

HORS D'OEUVRES

Clubhouse Specialties

Selection: 2 Cold and 2 Hot Passed Hors d'oeuvres

Pricing is Based on Per Person for 1 Hour

Pricing is Based on Per Person for Each Additional Hour

Pricing is Based on Per Person for Each Additional Hors d'oeuvre

Cold

Blackened Chicken Tortilla Shell
Pesto Goat Cheese Tartlet
Artichoke and Prosciutto Crostini with Melted Asiago
Prosciutto Tomato Bruschetta
Borsin Cheese and Applewood Smoked Bacon
Crostini with Mandarin Orange
Smoked Salmon Canapé
Roasted Pepper Mozzarella Crostini
Prosciutto Wrapped Melon
Walnuts & Maytag Bleu Cheese Canapé
Seared Tuna Loin & Wasabi Mango Relish
Assorted Country Pâté Canapé
Shrimp & Boursin Cheese Cucumber Canapé
Artichoke and Prosciutto Crostini with Melted Asiago
Chicken Liver Mousse Profiterole
Prosciutto Wrapped Melon

Hot

Sesame Sirloin Wrapped Asparagus
Blackened Chicken and Avocado Purée Tostada
Fontina and Risotto Ball
Truffled Twice Baked Fingerling Potato
Mushroom Stuffed with Spinach and Gorgonzola
Meat Balls Served BBQ or Swedish
Mini Crab Cakes
Crab & Artichoke Dip Tartlet
Vegetable Egg Roll
Crab Rangoon
Chicken Saté with Peanut Sauce
Bacon Wrapped Water Chestnuts
Bacon Wrapped Scallop
Crab Crêpe Purse
Baked Brie & Fresh Fruit En Croute
Mushroom Stuffed Crab
Tomatoes and Goat Cheese
Mini Beef Wellington
Bacon Wrapped Slipper Lobster
Fried Japanese Eggplant with Roasted Cherry
Tomatoes and Goat Cheese

Cold Hors d'oeuvres

Pricing is Based on Per Piece

Shrimp Cocktail

Lemon and Garlic Scented Top Neck Clams

Jonah Crab Claws (Seasonal)

Oysters on the Half Shell

Oysters Rockefeller

“Chick Lobsters” Tower

Assorted Sushi and Sashimi with Garnishes

Cold Hors d'oeuvres Displays

Pricing is Based on Per Piece

Sliced Smoked Salmon

Traditional Garnish of Chopped Egg Capers, Bermuda Onion,
Cream Cheese and Lavosh

International Cheese Display

Chef's Selection of the World's Great Cheeses
(Special Requests Welcome)

Domestic Cheese Display

Chef's Selection of the U.S.A. Great Cheeses
(Special Requests Welcome)

Raw Bar with Seasonal Specialties

Please Inquire what Items are at their Seasonal Peak

Antipasta Display

Cold Cuts, Mixed Olives and Marinated Vegetables with Italian Bread

Seasonal Vegetable Crudités

With Honey Mustard Poppyseed Dipping Sauce

Grilled Vegetable Platter

With Balsamic Syrup, Roasted Peppers, Portobello Mushrooms,
Zucchini and Yellow Squash and Asparagus

Assorted Seasonal Fresh Fruit Displays

With Raspberry Yogurt Dipping Sauce

Cocktail Hour Enhancements

Specialty Stations

(Attendant Fee Applies)

Pricing Below is Based on Per PieceCocktail Hour Enhancements

Pasta Station

Bow Tie and Penne Pastas with Alfredo, Marinara, Fresh Pesto and Parmesan with Assorted Vegetables

Salad Station

Caesar Salad, Antipasta Platter (Cold Cuts, Mixed Olives and Marinated Vegetables) Assorted Breads, Assorted Cheeses, Assorted Sausage and Infused Oils

Fajita Station

Steak or Chicken Fajitas

Refried Pinto Beans and Spanish Rice

The Following is Included on this Station:

Taco Shells, Flour Tortillas, Guacamole, Salsa, Sour Cream, Pica de Gallo, Homemade Tortilla Chips, Cheddar Cheese, Diced Onions, Diced Tomatoes, Sliced Black Olives and Sliced Jalapeno Peppers

Oriental Station

Chicken Teriyaki, Vegetable Egg Rolls, Mongolian Beef, Fried Rice and Sticky Rice

The Following is Included on this Station:

Sweet and Sour Sauce, Teriyaki Sauce, Hot Mustard Dipping Sauce, Fortune Cookies

Assorted Sushi — Available per piece

Carving Stations

Served with Rolls and Condiments

Tenderloin of Beef

Roasted Turkey Breast

Sirloin of Beef

Roasted Rack of Lamb

Roasted Loin of Pork

Honey Baked Ham

Combination (Ham, Turkey, Sirloin or Pork Loin)

International Coffee Station

Regular and Decaffeinated Coffee, Iced Tea, Hot Tea

Mint Chocolate, Caramel, Almond and Vanilla Flavored Syrup

Whipped Cream, Sugar Cubes, Sugar Swizzle Sticks, Biscotti, Twirl Stixs,

Shaved Milk Chocolate and White Chocolate

Assorted Truffles, Tartlets, Cookies Petit Fours, Mini Éclairs, Cream Puffs

Deluxe Chocolate Fountain Table

Milk Chocolate Fountain Accompanied by Twin Fresh Fruit Towers, Pound Cake, Marshmallows, Graham Crackers, Pretzel Rods, Whole Strawberries for Dipping