



Experience the Unforgettable

AT MACGREGOR DOWNS COUNTRY CLUB





Our Promise

At MacGregor Downs, our talented culinary team will customize a special menu that will delight you and your guests. Couples can choose from an elegant plated dinner, casual buffet, or sophisticated stations.

Welcoming Cocktail Hour

Begin the evening with four delicious butler passed hors d'oeuvres.
The Welcoming Cocktail Hour is included with each of our dinner packages.

W A R M

Asparagus and Asiago Phyllo
Bacon Wrapped Scallops
Beef Empanadas with Garlic Aioli
Beef Wellington
Chicken Quesadilla Rolls with Ranch
Maryland-Style Crab Cakes
Mini Chicken Cordon Bleu with Dijonaise
Mini Pigs in a Blanket
Mini Spinach Potato Knishes with Sour Cream
Southwestern Chicken Eggrolls with Sour Cream
Swedish Meatballs
Vegetable Spring Rolls with Sweet Chili

C H I L L E D

Ahi Tuna Poke with Wasabi Cream on Phyllo Cup
Assorted Tuscan Truffle Bites
Caprese Phyllo Cup
Cucumber Rounds with Olive Tapenade
Shrimp Cocktail
Smoked Salmon Squares with Cream Cheese and Capers

Elegant Plated Dinner

Treat your guests to an elegant plated dinner. Your guests may choose from a seafood, beef, or chicken entrée.

INCLUDES

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

ENTRÉE SELECTIONS

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



Sophisticated Stations

Give your guests a plethora of culinary options while blending you and your fiancé's tastes with our sophisticated stations. Choose two specialty stations to accompany several displays and hors d'oeuvres.

INCLUDES

Antipasto Display
Grilled and Roasted Vegetables
Mixed Field Greens with Three Varieties of Dressings
North Carolina Artisanal Cheese Display with Assorted Gourmet Crackers
Spinach and Artichoke Dip with Corn Tortillas and Pita Chips

HORS D'OEUVRES

Make four additional hors d'oeuvres selections from the Cocktail Hour Menu

SPECIALTY STATIONS

Select two of our specialty stations



LITTLE ITALY

Orecchiette, Penne, Capellini, Pesto, Pomodoro, Alfredo, Diced Chicken, Meatballs, Mushrooms, Garlic, Tomatoes, Olives, Artichokes, Onions, Peppers, Broccoli and Parmesan Cheese

ASIAN - INFUSION

Sliced Chicken and Beef, Tofu Squares, Shaved Celery, Shredded Carrots, Green Beans, Mushrooms, Julienne Onions and Peppers, Broccoli, Honey-Soy Glaze, Sriracha, Sweet Chili, Garlic Aioli, and with Rice

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

SAVORY SLIDERS

Caramelized Onions, Sautéed Mushrooms, Pickled Onions, Pickle Chips, Tomato Chutney, Sautéed Peppers, Coleslaw, Whole Grain Mustard, Garlic Aioli, Sriracha BBQ, Bacon Jam, Angus Beef Patties, Pan-Seared Chicken Medallions, Brioche Slider Buns, Homestyle Fries with Ranch Seasoning

ENHANCEMENTS

Enhancements are not included, but may be added for an additional fee.

CARVING STATIONS

Bone-In Bourbon Glazed Ham
Roasted Chimichurri Beef Tenderloin
Roasted Turkey Breast
Slow Roasted Prime Rib

Additional stations may be added.

Casual Buffet

Allow your guests to choose from a full spread of delicious sweet and savory options. Select two starters, two starches, two vegetables, and two entrées, accompanied by our inclusive items.

I N C L U D E S

Mixed Field Greens with Three Varieties of Dressing,
Traditional Caesar Salad, and Warm Assortment of Rolls and Butter

S T A R T E R S

SELECT TWO

Cucumber & Tomato Salad tossed in Balsamic Vinaigrette

German Potato Salad

Mediterranean Pasta Salad with Olives, Banana Peppers and Cucumbers tossed in House Dressing

Garden Bowtie Pasta Salad tossed with Mixed Greens, Tomatoes, Onions, Peppers, and Beans in Pesto

S T A R C H E S

SELECT TWO

Herb Roasted Tri-Color Potatoes

Candied Sweet Potato Rounds

Au Gratin Potato

Wild Rice

Traditional Mash Potatoes

VEGETABLES

SELECT TWO

Steamed Vegetable Medley
Grilled Asparagus
Sautéed Haricot Verts and Roasted Garlic
Roasted Broccoli and Cauliflower Florets
Roasted Balsamic Glazed Brussels Sprouts

ENTRÉE SELECTIONS

SELECT TWO

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



Beverage Selections

Choose from one of our three hosted beverage packages to complete your special day. Each package is offered for three hours and additional hours may be requested. Enhancements are not included, but may be added for an additional fee.

T O P S H E L F

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

P R E M I U M

Amaretto, Bacardi Rum, Crown Royal Canadian Whiskey, Dewar's Scotch, Jim Beam Whiskey, Sauza Blue Tequila, Maker's Mark Bourbon, Svedka Vodka, New Amsterdam Gin and Soft Bar Package

S O F T B A R

Assorted Domestic, Imported & Craft Beers, House Wines: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc, White Zinfandel on Request

E N H A N C E M E N T S

CIGAR & SCOTCH

Cigar and Scotch Tasting Packages are a perfect finish to your wedding. All packages include a premium cigar and three Premium Single Malt Scotch tastings.

GOURMET COFFEE

Decaf Coffee, Hot & Iced Coffee, Assorted Sugars, Chocolate Flakes, Cinnamon, Flavored Creamers, Fresh Whipped Cream, Orange & Lemon Zest

MARTINI BAR

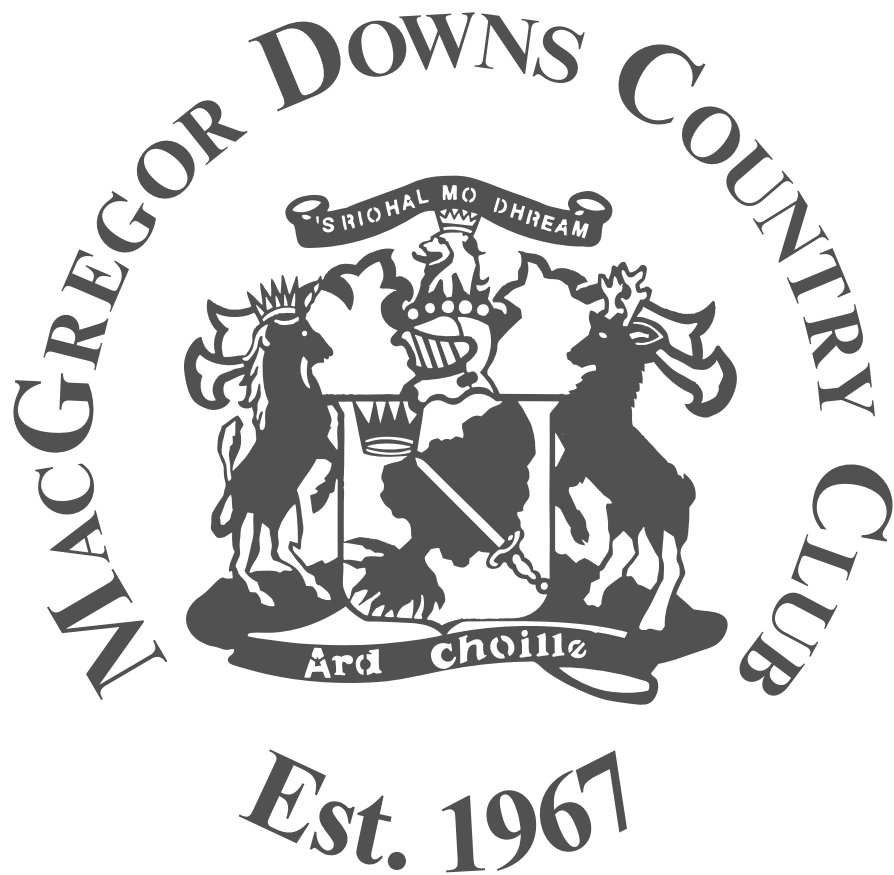
Chocolate Hazelnut Turtle, Chocolate Raspberry, Classic Cosmopolitan, Limoncello, Pineapple Vanilla Bean, Pomegranate



Contact Us Today

FOR YOUR PERSONALIZED TASTING & TOUR

Director of Catering Taylor Lankford
919-653-0175 | tlankford@macgregordowns.org



MacGregor Downs Country Club

430 St. Andrews Lane

Cary, NC 27511

(919) 653-0175

www.macgregordowns.org