

Club LeConte

SAMPLE PRIVATE DINNER MENU

Cocktail Hour

Sashimi Tuna on a Sesame Cracker Served with Avocado Ranch
Grilled Chicken Satay with a Roasted Peanut Dipping Sauce
Tomato & Mozzarella Bites Drizzled with Olive Oil

1st Course

Carolina She-Crab Bisque Laced with Cream Fraiche
Strawberry Salad with Goat Cheese, Toasted Walnuts, Apples, Balsamic Vinaigrette
Ahi Tuna Tacos

Entree

Chicken Cordon Bleu
Stuffed with Prosciutto & Mozzarella Cheese with a Gruyere Cheese Sauce

Filet Mignon
Served with Seared Porcini Mushrooms & Napa Cabbage with a Truffle Sauce

Honey Glazed Salmon
Topped with Tomato Relish

Grilled Stuffed Portabella Mushrooms
Roasted Red Pepper Risotto, Squash, and Balsamic Reduction

Dessert

Flourless Chocolate Cake Topped with a Raspberry Sauce
LeConte Pecan Ball, Vanilla Ice Cream Rolled in Crushed Pecans
& Smothered in Hot Fudge
Apricot Glazed French Apple Tart Served with Caramel Sauce