Cold Hors D'oeuvres & Displays: *Please Choose Four*

- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Crab Mousse Profiteroles
- Shrimp Cocktail - Assorted Sushi
- Kumamoto Oysters with Preserved Lemon Mignonette
- Deviled Eggs with Black Truffle
- Grilled Shrimp and Papaya Lollipops
- Cherry Tomato and Mozzarella Lollipops with Basil Chimmichuri
- Eggplant Caviar, Artichoke and Tomato Confit
- Braised Lamb with Rosemary, Fig and Olive
- Tomato Basil Bruschetta - Deviled Eggs

Hot Hors D'oeuvres: *Please Choose Three*

- Miniature Shrimp and Grits en Coupe
- Miniature Crab Cakes with Green Remoulade
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Rosemary-scented Lamb Lollipops
- Oyster Rockefeller Bites
- Ground Chicken Sliders with Gruyère and Panchetta
- Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Pork and Sweet Potato Empanadas
- Thai Style Chicken Drumettes
- Grilled Chicken Satay with Gingered Mango Sauce
- Blackberry Chipotle BBQ Cocktail Meatballs
- Beef Short Rib Spoons with Roasted Carrot Puree
- Prosciutto Wrapped Figs with Mascarpone Foam
- Miniature Chili Rellano with Blue Crab and Monchego Cheese
- Terrine of Goat Cheese and Green Asparagus with Swiss Chard
- "Osso Bucco" en Rissoto Milanese Tarts
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Pancetta Wrapped Ahi Tuna with Black and White Sesame Seeds
- Vietnamese Beef Satay with Smoked Cabbage
- Lamb Meatballs with Hoisin and Pickled Ginger

Chef Stations, Carving Stations and Displays: *Please Choose Two*

Options listed on page 13.

Champagne Toast for All Reception Guests

Bride and Groom

After hours Bride and Groom package includes to-go portions of all your reception food.

Nicklaus Golf Course

The Magnolia Wedding Reception

$72.00 ++ per person

Passed Hors D'oeuvres *Please Choose Four*

- Applewood Smoked Bacon-wrapped Dates
- Savory Cones of Tuna, Salmon and Tomato Tartare
- Truffled Mushroom Flan on Fried Pasta with Grilled Asparagus
- Fresh Herb and Goat Cheese Stuffed Mushrooms
- Goat Cheese Tarts with Charred Cauliflower and Lucini Olive Oil
- Mini Lobster Club Sandwich with Vanilla Aioli
- Pancetta Wrapped Ahi Tuna with Black and White Sesame Seeds
- Smoked Salmon Parfait with Chive Oil and Creme Fraiche with Bagel Croutons
- Duck Wontons with Sweet Soy Consume
- Beef Tartare with Pickled Bamboo Shoots and Crispy Wontons

Beverage Station: *Please Choose Two*

Regular & Decaffeinated Coffee - Non Alcoholic Fruit Punch - Sweet & Unsweet Iced Tea - Lemonade

Cold Hors D'oeuvres & Displays: *Please Choose Four*

- Scallop Spoon with Truffle Vinaigrette and Grilled Asparagus
- Crab Mousse Profiteroles
- Shrimp Cocktail - Assorted Sushi
- Kumamoto Oysters with Preserved Lemon Mignonette
- Deviled Eggs with Black Truffle
- Grilled Shrimp and Papaya Lollipops
- Cherry Tomato and Mozzarella Lollipops with Basil Chimmichuri
- Eggplant Caviar, Artichoke and Tomato Confit
- Braised Lamb with Rosemary, Fig and Olive
- Tomato Basil Bruschetta - Deviled Eggs

Hot Hors D'oeuvres: *Please Choose Four*

- Miniature Shrimp and Grits en Coupe
- Miniature Crab Cakes with Green Remoulade
- Kobe Beef Sliders with Blue Cheese Aioli and Onion Confit
- Crab Cake Sliders with Fried Capers and Green Remoulade
- Rosemary-scented Lamb Lollipops
- Oyster Rockefeller Bites
- Ground Chicken Sliders with Gruyère and Panchetta
- Carolina BBQ Pork Sliders with Fine Slaw and Fried Onions
- Pork and Sweet Potato Empanadas
- Thai Style Chicken Drumettes
- Grilled Chicken Satay with Gingered Mango Sauce
- Blackberry Chipotle BBQ Cocktail Meatballs
- Beef Short Rib Spoons with Roasted Carrot Puree
- Prosciutto Wrapped Figs with Mascarpone Foam
- Miniature Chili Rellano with Blue Crab and Monchego Cheese
- Terrine of Goat Cheese and Green Asparagus with Swiss Chard
- "Osso Bucco" en Rissoto Milanese Tarts
- Braised and Smoked Bacon with Soffrito and Creamy Polenta
- Vietnamese Beef Satay with Smoked Cabbage
- Beef Tartare with Pickled Bamboo Shoots and Crispy Wontons

Chef Stations, Carving Stations and Displays: *Please Choose Two*

Options listed on page 13.

Champagne Toast for All Reception Guests

Bride and Groom

After hours Bride and Groom package includes to-go portions of all your reception food.

Chef Stations, Carving Stations and Displays Options

Azalea Wedding Reception
Please Choose One
Heron Wedding Reception
Please Choose Two
Magnolia Wedding Reception
Please Choose Two

Chef Stations and Displays

Charcuterie Board
Chef's Display of Assorted Smoked or Cured Meats and Sausages with Olive Scented Crostini

Chilled Shellfish Bar, Oysters, Clams, Prawns and Tristan Lobster (add $24)

Pates, Terrines and Smoked Meats, Pickled Vegetables, Assorted Mustard and Crostini

Live Sushi Station
Selections of Tuna, Grilled Asparagus and Shrimp Tempura Sushi Rolls
Rolled Live and Presented with Traditional Accoutrements.

Live Pasta Station
Selections of Fresh Vegetables, Herbs and Pastas Tossed with Roasted Tomato Sauce,
Imported Parmesan Cream or Balsamic and Extra Virgin Olive Oil.

Live Seafood Station
Clams, Mussels, Shrimp and Oysters Steamed with Sauvignon Blanc, Fresh Herbs and
Butter accompanied by Grilled Breads and Tapanade (add $12)

Live Stir Fry Station
Peppers, Onions, Water Chestnuts, Broccoli, and Bok Choy with your choice of Stir Fried Chicken,
Beef or Vegetables accompanied by Thai Peanut Sauce or Teriyaki. Assortment of toppings:
Fresh Cilantro, Ground Peanuts, Chili Sauce, Sprouts, Sesame Seeds, and Soy Sauce

Smokehouse Station
Smoked Pork, Drunken Chicken and Smoked Beef Brisket with Grilled Corn on the Cob, Braised
Collard Greens and an assortment of CCL Signature BBQ sauces (add $21)

Shrimp & Grits Station
CCL Signature Shrimp and Grits accompanied by an array of toppings such as Applewood Smoked Bacon, Fresh
Chives, New York State White Cheddar, Oven Roasted Tomatoes, Chorizo Sausage and Tomato Basil Relish

Carving Stations

Chef Carved Brazilian Steak with Regional Accoutrements
(Plantain Frites, Sweet Potato Chutney, Smoked Tomato Relish and Black Beans)

House-smoked Hickory Ham with Toasted Cheddar Biscuits and Yeast Rolls

Rosemary Roasted Leg of Lamb with Minted Apple Jelly, Port Wine Reduction and Herbed Crostini

Dark Beer and Mustard-roasted Loin of Pork with Cheddar and Ale Beignets and Toasted Sourdough

Beef Tenderloin with Garlic Crostini, Horseradish Cream Sauce and Grainy Mustard (Magnolia Package Only)

Wedding Cakes and Desserts

Your wedding cake and pastry assortments will be
designed and prepared by CCL's very own Pastry Chef.

Country Club Of Landfall
Signature Style Wedding Cakes
$6 per person
(This is the average per person cost of our wedding cakes,
they can vary from $5-$7 per person depending on the cake selection)

Hand-Dipped White & Dark Chocolate Strawberries
$2 per person

Trademark Miniature Dessert Display
$6 per person

Assortment of Chocolate Truffles
$5 per person
(Based on 3 per person)

Assortment of Petit Fours
$5 per person
(Based on 3 per person)

Cupcakes
$3 per person
Assorted flavors available

** Outside cakes are subject to a $1.00 per person cake cutting fee*

Private Party Beverage Service Options

Based on consumption and priced per drink.
Custom beverage service options are available to meet your preference and budget needs.
CCL makes every effort to accommodate each event's special beverage requests.

CCL House liquor available $6.80 all inclusive (AI) per drink.

Call Brands	Premium Brands	Ultra Premium Brands
Jim Beam	Jack Daniels	Patron
Dewars	Famous Grouse	Glenlivet
Canadian Club	Seagrams VO	Crown Royal
Beefeaters	Tanqueray	Bombay Sapphire
Smirnoff	Absolut	Grey Goose
Bacardi Silver	Captain Morgan's	Mount Gay
Jose Cuervo		
$7.75 (AI) per drink	$9.05 (AI) per drink	$11.35 (AI) per drink

Other liquors are available upon request and availability.

House Wines & Champagne
Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel
Champagne
$6.80 (AI) per glass
$24++ per bottle

Individual Drink Charges

Domestic Beer	$5.75 (AI)
Import Beer	$6.50 (AI)
Non-Alcoholic Beer	$4.85 (AI)
Soft Drinks	$3.00 (AI)
Bottled Water	$3.25 (AI)
Mimosas	$7.45 (AI)
Mineral Water	$3.25 (AI)

Additional Beverages

Champagne Punch	$45.00 per gallon
Non-Alcoholic Punch	$25.00 per gallon
Apple Spiced Cider	$25.00 per gallon
Lemonade	$25.00 per gallon

Keg prices available upon request.

Bartender Fees

Bartenders are tentatively staffed at 1 per every 75 guests.
Bartenders are charged at $30 per hour, per bartender if you require more than we would normally schedule.

All Food and Beverage Charges are subject to 20% Service Charge and NC Sales Tax (++).