

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 Katherine Powell
919-653-0175 or kpowell@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.

MACGREGOR 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

Lunch Buffet

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

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

Plated Lunch

Delight your guests with an elegant plated lunch.

I N C L U D E S

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

E N T R É E S E L E C T I O N S

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

S T A R C H

SELECT ONE

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

V E G E T A B L E

SELECT ONE

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

D E S S E R T

SELECT ONE

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

Includes Coffee, Tea, Water, Warm Rolls and Butter

Hors d'oeuvres Selections

W A R M

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

C H I L L E D

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

D I S P L A Y S E L E C T I O N S

Vegetable Crudit  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

Dinner Buffet

SALAD

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

ENTRÉE SELECTIONS

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

STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes

Candied Sweet Potato Rounds

Au Gratin Potato

Wild Rice

Traditional Mash Potatoes

VEGETABLE

SELECT ONE

Steamed Vegetable Medley

Grilled Asparagus

Sautéed Haricot Verts and Roasted Garlic

Roasted Broccoli and Cauliflower Florets

Roasted Balsamic Glazed Brussels Sprouts

DESSERT

SELECT ONE

Assorted Macarons, 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.

I N C L U D E S

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

E N T R É E S E L E C T I O N S

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

D E S S E R T S E L E C T I O N S

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

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

NON - ALCOHOLIC

Assorted Soft Drinks, Bottled Water, House Punch, Regular & Decaf Coffee Sweet & Unsweet Tea
\$5 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

MARTINI BAR

Chocolate Hazelnut Turtle, Chocolate Raspberry, Classic Cosmopolitan, Limoncello, Pineapple Vanilla Bean, Pomegranate
\$5 Per Person Per Hour

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.

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

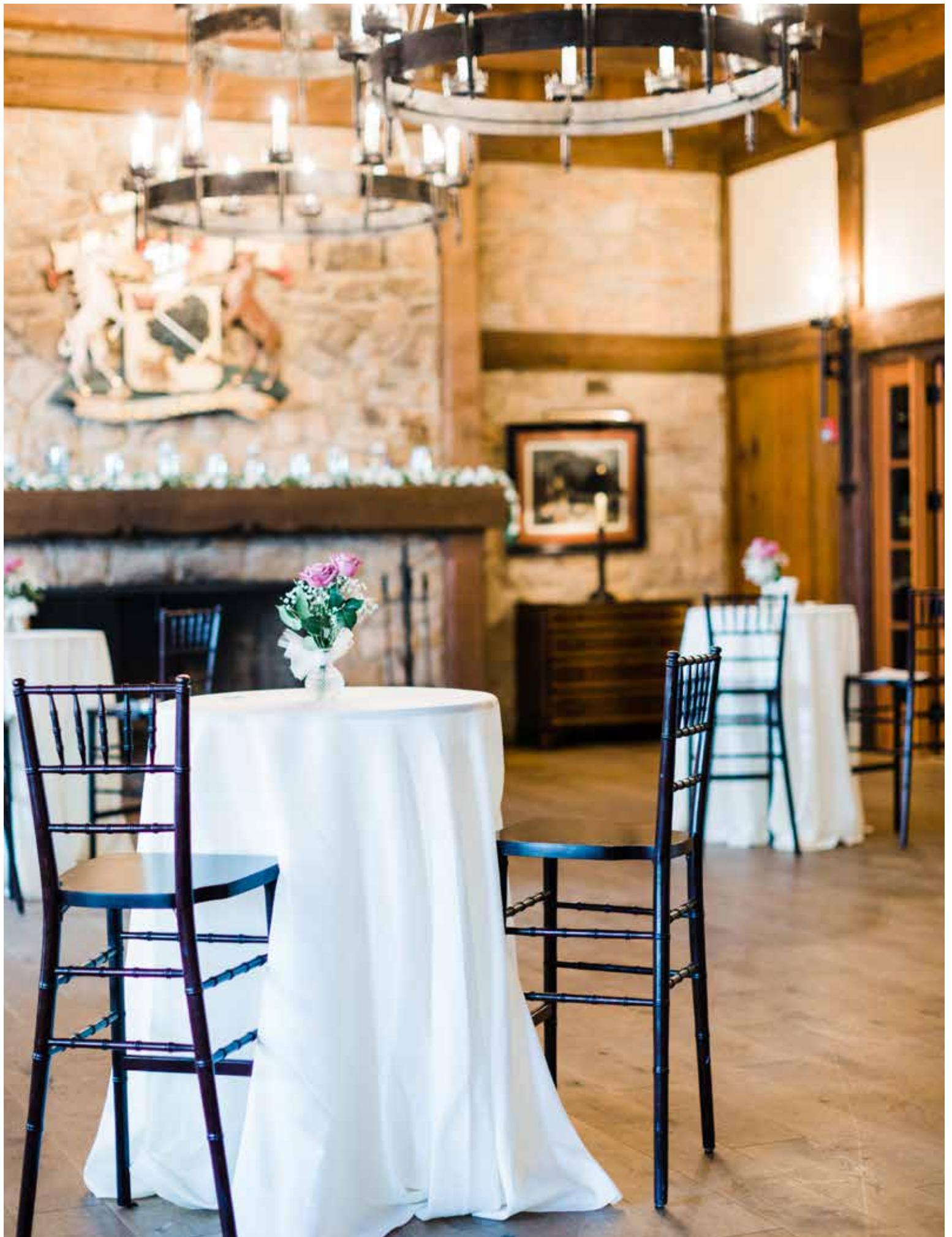
LAKESIDE A / V PACKAGE

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





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