

Franklin County Country Club

Holiday Catering Menu

HORS D'OEUVRES

priced per person unless otherwise noted

Passed

- Spanakopita | 5
- Fried Chicken Potstickers | 4
- Cocktail Shrimp Shooters | 8
- Vegetable Shooters | 3
- Bruschetta Crostini | 5
- Grilled Steak Bruschetta Crostini | 7
with Maytag Bleu Cheese & Herbs
- Vegetable Spring Roll | 3

Buffet Style

- Smoked BBQ Pulled Pork Sliders | 7
with Cheddar Cheese
- Cheeseburger Sliders | 8
- Toasted Ravioli | 4
with Marinara
- Spanakopita | 5
- Fried Chicken Potstickers | 4
with Hoisin Sauce
- Loaded Potato Skins | 5
- Housemade Salsa & Queso | 5
served with Tortilla Chips
- Peel & Eat Shrimp Cocktail | 25 per pound
with Cocktail Sauce & Lemon
- Bone-in Wings | 20 per pound
served with Ranch or Bleu Cheese

PLATED ENTREES

all entrees come with fresh rolls and butter and your choice of soup or side salad

Beef

- 12oz CHARGRILLED NY STRIP
with steak compound butter | 34
- CHARGRILLED FILET MIGNON OF BEEF
with steak compound butter | 38

Pork

- Applewood Smoked
BERKSHIRE PORK LOIN
*with caramelized honey crisp apples
& bourbon demi-glaze | 23*

Chicken

- PAN-SEARED CHICKEN
BEURRE BLANC
with lemon caper sherry cream | 24
- CHICKEN MUSHROOM MARSALA
*with sautéed mushrooms & marsala
wine sauce | 24*

Fish

- PAN-SEARED SCOTTISH SALMON
with lemon caper cream sauce | 28
- PAN-SEARED GROUPEL
with red pepper coulis | 28

Duet Options

- STEAK & CHICKEN
*4oz filet of beef with red wine demi glaze
4oz pan-seared chicken breast with lemon
caper sherry cream | 38*
- STEAK & SALMON
*4oz filet of beef with red wine demi glaze
4oz Scottish salmon filet with dill white
wine cream | 40*
- STEAK & SHRIMP
*4oz filet of beef with red wine demi glaze
3 pan-seared jumbo shrimp with white
wine mornay sauce | 38*

Vegetarian

- ANCIENT GRAIN STUFFED PEPPER
*quinoa, wild rice pilaf, spinach stuffed
roasted bell pepper with fresh herbs &
sweet balsamic reduction | 18*
- EGGPLANT PARMESAN
*with housemade marinara, melted whole
milk mozzarella & parmesan cheese | 18*

Sides *pick two*

- Herb Wild Rice Pilaf
- Roasted Red Bliss Potatoes
- Roasted Garlic Smashed Potatoes
- Baby Green Beans
- Baby Honey Glazed Carrots
- Asparagus
- Roasted Vegetable Medley
- Smoked Cheddar Risotto

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BUFFET OPTIONS
priced per person

The Grand Clubhouse

PROTEINS

One Protein 36 | Two Proteins 38 | Three Proteins 40

Applewood Smoked Berkshire Pork Loin
with bourbon apple demi glaze

Prime Roasted Strip Loin of Beef
with bourbon apple demi glaze

Mesquite Slow Roasted Turkey Breast
with pan gravy & cranberry aioli

Pan-Seared Chicken Breast
with lemon caper sherry beurre blanc

Pan-Seared Scottish Salmon
with lemon caper sherry beurre blanc

Smoked Bacon Wrapped Prime Beef Meatloaf
with red wine pan gravy

HORS D'OEUVRES

Smoked Side of Salmon
Peel & Eat Cocktail Shrimp
with horseradish aioli cocktail sauce & lemon

served with rolls & butter

South of the Border | 25

PROTEINS

Ground Beef
Fajita Chicken
served with crispy corn taco shells
& flour tortillas

SIDES

Borracho Beans
Fiesta Rice

GARNISHMENTS

Hot Queso
Housemade Salsa
Shredded Lettuce
Sour Cream
Tomato

DESSERT

Fried Sopapilla
with hot honey & powdered sugar

Rob's Smokehouse Barbeque | 27

PROTEINS choose two

Smoked Chopped BBQ Pork
Marinated Grilled Bone-in Chicken
Smoked Chopped Beef Brisket | +3
served with Sweet Baby Rays, Carolina
bbq sauce, Hawaiian rolls & butter

SIDES

BBQ Baked Beans
with smoked bacon
Potato Salad
Coleslaw
Marinated Grilled Vegetable Pasta Salad

DESSERT

Chocolate & Berry Cheesecake

SALAD Pick One

Tossed Caesar Salad
Mixed Garden Greens
with ranch & balsamic dressings

SOUP Pick One

Tomato Bisque
Butternut Squash
other selections available upon request

SIDES Pick Three

Wild Rice Pilaf
Roasted Red Bliss Potatoes
Roasted Garlic Smashed Potatoes
Three Cheese Tortellini Alfredo
Green Bean Almandine
Roasted Vegetable Medley
Cornbread Stuffing

DESSERT

Chef's Gourmet Dessert Table

Par Three | 22

Soup, Salad & Sandwich Bar

SOUP

Tomato Basil

SALAD

Mixed Fresh Greens
with tomato, egg, cheese, cucumbers,
croutons, red onion, bacon & served with
ranch & raspberry vinaigrette

SANDWICH

Cold Cut Deli Bar
sliced turkey, ham, salami, cheese tray,
lettuce, tomato, onion, mayonnaise, mustard
and assorted fresh breads.

DESSERT

Cookie & Brownie Tray

Ala Carte Dessert | 8

Triple Chocolate Mousse Cake

NY Cheesecake
with Berry Sauce

Turtle Cheesecake

Crème Brulee
with fresh berries & mint

Lemon Berry Cream Cake