






The Chef's Collection

Catering Menu

We specialize in providing delicious and beautifully presented food for any occasion.

Contact Us

-  910.477.8500, ext. 1014
-  www.theclubsatstjames.com
-  3779 Members Club Blvd., Southport, NC 28461



Dips and Spreads

Served with crackers, lavosh, carrots and celery.

COLD

Smoked Salmon Dip	4.50
Everything Bagel Dip	3.75
Pimento Cheese	3.25
Roasted Garlic and Herbed Boursin	7.00
Tzatziki cucumber chips	4.25
Caramelized Onion Dip	4.25
<i>house made chips</i>	
Mexican Dip Trio	4.75
<i>guacamole, queso, salsa, tortilla chips</i>	
Red Pepper Hummus pita points	7.75
Tomato Bruschetta	5.00
<i>parmesan, basil, crostini</i>	
Roasted Pear	5.75
<i>pancetta, candied pecans, balsamic glaze, parmesan, crostini</i>	
Wild Mushroom and Goat Cheese	3.50

HOT

Buffalo Chicken Dip	6.50
Blue Crab Dip	6.50
Baked Spinach and Artichoke Gratin	5.50
Beer Cheese pretzel bites	3.50



Skewers

Two per person

Caprese	5.25
<i>bocconcini, cherry tomato, basil pesto, balsamic reduction</i>	
Chicken Satay	5.75
<i>peanut sauce and scallions</i>	
Teriyaki Beef	6.25
Blackened Shrimp	6.75
<i>andouille sausage, remoulade</i>	
Key Lime Shrimp	6.25
<i>grilled pineapple, mango gastrique</i>	

Pecan Chicken maple glaze	5.50
BBQ Burnt Ends	7.75
Shrimp and Steak	7.75
<i>cherry tomatoes, garlic aioli</i>	
Fresh Fruit	4.50
<i>pineapple, cantaloupe, honeydew, strawberry, honey drizzle</i>	

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Food and beverage minimum requirements still applicable based on Venue.

Sandwiches + Sliders

Two per person. Brioche slider buns with shredded iceberg lettuce and roma tomatoes

COLD

Chicken Salad	5.50
Tuna Salad	6.50
Shrimp Salad.....	6.50
Roast Beef and Provolone	5.75
<i>horseradish cream</i>	
Turkey, Bacon and Ranch	5.75

HOT

Pulled Pork	5.75
<i>slaw, BBQ sauce</i>	
Chicken Cordon Bleu	6.25
<i>swiss, ham, dijonaise</i>	
Pastrami Rueben	5.75
<i>1000 island, sauerkraut, swiss</i>	
Cheeseburger	6.75
Cubano	4.50
<i>ham, swiss, mayo, pickle, dijon</i>	
Fried Buffalo Chicken	6.25
<i>bleu cheese</i>	
Italian Meatballs	6.50
<i>marinara, parmesan</i>	
Mini Nathan's Hot Dogs	4.50
<i>ketchup, mustard, relish</i>	
Sweet Thai Tofu	5.75
<i>Asian slaw</i>	
Chicken Parmesan	6.25
<i>marinara, fresh mozzarella</i>	



Tea Sandwiches

Cucumber and Boursin.....	6.25
Pimento Cheese and Bacon	6.00
Heirloom Tomato	5.75
<i>bacon, lettuce and mayo</i>	
Ham and Brie Pinwheel	4.25
Smoked Salmon Pinwheel	8.75
<i>cream cheese, cucumber, dill</i>	



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Chef Prepared Displays

Chef's Selected Cheeses8.50
*cured olives, nuts, jams,
 crackers and crostini*

Antipasto Display11
*cured meats, assorted cheeses, marinated
 and grilled vegetables, cured olives, nuts,
 jams, crackers and crostini*

Grilled Vegetables6.50
olive oil, balsamic

Sweets

Mini Assorted Cheesecakes5.00

Brownies3.50

Chocolate Chip Cookies2.00

Assorted Macarons6.00

Strawberry Poundcake Cups2.00

Lemon Bars3.50

Assorted Cake Bar6.00

*carrot, chocolate, apple spice,
 lemon poppyseed*

Vegetable Crudité ranch.....5.25

Shrimp Cocktail (5 per person)10.75
lemon, cocktail sauce

Raw Bar39
*poached shrimp, clams, oysters, tuna
 poke, lemon, cocktail, horseradish,
 mignonette*



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Canapes and Small Bites

SEA

Coconut Shrimp (5 per person)	8.00
<i>thai chili dipping sauce</i>	
Bang Bang Shrimp Tempura	8.00
<i>(5 per person)</i>	
Shrimp Tostada Bites	4.50
<i>blackened shrimp, guacamole, fried wontons</i>	
Bacon Wrapped Scallops	12.75
<i>(5 per person)</i>	
Tuna Poke Nacho Bite	7.00
<i>crispy wonton, spicy aioli</i>	
Lomi-Lomi	6.50
<i>salmon, crispy wonton</i>	
Petite Crabcakes	11.00
<i>(5 per person) remoulade</i>	
Crab and Avocado Cups	9.50
Shrimp and Grits Bites	5.00
Conch Fritter	7.75
<i>key lime honey mustard</i>	

LAND

Pork Potstickers	5.25
<i>thai chili dipping sauce</i>	
Chicken Croquettes	4.75
<i>swiss bechamel</i>	
Black & Bleu Steak Bites	5.50
<i>bleu cheese and scallion</i>	
Southern Style Sausage Balls	4.25
Italian Meatball	5.75
<i>marinara and parmesan</i>	
Swedish Meatballs	5.75
Cuban Pork Spring Rolls <i>dijon</i>	9.25
Cowboy Corn Fritter	4.00
<i>chipotle ranch</i>	

VEGETARIAN

Primavera Stuffed Mushrooms	3.75
Vegetable Spring Rolls	5.75
<i>thai chili dipping sauce</i>	
Fried Mac & Cheese Bites	4.00
Goat Cheese and Scallion Tarts	5.00
<i>balsamic glaze</i>	
3 Cheese Fried Pierogies	3.00
<i>sour cream</i>	
Creamy Artichoke Tartlets	5.00
Fried Ravioli	2.75
<i>tomato cream sauce and parmesan</i>	
Mini Assorted Vegetable Quiche	7.25
Spanakopita	6.00
Fried Artichokes	3.25
<i>pesto aioli</i>	
Potato Latkes	2.75
<i>apple butter</i>	
Asparagus and Asiago Phyllo	5.25



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Dinner Buffet Collections

Includes iced tea, coffee, soda, bread service.

THE COUNTRY TABLE

\$35

Classic House Salad *romaine tomato, cheddar, croutons, red onion, cucumber, buttermilk ranch*

Skillet Seared Chicken Breast
lemon-herb velouté

Meatloaf *with tomato gravy*

Chef Selected Vegetables

Buttered Whipped Potatoes

Hot Apple Tart

caramel syrup and vanilla whipped cream

CARVING BOARD

\$49

Garden Salad *mixed greens, cherry tomato, carrot, cucumber, red onion, croutons, balsamic vinaigrette*

Slow Roasted Hand Carved Prime Rib
au jus and horseradish cream

Herb Crusted Chicken Breast
classic veloute

Oven Roasted Parmesan Broccoli

Garlic Whipped Potatoes

Swiss Chocolate Cake

berry coulis, whipped cream

THE BRUNSWICK

\$40

Chopped Wedge Salad *cheddar, tomato, crispy bacon, green onions, ranch*

Sliced Beef Brisket *smoky cider BBQ sauce*

Fried Chicken

Slow Cooked Green Beans *ham and onions*

Loaded Mashed Potatoes *cheddar, sour cream, bacon and green onion*

White Chocolate Blueberry

Cheesecake Cobbler *whipped cream*

THE CLASSIC

\$45

Arugula and Spinach Salad *goat cheese, candied pecans, dried cranberries, champagne vinaigrette*

Grilled Atlantic Salmon
creamy lemon-dill sauce

Honey Garlic Glazed Roast Chicken

Chef Selected Vegetables

Garlic Whipped Potatoes

Triple Chocolate Cake *whipped cream*



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INVITANTE

(tempting)

\$45

Panzanella Salad *baby arugula, roasted red peppers, tomato, garlic croutons, parmesan, red wine vinaigrette*

Chicken Francaise

lemon caper butter sauce

Marsala Braised Short Ribs

roasted mushroom demi-glace

Roasted Broccoli *garlic oil*

Lyonnais Potatoes

Lemoncello Cake *raspberry coulis*

HARBORSIDE

\$37

Corn and Tomato Salad *chopped romaine, bacon, sweet corn, roma tomato, cheddar, croutons, southwest ranch*

Calabash Style Fried Flounder Fillets

tartar, cocktail sauce and lemon

Pan Seared Shrimp *andouille cream sauce*

Slow Cooked Green Beans *ham and onion*

Stone Ground Cheddar Grits

Key Lime Pie *whipped cream*

ENHANCEMENTS

Shrimp Scampi Skewers, \$9

Butter Poached 6 oz. Lobster Tail, \$24

Crab Cakes, \$11

BBQ Ribs, \$13

Italian Meatballs, \$6.50

Pan Seared Scallops (3 per person), \$16.50

Parmesan Crusted Salmon, \$13



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Custom Dinner Receptions

Coffee station and bread service included

Starters

Classic Tomato Bisque

parmesan gratinee crostini \$6

New England Clam Chowder \$6

She Crab Bisque sherry, cream, lump crab \$6

Garden Salad balsamic \$7

Caesar Salad shaved parmesan and herbed croutons \$7

Chopped Wedge cheddar, tomato, crispy bacon, green onions, ranch \$12

Arugula and Spinach Salad goat cheese, candied pecans, dried cranberries, champagne vinaigrette \$10

French Cut Chicken

Chicken Francaise white wine lemon caper butter sauce \$29

Chicken Saltimbocca crispy prosciutto, provolone, sage demi-glace \$31

Chicken Cordon Bleu swiss and ham, panko fried with creamy dijon \$31

Chicken Parmesan marinara and mozzarella \$29

Chicken Marsala

wild mushroom, marsala sauce \$29

Seafood

Grilled Atlantic Salmon creamy lemon dill sauce \$32

Lump Crab Cakes cajun tartar sauce \$38

Pan Roasted Grouper citrus beurre blanc \$36

Sesame Crusted Tuna wasabi and soy aioli \$33

Fried Flounder Fillet tartar sauce and lemon \$26

Butchers Block

7 oz. Filet Mignon rosemary veal demi-glace \$43

Braised Veal Osso Buco \$44

Braised Beef Short Ribs red wine jus \$32

10 oz. Pork Ribeye peach salsa \$28

Roasted Pork Tenderloin honey maple glaze \$28

Veal Chop red wine thyme demi-glace \$40

Vegetarian

(additional sides not included with the following)

Pesto Pasta roasted vegetables, cavatappi, pesto cream sauce \$18

Eggplant Parmesan Napoleon marinara and mozzarella \$20

Vegetarian Vol au Vent pomodoro sauce \$18

(items listed below are served with selected sides)

Grilled Cauliflower Steak herb butter \$22

Grilled Zucchini Steak brûléed goat cheese and gremolata \$18



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Accompaniments

Roasted Brussel Sprouts *bacon and balsamic glaze*

Vegetable Blend *sautéed cauliflower, broccoli, zucchini, yellow squash, carrots*

Balsamic and Olive Oil Marinated Grilled Vegetables

Sautéed Haricot Verts

Charred Asparagus

Garlic Buttered Broccoli

Sweet Corn Succotash

Wild Rice Pilaf *sweet peas and sautéed onions*

Herb Roasted Yukon Potatoes

Low Country Cheddar Grits

Garlic Whipped Potatoes

Twice Baked Potatoes

Herbed Cous Cous and Quinoa Blend

Parmesan Risotto



Desserts

Swiss Chocolate Cake *berry coulis and whipped cream* \$10

Limoncello Cake *raspberry coulis* \$6

White Chocolate Blueberry Cheesecake Cobbler *whipped cream* \$9.50

Hot Apple Tart *caramel syrup and vanilla whipped cream* \$7

Key Lime Pie *whipped cream* \$7.50

Warm Mixed Berry Tart *vanilla whipped cream and honey drizzle* \$7

Flourless Chocolate Torte (GF) \$6



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Boxed Lunches

includes bag of chips, cookie, bottled water, napkin, cutlery kit

Veggie Wrap19.00

portabella, spinach, roasted red peppers,
goat cheese, balsamic

Southwest Turkey Wrap19.00

roasted turkey breast, lettuce, tomato,
pepperjack, bacon, southwest ranch

California Chicken Wrap19.00

grilled chicken, cheddar jack cheese,
avocado, lettuce, tomato, ranch

Italian Sub19.00

ham, salami, pepperoni, provolone, lettuce,
tomato, banana peppers, mayo, mustard

Club Wrap19.00

ham turkey, bacon, lettuce, tomato,
mayo, mustard

Hot Dog7.50

ketchup, mustard, relish

Tournament Buffets

Includes iced tea, coffee, and soda

BBQ Buffet

BBQ Chicken, Pulled Pork

potato salad or mashed potatoes, coleslaw or green beans, cookies, brownies or lemon bars
\$27

Hamburger and Pulled Pork Sandwich Buffet

Hamburgers, Pulled Pork

buns, assorted cheese tray, lettuce, tomato, onion, condiments, pickles, coleslaw, potato
salad, cookies, brownies or lemon bars
\$25

Hot Dog and Hamburger Buffet

Hamburgers, Hot Dogs

buns, assorted cheese tray, lettuce, tomato, onion, condiments, pickles, coleslaw,
potato salad, cookies, brownies or lemon bars
\$25

Italian Buffet

Sausage and Peppers, Penne a la Vodka, Baked Ziti Bolognese

Italian roasted vegetables, bread sticks, tossed caesar salad, cookies, brownies or lemon bars
\$25.50

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Lunch Buffets

Includes iced tea, coffee, and soda

Soup and Salad Option 1

cheddar broccoli soup, crackers, build your own cobb salad with romaine, tomato, avocado, chopped hardboiled egg, bleu cheese crumbles, bacon, grilled chicken breast, bleu cheese, balsamic, freshly baked bread and whipped butter, cookies, brownies or lemon bars

\$26

Soup and Salad Option 2

vegetable minestrone, crackers, build your own club salad with romaine, tomato, cheddar, diced ham, diced turkey, chopped hardboiled egg, cucumber, bacon, croutons, ranch, balsamic, freshly baked bread and whipped butter, cookies, brownies or lemon bars

\$26

Salad and Sandwich Buffet

tossed house salad with mixed greens, tomato, onion, cucumbers, croutons, carrots, balsamic and ranch dressings, house fried parmesan chips with chipotle ranch dip, egg salad sliders with lettuce and tomato, chicken salad croissants with lettuce and tomato, cookies, brownies or lemon bars

\$25

Deli Buffet

seasonal fresh fruit, sliced ham, turkey and roast beef, cheddar, american and swiss cheeses, assorted breads, lettuce, tomato, mayo, mustard, chips, cookies, brownies, or lemon bars

\$21



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Remarkable venues, unforgettable moments



Offering enough spaces to host a different event every day of the week, St. James is filled with remarkable venues fit for any celebration. From showering a mom-to-be to singing happy birthday, there's a setting here that's perfect for you - and we're here to help you craft the perfect guest experience. Our in-house team has the passion, creativity, and expertise to make your gathering truly exceptional.



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