



HEMLOCK GRILL

CLUBHOUSE DINNER PARTY

Standard Buffet \$40++ per person

Full dinner including hors d'oeuvres & a simple dessert

MAIN PROTEINS (choose 3)

- Buttermilk Fried Chicken
 - with house made sauces
- Roasted Salmon with salsa verde
- Grilled Steak with chimichurri
- Roasted Chicken with romesco sauce
- Braised Chicken with lemon and spinach
- Grilled Shrimp Pasta with garlic & shallot
- Baked Ziti with red sauce
- Wild Mushroom Pasta with herb cream sauce

Something else in mind?

This is only a jumping off point, get in touch with us and we can come up with a personalized specialty menu!

SIDES (choose 2)

- Crispy Smashed Fingerling Potatoes
- Grilled Street Corn with queso fresco
- Grilled Broccoli Rabe, garlic & chili
- Stewed lentils with herbs & alliums
- Quinoa salad with scallion & cucumber
- Seasonal Vegetable Succotash
- Roasted Sweet Potato Wedges with lime zest & chipotle mayo
- Stewed lentils with herbs & alliums
- Creamy Grits & Thyme
- Seasonal Vegetable Succotash
- Brown Butter-Roasted Brussels Sprouts

STATIONARY HORS D'OEUVRES (choose 3)

- Champagne Crackers & Brie
- Spiced Deviled Eggs
- Chickpea Fries & Tomato Jam
- Grilled Cheese Bites & Bacon Jam
- Pretzel & Hot Mustard Skewers
- Smoked Bluefish & Garlicky Toast Points
- BBQ Pulled Pork Sliders
- Fried Chicken Nuggets with ranch
- House-Made Ricotta on Toast with Honey
- Hummus & Cucumber Tea Sandwiches
- Little Gem Hearts with Caesar Dip
- BLT Bites on Sourdough

SALADS (choose 1)

- Little Leaf Farm Greens with fresh herbs & lemon vinaigrette
- Caesar Salad with parmesan & crispy shallots
- Pasta Salad with herb vinaigrette
- Potato Salad with roasted corn

CHEESE & CHARCUTERIE TABLE \$10pp (15 person minimum)

A Selection of

- Cured Meats
- Pates
- Local & Imported Cheeses

Served with Traditional

Accompaniments: mustards, jams, pickled veggies, olives, and assorted breads & cracker

CRUDITE BREADS & SPREADS \$10pp (choose 3) 15 person minimum

- House-Made Ricotta & Honey
- Spiced Hummus
- Pimento Cheese
- Bluefish Pate
- Sour Cream & Onion Dip
- Roasted Eggplant Dip

Served with vegetables, assorted breads, crackers, and pitas.

RAW BAR AVAILABLE (market prices)

ALEX'S SOUTHERN FRIED CHICKEN PICNIC DINNER \$40pp

- Buttermilk Fried Chicken
- Black-Eyed Pea Salad
- Creamy Grits with Thyme
- Fried Green Tomatoes
- BBQ Pulled Pork
- Street Corn with mayo & queso fresco
- House Made Ricotta Toast with Honey
- Seasonal Roasted Veggies

Served with potato buns, pickles, and an assortment of housemade sauces

BEVERAGES

Includes iced tea, lemonade, and water
All fountain soda, and coffee

DESSERT

We included a simple dessert of chocolate chip cookies or brownies
Guests are welcome to bring their own additional dessert