Delectable Meals & More
AT MACGREGOR DOWNS COUNTRY CLUB
Our Offerings

We offer a first-class experience and an environment you will be proud to share with your friends and associates. Our staff is dedicated to consistently delivering professional service and only the finest cuisine!

The warm, relaxing atmosphere of MacGregor Downs Country Club provides a perfect setting for any occasion. Whether you’re planning a breakfast meeting for 12, corporate luncheon for 50, or a lavish wedding for 300, we can accommodate your request.

A M E N I T I E S  A V A I L A B L E

- AV Services
- Beautifully Landscaped Areas for Outdoor Events
  - Boardroom and Presentation Setup
  - Chivari Chairs
  - Donut Wall
- Full Setup and Breakdown of Event
  - Seasonal Centerpieces
  - Specialty Linens
  - Uplighting
  - Various Tables
- Wireless Internet Access

Contact us today and let us help you plan your next event.

Director of Catering Taylor Lankford
919-653-0175 or tlankford@macgregordowns.org
Our Facilities

The MacGregor Downs clubhouse, with the charm and appeal of an ancient Scottish lodge, opened in 1968. Having undergone renovations as recently as this year, the three-story building provides a selection of rooms with large windows overlooking Lake MacGregor and the golf course.

Main Dining Room
The Main Dining Room, with its huge stone fireplace and rustic chandeliers, delights members and guests for special functions and private parties.

Lakeside
This elegant room offers a breathtaking view of Lake MacGregor and features an 80-inch television. Our AV equipment can transform this room into the perfect large meeting space. A deck has been added to this space, making it even more versatile.

Highlands/Islay
This room transforms into two separate spaces and allows for more intimate meetings and events. When needed, the rooms can expand to suit a larger crowd and can even become an addition to the Lakeside room.

Garden Terrace
This expansive outdoor space is adjacent to our Main Dining Room and has a magnificent view of the 18th hole. The terrace is open year-round as heaters and tents are available.

Windows Room
This upstairs meeting space has views of the golf course and is perfect for presentations. It features a conference table, projector screen, and a long list of AV options.

Board Room
Located next to our Windows Room on the second floor, this petite conference room is perfect for private business meetings. It features a conference table, a 55-inch television, and a long list of AV options.
Breakfast Buffets

Start your morning off right with a selection of these fine breakfast options.

MAC GREGOR CONTINENTAL

Assortment of Fresh Baked Muffins, Danishes, and Scones
Sliced Fresh Fruit
$9.00 Per Person

SOUTHERN BREAKFAST

Assorted Baked Muffins and Danishes, Buttery Biscuits with Sausage Gravy,
Country-Style Breakfast Potatoes, Cheesy Grits, Sliced Fresh Fruit,
Sausage & Bacon, Scrambled Eggs with Cheese
$19.95 Per Person

WAKE UP HEALTHY

Assorted Cereal with Whole Milk, Build Your Own Parfait Station with
Greek Yogurt, Fresh Berries, Honey, and Granola, Hard Boiled Eggs, Old-Fashioned
Oatmeal with Raisins and Brown Sugar, Roasted Breakfast Potatoes,
Sliced Fresh and Whole Fruits, Vegetable Frittata
$22.00 Per Person

Includes Coffee, Tea, and Water
Plated Breakfast

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

**Pancake Tower**
Fluffy Buttermilk Pancakes with Strawberries, Whipped Cream, and Maple Syrup Accompanied by Bacon and Scrambled Eggs
$12.00 Per Person

**The Signature**
Three Scrambled Eggs, Crispy Bacon and Sausage, Breakfast Potatoes, and Fresh Sliced Fruit
$14.00 Per Person

**Chicken Fried Steak & Eggs**
Chicken Fried Steak with Country Gravy, Classic Scrambled Eggs, Hash Browns, and Fresh Sliced Fruit
$18.00 Per Person

**Turkey Florentine Omelet**
Freshly Prepared Omelet filled with Roasted Turkey, Spinach, Mushrooms, and Cheese Accompanied by Hash Browns and Fresh Sliced Fruit
$14.00 Per Person

Brunch Buffet

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

Assorted Muffins, Breakfast Breads, and Pastries, Bacon and Sausages, Chicken Picatta Fresh Sliced Fruit Display, Garden Salad Bar, Green Bean Almondine, Hash Brown Casserole, Pasta Salad, Scrambled Eggs, Sugar Pearl Waffles with Maple Syrup and Wild Rice
$29.95 Per Person

Includes Coffee, Tea, and Water
Allow your guests to choose from a full spread of delicious lunch options.

**INCLUDES**

Garden Salad with Assorted Toppings and Dressings

**ENTRÉE SELECTIONS**

- Blackened Tilapia with Pineapple Salsa
- Southwest Grilled Chicken with Lime Crema Topped with Black Beans and Tomatoes
- Baked Chicken Florentine with Spinach, Caramelized Onions, and Mushroom Cream Sauce
- Herb Marinated Turkey Tips with Honey-Mustard Cream
- Blackened Salmon in Lemon-Lime Butter Sauce
- Roasted Pork Loin with Cinnamon-Mustard Cream and Parsley
- Chimichurri Topped with Sliced Steak in a Red Wine Demi Glaze
- Tortellini Florentine with Spinach, Mushrooms, and Cream Parmesan Sauce
- Fried Cheese Ravioli with Marinara

**STARCH**

SELECT ONE
- Herb Roasted Tri-Color Potatoes
- Baked Red Skin Potato Wedges
- Traditional Mashed Potato
- Wild Rice

**VEGETABLE**

SELECT ONE
- Roasted Broccoli & Cauliflower Florets
- Steamed Vegetable Medley
- Garlic Seared Green Beans & Carrots
- Steamed Asparagus

**DESSERT**

SELECT ONE
- Traditional Cheesecake, Fruit Cobbler, Assorted Brownies

**PRICES**

- **ONE ENTRÉE**
  - $26.95 Per Person
- **TWO ENTRÉES**
  - $30.95 Per Person
- **THREE ENTRÉES**
  - $34.95 Per Person

Includes Coffee, Tea, Water, Warm Rolls and Butter
Lunch Spreads

Choose from one of our specialty spreads to satisfy your guests’ various tastebuds.

**DELI EXPRESS**

Garden Salad with Assorted Toppings and Dressings, Cucumber and Tomato Salad Tossed in Balsamic Dressing, Fresh Fruit Bowl, Sliced Cheese Display, Sliced Roasted Turkey, Ham, and Pastrami, Chicken Salad and Tuna Salad, Assorted Sliced Breads, Wraps, and Condiments, Cookies and Brownies

$18.50 Per Person

**SOUP & SALAD**

Choose a soup from the following —

Chicken & Noodle, Loaded Potato, Matzo Ball or Split Pea

Fruit Bowl and Cottage Cheese, Garden Salad with Assorted Toppings & Dressings, German Potato Salad, Tuna Salad, Chicken Salad, Roasted Vegetables and Quinoa Salad, Lemon Bars

$24.00 Per Person

**SOUTHERN BBQ**

Cucumber & Tomato Salad Tossed in Balsamic Dressing, Cole Slaw, Baked Beans, Mac & Cheese, Corn Bread, Pulled Pork, BBQ Brisket, Buns and Assorted Toppings, Cookies

$19.50 Per Person

**TEX MEX**

Tossed Garden Salad, Mesquite Grill Petit Corn Cobb, Spanish Rice & Beans, Chicken Quesadilla Rolls, Hard & Soft Taco Shells, Ground Beef and Grilled Chicken with Assorted Toppings, Churros

$23.00 Per Person

**MEDITERRANEAN**

Cucumber & Tomato Salad tossed in Balsamic, Wedge Potatoes, Falafel, Sliced Chicken Curry, Sliced Beef Masala, Hummus & Tzatziki, Naan Bread with Lettuce, Tomato, and Onion, Brownie Squares

$19.95 Per Person

Includes Coffee, Tea, and Water
Delight your guests with an elegant plated lunch.

INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing
OR Classic Caesar Salad

ENTRÉE SELECTIONS

Blackened Chicken Breast in Lemon-Cilantro Sauce $22.00
Baked Chicken Breast in Chardonnay-Tarragon Gravy $24.00
Herb Marinated Turkey Tips with Honey-Mustard Cream $25.00
Blackened Salmon in Lemon-Lime Butter Sauce $25.00
Baked Cod with Chunky Putanesca Sauce $23.00
Balsamic Marinated Sliced Sirloin in Bordelaise Sauce $27.00
Vegetarian Wellington with Creamy Pesto Sauce $20.00

STARCH
SELECT ONE
Herb Roasted Tri-Color Potatoes
Baked Red Skin Potato Wedges
Traditional Mashed Potato
Wild Rice

VEGETABLE
SELECT ONE
Roasted Broccoli & Cauliflower Florets
Steamed Vegetable Medley
Garlic Seared Green Beans & Carrots
Steamed Asparagus

DESSERT
SELECT ONE
Traditional Cheesecake, Chocolate Ganache, Key Lime Pie, Bread Pudding with Caramel Sauce

Includes Coffee, Tea, Water, Warm Rolls and Butter
Hors d’œuvres Selections

**WARM**

Mini Spinach & Potato Knishes with Sour Cream, Vegetable Spring Rolls with Sweet Chili, Asparagus and Asiago Phyllo, Mini Chicken Cordon Bleu with Dijonaise, Chicken Quesadilla Rolls with Ranch, Southwestern Chicken Eggrolls with Sour Cream, Baked Chicken Satay with Jack Daniels Sauce, Swedish Meatballs, Beef Empanadas with Garlic Aioli, Mini Pigs in a Blanket

$2.99 Per Piece

Beef Wellington, Maryland-Style Crab Cakes, Bacon Wrapped Scallops

$3.55 Per Piece

**CHILLED**

Caprese Phyllo Cup, Assorted Tuscan Truffle Bites, Shrimp Cocktail, Cucumber Rounds with Olive Tapenade

$2.99 Per Piece

Smoked Salmon Squares with Cream Cheese and Capers, Ahi Tuna Poke with Wasabi Cream on Phyllo Cup

$3.55 Per Piece

**DISPLAY SELECTIONS**

Vegetable Crudité Platter with Ranch and Hummus $4.00
Balsamic Marinated Roasted Vegetables Platter $5.00
International and Domestic Cheese Platter with Honey and Crackers $6.00
Antipasto Platter with Marinated Olives and Artichokes, Sliced Carnage Deli Board $7.00
Spinach and Artichoke Dip with Corn Tortilla Chips $5.00

Includes Coffee, Tea, Water, Warm Rolls and Butter
**Dinner Buffet**

**S A L A D**
CHOOSE TWO
- Garden Salad with Assorted Toppings and Dressings
- Classic Caesar Salad
- Cucumber & Tomato Salad tossed in Balsamic Vinaigrette
- Mediterranean Pasta Salad with Olives, Banana Peppers, and Cucumbers tossed in House Dressing

**E N T R É E S E L E C T I O N S**
Baked Chicken Florentine with Spinach, Caramelized Onion, Mushrooms, and a Cream Sauce
Tuscan Grilled Chicken with Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc
Blackened Salmon in Spinach and Lemon Butter Sauce
Grill Mahi-Mahi with Citrus Beurre Blanc atop Pineapple Pico
Baked Cod with Hand Cut Olive Tapenade atop Romesco Sauce
Roasted Pork Tips al Mojo with Herbs Velouté
Chimichurri atop Sliced Grilled Sirloin and Red Wine Demi
Halfmoon Black Bean Patties in Diced Ratatouille

**S T A R C H**
SELECT ONE
- Herb Roasted Tri-Color Potatoes
- Candied Sweet Potato Rounds
- Au Gratin Potato
- Wild Rice
- Traditional Mash Potatoes

**V E G E T A B L E**
SELECT ONE
- Steamed Vegetable Medley
- Grilled Asparagus
- Sautéed Haricot Verts and Roasted Garlic
- Roasted Broccoli and Cauliflower Florets
- Roasted Balsamic Glazed Brussels Sprouts

**D E S S E R T**
SELECT ONE
- Assorted Macaroons, Assorted Mini Cakes, Cheesecakes and Chocolate Cake Display
- Fruit Cobbler, Banana Bread Pudding with Rum Caramel

**ONE ENTRÉE**
$34.00 Per Person

**TWO ENTRÉES**
$38.00 Per Person

**THREE ENTRÉES**
$42.00 Per Person

Includes Coffee, Tea, Water, Warm Rolls and Butter
Chef Attended Stations

Choose from one of our specialty stations to satisfy your guests’ various tastebuds.

LITTLE ITALY
Orecchiette, Penne, Capellini, Pesto, Pomodoro, Alfredo, Diced Chicken, Meatballs, Mushrooms, Garlic, Tomatoes, Olives, Artichokes, Onions, Peppers, Broccoli, Parmesan Cheese
$12.00 Per Person

SAN ANDREAS STREET TACOS
Diced Onion, Sautéed Peppers, Fresh Cilantro, Diced Grilled Pineapple, Lime Wedges, Sliced Jalapeños, Tomatoes, Shredded Lettuce, Pickled Onions, Shredded Carrots, Black Bean Pico de Gallo, Garlic Aioli, Cajun Ranch, Shredded Mozzarella, Diced Grilled Chicken, Diced Carne Asada, Soft Corn and Flour Tortillas
$12.00 Per Person

CHINATOWN STIR-FRY
Sliced Chicken and Beef, Tofu Squares, Shaved Celery, Shredded Carrots, Green Beans, Mushrooms, Julienne Onion and Peppers, Broccoli, Honey-Soy Glaze, Sriracha, Sweet Chili, Garlic Aioli, Rice
$12.00 Per Person

CARVING STATIONS
Herb Roasted Turkey Breast With Dijonaise, Gravy, and Cranberry Jam $7.00
Roasted Pork Loin with Cinnamon-Mustard Cream, and Apple-Bourbon Glaze $7.00
Angus Beef Tenderloin with Red Wine Demi, and Blue Cheese Crème $12.00
Broiled Prime Rib with Au Jus, and Horseradish Cream $9.00
Plated Dinner

Delight your guests with an elegant plated dinner.

INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing
OR Classic Caesar Salad

ENTRÉE SELECTIONS

Baked Chicken Breast in Chardonnay-Tarragon Gravy $32.00
Tuscan Grilled Chicken with Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc $34.00
Grilled Salmon with Roasted Garlic-Spinach Chimichurri $35.00
Baked Cod with Chunky Putanesca Sauce $32.00
Grilled Mahi-Mahi with Coconut-Lime Cilantro Crème $37.00
Red Wine Braised Boneless Short Rib in Rosemary Chambord Glaze $36.00
Sizzling Seared Ribeye Medallion with Basil-Madeira Butter Cream Sauce $38.00

DESSERT SELECTIONS

CHOOSE ONE
Chocolate Mousse Cake with Whipped Cream and Berry Compote
Trio of Chocolate Covered Strawberries, Macaroons, and Lemon Bar Squares
Bananas Foster Bread Pudding
Traditional Cheesecake with Whipped Cream and Berry Compote
Key Lime Tarts
Tiramisu
Trio of Mini Mousse Shooters

Includes Coffee, Tea, Water, Warm Rolls and Butter
Beverage Selections

Our beverage packages will help round out any of your menu selections.

**TOP SHELF**
- Bombay Sapphire Gin, Crown Royal
- Reserve Canadian Whiskey, Disaronno Amaretto,
- Grey Goose Vodka, Jack Daniels
- Black Whiskey, Knob Creek Bourbon,
- Macallan 12 Year Scotch, Myers Dark Rum,
- Patron Tequila and Soft Bar Package
  - 2 Hours — $31 Per Person
  - 3 Hours — $36 Per Person
  - 4 Hours — $40 Per Person

**PREMIUM**
- Amaretto, Bacardi Rum, Crown Royal
- Canadian Whiskey, Dewar’s Scotch,
- Jim Beam White Label Whiskey,
- Sauza Blue Tequila, Maker’s Mark Bourbon,
- Svedka Vodka, New Amsterdam Gin
  - and Soft Bar Package
  - 2 Hours — $26 Per Person
  - 3 Hours — $31 Per Person
  - 4 Hours — $35 Per Person

**SOFT BAR**
- Assorted Domestic, Imported &
  Craft Beers, House Wines: Cabernet Sauvignon,
  Chardonnay, Merlot, Pinot Grigio,
  Pinot Noir, Sauvignon Blanc
  - 2 Hours — $20 Per Person
  - 3 Hours — $24 Per Person
  - 4 Hours — $27 Per Person

**MARTINI BAR**
- Chocolate Hazelnut Turtle,
- Chocolate Raspberry, Classic Cosmopolitan,
- Limoncello, Pineapple Vanilla Bean,
- Pomegranate
  - $5 Per Person Per Hour

**NON-ALCOHOLIC**
- Assorted Soft Drinks,
- Bottled Water, House Punch,
- Regular & Decaf Coffee
- Sweet & Unsweet Tea
  - $5 Per Person

**GOURMET COFFEE**
- Decaf Coffee, Hot & Iced Coffee
- Assorted Sugars, Chocolate Flakes,
- Cinnamon, Flavored Creamers, Fresh
- Whipped Cream, Orange & Lemon Zest
  - $5 Per Person

Hosted bar packages are also available on consumption. Cash Bar available with a $300 minimum. Toast and punch options also available.

MacGregor Downs Country Club reserves the right to change out any brand listed in the above packages for a comparable brand.
Audio Visual

These packages and enhancements will provide you with all audio visual needs.

**BASIC A/V PACKAGE**
- A/V Table
- Extension Cords
- LCD Projector
- Power Strips
- Projector Screen

$150

**LAKESIDE A/V PACKAGE**
- 80” LED Flat Panel Television
- HDMI and VGA Hook-up
- Podium
- Surround Sound
- Wireless Mic
- Wireless Presenter

$250

**ENHANCEMENTS**
- LCD Projector — $125
- Easel — $15
- Flip Chart and Markers — $25
- Mini Display Port to HDMI Adapter — $20
- Podium — $10
- Screen — $40
- Wireless Mic — $40
- Wireless Presenter — $20
<table>
<thead>
<tr>
<th>Package</th>
<th>Items Included</th>
<th>Price</th>
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