



# LINCOLN

COUNTRY CLUB

2052 Country Club rd  
Lincolnton, NC 28092



\*Prices are subject to change    \*Does not include tax and gratuity  
\*25% non-refundable deposit required

# Lincoln Country Club Banquets

## Entree

Plated | Family Style | Buffet

**Chicken Marsala \$55 | \$45 | \$40**

Grilled chicken breast with Marsala sauce, sauteed mushrooms and onions served with linguine pasta and a vegetable of choice

**Chicken Alfredo \$55 | \$45 | \$40**

Grilled chicken breast with a savory Alfredo sauce served with linguine noodles and a vegetable of choice

**Chicken Parmesan \$55 | \$45 | \$40**

Breaded chicken breast with Parmesan, mozzarella cheese with marinara sauce served with spaghetti noodles and a vegetable of choice

**Chicken Florentine \$65 | \$55 | \$50**

Pan-fried chicken breast in a creamy spinach white wine sauce served with side and vegetable of choice

**Grilled Salmon \$60 | \$50 | \$45**

Served with a side and vegetable of choice

**Shrimp Scampi \$60 | \$50 | \$45**

Cooked in a garlic butter sauce served with spaghetti and vegetable of choice

**Crab Cakes \$65 | \$55 | \$50**

Served with a side and vegetable of choice

**Chilean Sea Bass \$80 | \$70 | \$65**

Grilled served with a side and vegetable of choice

**Sirloin Steak \$65 | \$55 | \$50**

Cooked to medium rare and served with a side and vegetable of choice

**NY Strip Steak \$80 | \$70 | \$65**

Cooked to medium rare and served with a side and vegetable of choice

**Filet Mignon \$95 | \$85 | \$80**

Cooked to medium rare and served with a side and vegetable of choice

**Spaghetti with Marinara\*\* \$45 | \$35 | \$30**

Served with a vegetable of choice

**Stuffed Shells\* \$55 | \$45 | \$40**

Cheese stuffed shells topped with marinara sauce

**Cauliflower Steak\*\* \$65 | \$55 | \$50**

Served on a bed of oven dried tomatoes with sauteed Serrano peppers and a curry cauliflower puree

\*Vegetarian

\*\*Vegan

## Sides

### Rice

Choice of Basmati or Jasmine

### Pasta

Choice of spaghetti or linguine

### Oven Roasted Potatoes

Diced red potatoes seasoned and roasted until golden brown

### Mashed Potatoes

Mashed skin on red potatoes

### Root Crop Blend (Premium) \$3

Blend of diced sweet potatoes, butternut squash, parsnips, red onion and kale

### Multi Color Carrots (Premium) \$3

Whole multi color carrots baked until tender

## Vegetables

### California Blend

Roasted broccoli, cauliflower and sliced carrots

### Brussel Sprouts

Halved and roasted

### Green Beans

Steamed or roasted

### Asparagus

Roasted or sauteed

### Cape Cod Blend

Broccoli, orange and yellow carrots, sugar snap peas, green peppers and cranberries

## Salads \$4

### Caesar

Romaine lettuce topped with Parmesan cheese and croutons and served with a Caesar dressing

### Valley Mix

Chopped green leaf spring mix and ribbon cut carrots with a choice of 2 dressings

### Iceberg

Chopped iceberg lettuce, red cabbage and shredded carrots with a choice of 2 dressings

\*Dressing choices: balsamic, ranch, thousand island and italian



## Hors D'oeuvres (100 pieces)

Coconut shrimp with orange marmalade \$750

Bacon wrapped scallops \$275

Brie and apricot puff pastry \$375

Asparagus and Asiago stuffed phyllo roll \$200

Petite beef wellington \$250

Shrimp cocktail \$350

## Bar Options

(4 hour period)

\$100 for 1 bartender

\$50 for every additional bartender

## Full service open bar

\$32 per guest excluding necessary bartenders

## Beer and wine open bar

\$22 per guest excluding necessary bartenders

## Cash bar

Pay per drink and cost of necessary bartenders

**Liquor:** Bacardi, Jack Daniels, Makers Mark, Kettle One,

Jose Quervo Silver, Tanqueray Gin, Crown Royal

**Beer:** Bud light, Miller light, Coors light, Michelob ultra and Yuengling

**House wine:** Pinot Grigio, Cabernet, Chardonnay, and Pinot Noir

\*\$2 to include 1 craft beer, \$1 for every additional craft beer

**Craft beer:** Sycamore mountain candy, Sierra Nevada hazy little thing IPA, New Belgium fat tire, highland  
oat milk porter

## Cake Cutting Service

\$1.50 per plate

## Banquet Packages

Base decor  
(included in price per plate)

Table cloth in any color  
Polyester napkins in color of choice  
Gold or silver chargers  
In house plates, glasses, silverware, chairs



(Additional \$ per plate)

**Napkins (any color)**

-Majestic \$.50 -panama \$1.50

**Charger options \$8**



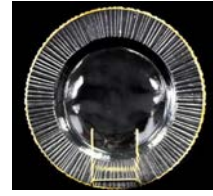
-Bennet wood



-Blush



-Glass (gold or silver bead)



-Glass gold trim

**Chair options**

-Padded folded \$7



-White



-Black



-Natural Wood

-Chiavari \$12



-Silver



-Clear



-White



-Black



-Gold



**Plate options**

Gold and silver trim \$3.50



-Glass(gold)



-Rhiannon double gold



-Rhiannon Double silver



-Silver band

**Heirloom \$3.50**



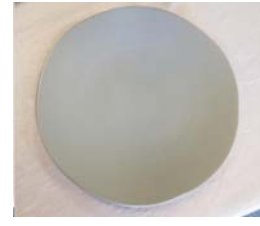
-Black



-Blush



-Linen



-Smoke

-Eleanor Fern or Jin Ji \$5.50



-Eleanor Fern



-Jin Ji

**Silverware \$6**



-Brushed gold



-Brushed black



-Contour



-Hammered

# Wedding Flowers and Centerpieces

## Drums Floral Designs

Lincolnton, NC





## Cakes & Bakes



6, 8, 10  
Serving 70  
\$600

6, 9, 12  
serving 95  
\$800

6, 8, 10, 12  
Serving 125  
\$1050

### Flavor and Design options

Traditional flavor with cream or vanilla buttercream filling and Basic design no additional charge

Traditional or Premium flavor with up to 2 fillings and design + \$65

Custom design + \$85 and up

Traditional flavors – white almond, vanilla, lemon

Premium flavors – chocolate, strawberry, red velvet, marble

Premium flavors – pumpkin spice, carrot, spice, almond, coconut

**Gluten free/Vegan** also available upon request

### Fillings

Vanilla buttercream

Chantilly cream

French vanilla buttercream

Strawberry compote

Chocolate ganache

Cream cheese

Lemon curd