

ST. CLAIR COUNTRY CLUB

CATERING AND SPECIAL EVENTS MENUS

PLATED ENTREES

Dinners include Soup, Salad, and Choice of 2 Vegetables and 1 Starch

Lunch's include Soup or Salad and Choice of 1 Vegetable and 1 Starch

Every Plate includes Saint Clair Signature Carrot Flan

Combo Plates are Available Upon Request



Poultry

Chicken Picatti	\$28	Chicken Marsala	\$28	Chicken Mornay ~ GF	\$29
Served with Lemon Caper Sauce		Served with Mushroom and Fontina Cheese		Served with Mustard-Gruyere Cream and Crispy Prosciutto	
Boursin Stuffed Chicken	\$32	Chicken Valentino	\$28		
Served with Mushroom and Roasted Shallot Cream		Served Breaded with Pesto Cream and Roasted Tomato			

Beef/Pork

Filet Mignon	\$42	Beef Short Rib	\$28	Steak Au Poivre	\$43
Served with Red-Wine Demi-Glaze		Served with a Cabernet Mushroom Sauce and Gremolata		Peppercorn Crusted Strip Steak served with a Peppercorn Cream	
Boursin Crusted Filet	\$44	Veal Roulade	\$44		
Served with a Boursin Cheese Crust and Red-Wine Demi-Glaze		Served with a Garlic Cream			

Seafood

Virginia Spots	\$29	Double Crab Cake	\$37	Cherry Pepper Salmon <i>gf</i>	\$33
English Style with a Chardonnay Cream Sauce		Jumbo Lump Crab Cake served with Roasted Shrimp Cream		Spiced Salmon served with Cherry Pepper Marmalade, Goddess Sauce	
Potato Crusted Halibut	\$35	Crab Stuffed Lemon Sole	\$33		
Served with a Crisp Potato Crust and Mustard Beurre Blanc		Served with Jumbo Lump Crab Stuffing and Chardonnay Cream			

Vegetarian

Vegetable Wellington ~ GF	\$24	Mushroom Ravioli	\$26	Cauliflower Steak ~ GF	\$22
Roasted Vegetables served inside a Phyllo Dough with Romesco Sauce		Served with Garlic Aioli, Ratatouille, and Tomato Cream Sauce		Turmeric Dusted Cauliflower served with Goddess Sauce	
Tempura Eggplant	\$22	Pasta Primavera	\$24		
Tempura Fried Eggplant served with a Garlic Sauce		Linguine served with Seasonal Vegetables and Pesto Sauce			

Starch

Mashed Potatoes
Parmesan Risotto
Roasted Yukon Potatoes
Roasted Redskin Potatoes
Rice Pilaf
Dauphinoise Potatoes

Vegetable

Haricot Vert with Brown Butter
Roasted Asparagus
Roasted Broccoli
Charred Brussel Sprouts
Glazed Carrots
Roasted Roma Tomato
Creamed Spinach Stuffed Roma Tomato

7% Tax and 22% Service Fee Extra

To-Go Boxes are Not Permitted on Buffets

PLATED DESSERTS



Ice Cream or Sorbets - gf \$5

*Add Fresh Berries \$2

Pecan or Oreo Ball - gf \$6

Caramel or Chocolate Sauce

Vanilla Bean Cre'me Brûlée - gf \$8



Fresh Berries & Seasonal Tuile Cookie

Banana Foster Cake \$8

Banana Cake, Vanilla Ice Cream, Walnut
Streusel, Banana Rum Sauce

New York Style Cheesecake \$9

Whipped Cream & Fresh Berries

Apple Almond Tarte \$9



Cinnamon Ice Cream & Caramel
Sauce

Chocolate Truffle Cake \$9

Chocolate Chantilly, Chocolate
Sponge Cake, Chocolate Glaze,
Melba Sauce

Tuxedo Pie \$9

Chocolate Mousse, White Chocolate
Mousse, Whipped Cream, Oreo
Crust, Raspberry Sauce

Chocolate Cream Pie \$8

Chocolate Filling, Vanilla Whipped
Cream, Chocolate Shavings, Flaky
Pie Crust, Chocolate Sauce

Carrot Cake \$8

Spiced Cake, Cream Cheese Icing,
Vanilla Creme Anglaise

SOUP AND SALAD



Salads are \$8.00 per person for Buffets

Baby Arugula Salad	Add \$2	Clubhouse Mixed Green	
Arugula, Frisee, Bleu Cheese, Red Wine Poached Pears, Cabernet Shallots, Toasted Prosciutto, Walnuts, Walnut Vinaigrette		Roma Tomato, Olives, Croutons, House Italian Dressing	
Rockwell Salad		Fresh Seasonal Fruit Cup	
Toasteds Walnuts, Golden Delicious Apple, Bleu Cheese Crumbles, Cabernet Poppyseed Dressing		Garnished with Fresh Mint	
SCCC Harvest Salad	Add \$2	Caesar Salad	
Granny Smith Apples, Spiced Pecans, Dried Cranberries, Goat Cheese House Red Wine Vinaigrette		Garlic Croutons, Parmesan Crisps	
Southern Spinach	Add \$1	Ciscero Salad	
Baby Spinach, Boursin, Apples, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette		Romaine, Feta Chunks, Cherry Tomatoes, Croutons, Lemon Garlic Dressing	
Berry Spinach Salad		Grilled Vegetable Salad	Add \$1
Baby Spinach, Mixed Berries, Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette		Boston Bibb Lettuce, Croutons, Balsamic Vinaigrette	
		Add Chicken	\$8
		Add Shrimp	\$12
		Add Salmon	\$11
		Add Steak	\$12

Soups are \$5.50 per person for Buffets

Wedding Soup
 Tomato Basil Bisque
 Cream of Broccoli
 Minestrone Italiano
 French Onion Soup
 Garden Vegetable
 Chicken Tortilla
 Potato and Leek
 Cream of Mushroom
 Chicken Pastina
 Turkey Florentine
 Chilled Vichyssoise
 Chilled Fruit Soup - gf
 Chilled Gazpacho* - gf

Specialty Soups

Lobster Bisque
 Lobster Morsels in Brandied
 Cream
 Add \$5
 Eastern Shore Crab Bisque
 Jumbo Lump Blue Crab
 Add \$5

7% Tax and 22% Service Fee Extra

To-Go Boxes are Not Permitted on Buffets

SPECIALTY ACTION STATIONS



Pricing Per Person

Carving Station

Prime Beef Tenderloin	\$18	Butter Roasted or Smoked	\$8.50
Dijon, Horseradish Sauce, & Mini Buns		Turkey Breast - GF	
		Cranberry Chutney & Mini Buns	
Herb Roasted	\$16.50	Cedar Plank Roasted	\$12
Baby Lamb Chops - GF		Salmon Filet - GF	
English Mint Sauce		Cucumber-Dill Tzatziki and Mediterranean Relish	

Pasta Station \$12

Chef Attended (Optional)	Add on:
(\$75 per 100 Guests)	House Made Meatballs \$3
Select Two Fresh Pastas	Hot Italian Sausage \$3
Tortellini, Bowtie, Fettucine, Penne, or Fusilli	Sauteed Mushrooms \$2
Served with Plum Tomato, Alfredo, and Pesto Sauces, Garlic Baguette, and Grated Parmesan	Jumbo Lump Crab \$18
	Baby Shrimp in Garlic \$5

Saint Clair Stir-Fry \$14

Chef Attended (Optional)
(\$75 per 100 Guests)

Lo Mein Noodles, Stir Fried Rice

Assorted Vegetables, Chicken, Beef Tips

7% Tax and 22% Service Fee Extra

To-Go Boxes are Not Permitted on Buffets



BUFFET BUILDER

All prices for buffet items are a per person price.

Poultry

Chicken Piccata \$13
Chicken Marsala \$13
Chicken Mornay \$15
Chicken Parmesan \$15
Fried Chicken \$18

Beef/Pork

Pulled Pork \$10
Petite Filet Mignonettes - gf \$23
Braised Short Rib - gf \$18
Sliced Pork Loin - gf \$10
Veal Marsala \$18

Seafood

Cherry Pepper Salmon - gf \$15
Crab-stuffed Sole \$18
English Style Cod \$16
Virginia Spots \$13
Crab Cakes \$18

Starch

Chef's Choice Pasta \$4
Roasted Potatoes with Herbs \$3
Mashed Potatoes \$3
Seasonal Pilaf \$4
Au Gratin Potatoes \$6

Vegetable

Seasonal Vegetable Medley - gf \$7
Roasted Brussel Sprouts - gf \$5
Roasted Broccoli - gf \$5
Cauliflower Au Gratin - gf \$8
Roasted Corn Succotash - gf \$6

CHEFS RECOMMENDED BUFFETS



Chef Jim's Pick

Warm Soft Rolls with Whipped Butter
Mixed Greens Salad with Tomatoes, Olives, Cucumbers, Croutons
3 Salad Dressings
Seasonal Vegetable Medley
Penne Pasta with Marinara and Mozzarella Cheese
Roasted Redskin Potatoes with Herbs
Chicken Piccata with Lemon Caper Sauce
Filet Mignonettes with Red Wine Demi-Glace
Assorted Cookies and Brownies
\$46 per person

Italian Buffet

Caesar Salad Platter
Tossed Salad with 3 Dressings
Penne Pasta with Vodka Sauce and Mozzarella Cheese
Chicken Parmesan
Meatballs
Seasonal Vegetable Medley
Tiramisu
\$38 per person

Entree Salad Buffet

Chef's Choice Seasonal Soup
Grilled Chicken
Grilled Shrimp
Grilled Salmon
Roasted Portabella Mushroom
Romaine and Artisan Greens
Assorted Salad Toppings
Chef's Choice Seasonal Cold Salad
Fresh Fruit

7% Tax and 22% Service Fee Extra

Assorted Cookies

\$35 per person

To-Go Boxes are Not Permitted on Buffets



Backyard Picnic

Buttermilk Fried Chicken with Cajun Honey
Smoked Pulled Pork with House Barbecue
Grilled Bratwurst with Peppers and Onions
Tossed Garden Salad with 3 Dressings
Baked Beans
Chopped Coleslaw
Macaroni Salad
Deviled Eggs
Assorted Cookies
\$39 per person

The "Hole in One"

Chefs' Choice Seasonal Soup
Chef's Choice Two Seasonal cold Salads
Basket of Fresh Breads
Platter of Sliced Deli Meats (Smoked Turkey, Baked Ham, Roast
Beef)
Lettuce, Tomato, Onion, Pickle
Mayonnaise and Dijon Mustard
Fresh Fruit Display
Assorted Cookies
\$35 per person



DESSERT SELECTIONS

Dessert Buffet/Stations are priced per person

\$8 Select 3

\$12 Select 5

Individual Mini Pastries

Vanilla Crème Brûlée - gf


Coconut Cream Tarts

Key Lime Tart

Lemon Meringue Tart

Dutch Apple Crisp Tarts

Fresh Fruit Tarts

Pecan Tarts 

Tiramisu Parfait

Mini Profiterole

Cake Pops

Mini Cupcakes

Mini Chocolate Decadence Cakes - gf

Chocolate Mousse Cups - gf


Mini cheesecake Squares

Mini Carrot cakes


Cookies

\$24/Dozen


Chocolate Chip

Peanut Butter 

Lemon White Chocolate

Royal Cookies 


Oatmeal Raisin Spice

Heath Bar Crunch 

Double Chocolate Chunk

M&M

Snickerdoodle

White Chocolate Macadamia 


Ginger Molasses

Sugar Cookie

Chocolate Iced Brownies

Specialty Cookies


\$36/Dozen


St. Clair Macaroons gf 


Coconut Macaroons


Thumbprints


Raspberry Shortbread

Magic Bars 

Russian Tea Cookies 

Rum Balls 

Buckeyes 

Peanut Butter Blossom 

Butter Cookies

*Decorated Iced Sugar Cookies
starting at \$2.50 per cookie*



DESSERT BAR ACTION STATIONS

Milkshake Station \$9.50

Chef Attended, choice of Vanilla, Chocolate, Strawberry, Mint
Chocolate Chip or Brownie St. Clair. Includes Whipped Cream
and Maraschino Cherries.

****Alcohol can be added for an additional charge**

Fresh Fried Funnel Cake Station \$12

Chef Attended, classic funnel cakes made á la minute with
assorted toppings whipped cream, strawberry sauce, and
chocolate sauce.

Ice Cream Mountain \$8.50

Ice cream sundae bar with assorted toppings; Whipped Cream,
Maraschino Cherries, Chocolate Syrup, Caramel Sauce,
Strawberry Sauce, M&M's, Crushed Oreo, Crushed Heath Bar,
Peanuts & Sprinkles



CONTINENTAL BREAKFAST

Includes the following for \$10.00 per person

Fresh Orange, Grapefruit or Cranberry Juice, Assorted Fresh Seasonal Fruits

Freshly Baked Assortment of Breakfast Breads

Miniature Muffins and Fruit Filled Danish, Whipped Butter and Preserves, Freshly Brewed St. Clair Blend Coffee and Decaf,
Assorted Herbal Teas

Additions:

Scrambled Eggs (includes Toast, Jellies and
Jam)

\$2.50 per person

Corned Beef Hash with Poached Eggs

\$6.75 per person

Yogurt Parfait with Berries and Granola

\$3.25 per person

Chef's Choice Assorted Breakfast

Sandwiches

\$7.25 per person

Hash Browns, Home Fries, or Lyonnaise - gf

\$2.25 per person

Chef Attended Omelet Station

\$12.00 per person

Oatmeal, Steel Cut Oats, Cream of Wheat or
Grits

\$2.50 per person

Eggs Benedict with Canadian Bacon

\$6.50 per person

Pancakes with Maple Syrup

\$3.25 per person

Bacon or Sausage

\$3.50 per person

French Toast with Maple Syrup

\$3.25 per person

Assorted Cold Cereals

\$2.75 per person

Chef's Choice Seasonal Quiche

\$8.25 per person

Bagels with Cream Cheese, Jellies and Jam

\$3.25 per person



HORS D'OEUVRE PRICING

All Hors d'oeuvres are passed Butler Style at the indicated price for a maximum of 1 hour. Buffet presentation for functions will add \$3.25 per person to the total cost.

Cold Hors d'oeuvre:

\$5.50 per person/per hour

Hot Hors d'oeuvre:

\$7.00 per person/per hour

Choice of 2 Hot 2 Cold:

\$20 per person/per hour

Choice of 3 Hot 3 Cold

\$28 per person/per hour

Buffet/Stations Pricing

Cold Hors d'oeuvre Reception

Select Six Items for \$28 per person

Hot and Cold Hors d'oeuvre Reception

Select Four Hot and Four Cold Items for \$40 per person

HORS D'OEUVRES



Cold

Display Only

Assorted Deluxe Cheeses & Crackers - Add \$3.25 gf

Fresh Vegetable Crudit  with Herb Dip - Add \$2.25 gf

Fresh Cubed Fruit with Dipping Sauces - Add \$2.25 gf

Deluxe Antipasta and Charcuterie - Add \$10

Herbed Cream Cheese on Endive Spear with Cherries and Honeyed Pecan - gf

Portobello, Smoked Mozzarella and Tomato Salad Tartlet

Teriyaki Beef and Vegetable on Wonton

Polenta Bite with Tomato Jam and Asiago

Antipasta Skewers with Basil Pesto - gf

Tomato Bruschetta with Fresh Mozzarella on Crostini

Cold Smoked Salmon on Pumpernickel with Honey Mustard

Roasted Pear, Bleu Cheese and Onion on Garlic Crostini

Port Wine Fig Butter and Prosciutto Canap 

Jamaican Jerk Chicken Salad in Tart with Mango Aioli

Crostini with Pesto and Goat Cheese Cajun Shrimp Canape with Saffron Aioli

Hot

Chicken Quesadillas with Mexican Salsa

Teriyaki Chicken Satay - gf

Coconut Chicken with Thai Peanut Sauce

Mini Chicken Wellington

Malaysian Beef Satay with Spicy Peanut Sauce - gf

Mushroom Caps with Sausage - gf

Oriental Pot Stickers

Veal Meatballs with Marsala Sauce

Mini Beef Wellington - Add \$2.25

Blackened Mahi Mahi on Coconut Cream - gf

Mini Crab Cake with House Remoulade - Add \$2.75

Bacon Wrapped Scallops - gf

Deep Fried Coconut Shrimp - Add \$2

Wild Mushroom Phyllo Tarts with Roasted Red Onion and Walnuts - gf

Seasonal Arancini

Raspberry Brie en Croute

COLD SEAFOOD



Chilled Gulf Shrimp with Cocktail GF per Market Value

St Clair Crab Hoelzel GF per Market Value

Chilled Grilled Split South African GF per Market Value

Lobster Tails with Traditional
Accompaniments

Oysters on the Half Shell GF per Market Value

Smoked Salmon with Traditional GF per Market Value
Condiments & Toast Points

Grand Plateau Seafood Station GF per Market Value

Chilled Gulf Shrimp (50pcs)

Fresh Oysters on the Half Shell (40)

1/2 Poached South African Lobster

Tails (50)

Colossal Crab Claws (50 pcs)

Cocktail Sauce, Horseradish, and

Lemons