

# Hors d'oeuvres Trays

Prices reflect service for 25 guests

\*Signifies Gluten Free

## **Vegetable Crudités and Relishes\***

An assortment of fresh and marinated vegetables accompanied by dill aioli

70

## **Grilled Vegetable Display\***

An assortment of grilled fresh vegetables accompanied by roasted red pepper aioli

95

## **Sliced Meats & Cheese**

An assortment of cold cuts served with assorted rolls, relishes, cheeses & condiments

185

## **Buffalo Chicken Dip**

Shredded chicken blended with cream cheese, cheddar cheese and mild buffalo sauce and served piping hot with garlic crostini

165

## **Warm Spinach and Artichoke Dip**

Artichokes and spinach dip blended with Parmesan, Mozzarella and cream cheese served with Pita Chips

155

## **Artichoke and Crab Fondue**

A blend of chopped artichokes and crab meat with parmesan and mayonnaise baked piping hot and served with sliced baguette

200

## **Chicken Lettuce Wrap Tray**

Build your own lettuce wraps with romaine lettuce cups, teriyaki grilled chicken, kale slaw, sweet ginger vinaigrette, Thai peanut sauce and sweet and spicy Asian chili sauce

160

## **Domestic and Import Cheese**

Chef's choice of domestic and imported cheeses and served with garlic crostini

160

## **Seasonal Fresh Fruit Display\***

150

## **House Smoked Salmon**

Applewood smoked Scottish salmon accompanied by cream cheese, capers, onions and cocktail rye bread

160

## **Quesadillas**

Flour tortilla stuffed with cheddar cheese and pico de gallo and your choice of

Cheese 80

Chicken 105

Beef 110

## **Brie En Croute**

Topped with roasted apples and Brown sugar and baked in puff pastry served with cinnamon crostini

100

## **Macaroni & Cheese Station**

Bacon, Scallions and elbow macaroni tossed with our special cheese sauce

200

Chicken Add 4

Lobster Add 8

# Hot Hors d'oeuvres

Priced per dozen (2 dozen minimum)

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## Coconut Shrimp

Shrimp breaded with coconut and Panko crumbs, fried golden brown and served with pineapple chutney

30

## Fried Mini Brie

Panko crusted brie fried golden brown and served with raspberry coulis

28

## Bacon Wrapped Water Chestnuts\*

20

## Bacon Wrap Tenderloin Bites\*

Tenderloin tips wrapped with smoky bacon accompanied by béarnaise sauce

40

## Bacon Wrapped Scallops\*

35

## Caramelized Bacon Bites\*

Thick cut natural cure bacon coated with sugar, cinnamon and chili powder baked to perfection

30

## Vegetable Spring Rolls

With plum sauce

25

## Artichoke Parmesan Puffs

20

## Black and Bleu Fondue

Cajun seared beef tenderloin bites served with gorgonzola cheese sauce

40

## Turkey or Beef Sliders

With sautéed onions, pickles, and mini buns

40

## Chicken Brochettes\*

With pineapple and onion marinated in a Teriyaki sauce

30

## Cream Cheese Won Tons

Wonton wrappers filled with cream cheese and fried golden brown. Accompanied by Asian plum sauce

24

## Deviled Crab Stuffed Mushrooms

Club recipe crab cake stuffed in a jumbo mushroom cap finished with hollandaise

30

## Stuffed Mushrooms

Jumbo mushroom caps filled with choice of

Florentine (spinach) 24

Italian Sausage 26

## Chicken Pot Stickers

Asian spice chicken and vegetables in wrapped Gyoza accompanied by Thai peanut sauce

24

## Chicken Wings

Jumbo wings tossed in your choice of Italian Herbs, Buffalo or Teriyaki and accompanied by blue cheese dip and celery

27

## Mini Crab Cakes

House recipe crab cakes accompanied by Rémo-laude sauce

34

## BBQ or Swedish Meatballs

25

# Cold Hors d'oeuvres

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## Assorted Gourmet Canapés

Chef's choice of toppings served on pastry shell  
26

## Caprése Salad Bites\*

Fresh mozzarella and grape tomato skewers  
with basil balsamic aioli  
24

## Prosciutto Asparagus Wraps

Shaved prosciutto wrapped around fresh  
Asparagus and served on crostini with  
walnut pesto  
26

## Shrimp Cocktail\*

Served with club-made cocktail sauce  
and fresh lemon  
32

## California Rolls

Classic Maki Sushi with Surimi, Cucumber,  
pickled giner and avocado. Accompanied by  
Ponzu dipping sauce and Wasabi Aioli  
32

## Tenderloin Asparagus Wraps

Chilled tenderloin wrapped around fresh  
asparagus and served on crostini with  
horseradish cream  
28

## Carving Stations

Served with Mini Rolls  
A labor charge of \$100.00 per chef will  
be applied for carved items.

## Roast Turkey Breast

With cranberry chutney, herbed  
mayonnaise and assorted condiments  
Serves approximately 20 people  
100

## Roasted Tenderloin

With creamy horseradish sauce  
and au jus  
Serves approximately 20 people  
210

## Baked Ham

With Honey Bourbon Glaze and  
assorted condiments  
Serves approximately 30 people  
110

## Prime Rib

With creamy horseradish sauce  
and Au jus  
Serves approximately 20 people  
200