SAPONA GOLF CLUB

Catering & Event Menus

2026-2027

Thoughtfully prepared menus for meetings, celebrations, and special occasions.

To begin planning your event, email Jennifer Blanchard at jblanchard@greatlifegolf.com and Justin Malone at jmalone@greatlifegolf.com

Breakfast

Simple Plated Breakfast $15 per person

Minimum 10 guests.

- Fresh seasonal fruit
- Freshly baked breakfast pastries
- Freshly brewed Colombian coffee or Hot herbal Teas

Breakfast Buffet $20 per person

Minimum 35 guests.

- Choice of applewood-smoked bacon, country sausage patties, or maple-brown sugar link sausage
- Scrambled eggs with Cheddar Jack and chives
- House-made buttermilk biscuits with apple butter
- Southern-style home fries
- Parmesan-spiked stone grits
- Fresh seasonal fruit
- Assorted breakfast pastries
- Freshly brewed Colombian coffee or Hot herbal Teas

Build-Your-Own Waffle Station $8 per person

Available as an add-on. Includes chocolate chips, fresh berries, pecans, toffee chips, cinnamon and brown sugar, chocolate syrup, and whipped cream.

Additional Breakfast Options

Selection	Price
Country ham and pimento cheese biscuit	$5 each
Fried chicken biscuit	$6 each
Add egg or cheese to fried chicken biscuit	$1 each
Apple butter biscuit	$3 each
Fresh fruit display	$4 per person
Hot Chocolate/ Apple Cider Bar	$3 per person

• Carafe of Juice
choice of:
  • orange
  • apple
  • grape
  • pineapple
	$8 per Carafe

Plated Breakfast Selections

$16 per guest | Maximum 40 guests

Breakfast Platter

Applewood-smoked bacon or sausage patties, two eggs, and a house-made biscuit. Choice of stone-ground grits, home fries, or fresh fruit.

Smoked Salmon Benedict

Cold-smoked salmon, pickled red onions, sauteed spinach, two poached eggs, and hollandaise on a house-made buttermilk biscuit. Choice of stone-ground grits, home fries, or fresh fruit.

Chorizo, Egg & Cheese Tacos

Two breakfast tacos with chorizo, scrambled eggs, and house cheese blend, served with guacamole, sour cream, and salsa. Choice of stone-ground grits, home fries, or fresh fruit.

Sapona Omelet

Three-egg omelet with ham, bell pepper, onion, mushroom, and cheese. Choice of stone-ground grits, home fries, or fresh fruit.

Hosted Enhancements

Selection	Price
Mimosa station — optional upgrades available	**$10 per person**
Bloody Mary station — Tito's upgrade available at additional cost	**$12 per person**
Note: Both Mimosa & Bloody Mary Station will require an added Bar setup fee of $50.00	

Lunch Offerings

These following packages include sweet tea, unsweetened tea, and water.

Box Lunch $17.50 per person

Includes one sandwich, a bag of chips, pickle spear, and cookie. Choose Boar's Head turkey, ham, or house-made chicken salad on sourdough, whole wheat, or a wrap.

Sub Sandwich Boards

72-inch sub sandwiches, cut into individual portions and displayed.

Smoked Turkey & Swiss $65

Shredded lettuce, tomato, onion, olive oil, red wine vinegar, oregano, salt, and pepper.

Spicy Italian $78

Sliced ham, capicola, provolone, shredded lettuce, tomato, onion, olive oil, red wine vinegar, oregano, salt, and pepper.

Club $75

Smoked turkey, Black Forest ham, Cheddar, applewood-smoked bacon, shredded lettuce, tomato, onion, and mayonnaise.

Philly Cheesesteak $80

Grilled sliced ribeye, white American cheese, sauteed mushrooms and onions, lettuce, and tomato.

Optional condiments: lettuce, tomato, onion, mayonnaise, and mustard packets.

Burger Bar

Pricing

Selection	Price
Burgers	$18.75 per person
Add Hot Dogs	$25 per person

Grilled Certified Angus Beef steakhouse burgers served on brioche rolls.

Choose Two Cheeses

Cheddar, Swiss, provolone, Muenster, blue cheese crumbles, or pimento cheese.

Choose Three Toppings

Chili, coleslaw, applewood-smoked bacon, bacon jam, tobacco onions, pickled jalapenos, grilled mushrooms, or caramelized onions.

Choose One Side

French fries, house-made chips, onion rings, German potato salad, pasta salad, black bean and corn salad, house salad, or fresh fruit.

Add-ons: additional cheese $1.50 each | additional toppings $2.50 each | extra side $3.50 each

Slider Trays

18 individual sliders per tray

All-American Bacon Cheeseburger $72

Two-ounce grilled Certified Angus Beef patty on a King's Hawaiian roll with applewood-smoked bacon, lettuce, tomato, onion, pickle, mayonnaise, and mustard.

Beef Wellington $95

Sliced grilled beef tenderloin on an artisan roll with brown mustard, prosciutto, provolone, and sauteed mushrooms.

CHAM $75

Fried chicken breast strip on a King's Hawaiian roll with Black Forest ham, Swiss cheese, and honey mustard.

Optional condiments: shredded lettuce, tomato, onion, pickle chips, ketchup, mustard, and mayonnaise.

Taco Bar

Pricing

Selection	Price
One protein	**$18.75 per person**
Two proteins	**$25 per person**

Protein Choices

Seasoned ground beef, shredded chicken, pork carnitas, or Baja shrimp.

Included Accompaniments

Hard-shell or soft tortillas, shredded lettuce, diced tomatoes, diced onions, pico de gallo, picante sauce, shredded queso, guacamole, queso fundido, refried beans, and Spanish rice.

Dinner Buffet

Minimum 20 guests | Prices are per person and include a choice of bread and four sides.

Entrees

Selection	Price
Carved prime rib with au jus and horseradish sauce	**Market price**
Carved beef tenderloin with toasted onion, blue cheese aioli, and bearnaise sauce	**Market price**
Honey-balsamic grilled salmon with tomato bruschetta	**$32**
Blackened shrimp with Cajun cream	**$30**
Fried boneless chicken breast with Carolina-spiced honey drizzle	**$28**
Cider-sage glazed carved pork loin with apple butter	**$28**
Garlic-herb marinated chicken breast with maître d' butter	**$26**

Choose Four Sides

Creamed potatoes, baked four-cheese macaroni, potato salad, barbecue pinto beans, coleslaw, fresh-cut fruit, creamed spinach, steamed vegetables with garlic-herb butter, roasted Brussels sprouts, Southern-style fried potatoes, thyme-scented jasmine rice, grilled asparagus with Parmesan, sauteed haricots verts with brown butter and shaved almonds, or house salad.

Bread Choices

Dinner rolls or corn muffins. House-made buttermilk biscuits and house-made rosemary-Parmesan focaccia are available for an additional $1.25 per person.

Plated Dinner

Available for 12-40 guests | Includes one entree and two sides.

Entrees

Selection	Price
Seasonal vegetable pasta primavera with fettuccine	$22
Pan-seared airline chicken breast with Parmesan compound butter	$22
Honey-balsamic grilled salmon with tomato bruschetta	$24
Bone-in center-cut pork chop with apple butter glaze	$28
Grilled USDA Prime filet mignon with horseradish creme	Market price

Choose Two Sides

Thyme-scented jasmine rice, grilled asparagus, crispy Brussels sprouts, herb-roasted fingerling potatoes, Parmesan-spiked stone grits, whipped potatoes, Southern-style dirty rice, coleslaw, fruit cup, side house salad, or seasonal sauteed vegetables.

Small-Bite Platters

Pricing is per platter.

Italian-Style Cocktail Meatballs $25

80 meatballs. Pork and beef meatballs in a sweet and tangy barbecue sauce.

Mini Crab Cakes with Chow-Chow Tartar Sauce $130

50 crab cakes. Lump and claw crab, breaded and served with chow-chow tartar sauce.

Lemongrass Chicken Potstickers $40

50 potstickers. Chicken dumplings with lemongrass, corn, scallion, and onion.

Sweet Potato Ham Biscuits $45

20 biscuits. Sweet potato biscuits with country ham and honey butter.

Sausage-Stuffed Mushrooms $145

25 mushrooms. Mushroom caps filled with seasoned pork sausage, breadcrumbs, and Parmesan.

Jerk Chicken & Pineapple Skewers $118

25 skewers. Jerk-marinated chicken breast with grilled pineapple.

Fried Chicken Wings $65

35 wings. Choice of mild Buffalo, hot, barbecue, lemon-pepper dry rub, or sweet-and-spicy dry rub; served with ranch or blue cheese.

Carolina Egg Rolls $55

24 egg rolls. Pulled pork, shredded cabbage, julienned carrots, and Colby Jack; served with South Carolina-style mustard barbecue sauce.

Bacon-Wrapped Medjool Dates $70

50 dates. Sweet Medjool dates wrapped in crisp bacon.

Assorted Cheese & Cracker Tray $60

Serves 25. Chef's selection of cheeses with assorted crackers.

Deviled Eggs with Candied Bacon $25

24 deviled eggs. Southern-style deviled eggs with smoked paprika and Carolina candied bacon.

Desserts

Prices are per guest.

Dessert Selections

Selection	Price
Strawberry shortcake with bourbon-mint-marinated strawberries, house-made sugar biscuit, and whipped cream	$5.50
New York-style cheesecake with raspberry coulis and whipped cream	$6.25
Key lime pie with whipped cream	$5.75
Fresh-baked cookies	$4.25
Fresh-baked brownies	$4.50
Banana pudding	$4.00
Apple cobbler	$4.00
Chocolate mousse shooters	$5.75
Assorted cake bites	$5.00

Event Policies & Charges

- A 25% service charge and 7% North Carolina sales tax will be added to all catering events.
- Payments made by credit card are subject to a 3% processing fee.
- A $200 nonrefundable deposit is required to reserve your date. The deposit will be applied to the event balance.

Prices and menu availability are subject to change.