

Wilson Country Club

Established 1915



Hors D'oeuvres



1915

The Cypress

International Cheese Mirror with Imported & Domestic Cheeses

Gourmet Vegetable Crudités Mirror with Baby Carrots, Celery Spears, Cherry Tomatoes,
Cauliflower, Broccoli, Squash & Zucchini
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

31.95

All Passed Items are for 1 Hour of Service

Add \$2.00 per person per extra hour

Chef Fee applies to any chef attended station

The Azalea

International Cheese Mirror with Imported & Domestic Cheeses

Fresh Fruit Mirror with Pineapple, Honey Dew, Melon, Strawberries & Grapes
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

35.95

All Passed Items are for 1 Hour of Service

Add \$2.00 per person per extra hour

Chef Fee applies to any chef attended station

The Camellia

International Cheese Mirror with Imported & Domestic Cheeses
Displayed with Assorted Crackers

Fresh Fruit Mirror with Pineapple, Honey Dew, Melon, Strawberries & Grapes
With Vanilla Yogurt Dipping Sauce

Gourmet Vegetable Crudités Mirror with Baby Carrots, Celery Spears, Cherry Tomatoes,
Cauliflower, Broccoli, Squash & Zucchini
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

43.95

All Passed Items are for 1 Hour of Service

Add \$2.00 per person per extra hour

Chef Fee applies to any chef attended station

Displays & Dips

Fresh Fruit Display

Pineapple, Honey Dew, Melon, Strawberries & Grapes
With Vanilla Yogurt Dipping Sauce

4

Domestic & Imported Cheese Display

Garnished with Fresh Berries & Crackers

4

Gourmet Vegetable Crudités Display

With Baby Carrots, Celery Spears, Cherry Tomatoes, Cauliflower, Broccoli, Squash & Zucchini
With Ranch & Blue Cheese Dipping Sauce

4

Chilled Shrimp Cocktail Display

Served with Cocktail Sauce & Lemon Wedges

6

Sushi Trio Display

California Roll, Philadelphia Roll & Tuna Roll
With Spicy Mayo & Soy Sauce

7

Seven Layer Mexican Taco Dip

Served with Tortilla Strips

3

Spinach & Artichoke Dip

Served with Pita Points

3

Buffalo Chicken Dip

Served with Tortilla Chips

3

Savory Crab Dip

Served with Pita Points

4

All Items are Priced per person

Hors D'oeuvres

Assorted Finger Sandwiches: Chicken Salad, Tuna Salad & Pimento Cheese | 3

Assorted Pinwheels: Turkey, Ham & Vegetable | 3

Crispy Phyllo Cups: Chicken Salad, Tuna Salad & Pimento Cheese | 3

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 | 3

Prosciutto Wrapped Asparagus | 4

Mini Country Ham Biscuits | 3

Vegetable Spring Rolls: with Plum Dipping Sauce | 3

Stuffed Mushrooms: with Cream Cheese & Fresh Herbs | 3

Miniature Meatballs: with BBQ or Marinara Sauce | 3

Asian Chicken Satay: with a Pineapple-Teriyaki Glaze | 3

Tempura Chicken: with Honey Mustard Dipping Sauce | 3

Chicken Cordon Bleu Bites: with Dijon Mustard | 4

Chicken Bacon Ranch Sliders | 3

Chicken Wings: Bone-In or Boneless Wings Tossed in Asian, BBQ or Buffalo | 3

Firecracker Shrimp Skewers: with Hoisin Sauce | 5

Coconut Shrimp | 5

Bacon Wrapped Scallops or Shrimp | 6

Petite Crab Cakes: with Remoulade | 6

Grilled Lamb Lollipops: with Mint Jelly | 6

Cheeseburger Sliders: with American Cheese, Bacon & Dill Pickle | 3

Mini Chicken or Beef Wellingtons | 6

Mini Assorted Quiche | 4

Flat Bread: with Topping Choices | 4

Items can be Passed or Presented on a Station

All Passed Items are for One Hour of Service

Add \$2 per person per hour

All items are priced per person

Carving Stations

Roast Tenderloin of Beef | 11

Served with Rolls, Horseradish Sauce & Garlic Aioli

Prime Rib of Beef | 10

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

Bone-In Spiral Honey Glazed Ham | 5

Served with Rolls & Honey Mustard Sauce

Roast Breast of Turkey | 5

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

House Rubbed Pork Loin | 7

Served with Rolls & Dijonnaise

Action Stations

Pasta Station | 4

Bow-Tie, Penne or Tortellini Pasta with Marinara, Alfredo & Garlic Bread

Add Chicken, Sausage or Vegetables | +6

Add Shrimp or Scallops | +8

Pick Any Two | +11

Fajita Station | 8

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

\$8 per person

Hibachi Station | 6

Hibachi Vegetables with Fried Rice & Yum-Yum Sauce

Add Chicken | +6

Add Steak or Shrimp | +8

Pick Any Two | +12

Mashed Potato Station | 9

Boursin Whipped Mashed Potatoes, North Carolina Mashed Sweet Potatoes, Butter, Sour Cream, Bacon, Shredded Cheese, Brown Sugar & Marshmallows, Served in a Martini Glass

