



Chilled hors d'oeuvres

Prices are based on 2 pieces per order

Curried Crab Salad in Fresh Belgian Endive

Salami and Cream Cheese Trumpet

Cucumber and Salmon Mousse with Dill

Asparagus Spears wrapped with Prosciutto Ham

Roasted Pepper and Mozzarella Bruschetta

Goat Cheese and Pecan Cheesecakes

Smoked Salmon Cheesecakes

Gulf Shrimp with Cocktail Sauce and Lemons

Atlantic Crab Claws with Cocktail Sauce and Lemons (min. 50 people)

Sliced Fresh Fruit Display

Imported and Domestic Cheese Board with Crackers

Fresh Vegetable Tray

With Parmesan and Black Pepper Ranch Dipping Sauce

Smoked Salmon Platter

With Traditional Condiments And Toast Rounds (min. 25 people)

Baked Brie en Croute with French Bread (min. 25 people)

Club Service Charge and State Sales Tax Added to All Sales

Member: 18%

Non-Member: 21%



Hot hors d'oeuvres

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Cashew and Chicken Spring Rolls

*Artichoke and 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 and 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

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Carved Specialties **(Minimum 20 people)**

Steamship Round of Beef
Served with Country Mustard, Horseradish Cream,
Dijon Mustard, and Sourdough Rolls

Smoked Brisket Tacos
Lean Beef Brisket Served with Guacamole, Pico de Gallo,
Salsa, Barbecue Sauce, and Flour Tortillas

Peppered Roast Sirloin of Beef
served with Béarnaise Sauce, Horseradish,
Dijon Mustard, and Assorted Rolls

Pepper-Crusted Pork Loin
served with Dijon Mayonnaise, Barbecue Sauce, and Buttermilk Biscuits

Roast Tenderloin of Beef
served with Béarnaise Sauce, Horseradish,
Dijon Mustard, and Assorted Rolls

Roast Prime Rib of Beef (min. 50 people)
served with Horseradish Cream, au jus

Herb Roasted Turkey
served with Cranberry Chutney, Dijon Mayonnaise, and Assorted Rolls

Smoked Bone-In Ham
served with Dijon Mustard, Horseradish, and Buttermilk Biscuits

Revised 8/2009

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Buffet Enhancements

(minimum 20 people)

Gourmet Pizza and Pasta Bar

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

Traditional Pasta Bar

*Tri-Colored Tortellini and Penne Pastas
Marinara, Alfredo, and Pesto Sauces
served with Parmesan Cheese and Fresh Garlic Bread*

Potato Pancake Station

*Served With Petite Potato Cakes, Applesauce,
Sour Cream, and American Caviars*

Ahi Tuna Station

Seared Rare Sashimi-Style With Asian Slaw, Egg Roll Chips, and Wasabi Cream

Roast Duck Breast

served with Wild Rice Cakes, Peach Chutney, and Crispy Onions

Party Dips

All Dips Include Crackers or Tostados

Artichoke Dip

Shrimp Dip

Crab Dip

French Onion Dip

Guacamole Dip

Salsa Dip

Chili Con Queso

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