
Danville Golf Club

Cocktail Parties,
Wedding Receptions,
And
Special Occasions Menu



*We thank you for placing your trust in us
and for the opportunity to host your special
occasion.*

Phillip Gardner, DGC Club Manager

2725 West Main Street
Danville, VA 24541

Our elegant style of catering can be tailored to events of any size or budget. Danville Golf Club offer a variety of menu selections and planning services to ensure that your event will be one to remember. We take pride in offering the freshest products available.

Come See Us.....

Please feel free to contact Phillip Gardner, Club Manager, if you have any questions. He would love to meet with you and give you a tour. We hope to see you soon!

434-792-7225, Option 4

Website: <http://www.danvillegolfclub.com>

Live Action Station

Beef Tenderloin

Carved by the Chef, Rolls and Condiments
1686+++ /per 100 guests

Shoulder Beef Tenderloin

Carved by the Chef, Rolls and Condiments
964+++ /per 100 guests

Beef Brisket

Carved by the Chef, Rolls and Condiments
684+++ /per 100 guests

Pork Loin

Carved by the Chef, Rolls and Condiments
525+++ /per 100 guests

Pork Tenderloin

Carved by the Chef, Rolls and Condiments
747+++ /per 100 guests

Seared Ahi Tuna Station

Flambéed by Chef to Order
665+++ /per 100 guests

Live Japanese Station

*Chicken, Beef, Shrimp, Vegetables, Rice,
Noodles, and Sauces*
745+++ /per 100 guests

Live Pasta Station

*Chicken, Shrimp, Vegetables, Pastas,
Alfredo Sauce, Marinara Sauce*
671+++ /per 100 guests

Live Shrimp and Grits Station

Stone Grits, Shrimp, Andouille Sausage
432+++ /per 100 guests

Bananas Foster

Flambéed by Chef to order
279+++ /per 100 guests

Cherries Jubilee

Flambéed by Chef to Order
279+++ /per 100 guests

Fried Foods

Chicken Tenders

Deep-fried to perfection, Choice of Sauces
163+++ /per 100 pieces

Chicken Tempura

*Tender Breast Filets, dipped in Batter and
Deep-fried to Perfection, Ponzoo Sauce*
183+++ /per 100 pieces

Shrimp Tempura

*Shrimp dipped in Batter and Deep-fried to
perfection, Ponzoo Sauce*
267+++ /per 100 pieces

Vegetable Tempura

Assorted Crudities Deep-fried, Ponzoo Sauce
153+++ /per 100 pieces

Fried Oysters

*Chesapeake Bay Oysters, dipped in Batter and
Deep-Fried, Cocktail Sauce*
346+++ /per 200 pieces

Fried Green Tomatoes

Spicy Remoulade Sauce
146+++ /per 100 pieces

Soft Shell Crab

Spicy Remoulade Sauce
693+++ /per 100 pieces

Veggie Spring Rolls

Duck Dipping Sauce
184+++ /per 100 pieces

Pork and Veggie Egg Rolls

Duck Dipping Sauce
234+++ /per 100 pieces

Sweet Corn Fritters

Spicy Remoulade Sauce
134+++ /per 100 pieces

Cold Display

Cheese Display

*Cheddar, Swiss, Pepperjack ~ Served with
Gourmet Crackers
222+++ / Per 100 guests*

Relish Display

*Celery, Carrots, Black Olives, Green Olives,
Sweet Gherkins, Pepperoncinis
Served with Dipping Sauce
188+++ / per 100 guests*

Fruit Display

*Cantaloupe, Honey Dew,
*Strawberries (*Seasonal)
188+++ / per 100 guests*

Shrimp Display

*21/25 size Shrimp with Cocktail Sauce
(20 lbs) ~ 576+++ / per 100 guests*

Oysters on the ½ Shell Display

*Cocktail Sauce
333+++ / per 100 oysters*

Baked Salmon Display

*Whole Salmon garnished with Cream Cheese,
Eggs, Capers, Red Onions
(1 whole Salmon) 468+++ / per 100 guests*

Seared Tuna Display

*Fresh Ahi Tuna
582+++ / per 100 guests*

Crab Claw Display

*Stone Crab Claws with Cocktail Sauce
643+++ / per 100 guests*

Passed Hors D'oeuvres

Mini Crab cakes

*Spicy Remoulade Sauce
220+++ / per 100 pieces*

Sausage and Bleu Cheese

*Stuffed Mushrooms
185+++ / per 100 pieces*

Turkey Club Canapes

144 +++ / per 100 pieces

Tomato and Basil Bruschetta

134+++ / per 100 pieces

Dips

Cheese Ball

*Assorted Gourmet Crackers
136+++ / per 100 guests*

Fondue Cheese

*Fresh Vegetables and Breads
170+++ / per 100 guests*

Fondue Chocolate

*Fresh Fruit, Pound Cakes, Rice Krispy Treats
180+++ / per 100 guests*

Spinach Artichoke Dip

*Spinach and Artichoke blended with Cream Cheese
with Herbs and baked En Casserole, Pita Chips
150+++ / per 100 guests*

Crab Dip

*Virginia Crabmeat blended with Cream Cheese and
Herbs and baked En Casserole, Pita Chips
264+++ / per 100 guests*

Lobster Dip

*Pita Chips
302+++ / per 100 guests*

Buffalo Chicken Dip

*Pita Chips
210+++ / per 100 guests*

Various Food Station

Meatballs

Tossed in BBQ, Marinara, or Gravy
195+++ /per 100 guests

Mashed Potato Bar

Shredded Cheese, Bacon, Sour Cream, Chives
142+++ /per 100 guests

Mashed Sweet Potato Bar

Marshmallows, Brown Sugar
132+++ /per 100 guests

Nacho Station

*Ground Beef, Shredded Chicken, Spanish Rice,
Tortilla Chips, Queso Dip, Salsa,
Sour Cream, Shredded Cheese, Diced Tomatoes,
Shredded Lettuce*
400+++ /per 100 guests

Bacon Wrapped Scallops

270+++ /per 100 pieces

Chicken Satay

Peanut Sauce
155+++ /per 100 pieces

Desserts

Mini Cheese Cakes

Variety of flavors
286+++ /per 100 pieces

Petit fours

104+++ /per 100 pieces

Here are some standard guidelines to follow when planning an event at DGC:

- Menus should be planned at least two weeks in advance to insure availability of your menu selections.
- Table arrangements and room set-up should be planned at least one week in advance.
- Provisions for wine and beverages served to your guests should be planned at least three weeks in advance.
- Arrangements for an open bar may be made as follows: \$3.75+++ /per person for one Bar (additional bars requested will be \$2.50+++ extra per bar) if you provide the liquor. You may request the Club's mixed beverages, which will be billed on actual consumption...per drink served.
- House Wines are billed on consumption by bottle.
- Keg Beer Service or Bottled Beer Selections are available.
- Menu selections are replenished for two (2) hours on items that are priced PER PERSON. Items priced per 100 pieces will be billed for the actual number of pieces ordered and will not be replenished unless directed by the host or hostess. All food items are left on display until each item is consumed and are not limited to the two (2) hours stated above.

Should you have any questions or need any assistance with planning,
please contact the Club Manager, Phillip Gardner at:

434-792-7225 option 4 or phillipgardner@danvillegolfclub.com

