



## ***Hors d'oeuvres***

*Prices are based on 2 pieces per order*

### **Hot hors d'oeuvres**

- Cashew & Chicken Spring Rolls  
with Sweet & Sour Sauce*
- Artichoke & Goat Cheese Fritters  
with Tomato-Basil Sauce*
- Shrimp Tempura with Soy-Wasabi Sauce*
- Sesame Chicken Tempura  
with Soy-Wasabi Sauce*
- Mini Beef Satay with Cilantro Dip*
- Feta & Sundried Tomato Phyllo*
- Assortment of Mini Quiche*
- Portobello Mushrooms  
Stuffed with Italian Sausage*
- Chicken with Jalapeños Wrapped in Bacon*
- Mini Chicken Quesadillas*
- Toasted Five-Cheese Ravioli  
with Tomato-Basil Sauce*
- Crab Stuffed Mushrooms*
- Coconut Shrimp with Orange-Ginger Dip*
- Chicken Chile-Lime Satay  
with Cilantro Dip*
- Mini Crab Cakes  
with Red Pepper Tartar Sauce*
- Mushroom Florentine*
- Zucchini Tempura*

### **Chilled hors d'oeuvres**

- Curried Crab Salad in Fresh Belgian Endive*
- Salami and Cream Cheese Trumpet*
- Cucumber & Salmon Mousse  
Topped with Dill*
- Asparagus Spears Wrapped  
with Prosciutto Ham*
- Roasted Pepper & Mozzarella Bruschetta*
- Goat Cheese & Pecan Cheesecakes*
- Smoked Salmon Cheesecakes*
- Gulf Shrimp with Cocktail Sauce & Lemons*
- Atlantic Crab Claws with Cocktail  
Sauce & Lemons (min. 50 people)*
- Sliced Fresh Fruit Display*
- Imported & Domestic Cheese Board  
with Assorted Crackers*
- Fresh Vegetable Display with Parmesan  
and Black Pepper Ranch Dipping Sauce*
- Smoked Salmon Platter with Traditional  
Condiments & Toast Rounds (min. 25 people)*
- Baked Brie en Croute with  
French Bread (min. 25 people)*



*Club 21% Service Charge & 8.125% State Sales Tax added to all sales.*



## Hors d'oeuvres Action Stations

Prices are based Per Person, Minimum 20 people  
Two Hours of Service



### Carved Specialties

Requires 1 Carver per 50 people  
\$40.00+ Per Carver

#### **Steamship Round of Beef**

Served with Country Mustard, Horseradish Cream, Dijon Mustard, & Sourdough Rolls

#### **Smoked Lean Beef Brisket Tacos**

Served with Guacamole, Pico de Gallo, Salsa, Barbecue Sauce, & Flour Tortillas

#### **Peppered Roast Sirloin of Beef**

Served with Béarnaise Sauce, Horseradish, Dijon Mustard, & Assorted Rolls

#### **Pepper-Crusted Pork Loin**

Served with Dijon Mayonnaise, Barbecue Sauce, & Buttermilk Biscuits

#### **Roast Tenderloin of Beef**

Served with Béarnaise Sauce, Horseradish, Dijon Mustard, & Assorted Rolls

#### **Roast Prime Rib of Beef**

Served with Horseradish Cream, Au Jus & Texas Toast (min. 50 people)

#### **Herb Roasted Turkey**

Served with Cranberry Chutney, Dijon Mayonnaise, & Assorted Rolls

#### **Smoked Bone-In Ham**

Served with Dijon Mustard, Horseradish, & Buttermilk Biscuits

### Buffet Enhancements

#### **Gourmet Pizza & Pasta Bar**

An Array Of Handmade Pizzas  
With Assorted Toppings (2 pieces per person),  
Rotini & Tri-Colored Tortellini Pastas,  
Marinara, Alfredo, & White Clam-Shrimp Sauces,  
Served with Parmesan Cheese & Fresh Garlic Bread

#### **Traditional Pasta Bar**

Tri-Colored Tortellini & Penne Pastas  
Marinara, Alfredo, & Pesto Sauces  
Served with Parmesan Cheese & Fresh Garlic Bread

#### **Potato Pancake Station**

Served With Petite Potato Cakes, Applesauce,  
Sour Cream, & American Caviars

#### **Ahi Tuna Station**

Seared Rare Sashimi-Style, Served with  
Asian Slaw, Egg Roll Chips, & Wasabi Cream

#### **Roast Duck Breast**

Served with Wild Rice Cakes,  
Peach Chutney & Crispy Onions

### Party Dips

All Dips Include Crackers or Tostados

Spinach & Artichoke Dip  
Shrimp Dip  
Crab Dip  
French Onion Dip  
Guacamole Dip  
Salsa Dip  
Chili Con Queso

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