

Hors d'Oeuvres

HOT

(minimum of 25 pieces per hors d'oeuvre)

Pigs-in-a-Blanket	\$3.00/piece	Yakitori Glazed Chicken Skewers	\$3.95/piece
Baked Spinach Stuffed Mushrooms	\$3.00/piece	Chicken and Waffle Skewers	\$3.95/piece
Roasted Meatballs with Raspberry Chipotle Glaze	\$3.75/piece	Honey Chicken Biscuits	\$3.95/piece
Spinach and Feta Spanakopita	\$3.75/piece	Chicken Churro Beignet Skewer	\$4.25/piece
Almond-Crusted Chicken Tenderloins	\$3.75/piece	Maryland Style Mini Crab Cakes	\$4.50/piece
Pan-Fried Vegetarian Potstickers with Soy Ginger Sauce	\$3.75/piece	Bacon Wrapped Shrimp	\$4.50/piece
Mini Chicken Cordon Bleu	\$3.75/piece	Coconut Fried Shrimp with Mango-Lime Sauce	\$4.50/piece
Chicken or Beef Fajita Quesadillas	\$3.95/piece	Beef Satay with Red Curry Dipping Sauce	\$4.75/piece
Creamy Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwich	\$3.95/piece	Lamb Lollipops with Tamarind Chutney	\$6.50/piece
Vegetarian Spring Rolls	\$3.95/piece		

CHILLED

(minimum of 25 pieces per hors d'oeuvre)

Artichoke Hearts with Pesto Aioli	\$3.25/piece	Strawberry Basil & Brie Bruschetta	\$3.95/piece
Blistered Grape Tomato & Goat Cheese Crostini with Balsamic Drizzle	\$3.25/piece	Seared Ahi Tuna on Crisp Wonton	\$4.25/piece
Tomato Mozzarella Mini Skewer with Herb Oil & Balsamic	\$3.75/piece	Ahi Tuna Poke Spoon	\$4.25/piece
Fresh Mozzarella with Oven-dried Tomato & Basil on Toasted Flatbread	\$3.95/piece	Michelada Shrimp Shooters	\$4.25/piece
Smoked Salmon Crostini with Dill & Capers	\$3.95/piece	Lump Crab & Avocado Mango Salad Spoon	\$4.50/piece
		New England Lobster Roll Salad on Endive	\$5.50/piece

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

HORS D'OEUUVRES 1

HORS D'OEUVRES

TABLE DISPLAY

(minimum of 25 guests)

A Kaleidoscope of Fresh Vegetables (Raw or Grilled) | \$7.50/guest

Served with Buttermilk Chive Dip or Balsamic Dip

Fresh Fruit Display with Seasonal Fruits | \$8/guest

Domestic and Imported Cheeses and Crackers | \$12/guest

Gleneagles Dip | \$9/guest

Choice of One

Spinach Artichoke Dip or Spicy Beef Chili Queso with Tortilla Chips (other dips available)

Charcuterie Display | \$16/guest

Array of Italian Meats and Cheeses with Grilled Vegetables, Marinated Artichokes, Peppers, Olives, Hummus Dip and Toasted Crostini

Chilled Jumbo Shrimp with Black Pepper Cocktail Sauce | \$500/100 pieces

Artisan Bruschetta Bar | \$12/guest

Choose three selections for your guests. Served with toasted rustic bread.

Olive Tapenade, Heirloom Tomato Bruschetta, Roasted Tomato "Tartare," Asparagus and Corn Bruschetta, Wild Mushroom Bruschetta with Rosemary and Fig Balsamic, Pancetta with Roasted Red Pepper and Green Olive Bruschetta

HORS D'OEUVRES

TABLE DISPLAY

*(minimum of 25 guests)
Ordered for total guest count.*

Slider Station | \$12/\$18/\$21

Served with Choice of French Fries, Sweet Potato Fries or Tater Tots.

Shrimp Po' Boy with Remoulade Slaw

Classic Cheeseburger Sliders - with Ketchup, Mustard and Pickles

Beef Tenderloin Sliders - on a Pretzel Roll with Sweet Chili Sauce and French Fried Onions

Fried Chicken Sliders - on a House-made Honey Biscuit

Southern Chicken Dinner "Stack" | \$9/guest

Crispy Fried Chicken Tenders on top of Yukon Gold Mashed Potatoes, Brown Gravy

Fried Rice Station | \$10/guest

Choose One

Served in small red and white Chinese to-go boxes with chop sticks (and forks).

Classic Fried Rice - Choice of Chicken or Beef with Scrambled Eggs, Green Peas, Carrots, Scallions

Lavish Dessert Display | \$18/guest

Includes Petit Fours, Truffles, Macarons, Assorted Mignardises

Chocolate Dipped Strawberries | \$10/guest

HORS D'OEUVRES

CHEF ATTENDED TABLES

All stations available with a minimum of 40 guests.

A \$100 station attendant fee is required for each station. Ordered for total guest count.

Build Your Own Salad Station | \$9 per guest

Garden Fresh Romaine Lettuce, Tomatoes, Pepperoncinis, Croutons,
Olives, and Cheese with Balsamic, Italian and Caesar Dressings.

Add Grilled Chicken + \$3.50 per guest

Gourmet Cavatappi Mac n' Cheese | \$12 per guest

Elegantly served from a chafer

Gorgonzola Truffle Cream, Smoked Gouda, Bacon and Sharp Cheddar, Short Rib

Build Your Own Pasta Table | \$13 per guest

Tuscan Bowtie

Penne Pasta Primavera

Shrimp Rose - Blend of Marinara and Alfredo or Traditional with Pesto Marinara Alfredo

Jambalaya Pasta - Chicken, Sausage, Peppers, Onions, Creole Cream

Gorgonzola Bows - Bacon, Sun-Dried Tomato, Cracked Black Pepper

Mashed Potato Station | \$14/guest

House-Made Buttermilk Mashed Potatoes Served with Guest's Choice of Dijon Beef Tips and Wild Mushroom Sauce, Creamy Herbed Chicken and White Wine Sauce, Chopped Scallions, Sour Cream, Bacon Bits, Shredded Monterey Jack and Cheddar Cheese

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HORS D'OEUVRES 4

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CHEF CARVING TABLES

*All carving tables available with a minimum of 40 guests.
A \$100 attendant fee is required for each station.
Carving stations served with silver dollar rolls and condiments.*

Honey Smoked Ham I \$260

Serves Approximately 50 People

Cajun Spice Roasted Turkey Breast I \$200

Serves Approximately 30 People

Smoked Beef Brisket I \$175

Serves Approximately 15-20 People

Smoked Salmon I \$200

Serves Approximately 15 People

Herbs de Provence Crusted Prime Rib I \$490

Serves Approximately 20 People

Tenderloin of Beef/ \$370 (Subject to Market Price)

Serves Approximately 14 People (based on a 3 oz. portion)

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HORS D'OEUVRES 5