

Champions Grill Menus

BEAKFAST MENUS

Menu #1

Scrambled Eggs
Bacon
Sausage
Grits
Biscuits with Jelly
Orange Juice
Coffee

Menu #2

Scrambled Eggs
Bacon
Sausage
Grits
Hash Browns
Biscuits with Jelly
Orange Juice & Apple Juice
Coffee

Menu #3

Scrambled Eggs
Sausage & Egg Casserole
Home Fries or Grits
Country Ham or Corn Beef Hash
Danishes
Biscuits with Jelly
Orange Juice

Menu #4

Cheese Omelets
Country Ham
Smoke Sausage
Grits or Hash Browns
Danishes or Biscuits
Juice (Orange or Apple)
Coffee

Menu #5

Scrambled Eggs
Bacon or Sausage
Corn Beef Hash
Pancakes and Syrup
Grits or Biscuits
Juice (Orange or Apple)
Coffee
Fruit (In Season)
Danishes

Menu #6

Scrambled Eggs
Bacon
Sausage Patties
Country Ham
Corn Beef Hash
Grits
Hash Browns
Sausage Gravy
Danishes or Muffins
Biscuits
Fresh Fruit (In Season)
Apple & Orange Juice
Coffee

Menu #7

French Toast
Bacon or Sausage
Fresh Fruit (In Season)
Orange Juice
Coffee

Menu #8

Sausage, Egg and Cheese Casserole
Grits or Hash Browns
Buttermilk Biscuits
Coffee
Orange Juice

Menu #9

Buttermilk Pancakes w/Maple Syrup
Sausage Links or Thick Sliced Bacon
Coffee
Orange Juice

Menu #10

Egg a la king with Toast Points
Sausage Patties
Coffee or Juice
Fresh Berries

BRUNCHES

Menu #11

Eggs (Cooked to Order on Site)
Sausage Links - Bacon
Corn Beef Hash - Salmon Patties
Home Fried Potatoes
Asparagus Tips - Stuffed Tomatoes
Smoked Fish
Fruit Tray
Assorted Cheese Tomatoes Ricotta & Goat Cheese
Braschetta
Danishes - Donuts
Chocolate Mousse Cake
Short Cake
Cream Cake - Southern Pecan Pie
Coffee - Punch - Rolls

Menu #12

Omelets (Cheese or Spinach Cooked to Order)
Chicken Quiche
Bacon - Sausage Patties
Broccoli Dips with Burnt Butter
Hash Brown Potatoes
Fruit Tray
Assorted Cheese
Smoke Salmon
Donuts
Danishes - Sticky Buns - Strawberry Cream Cake
Coffee - Ice Tea - Rolls

COOKOUT MENUS

Menu #13

Hot Dogs
Hamburgers
Baked Beans
Cole Slaw
Ice Cream or Variety of Cake Slices
Ice Tea

Menu #14

Grilled Chicken
Cream Potatoes with Cheese
Sautéed Pea Pods
Tossed Salad
Cole Slaw
Pecan Pie
Rolls
Ice Tea

Menu #15

Hot Dogs
Hamburgers
Marinated Beef Tips
BBQ Baked Beans
Tossed Salad
Dessert (Variety)
Ice Tea

Menu #16

Grilled Chicken
BBQ Ribs
Baked Beans
Corn on the Cob
Potato Salad
Cobbler or Cake Slices
Rolls
Ice Tea

Menu #18

BBQ Beef Briskets
Fried Flounder
Corn on the Cob
BBQ Baked Beans
Potato Salad
Cole Slaw
Assorted Desserts
Rolls
Ice Tea

PARTY & OUTING MENUS

Menu #19

Beef Burgundy
Rice Pilaf
Cut Corn
Broccoli Florets
Tossed Salad
Sliced Cake or Pie
Rolls
Ice Tea

Menu #21

Swedish Meat Balls
BBQ Smokies
Chicken Strips
Vegetable Tray with Dip
Fruit Tray
Cheese Tray
Ice Tea

Menu #22

Chopped BBQ
Baked Beans
Potato Salad
BBQ Slaw or Cole Slaw
Hush Puppies
Ice Tea

Menu #23

Chicken Oscar
Shrimp Creole
Snow Peas with Mushrooms
Carrots Vichy
Rice Pilaf
Assorted Desserts

Menu #24

Teriyaki Chicken
Egg Rolls with Sauce
Shrimp Crepes
Shrimp with Cocktail Sauce
Vegetable Tray with Dip
Cheese Tray with Crackers
Melon Basket (In Season)
Ice Tea

Menu #25

Teriyaki Chicken Tenders
Sliced Beef Tenderloin
Fresh Salmon or Shrimp
Mini Lamb Chops
Fruit Display
Shrimp Tray
Banana Bread
Strawberry Cheese Cake
Assorted Cheese Tray
Ice Tea

CHILDREN'S PARTIES

Menu #26

Pizza
Corn Dogs
Hamburgers
French Fries
Assorted Desserts
Soft Drinks

Menu #27

Nachos & Chips with Dip
Corn Dogs
Chicken Tenders
French Fries
Assorted Cheese with Crackers
Chocolate Chip Cookies

Menu #28

Hot Dogs
Hamburgers
French Fries
Potato Chips
Ice Cream
Ice Tea or Punch

Menu #29

Lasagna
Garlic Bread
Nachos with Chili and Cheese
Chicken Tenders (Teriyaki)
Chocolate Cake
Ice Tea or Soft Drinks

FORMAL DINNER MENUS

Menu #30

Ribeye Steak
Baked Potato
Broccoli with Soy Garlic Butter
Chocolate Mousse Cake
Tossed Salad
Rolls
Ice Tea

Menu #31

Lamb Chops
Broccoli with Soy Garlic Butter
Parsiennla Potatoes
Banana Frost
Cesar Salad
Rolls
Ice Tea

Menu #32

Chicken Oscar
Spinach Stuffed Tomatoes
Augratin Potatoes
Lemon Mousse Cake
Marinated Mushrooms and Spinach Salad
Ice Tea

Menu #33

Grilled Salmon
Snow Peas with Sautéed Crabmeat
Marinated Mushroom Salad
Apple Pie or Cheesecake
Rolls
Ice Tea & Coffee

Menu # 34

Grilled Chicken
Sautéed Shrimp
Green Beans with Mushrooms
Marinated Mushroom Salad
Apple Pie or Cheesecake
Rolls
Ice Tea & Coffee

Menu #35

Sliced Roast Filet Megon
Stuffed Baked Potato
Green Beans with Toasted Almond
Fresh Spinach Salad
Strawberry Cake
Rolls
Ice Tea & Coffee

BUSINESS MEETINGS

Menu #36

Doughnuts
Cookies
Danishes
Coffee
Orange Juice

Menu #37

Doughnuts
Danishes
Fresh Fruit
Ice Tea
Coffee
Water with Lemon
Soft Drinks

Menu #38

Danishes
Doughnuts
Fresh Fruits
Cookies
Bagels & Cream Cheese
Water with Lemon
Coffee
Ice Tea
Soft Drinks

Menu #39

Quiche Lorraine
Chicken or Seafood in Pastry Shell
Honey Glazed Baby Carrots
Asparagus Tips with Burnt Butter
French Pastries
Tossed Salad
Yeast Rolls
Ice Tea

RECEPTIONS

MENU #40

1. Alfredo with fresh spinach and mushrooms
2. Shrimp Etouffee with vodka cream sauce
3. Marinara sauce with mushroom and Italian Sausage
4. Grilled Chicken and shrimp in spicy roasted red pepper sauce

Menu #41

CARVING BOARD STATION

1. Garlic roast steamship round of beef (Serves approx. 200)
2. Slow roasted beef tenderloin with Burgundy wine sauce (Serves approx. 25)
3. Roast pork enhanced with fresh rosemary and garlic rub (Serves approx. 25)
4. Honey glazed ham with mustard brown sugar sauce (Serves approx. 25)
5. Slow roasted herb turkey breast (Serves approx. 15)

Menu #42

SEAFOOD STATION

Shrimp Cocktail
Hot Crab Claw (prepared on site)
Sautéed Shrimp (prepared on site)
Smoke White Fish with chopped onions, egg, and capers
Red Salt Smoked Salmon with melba toast

Menu #43

GOLD STAR HORDERVES RECEPTION ITEMS

Tempura Grouper with spice sauce
Mini Beef Wellington with duxcell in pastry baked individually
Mini Grill Reuben bites with dark rye bread
Baked Jumbo Shrimp wrapped with prosciutto and sage herb cheese in croute
Grill Rosemary Baby Lamb Chops with spicy mustard dipping sauce
Bite size Chicken Cordon Bleu with sun dried tomatoes and cilantro
Mini Hot Crab with sage bleu in croute with remolade sauce
Grill Salmon bite en croute with fresh mozzarella sundried tomato and fresh basil oil
Korean style sesame beef short ribs

Menu # 4

GOLD STAR HORDERVE RECEPTION ITEMS

PASSED TRAY APPETIZERS

Herb Cheese Tart set on wild mushrooms
Sourdough Toast Rounds with mozzarella, sundried tomatoes, and fresh basil
Smoked Salmon Cornets with jalapeno cheese
Deviled Crab Tarts
Spicy Grill Portabella Mushrooms with blue sage and pine nuts
Smoke Salmon Filet Minis with spinach and artichoke roulade
Jumbo Shrimp on melba toast with roulade sauce
Roast Duckling on Brochettes with plum sauce
Herb Cheese and Asparagus Tips with Grill Mini Chicken Bites

LUNCHEON

Menu #45

Cream Chicken in puff pastry shell
Steamed Broccoli Florets
Honey Glazed Carrots
Chocolate Mousse Cake
Rolls
Ice Tea

Menu #46

Grill Chicken Breast
Beef Stroganoff
Buttered Noodles
Asparagus Tips Noise
Chocolate Mousse Cake
Rolls
Ice Tea

Menu #47

Veal Medallion Millenaise
Array of Vegetables with spice beets, carrots, broccoli florets and potato parasieni
Strawberry Tart Cake

SUBSTITUTES

Meats

Veal Oscar
Crab Cakes
Ribeye Steak
Veal Medallion
Rock Cornish Game Hen
Seafood Newburg
Dove Sole
Steak and Lobster
Stuffed Shrimp
Prime Rib

Vegetables

Green Beans
Italian Roasted Potatoes
Rice Pilaf
Snow Peas
Sautéed Baby Spinach
Vegetable Melody
Asparagus Tips
Oven Roasted Potatoes
Carrots Vichy
Broccoli Florets/with Soy
Garlic Butter

DESSERTS

Mousse
Danished
Cookies
Ice Cream
BananaFrost
Doughnuts
Pies
Cheese Cake

BEVERAGES

Assorted Beverages / Tea, Soft Drinks and Water
Beer and Wine Available