

Memphis National Golf Club

Catering Menus

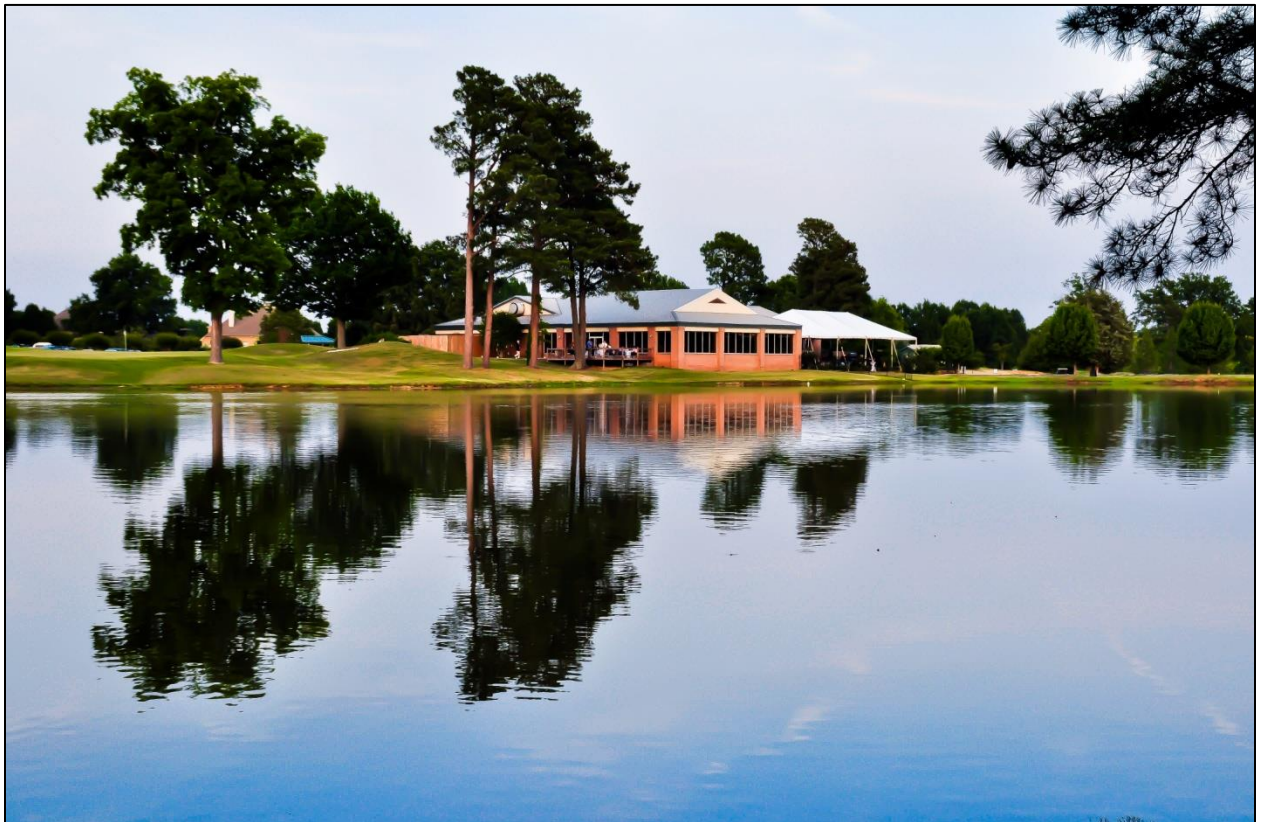




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Breakfast Buffet Options

CONTINENTAL BREAKFAST

\$9.95 per person

Assorted Muffins, Pastries & Sliced Seasonal Fresh Fruit

Assorted Juices and Fresh Brewed Coffee

GOURMET BREAKFAST

\$15.95 per person

Scrambled Eggs, Hash Browns, Bacon, Sausage, Biscuits and Gravy

With Sliced Seasonal Fresh Fruit

Assorted Juices and Fresh Brewed Coffee

CLASSIC BRUNCH

\$25.95 per person

Omelet Station, Scrambled Eggs, Bacon, Sausage, Hash Browns, Biscuits and Gravy

Tossed Greens Salad with Assorted Dressings

Pick 2 Entrees and 2 sides from Lunch menu

Assortment of Freshly Baked Desserts

Assorted Juices and Fresh Brewed Coffee

Lunch Buffet Options

ALL AMERICAN BUFFET

\$14.95 per person

Hamburgers & Hotdogs with Potato or Pasta Salad, Chips,
Condiments and Buns
Choice of Dessert

MEMPHIS BBQ BUFFET

\$14.95 per person

Pulled Pork, Coleslaw, Baked Beans, Potato or Pasta Salad, Chips,
Condiments and Buns
Brownies or Cookies

GOURMET DELI BUFFET

\$14.95 per person

Choice of Soup, Salad Bar, Three Gourmet Deli Meats, Selection of Cheeses,
Lettuce, Tomato, Onion, Pickle,
Assortment of Breads and Condiments
Choice of Dessert

BUFFALO WING AND PIZZA BUFFET

\$14.95 per person

Salad Bar with three Dressing Options, Chicken Wings with Choice of two Sauces,
Assortment of One topping Pizzas
Brownies or Cookies

BOXED LUNCHES

\$10.95 per person

Premade Ham or Turkey Sandwich, Bag of Chips, Apple, Cookie, and Bottled Water

Lunch Buffet Options

Choice of 1 Entrée \$16.95++ per guest

Choice of 2 Entrées \$18.95++ per guest

All lunch buffet meals are served with warm rolls and butter, salad selection, choice of two sides, and choice of two desserts

CHICKEN PICCATA

Sautéed Breast of Chicken with Lemon Caper Butter

CLASSIC CHICKEN PARMESAN

*Panko Crusted Chicken on a Bed of Angel Hair Pasta
Topped with Marinara*

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH HAM AND SWISS CHEESE W/ SAUCE

STUFFED CHICKEN BREAST

Stuffed with Wild Rice, Cranberries and Pecans with Glaze

PORK LOIN

Served with Sweet Pecan Glaze

GRILLED SALMON OAK HARBOR

*Pan Seared North Atlantic Salmon
Topped with Hollandaise*

STUFFED SOLE

*Oven Roasted Sole with Crab Stuffing
In Lemon Caper Butter Sauce*

ROASTED MEDALLIONS OF BEEF

With Garlic Au Jus and Caramelized Onions

BEEF TIPS WITH RICE

WITH MUSHROOM SAUCE

SLICED SIRLOIN

Topped with Wild Mushroom Sauce

CHICKEN OSCAR

*Breast of Chicken Sautéed and Topped with Sweet Crab, Asparagus and Tangy Lemon Butter
Sauce*

Add \$4 per guest

*20% Service Charge and Tennessee State Sales Tax of 9.75% applies to all Food and
Beverage Charges*

Salad, Side, & Dessert Options for Lunch Buffet

SELECTIONS

Salads

Garden Salad

Spring Mix with Cucumbers, Cherry Tomatoes, Carrots and Mushrooms
Served with Ranch and Italian Dressings

Traditional Caesar

Romaine Hearts with Herb Croutons,
Shredded Parmesan Cheese and Caesar
Dressing

Spinach

Baby Spinach Leaves, Sun-dried Cranberries,
Goat Cheese and Mushrooms
Served with Balsamic Vinaigrette

Sides

Wild Rice Pilaf

Garlic Mashed Potatoes

Potatoes au Gratin

Rosemary Roasted New Potatoes

Risotto

Mac and Cheese

Green Bean Almandine

Roasted Asparagus

Glazed Carrots

Seasonal Vegetable Medley

Desserts

Banana Pudding

Key Lime Pie

Lemon Ice Box Pie

Warm Bread Pudding with Bourbon Caramel

Cobbler

Cheesecake

Chocolate Layer Cake

Cookie and Brownie Tray

Hors d'Oeuvres Menu

Choose any 6 from either the cold or hot hors d'oeuvres menu

Based on 2-3 pieces of each item per guest

\$23.95 ++ per guest

COLD HORS D'OEUVRES

Assorted Tea Sandwiches

Turkey & Ham Party Spirals

Sun Dried Tomato Bruschetta with Crostini

Caprese Skewers

Jumbo Shrimp Cocktails

Tri-Colored Tortellini Skewers

Goat Cheese, Caramelized Onion & Fig on Bruschetta

Gorgonzola-Pear Toast

Raspberry Brie in Pastry with Honey Almond Topping

Crudités

Hors d'Oeuvres Menu

Meatballs (Swedish, BBQ)

Assorted Mini Quiche

Tempura Chicken Skewers with Smoked Chile Lime Sauce

Sausage Stuffed Mushroom Caps

Mini Chicken Quesadillas

Toasted Ravioli with Marinara Sauce

Chicken & Pineapple Brochettes

Crab Cakes with Roasted Red Pepper Sauce

Shrimp Skewers with Mango Glaze

Bacon Wrapped Scallops

Smoked Sausage with Pineapple Bites

Mini Chicken and Waffles

20% Service Charge and Tennessee State Sales Tax of 9.75% applies to all Food and Beverage Charges

Mini Chicken and Burger Sliders
Bacon Wrapped Dates
Fried Mac and Cheese with Marinara
Beef & Vegetable Kabob
Spanikopita
Fried Chicken Wings
Coconut Shrimp
Mini Crab Cakes
Bacon Wrapped Shrimp
Spinach Florentine Pinwheels
Italian Sausage Pinwheels
3 Cheese Nash Crostini
Asiago Chicken Stars
Sesame Peanut Chicken Brochette

Dips and Sweets

Pumpkin Cheesecake Dip with Graham Crackers
Goosey Pecan Pie Cheesecake Dip with Graham Crackers
Toffee Dip with Graham Crackers
Peppermint Dip with
Brownie Batter Dip with
Caramel Pecan Cheesecake Dip
Buffalo Chicken Dip with Crackers
Spinach Artichoke Dip with Crackers
Hot Crab Dip with Crackers
Roasted Garlic and Bacon Spinach Dip with Crackers

Specialty Stations

\$3.00++ pp

Mac and Cheese

Bacon, green onions, ham, shredded cheese, tomatoes, broccoli, mushrooms

Biscuit Bar

Bacon, Ham, Jams and Jellies, Honey, Flavored Butter, Sausage Gravy

Popcorn Bar

Butter and Caramel Popcorn, Flavored seasonings (ranch, cheddar, chili, caramel)
Candy pieces, nuts

Potato Bar

Mashed White and Sweet Potatoes

gravy, cheese, bacon bits, green onion, lobster sauce, sour cream, butter, cinnamon,
brown sugar, pecans, marshmallows

Specialty Hors d'Oeuvres Displays

Each Serves 100

Imported and Domestic Cheese Platter

Includes a selection of Fine Imported and Domestic Cheeses

Served with Gourmet Crackers and French Baguette

\$150

Antipasto Platter

Sliced Salami, Pepperoni, Roasted Red Peppers, Deluxe Cheeses,

Assorted Olives and Pepperoncini

\$125

Seasonal Fruit Display

Seasonal Fruits and Berries with

Assorted Melons, Pineapple and Kiwi

Served with Poppy seed Dressing

\$125

Garden Fresh Vegetable Platter

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Cucumbers,

And Cherry Tomatoes

Served with Homemade Ranch Dressing

\$125

Memphis Belle Sausage and Cheese Platter

Smoked Sausage and Assorted Domestic Cheeses

With Seasoned Pickles, Pepperoncini, Mustard and BBQ Sauce

Served with Gourmet Crackers

\$150

Duo of Dips

Spinach & Artichoke Dip and Buffalo Chicken Dip

Served with Homemade Tortilla Chips

\$125

Dinner Buffet Options

Choice of 1 Entrée \$28.95++ per guest

Choice of 2 Entrées \$32.95++ per guest

Choice of 1 Entrée & Carving Station \$34.95++ per guest

All dinner buffet meals are served with warm rolls and butter, salad selection, choice of two sides, and choice of two desserts

CHICKEN PICCATA

Sautéed Breast of Chicken with Lemon Caper Butter

CLASSIC CHICKEN PARMESAN

*Panko Crusted Chicken on a Bed of Angel Hair Pasta
Topped with Marinara*

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH HAM AND SWISS CHEESE W/ SAUCE

STUFFED CHICKEN BREAST

Stuffed with Wild Rice, Cranberries and Pecans with Glaze

PORK LOIN

Served with Sweet Pecan Glaze

GRILLED SALMON OAK HARBOR

*Pan Seared North Atlantic Salmon
Topped with Hollandaise*

STUFFED SOLE

*Oven Roasted Sole with Crab Stuffing
In Lemon Caper Butter Sauce*

ROASTED MEDALLIONS OF BEEF

With Garlic Au Jus and Caramelized Onions

SLICED SIRLOIN

Topped with Wild Mushroom Sauce

CHICKEN OSCAR

*Breast of Chicken Sautéed and Topped with Sweet Crab, Asparagus and Tangy Lemon Butter
Sauce
Add \$4 per guest*

Dinner Buffet Options Cont.

Carving Stations

*Each Station will Require one Chef Attendant per 100 Guests at \$100 Each
\$30.95*

Pepper Crusted New York Strip Loin

with Petit Rolls and Condiments

Roasted Beef Tenderloin

with Horseradish Dipping Sauce and Petit Rolls

Slow Roasted Prime Rib

with Horseradish, Onion Jus and Petit Rolls

Baked Honey Glazed Ham

with Petit Rolls and Condiments

Whole Turkey

with Cranberry Chutney and Petit Rolls

Pork Loin

with Dijon Crème sauce and Petit Rolls

Salad, Side, & Dessert Options for Dinner Buffet

SELECTIONS

Salads

Garden Salad

Spring Mix with Cucumbers, Cherry Tomatoes, Carrots and Mushrooms
Served with Ranch and Italian Dressings

Traditional Caesar

Romaine Hearts with Herb Croutons,
Shredded Parmesan Cheese and Caesar Dressing

Spinach

Baby Spinach Leaves, Sun-dried Cranberries, Goat Cheese and Mushrooms
Served with Balsamic Vinaigrette

Sides

Wild Rice Pilaf

Garlic Mashed Potatoes

Potatoes au Gratin

Rosemary Roasted New Potatoes

Risotto

Mac and Cheese

Green Bean Almandine

Roasted Asparagus

Glazed Carrots

Seasonal Vegetable Medley

Desserts

Banana Pudding

Key Lime Pie

Lemon Ice Box Pie

Warm Bread Pudding with Bourbon Caramel

Peach Cobbler

Cheesecake

Chocolate Layer Cake

Cookie and Brownie Tray

Specialty Stations \$3.00++ pp

Mac and Cheese

Bacon, green onions, ham, shredded cheese, tomatoes, broccoli, mushrooms

Biscuit Bar

Bacon, Ham, Jams and Jellies, Honey, Flavored Butter, Sausage Gravy

Popcorn Bar

Butter and Caramel Popcorn, Flavored seasonings (ranch, cheddar, chili, caramel)
Candy pieces, nuts

Potato Bar

Mashed White and Sweet Potatoes, gravy, cheese, bacon bits, green onion, lobster
sauce, sour cream, butter, cinnamon, brown sugar, pecans, marshmallows

Theme Menus

Country Buffet

\$29.95 per guest

(choice of One)

Tossed Garden Green Salad
Fresh Fruit
Coleslaw

Entrée (Choose 2)

Smothered Pork Chops
Fried Catfish
Fried Chicken
Chicken Fried Steak
Meatloaf
Roast Beef w/ Brown Gravy

Sides

Mashed Potatoes with Gravy
Country Style Green Beans
Corn
Old Fashioned Buttermilk Biscuits and Cornbread

Desserts

Apple Pie
Fruit Cobbler

Mexican Fiesta

\$29.95 per guest

Tortilla Chips with
Chili Con Queso and Spicy Salsa

Beef Fajitas

Chicken Fajitas

Warm Flour Tortillas, Grilled Onions and Peppers

Shredded Cheese, Guacamole

Pico do Gallo, Sour Cream

Lettuce, Jalapenos

Tamales

Cheese Enchiladas

Mexican Rice

Refried or Black Beans with Cheese

Mexican Cheesecake

Margarita Pie

Italian Buffet

\$29.95 per guest

Caesar Salad with Spiced Croutons

Choose One of the Following Entrees

Five Cheese Lasagna or Vegetable Lasagna

Chicken Parmesan

Eggplant Parmesan

Chicken Marsala

Chef Attended Pasta Station

Fettuccine, Penne, Bowtie, Ziti and Cheese Tortellini Pastas
(choice of Two)

Marinara, Pesto Cream and Alfredo Sauce
(choice of Two)

Julienne of Vegetables, Mushrooms, Black Olives
Sweet Bell Peppers, Onions, Fresh Herbs, Garlic, Olive Oil
Sun Dried Tomatoes and Parmesan Cheese

Fresh Garlic Bread

Cheesecake with Assorted Toppings
Tiramisu

Add Shrimp for \$2.00 per guest

Memphis National Specialties

SELECTIONS

BBQ Dinner Buffet

\$18.95++ per person

(Choose 2)

Pulled Pork Shoulder

BBQ Chicken

Baby Back Ribs

Sides

Sauce

Potato Salad

Cole Slaw

Baked Beans

BBQ Bread and Buns

Banana Pudding

Apple Pie

Pasta Bar

\$18.95++ per person

Garden Salad

Penne and Bow Tie Noodles

Marinara Sauce

Alfredo Sauce

Grilled Chicken

Italian Sausage

Toppings

Artichoke Hearts

Black Olives

Red and Green Bell Peppers

Green Onions

Parmesan Cheese

Garlic Bread

Tiramisu

Lemon Pie

Bar Menu

Bar packages are priced per guest

Hours	House Bar	Well Bar	Deluxe Bar	Platinum Bar
Two	\$16	\$18	\$21	\$23
Three	\$18	\$20	\$23	\$25
Four	\$20	\$22	\$25	\$27

HOUSE BAR:

House Wine, Domestic & Imported Bottled Beer and Soft Drinks

WELL BAR:

House Brand Vodka, Gin, Bourbon and Rum

House Wine, Domestic & Imported Bottled Beer and Soft Drinks

DELUXE BAR:

Ketel One, Beefeater, Jim Beam, Bacardi Silver & Chivas Regal

Kendall Jackson Wine, Domestic & Imported Bottled Beer and Soft Drinks

PLATINUM BAR:

Grey Goose, Bombay Sapphire, Crown Royal, Jack Daniels, Dewars, Captain Morgan

Kendall Jackson Wine, Domestic & Imported Bottled Beer and Soft Drinks

CASH BAR ALSO AVAILABLE

20% Service Charge and Tennessee State Sales Tax of 9.75% applies to all Food and Beverage Charges

Memphis National Golf Club

Event Services and Policies

www.memphisnational.com • 901.853.8050 ext. 23
• kbateman@centurygolf.com

- 1. SECURITY OF THE DATE:** The event date will be reserved when the deposit and a signed contract have been received by Memphis National Golf Club.
- 2. INITIAL DEPOSIT:** A deposit is required with your signed contract in order to consider the date as a firm booking. The initial deposit is \$500. All deposits are non-refundable and non-transferable and will be credited to the cost of your event or retained by us if you cancel your event. The deposit will be applied toward the final payment of the event total.
- 3. FOOD & BEVERAGE:** Memphis National Golf Club will provide all food and beverage for events held on our property unless otherwise specified in the event contract. The club does not allow any food or beverage to be brought into facility from outside vendors or clients unless special arrangements have been made through the Catering Department.

A food and beverage minimum is established for your event at the time it is booked. This is the minimum amount that must be spent by you or your guests at your event for food and beverages, even if the number of guests who attend your event is less than the final attendance figure that you supply to us. The number of guests that the event is booked for should be at least the number that you expect to attend. Please inquire with the Catering Department to determine what the minimum is for your group or event. Food and Beverage Minimums vary during Prime Holiday Season, ask for details.

- a. **TEE ROOM *EVENING* EVENT FOOD & BEVERAGE MINIMUM:**
Sunday-Friday \$1,500* / Saturday \$3,500*
 - b. **TEE ROOM *MORNING AND DAYTIME* EVENT FOOD & BEVERAGE MINIMUM:** Sunday-Friday \$750* / Saturday \$1,500*
 - c. **PALMER ROOM RENTAL INFORMATION:** \$75 for non-member use, up to 8 guests. Any additional set up or service will be accompanied by a nominal fee. Please contact Catering Department for more information.
4. **FINAL GUARANTEE:** the guaranteed number of attendants at each event must be communicated to the Catering Director not less than seven (7) working days prior to the event. If no guarantee is given within seven (7) days, you will be charged in full for the estimated attendance on the signed contract. After your guaranteed guest count has been given, your counts cannot drop.
 5. **MENU SELECTION:** All menu selections must be finalized at least 10 days in advance from your event date. Once a menu has been selected, a banquet event order will be created for the event. Changes and corrections to the banquet event order may be made by the client and are to be sent back to the Catering Director at least four (4) days prior to the start of the function. However, menus may not be changed less than seven (7) days before the event.
 6. **FINAL PAYMENT:** The final payment due must be paid prior to the commencement of the event.
 7. **RENTAL SPACE AND TIME:** Your rental fee includes the use of the space two (2) hours before the event for setup and decorating, four (4) hours for your event, and one (1) hour post event for cleanup and removal of personal items. If you require additional time for set up, break down, or event time, it must be approved by catering director. Any changes to room set up made within twenty-four (24) hours of the event will incur additional labor charges.
 8. **APPLICABLE TAX AND SERVICE CHARGE: *NON-MEMBER EVENTS:*** All food and beverage items related to event are subject to Tennessee State Sales Tax of 9.75% and 20% Service Charge.

9. TAX EXEMPT ORGANIZATIONS: Organizations that are Tax Exempt must present a copy of the Tennessee Certificate of Tax Exemption prior to the function date.

10. AUDIO / VISUAL EQUIPMENT: The Club offers A/V equipment as rentals. All rental fees are noted in menu package. A/V fees are not subject to service charge, but are taxable.

11. CANCELLATIONS: All deposits are non-refundable. In the event that a contracted event is cancelled, the Club requires written notice & the below Cancellation Policy will be implemented.

- a. Cancellation more than 181 days prior to scheduled event will result in booking deposit held as payment
- b. Cancellation 180-121 days prior to scheduled event will result in a cancellation fee equal to 60% of the expected cost.
- c. Cancellation 120-30 days prior to scheduled event will result in a cancellation fee equal to 80% of the expected cost.
- d. Cancellation less than 30 days prior to scheduled event will result in a cancellation fee equal to 100% of the expected cost.

12. CONTACT INFORMATION:

Memphis National Golf Club

10135 National Club Drive

Collierville, TN 38017

Telephone: 901.853.8050

Fax: 901.853.8093

Kelly Bateman – Event Sales Director

kbateman@centurygolf.com

Banquet Rentals and Service Fees

Room Rental

Tee Room, Monday - Thursday	\$500
Tee Room, Friday - Sunday	\$1000
Additional Hours	\$250 each hour
Room Reset	\$200

Linens

White or black square linen	No Charge
Colored Napkins – <i>White, black, red, purple, hunter green, burgundy, sandalwood, and royal blue are available on a limited basis. Please ask about availability and charge.</i>	

Audio / Visual

Screen	\$30
Projector	\$50
TV	\$30
Microphone	\$25
Podium	No Charge

Other Rental Fees

Bartender (up to 4 hours)	\$100 per Bartender
Chef Attendant	\$100 per Station
Dance Floor	\$300

Service Charge / Taxes

A Club Service Charge is added to the total of the food & beverage charges. Sales & Liquor taxes apply.

Non-Members: 20%