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## Orangeburg Country Club Catering Guide

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# ORANGEBURG COUNTRY CLUB

2745 Griffith Drive • Orangeburg, SC 29118 • 803.534.5988



## **LATE NIGHT STATIONS**

### **Pretzel Bar...\$4**

*Sweet and savory soft Pretzels, German Mustard, Nacho Cheese Sauce, Chocolate Rum Sauce, and Cinnamon Sugar*

### **Belgian Waffle Bar...\$6**

***Mini waffles topped with your choice of:***

*Cream Cheese, powdered Sugar, pure Maple Syrup, Nutella® Chocolate Hazelnut Spread, Cinnamon Sugar, Butter, and Vanilla-scented whipped Cream*

### **French Fry Bar...\$6**

*Sweet Potato Fries, French Fries, Chili, Nacho Cheese Sauce, Chilies, Sour Cream, Cheddar Cheese, Scallions, and Onions*

### **Asian Bar...\$7**

*Chicken Pot Stickers, Shrimp Pot Stickers, Fried Rice, Vegetable Egg Rolls, Soy Sauce, Wabash Soy Sauce, and sweet spicy Plum Sauce*

### **OCC Taco Bar...\$7**

***Build your own Tacos with your choice of:***

***Beef, Chicken, or Fish***

*Warm Corn Tortillas, Chilies, shredded Lettuce, Cheddar Cheese, Sour Cream, diced Onions, Tomatoes, fresh Limes, and roasted Chard Salsa*

### **Doughnut Shop...\$7**

***Warm Doughnut Holes topped with your choice of:***

*Powdered Sugar, Cinnamon Sugar, Chocolate Sauce, Caramel Sauce, Lemon Curd, Pastry Cream, Chocolate Pastry Cream, Vanilla-scented whipped Cream, and Milk*

*Priced on a per person basis with a 50 guest minimum. These items may only be purchased in addition to an entrée or buffet. Customized menus are available upon request.*

## **SWEETS TABLES**

### **Small Sweets Table...\$10**

*(25 guest minimum)*

#### **Chocolate Flourless**

*Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis*

#### **Fruit Torte**

*Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit*

#### **Cheesecake**

*Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries*

### **Medium Sweets Table...\$16**

*(45 guest minimum)*

#### **Chocolate Flourless**

*Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis*

#### **Fruit Torte**

*Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit*

#### **Cheesecake**

*Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries*

#### **Chocolate Truffle Cake**

*Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis*

### **Large Sweets Table...\$19**

*(75 guest minimum)*

#### **Chocolate Flourless**

*Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis*

#### **Fruit Torte**

*Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit*

#### **Cheesecake**

*Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries*

#### **Chocolate Truffle Cake**

*Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis*

#### **Panna Cotta**

*Vanilla Bean and Orange-scented, with an Almond Sable Crust with Blueberries and Chocolate Décor*

#### **Assorted Mini Dessert Cups**

***Choice of THREE of the following:***

*Banana Pudding, Tiramisu, Chocolate Mousse, English Trifle*

*Priced on a per person basis.*





## **BREAKFAST AND BRUNCH**

### **Continental Breakfast...\$12**

*Bakery selection of Danish, Croissants, Butter, Preserves, Coffee, assorted hot Teas, and selection of Juices*

### **American Breakfast...\$16**

*Bakery selection of Danishes, sliced Breads, Pecan Coffee Cake, sliced seasonal Fruit, whipped Butter and Jams, Omelet station, Pecan-smoked Bacon, Ham or Pork Sausage, and Home Fries, Coffee, assorted hot Teas, and selection of Juices*

### **South of the Border Breakfast...\$15**

*Bakery selection of Danishes, sliced Breads, sliced seasonal Fruit, whipped Butter and Jams, Eggs, Chorizo, Cheddar Cheese, Black Beans, Tomatoes, Salsa, Orange juice, Coffee, and assorted hot Teas*

### **Build your own Breakfast Buffet...\$19**

*Bakery selection of Danishes, sliced Breads, sliced Fruit, whipped Butter and Jams, Orange Juice, Coffee, and assorted hot Teas*

#### ***Choice of TWO of the following:***

*Pecan-smoked Bacon, Ham, Sausage, Salmon Cakes*

#### ***Choice of THREE of the following:***

*Stone-ground Grits, Home Fries, French Toast, Biscuits and Gravy, Potato Cakes*

## **ADDITIONAL ITEMS**

**Yogurt and Granola...\$4**

**Sliced Seasonal Fruit...\$4**

**Belgian Waffle Station...\$4**

*Whipped Cream, powdered Sugar, Bananas, Chocolate Chips, Pecans, Strawberries, whipped Butter, Maple Syrup*

**Omelet Station...\$5**

*Diced green Bell Peppers, Onions, Ham, Cheddar Cheese, Broccoli, Scallions, Mushrooms*

**Buffet Brunch...\$24**

*Display of fresh seasonal Fruit, assorted chilled Yogurt, Muffins, Biscuits, Bagels, whipped Butter, Preserves, flavored Cream Cheese, scrambled Eggs, Bacon or Sausage, stone-ground Grits, Home Fries, Green Bean Casserole, fried Chicken, and Salmon Cakes, Coffee, assorted hot Teas, and a selection of Juices*

***Choice of ONE of the following:***

*Black Oak Ham or Roast Beef*

**Option One...\$25**

***First Course:***

*Fruit Compote served in a martini glass*

***Entrée:***

*Crab Cake Benedict served on a grilled Polenta Cake with a poached Egg and Hollandaise Sauce accompanied by grilled Asparagus and roasted Tomatoes*

***Dessert:***

*Traditional Crème Brûlée*

***Beverages:***

*Orange juice, Coffee, and assorted hot Teas*



**Option Two...\$26**

***First Course:***

*Fruit Compote served in a martini glass*

***Entrée:***

*Cheese Blintz served with Blueberry Sauce, small Tortilla basket with scrambled Eggs, grilled Vegetable Napoleon, Potato Pancake, rosette Smoked Salmon, Mini Muffins, Danishes, Bagels, Jams, Cream Cheese, Applesauce*

***Dessert:***

*Vanilla Bean and Orange scented Panna Cotta served on an Almond Sablée Crust with Mango Coulis*

***Beverages:***

*Orange juice, Coffee, and assorted hot Teas*

## **COLD BUFFET**

*(15 guest minimum)*

**\$5 per person**

### **Chips and Crackers**

*With Pimento Cheese and Ham Salad*

### **Pretzels and Chocolate-covered Pecans**

### **Mini cups of fresh Vegetables**

*With Hummus*

### **Build your own Fruit Parfaits**

*With Yogurt and Granola*

### **Smoothie Bar**

### **Candy Shop**

## **HOT BUFFET**

*(15 guest minimum)*

**\$7 per person**

### **Warm mini Doughnut Holes**

*Served with Milk and Chocolate Milk*

### **Burger Sliders**

*With mini Root Beer Floats*

### **Cheese Fondue station**

*With Bread and Fruit*

### **Mini Hot Dog and Chili Bar**

### **South Carolina BBQ Station**

### **Nacho Bar**



## **SNACKS AND BEVERAGES À LA CARTE**

Assorted bagged Chips...\$2\*

Assorted Cookies...\$2\*

Assorted Candy Bars...\$3\*

Assorted Granola and Fruit Bars...\$3\*

Coffee and Water Station...\$2\*

Coffee, Sweet Tea, Unsweet Tea, and Water Station...\$3\*

Lemonade, Sweet Tea, Unsweet Tea, and Water Station...\$3\*

Assorted Sodas...\$3 per soda

Bottled Sports Drinks...\$3 per bottle

Bottled Water...\$2 per bottle

*\*Denotes price per person.  
Based on consumption.*





## **SOUPS**

### **Tomato Basil**

*Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream*

### **She Crab**

*Rich Cream, Atlantic Blue Crab, and Crab Roe drizzled with Sherry*

### **Loaded Baked Potato**

*Creamy Potato Soup with Bacon, Cheddar Cheese, topped with fresh Scallions*

### **Beef and Vegetable**

*Chunks of tender Beef and fresh Vegetables in a rich Beef Broth*

### **Chicken and Rice**

*Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock*

### **Italian Wedding**

*Chicken Broth served with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans*

## **SALADS**

### **Hearts of Romaine Caesar**

*Crispy Romaine Lettuce, imported Parmesan Cheese, Herb-scented Croutons, and a spicy Cream Dressing\**

### **OCC Salad**

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing\**

### **Spinach and Bacon Salad**

*Fresh tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato Wedges, petite Croutons, and hot Bacon Dressing\**

### **The Wedge**

*Baby Iceberg Lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing  
Additional \$2.95*

### **Baby Greens with Burgundy Spiced Pear**

*Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette\*  
Additional \$2.95*

### **Caprese Salad**

*Vine ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper  
Additional \$2.95*

### **French Country Salad**

*Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone ground Mustard Dressing\*  
Additional \$2.95*

*\*Salad dressings may be substituted.*

## **COLD COMPOSED ENTRÉES**

*Includes Dinner Rolls, whipped Butter,  
Coffee, Tea, and Dessert choice*

### **Chinese Chicken Salad...\$20**

*Grilled Chicken, Mandarin Oranges, toasted Almonds, Chow Mein noodles, Sesame Seeds, Scallions, Tomato, Romaine Lettuce, accompanied with Sweet Plum Dressing\**

### **Quiche Lorraine...\$20**

*Flaky crust filled with Bacon, caramelized Onions, Gruyère Cheese and tender Custard, accompanied by a small House Salad*

### **Cobb Salad...\$20**

*Diced Cucumber, Carrots, Tomatoes, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing\**

**Add Turkey or Chicken...\$5**

### **Salad Trilogy...\$21**

*Shrimp Salad, Chicken Salad, Tuna Salad, served on a bed of Mixed Greens and sliced Tomatoes*

### **Caesar Salad...\$20**

*Hearts of Romaine, Tomatoes, Bacon, shredded Parmesan Cheese, tossed in a creamy Caesar Dressing\**

**Add Turkey or Chicken...\$5**

### **Asian Noodle**

#### **Chicken...\$20 | Shrimp...\$22**

*Chinese Noodles, grilled Chicken or Shrimp, Bean Sprouts, Cucumber Peanuts, side of Soy Sauce and Sriracha Chili Sauce*

### **Chicken Cobb...\$22**

*Diced Chicken, Cucumber, Carrots, Tomato, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing*



## **PLATED LUNCHEON**

*Includes Dinner Rolls, whipped Butter,  
Coffee, Tea, and Dessert choice*

### **Grilled Pork Tenderloin...\$21**

*Served with Green Beans and whipped Potatoes, finished with Mushroom Pork Au Jus*

### **Pork Chop...\$21**

*Fried boneless Pork Chop, served with scalloped Potatoes, Collard Greens, finished with brown Onion Gravy*

### **Chicken Florentine...\$21**

*Sautéed, Chicken Breast topped with Spinach, wrapped in flaky Puff Pastry, accompanied with Rice Pilaf and Green Beans, finished with Red Wine Demi-glace*

### **Lemon Chicken..\$20**

*Lightly breaded sautéed Chicken Breast, served with white cheddar whipped Potatoes, medley of Vegetables, finished with Lemon Beurre Blanc*

*\*Salad dressings may be substituted.*



## **PLATED LUNCHEON**

*Includes Dinner Rolls, whipped Butter,  
Coffee, Tea, and Dessert choice*

### **Herb Crusted Pork Tenderloin...\$21**

*Roasted, served with whipped Sweet Potato Purée, julienne of Vegetables,  
finished with Sauce Roberts*

### **Pot Roast...\$20**

*Braised, served with whipped Potato Purée, Sugar Snap Peas with Red  
Peppers, finished in a rich Pan Gravy*

### **Blackened Catfish...\$20**

*Blackened Catfish Fillet, served with Sweet Potato Hash, Vegetable  
medley, finished with Lemon Parsley Butter*

### **Asian Shrimp Stir Fry...\$23**

*Bay Shrimp, sautéed, tossed in julienne of Zucchini, Squash, Red Onion,  
Bean Sprouts, Carrots, Celery, served on a bed of Fried Rice, finished  
with Teriyaki Sauce*

### **Chicken Madeira...\$21**

*Pan-seared Chicken Breast served with roasted Garlic whipped Potatoes,  
seasonal Vegetables, finished with a Wild Mushroom Madeira Sauce*

### **Pecan Crusted Chicken...\$22**

*Pan-seared Chicken Breast, served with Roasted Sweet Potato Purée,  
steamed Asparagus, Heirloom baby Carrots, finished with a Maple  
Butter Beurre Blanc*

### **Chicken Piccata...\$21**

*Sautéed Chicken Breast served on a bed of Herb Rice Pilaf, seasonal  
Vegetables, finished with a Lemon Caper compound Butter*

### **Chicken Caprese...\$22**

*Lightly breaded and sautéed Chicken Breast topped with fresh Mozzarella,  
Plum Tomatoes and fresh Basil, served on a bed of Cauliflower Purée with  
steamed Broccolini, finished with Extra Virgin Olive Oil and reduced*



### **Braised Pulled Short Ribs...\$23**

*Braised 6oz. Short Ribs, served on a bed of Yukon Gold smashed Potatoes,  
seasonal Vegetables, finished with a Pan Gravy*

### **Herb Crusted Chateaubriand...\$25**

*Seared 5oz. Tenderloin, served with roasted Sweet Potato Purée, grilled  
Asparagus, finished with a Wild Mushroom Ragout*

### **Teriyaki Wild Salmon...\$23**

*Chargrilled 5oz. Salmon Fillet, served on a bed of Vegetable Fried Rice  
with a Shrimp Dumpling, finished with a Teriyaki Sauce*

### **Red Snapper...\$25**

*Blackened 5oz. Snapper Fillet, served with roasted Sweet Potato Purée,  
seasonal Vegetables, finished with a roasted Yellow Pepper Beurre Blanc*



## **LUNCH DESSERTS**

### **Cheese Cake with Mixed Berry Compote**

*Vanilla-scented, served on Graham Cracker Crust with seasonal Mixed Berry Compote*

### **Bread Pudding**

*Served warm, topped with Pecan Crumble, Brandy Glaze and Vanilla Ice Cream*

### **Apple Pie**

*Flaky crust and Granny Smith Apples, served with Caramel Sauce and Vanilla Ice Cream*

### **Key Lime Pie**

*Sweet Tart in Graham Cracker Crust, topped with fresh Whipped Cream*

### **Chocolate Truffle Cake**

*Dark Chocolate Sponge Cake layered with Chocolate Truffle Ganache, served with Raspberry Coulis*

*Customized menus available.*



## HORS D'OEUVRES

### **Package #1...\$23**

*BBQ Bacon-wrapped Shrimp*  
*Mini Chicken and Waffles*  
*Beef Empanadas*  
*Wild Mushroom Quesadillas*  
*Spicy Tuna Tartare*

### **Package #2...\$27**

*Lobster Corn Dog*  
*Tomato, Basil, Black Olive, Artichoke Bruschetta*  
*Grilled Eggplant Crêpes*  
*BBQ Bacon-wrapped Shrimp*  
*White Truffle Risotto Ciliegine*  
*Smoked Salmon on crispy Potato*

### **Package #3...\$35**

*Pistachio-crusted Goat Cheese Tartlet*  
*Fresh Herb Chicken Salad Profiterole*  
*Deviled Eggs with Caviar*  
*Mini Lump Crab Cakes*  
*BBQ Bacon-wrapped Shrimp*  
*Beef Empanadas*  
*Coconut Chicken Fingers*  
*Tomato, Basil, Black Olive, Artichoke Bruschetta*

*Packages require a minimum of 35 people.*  
*Customized packages are available upon request.*





## **COLD HORS D'OEUVRES**

*(per 100 pieces)*

Tea Sandwiches...\$195

Curried Chicken Salad...\$200

Peel and eat Shrimp...\$200

Oysters on the half shell...\$250

Smoked Salmon...\$175

*On crispy Potato Pancakes, Crème Fraîche, and Caviar*

Mango Soup shooter, Jumbo Lump  
Crabmeat...\$175

Oyster shooters, Bloody Mary...\$195

Fresh Herb Chicken or Shrimp Salad  
Profiteroles...\$150

Deviled Eggs with Caviar...\$125

Salmon or spicy Tuna...\$150

*Served in a savory Cone*

Jumbo Shrimp Cocktail...\$275

## **HOT HORS D'OEUVRES**

*(per 100 pieces)*

Mini Chicken and Waffles...\$175

Mac and Cheese Pops...\$160

Assorted mini Quiches...\$200

Fried Chicken Wings...\$150

Spinach and Cheese...\$175

*Wrapped in Phyllo*

Shrimp wrapped in Bacon...\$195

Spring Rolls...\$150

Cheese Straws...\$150

Fried Shrimp...\$225

Meatballs...\$180

Pot Stickers...\$175

Herb Cheese stuffed Mushroom Caps...\$150

Pigs in a Blanket...\$175

Mini Jumbo Lump Crab Cakes...\$250

Mini Steak Sliders...\$350

Chicken Quesadillas...\$150



## BUFFETS

### **Southern Carolina Style Barbecue**

**Lunch...\$24 | Dinner...\$28**

*BBQ Beef Brisket, BBQ Pork, Chicken Bog, BBQ bone-in Chicken, grilled smoked Sausage, Baked Beans, Corn-on-the-Cob, Cheese Cornbread, creamy Coleslaw, Cucumber and Onion Salad, Potato Salad, Pecan Pie, Cookies, Iced Tea, and Coffee*

### **New York Deli**

**Lunch...\$23 | Dinner...\$24**

**(Choice of TWO meats)**

*Chef's Soup of the Day, sliced Breads and Buns, sliced warm Turkey Breast, sliced warm Corned Beef, Ham, Roast Beef, sliced Cheeses, Tomato, Red Onion, Lettuce, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee*

### **Fiesta the Siesta**

**Lunch...\$24 | Dinner...\$24**

*Orange and Tomato Salad with Extra Virgin Olive Oil, warm Flour and White Corn Tortillas, Beef or Chicken Fajitas, Cheese and caramelized Onion Enchiladas, Queso Blanco, Guacamole, Pico de Gallo, Chilies, Chips, Refried Beans, Spanish Rice, Chocolate Tres Leches, Iced Tea, and Coffee*

### **OCC Cook Out**

**Lunch...\$18 | Dinner...\$23**

*6oz. In-house Ground Beef Burger, chargrilled Chicken breast, sliced Cheeses, Lettuce, Tomato, Red Onion, pickled Jalapeños, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee*

### **Bayou Buffet**

**Lunch...\$26 | Dinner...\$26**

*Seafood Gumbo, BBQ Shrimp, blackened Chicken with Creole Sauce, Dirty Rice, Sweet Corn Pudding, creamy Cucumber Salad, Cajun Slaw, Cornbread, Louisiana Bread Pudding, Iced Tea, and Coffee*

### **Mediterranean Buffet**

**Lunch...\$26 | Dinner...\$28**

*Paella-Chicken Wings, Sausage, Clams, Mussels, Fish of the Day, Scallops, Garlic Shrimp, Saffron Rice Pilaf, Olive Salad, Piquillo Pepper, Basil and Tomato Salad, Calamari Salad with Mango Vinegar, Passion Fruit Torte, Iced Tea, and Coffee*

### **Southern Soirée**

**Lunch...\$25 | Dinner...\$25**

*Fried Chicken, White Gravy, Biscuits and Strawberry Jelly, Black-eyed Peas with Ham Hocks, mashed Potatoes, fried Okra, tossed Green Salad, Dumpling Cobbler, Iced Tea, and Coffee*

### **Build-Your-Own Slider Bar**

**Lunch...\$23 | Dinner...\$28**

**(Choice of TWO Soup Shooters, please see Soup menu)**

*Cheeseburger, Chicken Caprese, Salmon Cake, Chicken Fried Steak, or Shrimp Cake, Broccoli Slaw, Parmesan Truffle Fries, assorted Cupcakes, Iced Tea, and Coffee*

*There will be a 15% service charge added for parties under 15 guests.*





## **BUFFET ADDITIONS**

**Bountiful Harvest of Chargrilled Seasonal Vegetable Display...\$4**

**Imported and Domestic Cheeseboard...\$7**

**Sliced Fruit and Berries...\$6**

**Dim Sum...\$6**

**Shrimp Cocktail...Market Price**

**Oysters on the Half Shell...Market Price**

**Louisiana BBQ Shrimp...\$12**

**Chili con Queso, Guacamole, spicy Black Beans, Pico de Gallo, pickled Jalapeños, and tri-colored Tortilla Chips...\$5**

**Seafood Bar...Market Price**

*Iced Gulf Shrimp, Oysters, Snow Crab Claws, whole poached Salmon with Dill Sauce, Cocktail Sauce, Butter, Lemon, and Hot Sauce*

**Lowcountry Shrimp and Grits...\$9**

*Shrimp sautéed with Bacon, Tomatoes, and Cream, served with stone-ground Grits*

**Mashed Potato Bar...\$5**

*Garlic mashed Irish and Sweet Potatoes with Toppings: Cheddar Cheese, Parmesan Cheese, Butter, Sour Cream, Scallions, chopped Bacon, chopped Pecans, Brown Sugar, and Cinnamon*

## **CARVING STATIONS**

*Served with mini Rolls and assorted condiments*

**Chargrilled Herb Crusted Beef Tenderloin...\$7**

*Served with a white Truffle Demi-glace*

**Oven Roasted Bone-In Turkey...\$7**

*Served with Cranberry Aioli*

**Barbecue Pulled-Pork...\$6**

**Salmon en croute...\$8**

*Priced on a per person basis - 30 guest minimum.*





## **SOUPS**

### **Tomato Basil**

*Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream*

### **She Crab**

*Rich Cream, Atlantic Blue Crab and Crab Roe, drizzled with Sherry*

### **Loaded Baked Potato**

*Creamy Potato Soup with Bacon and Cheddar Cheese, topped with fresh Scallions*

### **Beef and Vegetable**

*Chunks of tender Beef and fresh Vegetables in a rich Beef Broth*

### **Chicken and Rice**

*Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock*

### **Italian Wedding**

*Chicken Broth base with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans*

## **SALADS**

### **Hearts of Romaine Caesar**

*Crispy Romaine Lettuce, imported Parmesan Cheese, herb-scented Croutons, and a spicy Cream Dressing\**

### **Orangeburg Golfer's Salad**

*Baby Field Greens, organic Carrots, Red Onion, Teardrop Tomatoes, and House Dressing\**

### **OCC Salad**

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing\**

### **Spinach and Bacon Salad**

*Fresh, tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato wedges, petite Croutons, and hot Bacon Dressing\**

### **The Wedge**

*Baby Iceberg Lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing*

**Additional... \$3**

### **Baby Greens with Burgundy Spiced Pear**

*Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette\**

**Additional... \$3**

### **Caprese Salad**

*Vine-ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper*

**Additional... \$3**

### **French Country Salad**

*Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone-ground Mustard Dressing\**

**Additional... \$3**

*\*Salad dressings may be substituted.*

## **ENTRÉES**

### **Chicken Piccata...\$29**

*Lightly breaded and sautéed, served with Lemon Beurre Blanc*

### **Chicken Madeira...\$29**

*Sautéed, served with Mushroom Madeira Sauce*

### **Mediterranean Chicken...\$29**

*Oven roasted and stuffed with Artichoke, Spinach, and Feta Cheese, served with Tomato Cream Sauce*

### **Pecan Crusted Chicken...\$29**

*Sautéed, served with Maple Beurre Blanc*

### **Chicken Caprese...\$29**

*Lightly breaded, sautéed and topped with fresh Mozzarella, sliced Tomato and Basil*

### **Teriyaki Pork Tenderloin...\$31**

*Seared, served with Teriyaki Glaze*

### **Herb Crusted Pork Tenderloin...\$31**

*Seared, served with Sauce Roberts*

### **Pepper Crusted Pork Tenderloin...\$31**

*Seared, served with green Peppercorn Mustard Demi-glace*

### **Roasted Pork Loin...\$31**

*Rosemary crusted and oven roasted, served with Rosemary Demi-glace*

### **Shrimp and Grits...\$29**

*Seared Cheesy Herb Grits Cake, smothered in Lowcountry Shrimp Gravy*

### **Shrimp and Scallops...\$35**

*Four grilled Shrimp and four jumbo Sea Scallops, served with Garlic and Herb Butter*

### **Salmon...\$35**

*Sautéed, served with Chervil Demi-glace*

### **Ancho Glazed Tilapia...\$31**

*Chili glazed, oven-roasted, and served with Apple Slaw*

### **Catfish and Shrimp...\$31**

*Three Catfish fingers and four Shrimp fried until golden brown, served with Cocktail and Tartar Sauces*

### **Shrimp and Pasta...\$30**

*Primavera style with sautéed Shrimp tossed with White Wine Butter Sauce*



*Choice of Soup or Salad included.  
Choice of Dessert included.*

### **Herb Crusted Chateaubriand...\$40**

*Served with a Wild Mushroom Ragout*

### **Prime Rib...\$38**

**(15 guest minimum)**

*Oven-roasted, served with a Madeira Demi-glace*

### **Filet Mignon...\$40**

*Chargrilled, served with red Wine Demi-glace and Béarnaise Sauce*

### **Rib Eye Steak...\$38**

*12oz. grilled, served with Au Jus*

*Customizable dessert offerings available.*





## **BEER, WINE, AND SODA PACKAGE**

### **Soda**

Coke®, Diet Coke®, Sprite®, Seagram's® Ginger Ale, Coke Zero®

### **Domestic and Imported Beers**

**Please select four beer options from the list below:**

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®

### **Wines**

**Please select two wine options from the list below:**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package\* \$15.00 per guest

3-hour package\* \$19.00 per guest

4-hour package\* \$22.00 per guest

\*Each additional hour \$3.00 per guest

## **PREMIUM BAR PACKAGE**

**Includes beer, wine, and soda package along with Premium brand liquors:**

Absolut® Vodka, Dewar's® Scotch Whiskey, Captain Morgan® Spiced Rum, Tanqueray® Gin, Jose Cuervo® Gold Tequila, Jim Beam® Bourbon Whiskey, Bailey's® Irish Cream

### **Domestic and Imported Beers**

**Please select four beer options from the list below:**

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Amstel Light®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®, New Castle®

### **Premium Wines**

**Please select four wine options from the list below:**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package\* \$20.00 per guest

3-hour package\* \$25.00 per guest

4-hour package\* \$29.00 per guest

\*Each additional hour \$4.00 per guest

## **ULTRA-PREMIUM LIQUOR PACKAGE**

**Includes beer, wine, and soda package along with Ultra-Premium brand liquors:**

Amaretto Disaronno® Italian Liqueur, Duquesne® Rum, Jose Cuervo® Silver Tequila, Jack Daniel's® Whiskey, Maker's Mark® Bourbon Whiskey, Johnny Walker Black Label® Blended Scotch Whiskey, Grey Goose® Vodka, Hendrick's® Gin, Bailey's® Irish Cream

### **Domestic and Imported Beers**

**Please select five beer options from the list below:**

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Amstel Light®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®, New Castle®, River Rat Red Ale®, 803 IPA®

### **Ultra-Premium Wines**

**Please select four wine options from the list below:**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package\* \$24.00 per guest

3-hour package\* \$30.00 per guest

4-hour package\* \$33.00 per guest

\*Each additional hour \$5.00 per guest

Orangeburg Country Club will not serve alcohol to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage.

Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.



## **BEER, WINE, AND SODA PACKAGE**

### **Soda**

Coke®, Diet Coke®, Sprite®, Seagram's® Ginger Ale, Coke Zero®

Cash by Glass... \$3

### **Domestic Beers**

*Please select four beer options from the list below:*

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

### **Imported Beers**

Blue Moon®, Corona®, Heineken®, Yuengling®

Cash by Glass... \$6

### **Wines**

*Please select two wine options from the list below:*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,  
Pinot Noir, Merlot

Cash by Glass... \$7

## **PREMIUM BAR PACKAGE**

### **Premium Brand Liquor**

Absolut® Vodka, Dewar's® Scotch Whiskey, Captain Morgan® Spiced Rum, Tanqueray® Gin, Jose Cuervo® Gold Tequila, Jim Beam® Bourbon Whiskey, Bailey's® Irish Cream

Cash by Glass... \$7

### **Domestic Beers**

*Please select four beer options from the list below:*

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

### **Imported Beers**

Blue Moon®, Corona®, Heineken®, Yuengling®

Cash by Glass... \$6

### **Premium Wines**

*Please select four wine options from the list below:*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,  
Pinot Noir, Merlot

Cash by Glass... \$8



## **ULTRA-PREMIUM PACKAGE**

### **Ultra-Premium Brand Liquors**

Amaretto Disaronno® Italian Liqueur, Duquesne® Rum, Jose Cuervo® Silver Tequila, Jack Daniel's® Whiskey, Maker's Mark® Bourbon Whiskey, Johnny Walker Black Label® Blended Scotch Whiskey, Grey Goose® Vodka, Hendrick's® Gin, Bailey's® Irish Cream

Cash by Glass... \$10

### **Domestic Beers**

*Please select four beer options from the list below:*

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

### **Imported Beers**

Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®

Cash by Glass... \$6

### **Craft Beers**

River Rat Red Ale®, 803 IPA®, New Castle®

Cash by Glass... \$7

### **Ultra-Premium Wines**

*Please select four wine options from the list below:*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,  
Pinot Noir, Merlot

Cash by Glass... \$10

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Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.



## **PHOTOGRAPHY**

### **Jenee Ann Photography**

*Phone:* (310) 990-6974

*Website:* jeneeannphotography.carbonmade.com

*Email:* jeneeannphotography@yahoo.com

### **Timeless Arts Photography**

*Phone:* (803) 493-7086

*Website:* timelessartsonline.com

*Email:* info@timelessartsonline.com

### **Still Co. Photography**

*Phone:* (803) 747-3353

*Website:* still-co.com

### **Razor Paine Photography**

*Phone:* (803) 759-0551

*Website:* razortv.net

### **Rooted Oak Photography & Design**

*Phone:* (843) 814-8014

*Website:* rootedoakphotography.com

*Email:* caitlin@rootedoakphotography.com

## **OCC FLORAL PACKAGES**

### **High-End Bridal Package...\$1,500**

*Hydrangeas, Roses, Greenery and comparable florals*

- Ten centerpieces with high-end flowers with choice of vase
- Ten bridal pieces (five bridesmaids, five groomsmen)
- One flower girl piece and one ring bearer piece
- Two large urns with greenery for ceremony
- Two shepherd's hooks for ceremony
- Arch draping for ceremony
- Four pew bows for ceremony
- One food table centerpiece for reception

### **Seasonal Floral Bridal Package...\$1,000**

*Seasonal florals based on wedding month*

- Ten centerpieces with high-end flowers with choice of vase
- Ten bridal pieces (five bridesmaids, five groomsmen)
- One flower girl piece and one ring bearer piece
- Two large urns with greenery for ceremony
- Two shepherd's hooks for ceremony
- Arch draping for ceremony
- Four pew bows for ceremony
- One food table centerpiece for reception

*Additional items may be added to list for an additional charge.*

## **BAKERS**

### **Bonnie Brunt Cakes**

*Phone:* (803) 655-7467

*Website:* bonniebrunt.com

*Email:* bonnie@bonniebrunt.com

### **Parkland Cakes**

*Phone:* (803) 791-4682

*Website:* parklandcakes.com

*Email:* bpeake@parklandcakes.com

### **Ally & Eloise**

*Phone:* (803) 708-2982

*Website:* allyandeloise.com

*Email:* allyandeloise@gmail.com

## **BAND AGENCIES**

### **East Coast Entertainment**

*Contact:* Doug Baker

*Phone:* (803) 957-7744 ext. 1

*Website:* eastcoastentertainment.com

*Email:* dbaker@eastcoastentertainment.com

### **Adore Duet Musical Services**

*Phone:* (803) 381-4148

*Website:* adoreduet.com

*Email:* adoreduet@gmail.com

## **DISC JOCKEY**

### **Donald Ceasar**

*Phone:* (803) 290-3061

*Email:* ceasardonald@hotmail.com

### **Barry Miller**

*Phone:* (803) 397-0417

*Email:* barrymillerdj@aol.com

### **T. J. McKay**

*Phone:* (803) 466-3643

*Website:* tjmckay.com

### **Party Time DJs**

*Phone:* (803) 779-1003

*Website:* partytimesc.com

*Email:* davegilbert@partytimeSC.com

## **FLORISTS**

### **Devin's Flowers**

*(in-house florist and decorator)*

*Contact:* Brenda Harley or Rachel Harley

*Phone:* (803) 531-0220

*Website:* devinsflowers.com

*Email:* brenda.devinsflowers@gmail.com

### **JennAffairs**

*(florist and decorator)*

*Contact:* Jennifer Chapman

*Phone:* (803) 707-7777

*Website:* jennaffairs.com

*Email:* jenn@jennaffairs.com

### **The Flower Gallery**

*Contact:* Melissa Cook

*Phone:* (803) 928-4506

*Website:* flowergallerysc.net

## **LIGHTING**

### **Big Time Entertainment**

*Phone:* (803) 429-6001

*Website:* wearebigtime.com

## **PHOTO BOOTHS**

### **Columbia Photo Booth**

*Phone:* (803) 466-3643

*Website:* colaphotobooth.com

## **TENT AND PARTY RENTALS**

### **Party Reflections, Inc.**

*Phone:* (803) 978-9702

*Website:* partyreflections.com

*Email:* kyarbrough@partyreflections.com

### **Illuminations SC Draping and Lighting**

*Phone:* (803) 702-0515

*Website:* illuminationssc.com

*Email:* info@illuminationssc.com

### **Something Borrowed**

*Phone:* (803) 673-6714

*Website:* somethingborrowedsc.com

*Email:* lee@somethingborrowedsc.com



## **DAYTIME RENTALS**

*Tuesday - Sunday  
8 a.m. - 4 p.m.*

### **Grand Ballroom**

*Up to two hours - \$300  
Up to four hours - \$500  
All day (8 a.m. - 4 p.m.) - \$750*

### **Covington Room or Green Room**

*Up to two hours - \$200  
Up to four hours - \$300  
All day (8 a.m. - 4 p.m.) - \$500*

## **EVENING RENTALS**

*Includes up to four hours event time  
between the hours of 4 p.m. and 12 a.m.  
(Events scheduled to continue past 12 a.m.  
are subject to an additional fee)*

### **Grand Ballroom**

*Sunday - \$1,000  
Tuesday - Thursday - \$600  
Friday\*\* - \$1,500  
Saturday\*\* - \$2,000  
\*\*add Covington and/or Green Room for \$250 each*

### **Covington Room or Green Room**

*Sunday - \$500  
Tuesday - Thursday - \$250  
Friday and Saturday - \$500*

### **Tennis Pavilion**

*(off-season only)  
Saturday and Sunday - \$150*

*Special rental pricing available upon request.  
Members receive a 25% discount on room rental only.*

**No service charge or tax on room rentals.**



## **OPTIONS**

### **Ceremonies...\$250++**

*Choice of an indoor or outdoor location. Includes one hour of event time and ceremony chairs.*

### **Bridal Portrait...\$100++**

*You may schedule an appointment to bring your photographer to the Orangeburg Country Club to have your bridal portraits taken.*

### **Staffing**

**(Per four hours of service)**

*Bartenders - \$100  
Attendants - \$75*

**(Per two hours of service)**

*Carvers - \$75*

*++ Denotes 25% service charge and appropriate sales tax.*

*Space usage maximum is four hours unless other arrangements are made. The Club closes at midnight.*

*Until a contract has been signed and a deposit received, all prices are subject to change without notice. Food and beverage pricing will not be guaranteed until six months prior to event date. Orangeburg Country Club reserves the right to settle all disputes in accordance with our policies and goals.*

*Please call 803-534-5988 in advance to schedule an appointment.*



## **EVENT ACCESSORIES AND RENTALS**

**Chair covers...\$2++ each**

**Floor length linens...\$10++ each**

*Black or khaki*

**Specialty linens... prices vary**

**Choice of overlay colors...\$6++ each**

**Dance floor...\$100++**

**Stage...\$50++**

**Votive and mirror package...\$5++ per table**

**Floral centerpiece...\$12++ per table**

*(choice of color option)*

**Centerpiece, votive, and mirror package  
...\$16++ per table**

## **AUDIOVISUAL\***

**Wireless lavalier microphone...\$50++**

**Wireless microphone (VHF)...\$25++**

**Flip chart or dry-erase board...\$20++**

*With markers*

**Overhead projection package...\$50++**

*LED projector, 8'x8' or 4'x4' tripod screen, extension cords*

**Multifunction audio package...\$75++**

*2-speaker portable PA system with wired microphone*

*\*Rental pricing on a per day basis.*

*++Denotes service charge and appropriate sales tax.*