

# *Wilson Country Club*

*Established 1915*



## *Hors D'oeuvres*



1915

# *The Cypress*

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International Cheese Mirror with Imported & Domestic Cheeses  
With assorted crackers

Gourmet Vegetable Crudités Mirror with an assortment of Fresh Seasonal Vegetables  
With Ranch & Blue Cheese Dipping Sauce

Tempura Chicken with Honey Mustard Dipping Sauce

Petite Crab Cakes with Remoulade

Stuffed Mushrooms with Cream Cheese

Vegetable Spring Rolls with Plum Dipping Sauce

Passed Tomato Basil Crostini

Carved Pork Loin Accompanied With Rolls & Assorted Mustards

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**\$35**

\*Any Passed Items are for 1 Hour of Service\*

# *The Azalea*

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International Cheese Mirror with Imported & Domestic Cheeses  
With Assorted Crackers

Fruit Mirror with an assortment of Fresh Seasonal Fruits  
With Vanilla Yogurt Dipping Sauce

Spinach & Artichoke Dip with Pita Points

Vegetable Spring Rolls with Plum Dipping Sauce

Chicken Cordon Bleu Bites with Dijon Mustard

Stuffed Mushrooms with Cream Cheese

Passed Petite Crab Cakes with Remoulade

Carved Roast Tenderloin of Beef Accompanied with Rolls,  
Horseradish Sauce & Roasted Garlic Aioli

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**\$42**

\*Any Passed Items are for 1 Hour of Service\*

# *The Camellia*

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International Cheese Mirror with Imported & Domestic Cheeses  
With Assorted Crackers

Fruit Mirror with an assortment Fresh Seasonal Fruits  
With Vanilla Yogurt Dipping Sauce

Gourmet Vegetable Crudités Mirror with an assortment of Fresh Seasonal Vegetables  
With Ranch & Blue Cheese Dipping Sauce

Grilled Lamb Lollipops with Mint Jelly

Vegetable Spring Rolls with Plum Dipping Sauce

Tempura Chicken with Honey Mustard Sauce

Passed Petite Crab Cakes with Remoulade

Carved Roast Tenderloin of Beef Accompanied with Rolls,  
Horseradish Sauce & Roasted Garlic Aioli

Tortellini & Penne Pasta Station  
With Marinara Sauce, Alfredo Sauce, Fresh Parmesan,  
Cracked Black Pepper & Garlic Bread

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**\$49**

\*Any Passed Items are for 1 Hour of Service\*

# Displays & Dips

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**Fresh Fruit Display**  
Assorted Fresh Seasonal Fruits  
With Vanilla Yogurt Dipping Sauce  
**\$6**

**Domestic & Imported Cheese Display**  
Garnished with Fresh Berries & Crackers  
**\$6**

**Gourmet Vegetable Crudités Display**  
Fresh assorted Seasonal Vegetables  
With Ranch & Blue Cheese Dipping Sauce  
**\$5**

**Chilled Shrimp Cocktail Display**  
Served with Cocktail Sauce & Lemon Wedges  
**\$8**

**Savory Crab Dip**  
Served with Pita Points  
**\$6**

**Spinach & Artichoke Dip**  
Served with Pita Points  
**\$5**

**Buffalo Chicken Dip**  
Served with Tortilla Chips  
**\$5**

\*All Items are Priced per person\*

# Hors D'oeuvres

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**Assorted Finger Sandwiches:** Chicken Salad, Tuna Salad & Pimento Cheese | \$4

**Assorted Pinwheels:** Turkey, Ham & Vegetable | \$3

**Crispy Phyllo Cups:** Chicken Salad, Tuna Salad & Pimento Cheese | \$4

**Tomato Basil Bruschetta** | \$3

**Pimento Cheese & Bacon Crostini** | \$3

**Open Faced Cucumber Sandwiches with Basil Aioli** | \$3

**Assorted Vegetable Platter:** Vegetables Grilled & Marinated with Balsamic | \$4

**Mini Country Ham Biscuits** | \$4

**Vegetable Spring Rolls:** with Plum Dipping Sauce | \$3

**Stuffed Mushrooms:** with Cream Cheese & Fresh Herbs | \$3

**Miniature Meatballs:** with BBQ or Marinara Sauce | \$4

**Asian Chicken Satay:** with a Pineapple-Teriyaki Glaze | \$4

**Tempura Chicken:** with Honey Mustard Dipping Sauce | \$4

**Chicken Cordon Bleu Bites:** with Dijon Mustard | \$4

**Chicken Bacon Ranch Sliders** | \$4

**Chicken Wings:** Bone-In or Boneless Wings Tossed in Asian, BBQ or Buffalo | \$5

**Firecracker Shrimp Skewers:** with Hoisin Sauce | \$6

**Coconut Shrimp** | \$6

**Bacon Wrapped Scallops or Shrimp** | \$7

**Petite Crab Cakes:** with Remoulade | \$7

**Grilled Lamb Lollipops:** with Mint Jelly | \$7

**Cheeseburger Sliders:** with American Cheese, Bacon & Dill Pickle | \$4

**Mini Chicken or Beef Wellingtons** | \$8

**Mini Assorted Quiche** | \$5

**Flat Bread:** with Topping Choices | \$4

\*Items can be Passed or Presented on a Station\*

\*Any Passed Items are for One Hour of Service\*

\*All items are priced per person\*

# Carving Stations

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## **Roast Tenderloin of Beef | \$14**

Served with Rolls, Horseradish Sauce & Garlic Aioli

## **Prime Rib of Beef | \$14**

Served with Rolls, Horseradish Sauce, Dijon Mustard & Au Jus

## **Bone-In Spiral Honey Glazed Ham | \$9**

Served with Rolls & Honey Mustard Sauce

## **Roast Breast of Turkey | \$9**

Served with Rolls, Port-Wine Cranberry Aioli & Dijon Mustard

## **House Rubbed Pork Loin | \$9**

Served with Rolls & Dijonnaise

# Action Stations

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## **Pasta Station**

Choice of Two: Bow-Tie, Penne or Tortellini Pasta with Marinara, Alfredo & Garlic Bread | \$7

Add Chicken, Sausage or Vegetables | \$7

Add Shrimp or Scallops | \$9

Pick Any Two | \$13

## **Fajita Station**

Ground Beef, Shredded Chicken, Warm Flour Tortillas, Guacamole, Salsa, Sour Cream, Shredded Cheese, Lettuce, Jalapeños, Grilled Onions & Peppers, Rice & Beans- \$11

## **Hibachi Station**

Hibachi Vegetables with Fried Rice & Yum-Yum Sauce—\$11

Add Chicken | \$7

Add Steak or Shrimp | \$9

Pick Any Two | \$13

## **Mashed Potato Station**

Mashed Potatoes, North Carolina Mashed Sweet Potatoes, Butter, Sour Cream, Bacon, Shredded Cheese, Brown Sugar & Marshmallows -\$10

\*All above priced per person\*

