



BAYLOR CLUB

Rehearsal Dinner Package

\$50++ PER PERSON *does not include applicable room fees, exclusions apply

DISPLAYED HORS D'OEUVRES

ARTISAN CHEESE DISPLAY

Local and Imported Cheeses, Seasonal Fruit, Crimson Grapes, Fresh Berries and Flat –Breads

FIRST COURSE

360 SALAD

Seasonal Greens, Spiced Pecans, Sun Dried Cranberry, Feta

ARTISAN BREAD BASKET

DESSERT

Flourless Chocolate Cake

PACKAGE ALSO INCLUDES:

- Champagne Toast
- Trio of Floating Candle Centerpieces
- Gold Chargers

ENTRÉES

Select one option for your guests to enjoy

BAYLOR CLUB BUFFET

- SPINACH SALAD
Tear drop tomatoes, house-pickled onions, champagne vinaigrette
- THE "WEDGE"
Iceberg lettuce, tomato, bleu cheese, crispy onions
- COLD LEMON DILL SHRIMP SALAD
Farfalle pasta, garlic aioli
- ROASTED ASPARAGUS
Garlic butter
- CRISPY FINGERLING POTATOES
Smokehouse bacon, caramelized onions
- HONEY GLAZED SALMON
Spicy tomato relish
- HERB GRILLED CHICKEN BREAST
Port wine reduction, wild mushrooms
- HORSERADISH & ROSEMARY CRUSTED PRIME RIB OF BEEF CARVING STATION
Cabernet demi glaze

OR

SIGNATURE DUET PLATED OPTION

Select two entrees for your duet plate

- PETITE FILET
- HERB ROASTED CHICKEN BREAST
- PAN SEARED SALMON

Served With Sautéed Broccolini and Garlic Whipped Potatoes

For more information, or to book your Rehearsal Dinner at The Baylor Club, please contact the Private Event Directors

254.710.8081

BAYLOR CLUB

A Member of the ClubCorp Family