



Dear Friend,

Welcome to The Country Club of South Carolina and thank you for your interest in the many extraordinary services we have to offer. The CCSC is proud to be considered the finest accommodations for banquet and hospitality services anywhere in the Pee Dee Region.

Our beautiful club has always served as the perfect setting and facility for business and social functions to include corporate meetings and outings, banquets, seminars, award ceremonies, receptions, dances, barbecues, reunions, weddings, tented functions, birthdays, bar mitzvahs, golf tournaments, and practically any other social event you care to host. Our newly renovated 30,000 square foot clubhouse can provide any atmosphere from business to sheer elegance. We offer a variety of meeting rooms able to accommodate a quaint meeting of 10 or a formal reception for 750. Our decorative veranda and junior-Olympic pool offer an excellent venue for outdoor parties and cookouts.

Our services include the planning of your event, professional implementation and exquisite food and beverage service. Our talented and creative culinary staff provides an incomparable array of cuisine from Low-country barbecues to fine dining in the south of France. You may select from our extensive menus or you may challenge our highly trained chefs to create a very special menu of your choosing.

We hope you consider The Country Club of South Carolina for your next hospitality event. Our staff will take the worry and stress out of event planning and implementation, and most importantly, ensure a successful function. When it absolutely has to be right, The Country Club of South Carolina is the natural choice.

We look forward to hearing from you soon and greatly appreciate the opportunity to provide you the very finest in banquet and hospitality services.

Sincerely,

Jonathan Burnett
Vice President of Golf Operations
The SIM Group of Companies

The Country Club of South Carolina
3525 McDonald Boulevard Florence, South Carolina 29506
Food and Beverage (843) 665-2746 FAX (843) 669-6562



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Hospitality Services

Member Exclusive Rates

Members reserving club facilities for non-commercial use will receive a 50% discount from facility fees and security deposits.

Members reserving club facilities for non-income generating business use will receive a 50% discount from facility fees and security deposits provided the member is a principal officer of the business.

Members reserving club facilities for non-income generating business use will receive a 25% discount from facility fees where the member is not a principal officer of the business.

Members reserving club facilities for income generating commercial use will receive a 25% discount from facility fees.



Hospitality Services Facilities

The Blue Room (Limited Services)

The Palmetto Room & Lounge

The McDonald Ballroom & Blue Room

The McDonald Ballroom, Blue Room,
Palmetto Room & Lounge

The Terrace Room

The Grille Room Room

The Veranda

Duffers Grill

**Room rental fees and security deposits may be required for use of our facility*



The McDonald Ballroom
Approx. 2931 sq. ft.

The Blue Room

Lounge

Palmetto Room
Approx. 2716 sq. ft.

Access Ramp

The Country Club of South Carolina Clubhouse
The McDonald Ballroom and Palmetto Room



Hospitality Services Amenities

Presentation & Business Equipment

Data Projector
Projector Screen
Flip Chart and Markers
Tri-pod Easel
Copier & Transparency Service
Fax Service
Wi-Fi and Tele-Conferencing Services Available
P. A. System
Lectern Stand
Table Top Podium

** Facility Fees Inclusive of our Presentation & Business Services*

Banquet & Other Accessories

Specialty Linen
Mirrored Votive Candles
Ice Sculptures Available

Other Services

Valet Parking Service
Coat Check Service
Cake Cutting Services
Beverage Cart with Ice

** A Minimal Fee May Apply to Other Banquet Accessories & Services*



Refreshment Breaks

Coffee & Tea

Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea

Refresher

Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea
with Soft Drinks and Bottled Water

Continental Coach

Assorted Muffins and Danish with Whipped Butter and Preserves,
Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea

Continental First Class

Assorted Muffins and Danish with Whipped Butter and Preserves, Cheese Biscuits
Freshly Squeezed Orange and Grapefruit Juices, Coffee,
Freshly Brewed Decaffeinated Coffee and Hot Tea

Continental Charter

Assorted Muffins and Danish with Whipped Butter and Preserves, Cheese Biscuits,
Seasonal Fruits and Berries, Freshly Squeezed Orange and Grapefruit Juices, Coffee,
Freshly Brewed Decaffeinated Coffee and Hot Tea



Breakfast Menu

Breakfast will Include Freshly Squeezed Fruit Juice, Seasonal Fruit Garnish, Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea

Manhattan Lox & Bagels

Smoked Salmon and Shaved Red Onion on a Toasted Bagel with Scallion Flavored Cream Cheese and Sliced Tomato

Southwestern Croissant

Jumbo Croissant-wich with Scrambled Eggs, Sautéed Bell Pepper, Red Onion and Black Forest Ham Glazed with Monterey Jack Cheese

Heart Healthy

Market Picked Fruits and Berries with Flavored Yogurt, Granola and a Bran Muffin

Classic Quiche

Bacon, Onion & Swiss or Spinach & Monterey Jack or Smoked Ham & Cheddar with Breakfast Potatoes

Carolina Croissant

Jumbo Croissant-wich with Scrambled Eggs, Crisp Bacon and Herbed Cheese

Power Breakfast

Toasted English Muffin-wich with Black Forest Ham, Scrambled Eggs, Cheddar Cheese and Vine-ripened Tomato



Breakfast & Brunch Buffets

The Meadows

(Minimum of 30 Guests)

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fruits and Berries
Scrambled Eggs with Tomato and Monterey Jack Cheese
Breakfast Potatoes
Smoked Bacon
Assorted Muffins and Danish with Whipped Butter and Preserves
Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea

The Highlands

(Minimum of 30 Guests)

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fruits and Berries with Low-fat Yogurt and Granola
Scrambled Eggs with Red Onion, Chives and Cheddar Cheese
Belgian Waffles or Griddle Cakes with Whipped Butter and Maple Syrup
Breakfast Potatoes
Charleston Cheese Grits
Smoked Bacon and Black Forest Ham
Assorted Muffins and Danish with Whipped Butter and Preserves
Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea



Breakfast & Brunch Buffets

The Marshlands

(Minimum of 30 Guests)

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fruits and Berries

Warm Quiche with Bacon, Onion & Swiss or Spinach & Monterey Jack
or Smoked Ham & Cheddar Cheese

Cheese Blintzes with Brambleberry Fruit Sauce or Griddle Cakes
with Whipped Butter and Maple Syrup

Grilled Breast of Chicken with a Green Peppercorn-Madeira Sauce
Penne Pasta with Tomato, Herbed Olive Oil and Parmesan Cheese

Breakfast Breads with Whipped Butter and Preserves

Miniature Pastry Selection

Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea



Lunch Menu

Sandwiches & Salads

Grilled Chicken Croissant

Tender Grilled Chicken Breast served on a Flaky Croissant
Lettuce and Tomato

Served with your choice of Pasta or Potato Salad, served with Iced Tea

Club Croissant

Flaky Croissant filled with Oven-roasted Turkey Breast, Black Forest Ham, Bacon, Lettuce and Tomato,
choice of Potato or Pasta Salad, served with Iced Tea

B.B.Q. Pork Kaiser

Pit cooked BBQ served on a Kaiser Roll with Coleslaw
choice of Potato or Pasta Salad served with Iced Tea

Grilled Breast of Chicken Caesar

Romaine Lettuce, Croutons, Parmesan Cheese and our House Caesar Dressing
Served with Iced Tea

Chophouse Salad

Marinated and Grilled London Broil served over Greens
With Mandarin Oranges, Shiitake Mushrooms, Julienne of Red and Green Peppers
All dressed in a Spicy Peanut Dressing served with Iced Tea

Clemson Salmon Salad

Fresh Salmon Filet lightly Grilled and served Mixed Greens and Garden
Crudités, Dressed in Clemson Blue Cheese Vinaigrette served with Iced Tea



Lunch Menu

Appetizers

Chilled Asparagus in a Champagne Vinaigrette

Lowcountry Crab Cake on a Roasted Pepper-Corn Salad

Vine Ripened Roma Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

Market Picked Fruits and Berries in Sparkling Wine with Toasted Almonds

Chilled Gulf Shrimp Cocktail with a Spicy Tomato Sauce

Soups

Seafood Chowder

Herb Roasted Chicken and Root Vegetables

Chef's Kettle Selection

Salads

Caesar Salad

Young Salad Greens and Crudités with Clubhouse Dressing

Leaf Spinach, Hard Boiled Egg, Purple Onion and Vine-ripened Tomato
with a Smoked Bacon Vinaigrette

Mesclun Greens with Smoked Shrimp, Spicy Almonds and
Sesame Rice Wine Vinaigrette



Lunch Menu

Entrées

Entrées will Include a Bouquetiere of Seasonal Vegetables, Hearth Baked Breads and Butter, Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

Steamed & Grilled Vegetable Bouquetiere
with Parmesan Polenta and Herbed Cous Cous

Grilled Yellow Fin Tuna with Bacon and Cheddar Polenta Dressed
in a Sherry Herb Pecan Vinaigrette

Roasted Pork Loin with a Sun-dried Cherry/Port Reduction

Roasted Tenderloin of Beef with Caramelized Shallot and a Forest Mushroom Sauce

Char Grilled New York Strip Steak with Green Peppercorn Demi-glace

Pesto Marinated Grilled Atlantic Salmon

Oven Roasted Breast of Chicken Parmesan with Wild Mushroom Tomato Ragout

Pan-seared Breast of Chicken with a Lemon-Caper Wine Sauce

Roasted Sliced Tenderloin of Beef with Clemson Blue Cheese

Low Country Blackened Chicken Breast with Corn and Crab Gravy



Lunch Menu

Desserts

NY Marbled Cheesecake

Key Lime Pie served on Raspberry Sauce

Caramel Apple Tart with Raspberry Sauce

Carrot Cake with Ginger-laced Whipped Cream

Southern Pecan Pie with Chocolate Sauce

All American Pound Cake with Seasonal Fruit and Chantilly

Chocolate Ecstasy Cake with Chantilly



Luncheon Buffets
St. Andrews
(Minimum of 40 Guests)

Chef's Soup Kettle Selection
Mixed Greens & Crudités with Salad Dressings
Roasted Breast of Chicken with Proscuitto and a Sun-dried Tomato-Basil Cream
Court Bouillon Poached Atlantic Salmon with Sauce Fines Herbs
Char-grilled London Broil with an Asian Mushroom Sauce
Cheese Filled Tortellini with Marinara Sauce
Herb-roasted Potatoes
Market Picked Vegetables
Hearth Baked Breads with Butter
Clubhouse Pastry and Dessert Shop Selections
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

Pebble Beach
(Minimum of 40 Guests)

Farfalle Pasta Salad
Mixed Greens & Crudités with Salad Dressings
Grilled Breast of Chicken with a Grain Mustard Cream
Oven-roasted Pork Loin with a Forest Mushroom Demi-glace
Penne Pasta Tossed with Olive Oil, Tomato and Basil
Herb-roasted Potatoes
Market Picked Vegetables
Hearth Baked Breads with Butter
Clubhouse Pastry and Dessert Shop Selections
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea



Light Luncheon Buffets

The McDonald

(Minimum of 40 Guests)

Chef's Soup Kettle
Farfalle Pasta Salad
Mixed Greens & Crudités with Salad Dressings
Lemon Tarragon Chicken Salad or Albacore Tuna Salad with Capers and Dill
Hearth Baked Breads and Rolls
Gourmet Cookies
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

The Fazio

(Minimum of 40 Guests)

Chef's Soup Kettle
Farfalle Pasta Salad
Mixed Greens & Crudités with Salad Dressings
Lemon Tarragon Chicken Salad or Albacore Tuna Salad with Capers and Dill
* Oven-roasted Round of Beef or Black Forest Ham Carving Block
Hearth Baked Breads and Rolls
Assorted Miniature Pastries
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

**An additional fee may be added per each Culinarian*



Light Luncheon Buffets

The Coggin

(Minimum of 40 Guests)

Chef's Soup Kettle
Seasonal Fruit Salad
Relish & Crudités Platter
Delicatessen Selection of Cold Cut Meats
Lemon Tarragon Chicken Salad or Albacore Tuna Salad with Capers and Dill
Swiss, Cheddar and Dilled Havarti Cheeses
Red Bliss Potato Salad
Hearth Baked Bread and Rolls
Gourmet Cookies
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

**An additional fee may be added per each Culinarian*



Proprietary Menus

(Minimum of 40 Guests)

All American Cookout

Char-grilled All Beef Burgers & Hot Dogs with Traditional Accompaniments, Potato Salad, Baked Beans and Gourmet Cookies and Iced Tea

Jasmine Sandwich Board

Roasted Breast of Turkey, Black Forest Ham, Roast Beef, Cheese Selection, Assorted Breads, Pasta Salad, Condiments, Fudge Brownies and Iced Tea

Contemporary Carolina Barbecue

Fried or Grilled Chicken and Barbecued Pork Baby Back Ribs with Roasted Corn-in-the-Husk, Farfalle Pasta Salad, Tomato-Basil Salad, Baked Beans, Cole Slaw and a Brambleberry Cobbler and Iced Tea

Pee Dee Pig Pickin

Whole Barbecued Pig (100 Guest Minimum) or Pulled and Chopped Barbecued Pig with Fried or Barbecued Chicken, Cole Slaw, Farfalle Pasta Salad, Roasted Corn-in-the-Husk, Carolina Hushpuppies, Potato Salad, Hearth Baked Sandwich Buns and Brambleberry Cobbler and Iced Tea

New Bedford Roast

Roasted Cherrystone Clams, Freshly Harvested Oysters, Market Fresh Catch of the Day and Chilled Gulf Shrimp with a Spicy Tomato Sauce, Drawn Butter, Hushpuppies, Roasted Corn-in-the-Husk, Cole Slaw, Steamed Red Bliss Potatoes, Lowcountry Green Beans, Chilled Ripe Watermelon and Iced Tea

Butcher's Block Deli Box

Roasted Beef, Roasted Breast of Turkey or Black Forest Ham Sandwich with Seasonal Fruit, Potato Chips, Gourmet Cookie and Soft Drink

Carolina Chicken Box

Pee Dee Fried Chicken, Hard-boiled Egg, Seasonal Fruit, Potato Chips, Gourmet Cookie and a Soft Drink



Refreshment Breaks

The Limited Edition

Iced Soft Drinks
Aquafina Water
Freshly Squeezed Orange or Grapefruit Juice
Non-Alcoholic Fruit Punch
Lemonade

Assorted Muffins
Flaky Croissants
Cheese Biscuits
Sausage Biscuits
Danish Pastries
Miniature French Pastries
Gourmet Cookies
Blondies and Brownies

Fresh Whole Fruit
Fresh Cut Fruit
Fruited or Plain Low Fat Yogurt

Gourmet Mixed Nuts
Buttered Popcorn
Potato Chips with Dip
Corn Chips with Picante Sauce
Cheese Goldfish
Gourmet Bar Mix
Soft Pretzels with Mustard
Pretzel Nuggets



Refreshment Breaks

Cookies & Milk

Blondies, Brownies and Gourmet Cookies with Ice Cold Milk Chugs

Circus Snack Packs

Popcorn, Soft Pretzels and Peanuts

Heart Healthy

Whole Fruit, Granola Bars, Flavored Yogurts,
Freshly Squeezed Orange and Grapefruit Juice and Bottled Water

Novelty Nostalgia

Sourdough Pretzels, Fritos Corn Chips, Cracker Jacks, Licorice Sticks,
Milk Duds and Moon Pies with Root Beer and Cream Soda



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*Suggested
Hors D'Oeuvre
Amounts*

8-10 pieces per person for each hour is suggested.

Unless otherwise specified, the Chef will select a combination of hors d'oeuvres from each category chosen. This will ensure a balance of color, textures and flavors.

Please Note: All prices are set to market at time of contract.
Please call (843) 665-2746 to discuss all your banquet needs.
Gratuuity and sales tax of 17% is applicable to all prices.



Hot Hors D'Oeuvres

Jalapeno Pepper Relleno
Cheese Straws with Marinara Sauce
Potato Skins with Bacon and Cheddar
Spicy Buffalo Wings
Cocktail Meatballs with Au Poivre, Barbecue or Sweet & Sour Sauce
Vegetarian Spring Rolls with Sweet and Sour Sauce
Garlic Crusted Chicken Wings
Sesame Chicken Strips with Peanut Dipping Sauce
Assorted Petite Quiche
Teriyaki Tuna Brochettes

Cold Hors D'Oeuvres

Chicken and Tuna Salad in Phyllo Cups
Roast Beef and Horseradish Spread Roll Ups
Pita Canapes with Mediterranean Olive Salad
Pimento Cheese Roll Ups
Cucumber Canapes with Herb Cheese
Turkey and Sage Roll Ups
Roasted Garlic and Parmesan Panetini with Sun Dried Tomato Spread



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Deluxe Hot Hors D'Oeuvres

Wild Mushroom Tarts
Teriyaki Chicken and Pineapple Brochettes
Shrimp Spring Rolls with a Sweet & Sour Sauce
Fried Chicken Tenderloins with choice of Honey Mustard or Barbecue Sauces
Silver Dollar Country Ham Biscuits with Honey Mustard Sauce
Spinach and Brie Filled Mushroom Caps
Smoked Bacon Wrapped Sea Scallops
Chorizo, Bean and Cheese Mini Calzone with warm Ancho Marinara

Deluxe Cold Hors D'Oeuvres

Blackened Chicken Panetini with Fresh Salsa
Celery Hearts with Gorgonzola
Cucumber Canapés with Dilled Shrimp
White & Dark Chocolate Dipped Strawberries
Goat Cheese and Herb Tart with Roasted Peppers
Miniature French Pastries
Prosciutto, Tomato and Fresh Mozzarella in Basil Oil



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Gourmet Hot Hors D'Oeuvres

Duck Quesadilla with Picante Sauce
Parmesan Dusted Artichoke Hearts
Portobello Mushroom and Goat Cheese in Puff Pastry
Boursin Cheese Filled Mushroom Crowns
Lobster Empanadas with Tomatillo Salsa
Smoked Chicken Tequila Mini Burritos
Southwestern Black Bean Spring Roll
Miniature Lowcountry Crab Cakes
French Brie en Croute
Asian Garlic Ginger Shrimp Roll
Coconut Lobster Brochettes with Thai Barbecue Sauce
Marinated Grilled Lollipop Lamb Chops with Lime Mint Marmalade

Gourmet Cold Hors D'Oeuvres

Oriental Crab Rolls
Smoked Duck Crostini with Sun Dried Cherry Spread
Smoked Salmon on Dark Rye Bread with Dill
Vegetarian California Rolls
Seared Sirloin Crostini with a Cornichon and Horseradish Cream
Mini Pan Seared Scallop Sandwich with Herb Aioli
Prosciutto Wrapped Pencil Asparagus
Marinated Cherry Peppers Stuffed with Provolone and Prosciutto



Carved Steamship Round of Beef

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Culinaire Service

Carving Block

(Minimum of 50 guests with a Maximum of 2 Hours)

Roasted Tenderloin of Beef

Poached Salmon with Dill Peppercorn Crust or
Smoked Salmon

Steamship Round of Beef (Minimum of 150 people)

Oven-roasted or Smoked Breast of Turkey

Honey Bourbon Roasted Ham

Roasted Round of Beef

Herb Roasted Leg of Veal

Carving Block Selections Presented with Freshly Baked Rolls
and Traditional Accompaniments

**An additional fee may be added per each Culinarian*



Culinaire Service

Open Kitchens

(Minimum of 50 Guests with a Maximum of 2 hours)

Asian Stir Fry Kitchen

Teriyaki Chicken and Beef with Pacific Rim Vegetables,
Oyster Sauce, Crispy Noodles and Fried Rice
Shrimp may be added for a minimal additional fee.

Pasta Kitchen

Bowtie and Penne Tossed in Herbed Olive Oil with Garlic and Olives,
Alfredo, Marinara or Pesto Sauce (Choose 2)
Shredded Parmesan and Crushed Red Pepper Mise en Place
Chicken, Italian Sausage or Shrimp may be added for a minimal additional fee.

Southwestern Fajita Kitchen

Spicy Chicken and Beef, Red Onion and Bell Peppers, Soft Tortillas,
Jalapeno Peppers, Cheddar Cheese, Sour Cream and Tortilla Chips
Shrimp may be added for a minimal additional fee.

Caribbean Kitchen

Sauteed Chicken with Coconut Milk, Dark Rum and Cilantro, Sweet and Sour Meatballs,
Curried Rice and Black Beans
Shrimp may be added for a minimal additional fee.

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Wild Mushroom Kitchen

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Culinaire Service

Open Kitchens

(Minimum of 50 Guests with a Maximum of 2 hours)

Low Country Kitchen

Creamy Locally Milled Grits, with Cheddar Cheese, Green Onions, Hickory Smoked Bacon, Garlic, Herbs and choice of Shrimp or Quail

Wild Mushroom Kitchen

Portobello, Shiitake, Cremini, Enoki, Oyster and Button Mushrooms, Sautéed to order with Fresh Herbs, Garlic, White Wine and Butter

**An additional fee may be added per each Culinarian*



Baked Brie

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Gourmet Presentations

Market Picked Fruits and Berries

International Cheese Selection with English Cracker Assortment

Baked Brie with a Choice of Apricot Marmalade Glaze with Almonds,
Raspberry Glaze or Dark Brown Sugar
(Serves 50 people)

Seasonal Fruits and Berries with Dark Chocolate Fondue, Lemon Poppy Seed and
Carrot Spice Breads, Toasted Almonds and Coconut

Garden Crudités Display with an Herb Dip

Viennese Table

Assorted Cookies, Chocolate Brownies,
Chocolate Truffles, Chocolate Dipped Strawberries,
Miniature French Pastries and Petit Fours

Marinated Grilled Seasonal Vegetables
Served with Grilled Pita Wedges and Choice of
Taziki, Olive Tapenade or Hummus Dips



Gourmet Presentations

Shellfish Display on Ice

Choose from Jumbo Gulf Shrimp, Snow Crab Claws,
Green Lipped Mussels on the Half Shell and Oyster "Shooters"
Served with Fresh Lemon Wedges and Tangy Cocktail Sauce

Antipasto

Served with Artichoke Hearts, Imported Olives, Salami,
Provolone, Cappicola, Pepperoncini, Fresh Mozzarella,
Sliced Roma Tomatoes, Extra Virgin Olive Oil, Breadsticks and
Freshly Baked Bread

Hot Crab Dip

Bubbly Hot Crab Dip Topped with Cheddar Cheese and served with
Grilled Pita Wedges and Crackers



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Dinner Menu

Appetizers

Chilled Asparagus in a Champagne Vinaigrette

Lowcountry Crab Cake on a Roasted Pepper-Corn Salad

Duck Trap Farms Smoked Salmon with Flatbread, Raifort Sauce and Chive Oil

Vine Ripened Roma Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

Market Picked Fruits and Berries in Sparkling Wine with Toasted Almonds

Chilled Gulf Shrimp Cocktail with a Spicy Tomato Sauce

Soups

Seafood Chowder

Herb Roasted Chicken and Root Vegetables

Chef's Kettle Selection

Salads

Caesar Salad

Young Salad Greens and Crudités with Clubhouse Dressing

Leaf Spinach, Hard Boiled Egg, Purple Onion and Vine-ripened Tomato
with a Smoked Bacon Vinaigrette

Mesculun Greens with Smoked Shrimp, Spicy Almonds
and Sesame Rice Wine Vinaigrette



Dinner Menu

Entrées

Entrées will Include a Bouquetiere of Seasonal Vegetables, Hearth Baked Breads and Butter, Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

Steamed & Grilled Vegetable Bouquetiere
with Parmesan Polenta and Herbed Cous Cous

Oven Roasted Pork Tenderloin with a Sun-dried Cranberry Demi Glace

Pan-seared Lowcountry Crab Cakes with Roasted Red Pepper Aioli

Oven Roasted Chicken Breast with Wild Mushroom Tomato Ragout

Roasted Tenderloin of Beef with Caramelized Shallot and a Forest Mushroom Sauce

Char Grilled New York Strip Steak with Green Peppercorn Demi Glace

Pesto Marinated Grilled Atlantic Salmon

Pan-seared Breast of Chicken with a Lemon-Caper Wine Sauce

Pan Seared Double Cut Pork Chop with Gulf Shrimp and Jambalaya Sauce

Oriental BBQ Glazed Chicken Breast

Grilled or Blackened Mahi Mahi with Shrimp Etouffee Sauce

Grilled Carolina Quail with Mushroom Madiera Sauce and Spicy Tomato Chutney



Dinner Menu

Entrées

Entrées will Include a Bouquetiere of Seasonal Vegetables, Hearth Baked Breads and Butter, Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

Low Country Crab Cake and Medallion of Beef Tenderloin
with a Lemon-Caper Hollandaise

Grilled Seasonal Vegetables and Roasted Mushrooms tossed
with Bowtie Pasta, Wild Mushroom Pesto and Parmesan Cheese

Roasted Sliced Tenderloin of Beef with Clemson Blue Cheese

Grilled Yellow Fin Tuna with Bacon and Cheddar Polenta
Dressed in Sherry Herb Pecan Vinaigrette

Pan Seared Filet Mignon with Devilled Crab Stuffed Gulf Shrimp
With Sun Dried Tomato Hollandaise

Grilled Beef Tenderloin and Warm Water Lobster Tail with
Lemon Chive Butter

Pan Seared Pork Chop with Rosemary Port Reduction

Low Country Blackened Chicken Breast with Corn and Crab Gravy

Oven-roasted Peppered Rib of Beef with Natural Juices
(Minimum of 15 Guests)

Mixed Grill of Chicken Breast and Salmon on Creamy Leek Sauce



Dinner Menu

Desserts

NY Marbled Cheesecake

Caramel Apple Tart with a Raspberry Sauce

Carrot Cake with Ginger-laced Whipped Cream

Southern Pecan Pie with Chocolate Sauce

All American Pound Cake with Fresh Berries and Chantilly

Key Lime Pie served on Raspberry Sauce

Chocolate Ecstasy Cake with Chantilly



Dinner Buffets

(Minimum of 50 Guests)

The Cypress

Mixed Greens & Crudités with Salad Dressings
Classic Caesar Salad
Roasted Round of Beef with Mushroom Demi-glace
Herb Roasted Chicken with Cornbread Stuffing and Pan Gravy
Cheese Filled Tortellini with Marinara Sauce
Herb Roasted Potatoes
Market Picked Vegetables
Hearth Baked Breads and Butter
Clubhouse Pastry and Dessert Shop Selections
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea

The Carolinian

Farfalle Bowtie Pasta Salad
Mixed Greens & Crudités with Salad Dressings
Classic Caesar Salad
Roasted Round of Beef with a Horseradish Crust and Natural Juices
Roasted Loin of Pork with Seasonal Fruit Chutney
Pan Seared Chicken with Mushroom Tomato Ragout
Herb-roasted Potatoes
Market Picked Vegetables
Hearth Baked Breads with Butter
Clubhouse Pastry and Dessert Shop Selections
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea



Dinner Buffets

(Minimum of 50 Guests)

The Palmetto

Orchard Select Fruit Salad
Mushroom and Artichoke Salad
Mixed Greens & Crudités with Salad Dressings
Court Bouillon Poached Atlantic Salmon with Sauce Fines Herbs
Herb Roasted New York Strip with a Madeira/Peppercorn Demi-glace
Roasted Breast of Chicken with Proscuitto and a Sun-dried Tomato-Basil Cream
Penne Pasta Tossed with Olive Oil, Tomato and Basil
Herb-roasted Potatoes
Market Picked Vegetables
Hearth Baked Breads with Butter
Clubhouse Pastry and Dessert Shop Selections
Coffee, Freshly Brewed Decaffeinated Coffee and Iced Tea



Cocktail Services

Liquor & Liqueurs

Club Selections

Smirnoff Vodka, Jim Beam Bourbon, Fleischmann's Gin, Bacardi Silver Label Rum, Crawford's Scotch, Cuervo White Label Tequila and Lord Calvert Blended Whiskey

Presidential Selections

Absolut Vodka, Jack Daniel's Black Label Sour Mash, Tanqueray Gin, Meyers Dark Rum, Dewars White Label Scotch, Cuervo Gold Label Tequila and Crown Royal Blended Whiskey

Daniel's Selections

Stolichnaya Vodka, Wild Turkey 101 Whiskey, Bombay Sapphire Gin, Glenlivet Single Malt Scotch, Crown Royal Reserve Blended Whiskey

Cordials and Liqueurs

Amaretto di Saronno, B&B, Baileys Irish Cream, Courvoisier, Grand Marnier, Kahlua, Sambuca Romano and Hennessey VS

**An additional fee may be added per each Cash Bar Cashier, Private Function Bartender, or if liquor is provided by Host/Sponsor*



Cocktail Services

Chateau Selections

Sparkling Wine, Sauvignon Blanc, Chardonnay,
Pinot Noir, Merlot and Cabernet Sauvignon

Brew House Selections

American

Budweiser, Coors Light, Rolling Rock, Miller Light and Coors Cutter N/A

International

Heineken, Corona Light & Molson Ice

Barrels

Coors Light
Killian's Red

****Barrels Are Available For Outdoor Events Only****

**An additional fee may be added per each Cash Bar Cashier or Private Function Bartender*

Imagine how beautiful life can be.



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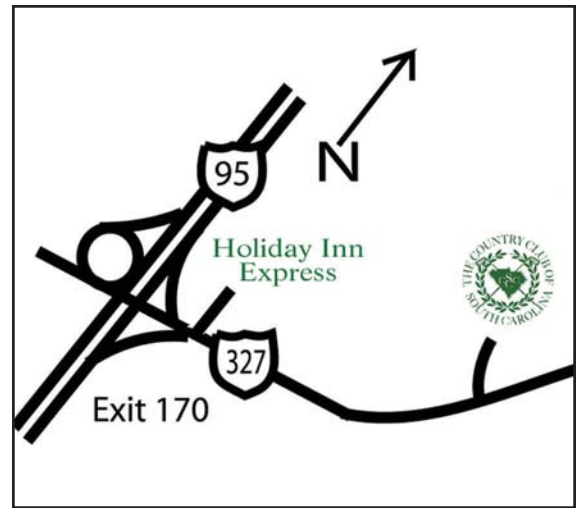
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