



**HEMLOCK
GRILL**

CLUBHOUSE LUNCH/DINNER PARTY

Standard Buffet \$35++ per person

MAIN PROTEINS (choose 3)

served with accompanying house sauces

- Buttermilk Fried Chicken
- Roasted Faroe Island Salmon
- Grilled Steak
- Roasted Chicken
- Heritage Breed Pork Loin
- Chicken Piccata
- Grilled Shrimp Pasta w/ garlic & shallot
- Baked Ziti or Lasagna
- Meatballs in Marinara w/ finger rolls
- Wild Mushroom Pasta in herbed cream sauce

SALADS (choose 1)

- Little Leaf Farm Greens Salad w/ lemon vinaigrette
- Caesar Salad w/ parmesan & crispy shallots
- Caprese Salad w/ balsamic & basil
- Pasta Salad, seasonal veg, herb vinaigrette
- Potato Salad & seasonal veg

RAW BAR AVAILABLE
(oysters, clams, shrimp cocktail)

SIDES (choose 2)

- Roasted Herbed Fingerling Potatoes
- Grilled Corn w/ herbed butter (seasonal)
- Grilled Broccoli Rabe w/ garlic & chili
- Stewed lentils w/ herbs & alliums
- Quinoa salad w/ scallion & cucumber
- Mac & Cheese
- Mashed Potatoes
- Baked Potato Bar w/ fixins
- Roasted Sweet Potato Wedges
- Braised Collard Greens
- Green Beans & Fried Onions
- Creamy Grits & Thyme
- Seasonal Vegetable Succotash
- Roasted Brussels Sprouts
- Roasted Broccoli & Cauliflower
- Rice Pilaf

ALEX'S SOUTHERN FRIED CHICKEN PICNIC \$40pp

- Buttermilk Fried Chicken
- Black-Eyed Pea Salad
- Creamy Grits with Thyme
- Fried Green Tomatoes
- BBQ Pulled Pork
- Grilled Corn w/ herbed butter
- Ricotta & Honey Toast Points
- Seasonal Roasted Veggies

DOGPATCH FARM SUCKLING PIG ROAST \$85pp

(15 person minimum)

Family-Style Apps, Local Vegetables & Sides, Sauces, Dessert

STATIONARY HORS D'OEUVRES

\$2.5 per piece

- Spiced Deviled Eggs
- Falafel Bites & Herbed Yogurt
- Grilled Cheese Bites & Bacon Jam
- Pigs in a Blanket
- Crispy Fish Lettuce Wraps
- Pretzel Bites & Hot Mustard
- Smoked Bluefish & Garlicky Toast Points
- BBQ Pulled Pork Sliders
- Fried Chicken Nuggets w/ ranch
- Fresh Ricotta on Toast w/ Honey Drizzle
- Hummus & Cucumber Tea Sandwiches
- Little Gem Hearts w/ Caesar Dip
- BLT Bites on Sourdough

CHEESE & CHARCUTERIE TABLE \$150

(grazing for 15 guests)

A Selection of

- Cured Meats
- Pates
- Local & Imported Cheeses

Traditional Accompaniments:

mustards, jams, pickled veggies, olives, assorted breads & crackers

CRUDITE BREADS & SPREADS \$150

(grazing for 15 guests) choose 3:

- Fresh Ricotta & Honey Toast Points
- Spiced Hummus
- House Pimento Cheese
- Smoked Bluefish Pate
- Sour Cream & Onion Dip
- Roasted Eggplant Dip

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

INCLUDED BEVERAGES

Iced tea, lemonade, and iced lemon water, fountain soda, and hot coffee

DESSERT

Simple dessert of cookies or brownies.

Guests are welcome to bring their own additional desserts.

BAR SERVICE

Full Bar including Trillium Brewing on draft, wines, and spirits. We can operate the bar's financials and offerings any way you'd like.

Sangria & Margarita Pitchers available, serves approx 6.