

Wytheville Golf Club
276-228-5931

APPETIZERS

MEATS

Carved Roast Beef or Ham.....	\$150
Carved Pork or Turkey.....	\$130
Ham Biscuits.....	\$115
Hot Wings.....	\$ 95
Chicken Drumsticks.....	\$ 95
Chicken Quesadillas.....	\$120
Meatballs.....	\$ 90

SEAFOODS

Cocktail Shrimp.....	\$150
Smoke Salmon.....	\$135
Bacon Wrapped Scallops.....	\$125
Crab Cocktail Dip.....	\$ 95
Hot Crab Dip.....	\$ 95

CHEESE AND EGGS

Cheese Blocks.....	\$ 75
Cheese Ball.....	\$ 45
Deviled Eggs.....	\$ 65
Quiche Squares.....	\$ 85
Cheesy Potato Puffs.....	\$ 70

VEGETABLES AND FRUITS

Vegetable Tray.....	\$ 75
Fruit Tray.....	\$ 75
Stuffed Mushrooms.....	\$ 90
Watermelon Basket.....	\$ 95
Fresh Strawberries & Dip.....	\$ 85

DIPS

Spinach Dip.....	\$ 65
Clam Dip.....	\$ 60
Layered Bean Dip.....	\$ 65
Onion Dip and Chips.....	\$ 45
Smoked Fish Dip.....	\$ 75
Chips and Salsa.....	\$ 50

SWEET AND SALTY

Petifores.....	\$115
Brownie Squares.....	\$ 55
Gourmet Cookies.....	\$ 75
Mini Cheesecakes.....	\$100
Mixed Nuts.....	\$ 25
Party Mix.....	\$ 35

TRAYS ARE BASED ON 100 PORTIONS.

BREAKFAST FARE

HOT BUFFET - \$8.00

Scrambled Eggs	Biscuits and Gravy
Bacon	Sausage
Home Fries	Baked Apples

BOXED LUNCHES - \$7.00

Tuna Salad	Chicken Salad
Ham and Cheese	Turkey and Cheese
Fajita Chicken Salad	Chef Salad
Steak Salad	Cold Plate
Turkey Wrap	Ham Wrap

All sandwiches come with pickle and potato chips.

Salad Dressings: Ranch, Honey Mustard, Italian, Thousand Island, Blue Cheese, Balsamic Vinaigrette, and French.

PLATED DINNER MENU – All plated dinners are served with house salad, dinner rolls, vegetables, potato, tea, and coffee. Dinner banquets must limit to three entrees of the below choices. Taxes and gratuities must be added to the below prices.

OFF THE HOOF

Sirloin 10 oz.....	\$15.99
Ribeye 10 oz.....	\$16.99
Ribeye 12 oz.....	\$17.99
Prime Rib 12 oz.....	\$18.99
Filet Mignon 6 oz. wrapped in bacon.....	\$18.99
Ribeye and Shrimp.....	\$20.99
Filet Mignon 8 oz.....	\$21.99
Filet Mignon and Shrimp.....	\$23.99

FROM THE SEA

Lemon Pepper Flounder.....	\$14.99
Caribbean Shrimp over Rice.....	\$15.99
Grilled Atlantic Salmon.....	\$16.99
Blackened Tuna.....	\$17.99
Seafood Trio – Salmon, Shrimp, and Scallops.....	\$18.99

OFF THE WING

Chicken Mushroom Sauce.....	\$13.99
Chicken Imperial.....	\$14.99
Chicken Cordon Bleu.....	\$15.99
Chicken and Shrimp.....	\$17.99
Chicken Oscar.....	\$18.99

2008 BUFFET MENU

ENTREES

Glazed Ham	Baked Chicken	Turkey and Dressing
Roast Pork and Gravy	Hamburger Steak	Barbecued Chicken
Roast Beef	Mushroom Chicken	Cheese Ravioli
Baked Spaghetti	Boneless Pork Chops	Pepper Steak
Meat Loaf		

VEGETABLES

Green Beans	Steamed Broccoli	Buttered Corn
Glazed Carrots	Peas and Onions	California Blend
Cole Slaw	Baked Beans	Baked Apples
Lima Beans	Sweet Potato	

POTATOES & PASTA

Macaroni and Cheese	Twice Baked	Au Gratin
Parsley Potato	Scalloped	Mashed
Steamed Rice	Potato Salad	Macaroni Salad
Sweet Potato		

ROLLS, COFFEE, AND TEA ARE INCLUDED IN THE FOLLOWING SELECTIONS:

ONE MEAT, ONE POTATO AND ONE VEGETABLE.....	\$11.99
TWO MEATS, ONE POTATO AND ONE VEGETABLE.....	\$13.99
GARDEN SALAD.....	Add\$ 1.50

EACH ADDITIONAL MEAT.....Add \$3.00
EACH ADDITIONAL VEGETABLE.....Add \$1.00

DESSERTS - \$3.00

Apple Cobbler	Apple Pie	Coconut Meringue Pie
Chocolate Cake	Carrot Cake	French Silk Pie
Chocolate Mint Pie	Lemon Cream Cake	Banana Cream Pie
Lemon Meringue Pie	Red Velvet Cake	Peach Cobbler
Nuts about Fudge Pie	Strawberry Cloud Cake	Pumpkin Pie
Cherry Cobbler		

ELITE DESSERTS - \$4.50

New York Cheesecake	Snicker Bar Cheesecake	Tiramisu Cake
Pumpkin Cheesecake	Caramel Pecan Cheesecake	Black Forest Cake
Chocolate Volcano	Lemon Mist	Triple Blueberry
Apple Caramel	Amaretto Cheesecake	Chocolate Overload

TAXES AND GRATUITIES MUST BE ADDED TO ABOVE PRICES.