



catering guide

WEDDINGS AND EVENTS



Imagine a place just minutes from downtown Greenville that offers a premier venue for your wedding (reception) or special event. Green Valley Country Club has been an upstate tradition for years and is now fully renovated and offers amenities seldom seen in one location.

Our beautifully landscaped grounds with picturesque views of Paris Mountain are the perfect location for your outdoor event/wedding/occasion. Our ballroom can accommodate your guests while they enjoy everything from hors d'oeuvres to desserts exquisitely prepared by our culinary chefs.

www.PhotographyAndDesignByJenny.com



When you are ready to celebrate, enjoy dancing under the chandeliers or relaxing by the firepit on our inviting patio. When it's time to leave, the southern charm of our grand columns provide the perfect backdrop for your farewells.

The enchantment of Green Valley awaits you!

Green Valley Country Club Weddings & Receptions
225 Green Valley Drive, Greenville, SC 29617
www.greenvalley.cc
(864) 246-2141



SPECIAL EVENTS

BANQUETS

BUSINESS MEETINGS

- Historic Clubhouse
- Diverse Private Meeting Rooms
- Clubhouse Banquet Space Available for up to 200 people
- Exquisite cuisine prepared by our on Culinary Team
- Full-service catering includes all food and beverages
- Our experienced staff will personally attend to your needs during the event
- Ample parking on site with handicapped access to the clubhouse

For more information about banquets or business meetings, contact:

Soha Samra
Catering and Weddings Coordinator
864-331-1524
864-246-2141 ext. 9
soha@greenvalley.cc

Green Valley Country Club
225 Green Valley Drive
Greenville, South Carolina 29617

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GREEN VALLEY COUNTRY CLUB

Food and Beverage Service

Green Valley Country Club is a full service banquet facility that can provide all food and beverage requirements for your event. Exceptions will be made for specialty cakes. All food and beverages shall be consumed on our premises. NO EXCESS FOOD AND BEVERAGES ARE PERMITTED TO LEAVE OUR FACILITY.

Menus and Guarantees

Menus should be completed three weeks prior to your event and the final guarantee of guests is due seven (7) business days prior to the event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes within 72 hours prior to the event, when possible, are subject to a 10% premium above the published price.

Special Menu Options

GVCC can provide other menu suggestions and selections. If what you are looking for is not on our menu, please let us know and we will be happy to develop a menu specific to your group's special needs. We also can provide vegetarian substitutions, or low carbohydrate meals. We will work with you to create distinct culinary selections to meet your special requirements.

Host Duties and Payment

Each function shall have one person designated to be the "host" of the event and liaison to the GVCC Staff member. Payment for the function will come from "host" and be presented as a single payment. A full Payment is due one week from the date of the function unless other arrangements have been previously made.

Security

Green Valley Country Club cannot assume responsibility for the damage or loss of merchandise or personal property left in the function area prior to or after the event. If special security is needed, please arrange this with the Catering Director.

Property Damage

Client is responsible for any physical damage to the property by the client's guests, attendees, employees, independent agents or other related parties under the client's control.

Tasting

The club will conduct a menu tasting on request; please allow 30 days notice to schedule. The tasting should be limited to four individuals. The tasting are limited to 3 starter courses and 3 entrees' or 4 Hors d oeuvres. The club does not normally provide tasting for desserts. A Culinary fee of \$35.00 per person will apply to all food tastings. Any alcoholic beverages consumed during tasting will be charged on consumption. Tastings can be accommodated on Tuesday, Wednesday or Thursday evenings at 6:00 pm.



HOT HORS D' OEUVRES

JALAPENO SAUSAGE CHEDDAR CHEESE EN CROUTE (3pp)	\$6.00
CHICKEN BACON & BLUE CHEESE STUFFED WONTONS (3pp)	\$7.00
CHORIZO STUFFED JALAPENO BITES (3pp)	\$5.00
MINI BEEF WELLINGTON (3pp)	\$8.00
COUNTRY HAM BISCUITS (2pp)	\$5.00
MINI CRAB CAKES (3pp)	\$11.00
BACON WRAPPED SCALLOPS (3pp)	\$7.00
PRETZEL CRUSTED CHICKEN WITH MUSTARD DILL SAUCE (3pp)	\$5.00
LAMB CHOPS WITH PEPPERMINT JELLY (3pp)	\$12.00
CHICKEN SATAY (3pp)	\$6.00
BLACK BEAN AND CHEESE QUESADILLAS (3pp)	\$6.00
STUFFED MUSHROOMS WITH SAUSAGE AND CHEDDAR (3pp)	\$6.00
HOT CRAB DIP WITH TRI COLOR CHIPS	\$5.00
SPINACH AND ARTICHOKE DIP WITH TRI COLOR CHIPS	\$6.00
CHICKEN TENDERS WITH SWEET AND SOUR SAUCE (3pp)	\$5.00
COCKTAIL MEATBALLS (3pp)	\$5.00
BACON WRAPPED SHRIMP DIJON (3pp)	\$10.00
ASPARAGUS EN CROUTE (3pp)	\$6.00
MINI QUICHE (3pp)	\$4.00
SPANOKOPITAS (3pp)	\$4.00

CARVING STATION WITH SILVER DOLLAR ROLLS AND CONDIMENTS

HERB ENCRUSTED PRIME RIB	\$11.00 pp
HONEY CINNAMON BAKED HAM	\$6.00(pp)
PORK LOIN	\$6.00(pp)
ROASTED TURKEY BREAST	\$6.00(pp)
LEG OF LAMB STUFFED WITH SPINACH, GOAT CHEESE AND ARTICHOKE	\$9.00
BEEF STEAMSHIP	\$7.00 100 PERSON MIN.

pp=per person

No food is allowed to be taken from the club

COLD HORS D'OEUVRES

SHRIMP ON ICE WITH COCKTAIL SAUCE (5pp)	\$11.00
BRUSCHETTA (3pp)	\$5.00
BEEF TENDERLOIN CROSTINI WITH HORSERADISH SAUCE (3pp)	\$8.00
DOMESTIC CHEESE DISPLAY	\$6.00
ASPARAGUS WRAPPED WITH PROSCIUTTO (3pp)	\$7.00
ASSORTED PIN WHEELS (3pp)	\$6.00
CAESAR SALAD BITES (3pp)	\$5.00
MOZZARELLA AND TOMATO WITH BASIL CROSTINI (3pp)	\$4.00
SEASONAL FRUIT DISPLAY WITH MELBA YOGURT	\$6.00 (pp)
SEASONAL VEGETABLE CRUDITÉS DISPLAY & RANCH DIP	\$5.00 (pp)
STUFFED DEVILED EGGS (3pp)	\$4.00
TRADITIONAL HUMMUS WITH GRILLED PITA CHIPS	\$3.00(pp)
BASIL OR SUNDRIED TOMATO HUMMUS PITA CHIPS	\$4.00(pp)
ASSORTED BITE-SIZED DESSERT PETIT FOURS (2pp)	\$4.00
STRAWBERRIES DIPPED IN WHITE OR DARK CHOCOLATE (2pp)	\$5.00
SMOKED SALMON DISPLAY, DILL CREAM CHEESE TOPPINGS & CRACKERS	\$8.00(pp)
SMOKED DUCK BREAST DISPLAY & APPLE COMPOTE	\$9.00(pp)
ANTIPASTA DISPLAY, DICED MEATS, CHEESE, PEPPERS, OLIVES	\$7.00(pp)
ASSORTED SEA FOOD CANAPÉS	\$12.00(PP)
ASSORTED VEGETABLES & CHEESE CANAPÉS	\$5.00(pp)



ACTION STATIONS

PASTA STATION \$12.00
Chicken, shrimp, large assortment of vegetables, 3 kinds of pasta, pesto, garlic, parmesan cheese, marinara sauce and alfredo sauce.

FAJITA STATION \$9.00
Steak, chicken, peppers, onions, flour tortillas, lettuce tomato, guacamole, sour cream & salsa.
Add shrimp \$3.00 (PP)

STIR FRY STATION \$10.00
Steak, chicken, assorted vegetables, teriyaki, peanut, wasabi cream sauces, white & fried rice & sobas noodles.
Add shrimp \$3.00 (PP)

HOT ENTREE SALAD BAR \$10.00
Steak & chicken cooked to order, romaine, spring mix, spinach leaves, garden vegetables assorted cheeses, croutons and 3 dressings.
Add shrimp \$3.00 (PP)

GRIT STATION \$8.00 (PP)
Yellow stone grits, tasso ham, chicken, jack & parmesan cheese, onion, peppers, tomatoes, scallions, mushrooms and bell pepper.
Add shrimp \$3.00 (PP)

BANANA FOSTER STATION \$5.00
Sliced bananas flambéed in orange juice, brown sugar, butter & rum, served over vanilla bean ice cream.

QUESADILLA STATION \$6.00
Flour tortilla cheddar monterey cheese diced chicken, steak, black beans, corn, bell pepper, onion, salsa, sour cream, guacamole, lettuce & tomato.
Add shrimp \$3.00

MASHED POTATO BAR \$6.00
Homemade mashed potatoes served in martini glasses
With butter, sour cream, cheese, bacon bits and chives

PP=per person
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BUFFET OPTIONS

CHOOSE 2 ENTREES \$29.00

CHOOSE 3 ENTREES \$36.00

Roasted Prime Rib
Pecan Encrusted Grouper
Lemon Dill Grilled Salmon
Artichoke & Prosciutto Stuffed Chicken
Seafood Pasta/Veal Parmesan
Pan Seared Duck with Mixed Berry Chutney
Marinated Airline Chicken
Roasted Beef Tender Medallions
Mini Crab Cakes (Add \$2.00)
Herb Roasted Chicken Breast
Sliced Roasted Turkey
Bbq 1/4 Chicken
Meat & Cheese Lasagna
Eggplant Parmigianino
Caribbean Jerk Pork Loin
Blackened or Fried Catfish
Honey Baked Ham
Beef Stroganoff
Sliced London Broil
Sliced Cordon Bleu Drizzled with Supreme Sauce

*You may select 3 salads, 2 starches, and 2 vegetables to go with entrée

SELECT 3 SALADS

Green Valley Salad
Balsamic Pasta Salad
Caprese Salad
Tomato & Cucumber Salad
Coleslaw Fruit Salad
Spinach & Feta
Watermelon, Mini Feta Salad

SELECT 2 STARCHES

Herb Roasted Red Bliss
Yukon Gold Mashed Potatoes
Au Gratin Potatoes
Fettuccini Alfredo
Rice Pilaf
Mushroom Risotto
Sweet Potato Soufflé
Macaroni & Cheese
Cornbread Stuffing

SELECT 2 VEGETABLES

Mixed Vegetables
Fried Okra
Corn O'brien
Southern Style Green Beans
Broccoli & Cheese Casserole
Ratatouille
Squash Casserole
Mini Corn On The Cob
All Prices Are Subject To Change

Taxes & service charge are additional
All prices are subject to change



APPETIZERS

FRESH FRUIT & YOGURT CUP Fresh seasonable fruit and melba yogurt	\$7.00
JUMBO SHRIMP COCKTAIL Fresh boiled shrimp served with a zesty cocktail sauce	\$12.00
CRAB CAKE Jumbo lump crabmeat blended with herbs and red pepper sauce	\$11.00
FRIED CALAMARI Served with tia chili sauce	\$10.00

SOUPS

SHECRAB Fresh crab stock with crab meat, cream, and sherry	\$7.00
CHICKEN FLORENTINE Smooth and velvety chicken soup with wild rice and sautéed spinach	\$5
TOMATO BASIL With parmesan croutons	\$5.00
BEEF AND BARLEY SOUP Any other soup available	\$5.00

ENTREES

All entrees are accompanied with seasonal vegetables and chef's choice of appropriate starch

SOUTHWEST SPICED AIRLINE CHICKEN BREAST Topped with pico da gallo and monterey jack cheese	\$20.00
CHICKEN CANCUN Over roasted tomato, topped with crabmeat, and tequila lime butter	\$22.00
CHICKEN DIANE Sautéed chicken breast with garlic, wild mushrooms, Demi-glaze finished with a touch of cream	\$20.00
PAN SEARED CHICKEN MARSALA With portabella mushrooms and fried prosciutto	\$20.00
STUFFED CORNISH GAME HEN Mushroom & wild rice stuffing	\$22.00
GRILLED DUCK BREAST With mandarin orange glaze	\$26.00
CHICKEN, BEEF OR SALMON WELLINGTON With mushroom duxel in puff pastry	\$24.00/\$28.00
FILET MIGNON Served with burgundy mushroom demi sauce and your choice of mashed potato or baked potato	6 OZ \$26.00 8 OZ \$29.00
ADD CHICKEN BREAST	\$29.00 \$33.00
ADD JUMBO SHRIMP	\$34.00 \$36.00
ADD 6 OZ LOBSTER TAIL	MARKET PRICE
8 OZ BLUE CHEESE CRUSTED FILET MIGNON	\$29.00
10 OZ PRIME RIB OF BEEF AU JUS Served with your choice of mashed potato or baked potato	\$25.00
GRILLED RIBEYE OR NEW YORK STRIP With caramelized onion mushrooms and tarragon bourbon glaze	\$25.00
BEEF MEDALLIONS Stuffed with roford, shitaki mushrooms in sweet port sauce	\$28.00
APPLEWOOD SMOKED BACON WRAPPED FILET MIGNON With mushroom demi glaze	\$28.00



ENTREES *continued*

SLICED LONDON BROIL With sweet teriyaki glaze	\$22.00
CARIBBEAN JERK MARINATED PORK MEDALLIONS With grilled pineapple salsa	\$22.00
ROASTED PORK LOIN \$22.00 Stuffed with prosciutto, artichoke and roasted red potatoes	
SAUTÉED SEA SCALLOPS AND SHRIMP Served with orange ginger sauce	\$23.00
ALASKAN HALIBUT Broiled and topped with crabmeat and asparagus Served with traditional hollandaise	\$30.00
SALMON TERIYAKI Grilled salmon, grilled pineapple & teriyaki glaze	\$22.00
LOBSTER RAVIOLI In vodka sauce with garlic bread	\$22.00
CRAB STUFFED FLOUNDER With crème almandine sauce	\$22.00
PAN SEARED JUMBO CRAB CAKES With tomato & corn relish and thai chili dipping sauce	\$24.00
BLACKENED SALMON With mango chutney	\$21.00
PECAN ENCRUSTED GROUPER With citrus herb butter	\$22.00
GRILLED TUNA STEAK Over wilted spinach with a thai peanut sauce	\$26.00
SHRIMP & GRITS Sautéed shrimp and stone ground grits with andouille and tasso cream sauce	\$23.00

DESSERT SELECTIONS

GREEN VALLEY PIE Layers of cream cheese filling, caramel, chocolate mousse, A whipped toping & candied pecans	\$5.00 (PP)
CHOCOLATE BOMBE Individual bombe, layered with chocolate mousse And chocolate sponge cake, then glazed with Chocolate ganache	\$6.00(PP)
KEY LIME PIE Deep dish custard pie with key lime juice and garnish With whipped cream and fresh seasonal berries	\$5.00(PP)
NY CHEESE CAKE Served with fresh seasonal berries	\$5.00(PP)
BREAD PUDDING With crème anglaise	\$4.00 (PP)
CARROT CAKE	\$5.00 (PP)
PEACH COBBLER	\$5.00 (PP)
ALA MODE ADD	\$2.00(PP)
ASSORTED COOKIE TRAY	\$4.00 (PP)



SALADS

GREEN VALLEY CAESAR SALAD Crisp romaine served with shaved parmesan cheese, Croutons and tossed with caesar dressing	\$6.00
GREEN VALLEY GARDEN SALAD Mixture of crisp seasonal greens and vegetables, Dressed with our house vinaigrette	\$6.00
CAPRESE SPINACH SALAD Fresh sliced roma tomatoes, mozzarella & basil Over baby spinach leaves with balsamic vinaigrette	\$6.00
PEAR & PECAN SALAD With spiced pecans, blue cheese, and a champagne vinaigrette	\$8.00



BEVERAGES

DOMESTIC HOUSE CHAMPAGNE	\$21.00
HOUSE WINE	\$21.00
HOUSE LIQUORS	\$6.25
PREMIUM LIQUORS	\$7.25
SUPER PREMIUM LIQUORS	\$8.00
IMPORTED BEER	\$4.00
DOMESTIC BEER	\$3.25
SOFT DRINKS AND JUICE	\$2.00
SPARKLING CIDER	\$12.00
NON-ALCOHOLIC PUNCH (PER GALLON)	\$1.75 (PP)
CHAMPAGNE PUNCH (PER GALLON)	\$45.00
ICED TEA (PITCHER)	\$1.75 (PP)
COFFEE (POT)	\$1.75 (PP)
GIN	
HOUSE GORDONS	
CALL BEEFEATER	
PREMIUM TANQUERAY	
PREMIUM BOMBAY	
VODKA	
HOUSE GORDONS	
CALL SMIRNOFF	
PREMIUM KETTLE ONE	
PREMIUM ABSOLUTE	
PREMIUM STOLI	
BOURBON	
HOUSE JIM BEAM	
CALL VO	
CALL JACK DANIELS	
CALL SOUTHERN COMFORT	
PREMIUM CROWN	
PREMIUM MAKERS MARK	
SCOTCH	
HOUSE SCORSBY	
CALL DEWARS	
CALL JOHNNY WALKER	
CALL CUTTY SARK	
CALL J&B	
PREMIUM JOHNNY W BLACK	
PREMIUM GLENLIVET 12 YEARS	
RUM	
HOUSE BACARDI WHITE	
CALL MALIBU	
CALL CAPTAIN MORGAN	
PREMIUM BACARDI	

(Includes mixers, glassware, napkins, miscellaneous items, except bar set-up fee)



MISCELLANEOUS

OTHER SERVICES

BAR SET-UP	\$50.00
BAR SET-UP, for a cash bar	\$125.00 including a cash attendant.
FOOD ATTENDANTS	\$25.00/HR (MINIMUM 4.5 HOURS)
BARTENDER	\$25/HR (MINIMUM 4.5 HOURS)
MIXED NUTS OR GOLDFISH (PER BOWL)	\$15.00
SCREEN	\$15.00
TELEVISION	\$25.00
DVD PLAYER	\$35.00
FLIP CHART AND MARKERS	\$35.00
LECTERN	\$15.00
WIRELESS MIC	\$25.00
LCD PROJECTOR	\$100.00
WEDDING CEREMONY	\$800.00 UP TO 100 CHAIRS
CAKE CUTTING FEE	\$2.00 PER PERSON
ROOM RENTAL	\$1,500 (includes ballroom, patio, blue room and club '58)

Sponsored events will pay half of the rental fee only



ENTREES

SOUTHWEST SPICED AIRLINE CHICKEN BREAST Served with roasted red pepper sauce, and cilantro pesto	\$19.00
CHICKEN CANCUN Grilled zucchini, tomato, crabmeat with lemon butter	\$18.00
CHICKEN DIANE Sauteed chicken breast with garlic, wild mushrooms, Demi-glaze finished with a touch of cream	\$20.00
ASLASKAN HALIBUT Broiled and topped with crabmeat and asparagus Served with traditional hollandaise	\$23.00
NORTH ALASKAN SALMON Broiled salmon, roasted plum tomatoes And basil crème fraiche and grilled pineapple	\$21.00



PLATED DINNER MENU

(limited - up to 100 guests)

Pan Seared Jumbo Crab Cakes with Tomato & Corn Relish and Thai Chili Dipping Sauce \$20.95

Grilled Ribeye with Caramelized Onion and Brandy Cream Sauce \$22.95

Pan Seared Scallop and Shrimp over Orzo with Confetti Vegetables \$20.95

Roasted Pork Loin Stuffed with Prosciutto, Artichoke, and Roasted Red Potatoes \$18.95

Pan Seared Chicken Marsala with Portabella Mushrooms and Fried Prosciutto \$17.95

Applewood Smoked Bacon Wrapped Filet Mignon with Mushroom Demi Glace \$24.95

Blackened Salmon with Mango Chutney \$19.95

Potato Encrusted Grouper with Crawfish Etouffee \$19.95

Grilled Tuna Steak with Cilantro Lime Compound Butter \$20.95

Caribbean Jerk Marinated Pork Medallions with Grilled Pineapple Salsa \$17.95

Sautéed Shrimp and Stone Ground Grits with Andouille and Tasso Cream Sauce \$17.95

Beef Medallions Stuffed with Asparagus and Green Onion in a Sweet Soy Sauce \$21.95

Taxes & Service Charges are Additional / All Prices are Subject to Change



