

# Luncheon

Priced per guest

## Soups

6

**Smoked Leek Vichyssoise**  
**Butternut Squash**  
**Gazpacho**  
**Cream of Tomato and Basil**

**She Crab**  
**Wild Mushroom and Cognac**  
**French Onion**  
**Chef's Selection of Seasonal Options**

## Starter Salads

**Mixed Greens**, Toasted Pine Nuts, Slow-roasted Tomatoes, Sprouts, Sherry Vinaigrette 6  
**Caesar**, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 6  
**Poached Pear**, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 9  
**Iceberg Wedge**, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing 8  
**Chef's Selection of Seasonal Options**

## Entrée Salads

*Our Chef recommends serving the same entrée to all guests. If you would like to offer your guests a choice of two entrées in advance, there will be a surcharge of \$2.00 per guest. Placecards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.*

**Traditional Cobb**, Romaine Hearts, Grilled Chicken, Bacon, Bleu Cheese, Tomato, Avocado, Cobb Dressing 17  
**Chicken Caesar**, Grilled Chicken, Romaine Hearts, Herb Croutons, Caesar Dressing 17  
**Tarragon Chicken Plate**, Candied Pecans, French Bread Crostini, Mixed Field Greens, Citrus Vinaigrette 18  
**Grilled Chicken**, Apple, Blue Cheese, Dried Apricot, Spiced Pecans, Mixed Greens, Honey Lime Vinaigrette 18  
**Stuffed Avocado**, Chipotle Chicken Salad, Bibb Lettuce, Sliced Seasonal Fruit, Pimiento Cheese Corn Muffin 18  
**Farro-Quinoa Bowl**, Poached Salmon, Cucumber, Bell Pepper, Grape Tomato, White Balsamic Vinaigrette, Micro Arugula 21  
**Mediterranean Grilled Shrimp**, Artichoke, Chickpeas, Diced Tomato, Cucumber, Olives, Red Onion, Lemon Tahini Dressing 22  
**Steakhouse Iceberg Slice**, Applewood Bacon, Bleu Cheese, Hard-Boiled Egg, Blackened Hangar Steak, Red Wine Vinaigrette 24  
**Lump Crab Stack**, Sliced Avocado, Roma Tomato, Diced Egg, Spicy Remoulade, Mixed Greens 24  
**The CCV Salad Trio**, Chicken Salad, Tuna Salad, Shrimp Salad, Bibb Lettuce, Sliced Seasonal Fruit, Pimiento Cheese Tea Sandwich 19

\*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.  
Prices are subject to change. 9/18

## Hot Entrees

- Pan-Roasted Natural Chicken**, Lyonnaise Potato, Haricots Vert, Mustard Cream 21
- Southern Fried Chicken**, Mashed Potatoes, Seasonal Vegetables, Red-Eye Gravy 17
- Country Club Chicken**, Herbed Cream Cheese, Potatoes, Country Ham, Supreme Sauce 21
- Cavatelli Pasta**, English Peas, Applewood Bacon, Grilled Chicken, Herb Cream, Reggiano Cheese 21
- Charbroiled Hangar Steak**, Rosemary Bliss Potato, Lemon Asparagus, Roasted Shallot Butter 25
- Grilled Salmon Filet**, Herbed Orzo Pilaf, Salsa Verde, Roasted Baby Tomato 24
- Sautéed Shrimp Pasta**, Strozzapreti Pasta, Roasted Grape Tomato, Spinach, Basil, Olive Oil 26
- Seared Crab Cake**, Old Bay Corn, Seasonal Vegetables, Spicy Remoulade 26
- Low-Country Shrimp Boil Brochette**, Mini Corn, Kielbasa Sausage, Shrimp, Tasso Carolina Gold Rice 26
- Blackened Pork Tenderloin**, Cheddar Cheese Grits, Collard Greens, Blackeye Peas, Smoked Corn Cream 23

## Desserts

- Maple Pecan Cheesecake**, Graham Cracker Crumble, Candied Pecans, Cinnamon Chantilly 7
- Apple Pie**, Spiced Caramel 7
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust 7
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream 7
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce 7
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote 7
- Crème Brûlée**, Chocolate Ganache 8
- Seasonal Duo**, your choice of two miniature options from above 8
- A la Mode**, add to any selection 2