

# **HORS D'OEUVRES MENU**

---

---

## **Chicken Wings**

Fried chicken wings with your choice of sauce; teriyaki, barbeque, sweet and sour, or ranch.

\$13 per dozen

## **Feta Bruschetta**

Toasted slices of French bread topped with fresh tomatoes, basil, garlic, and crumbled feta cheese.

\$16 per dozen

## **Cold Smoked Salmon**

Whole smoked salmon served with capers, onions, hard boiled eggs, cream cheese, and French baguette bread for \$125.

## **Stuffed Mushrooms**

Mushroom caps stuffed with cream cheese, spinach, bacon, and shredded cheese.

\$19 per dozen

## **Meatballs**

Traditional meatballs with our specialty barbeque sauce or marinara.

\$8 per dozen

## **Crab Cakes**

Flat-grilled crab cakes over sliced ripe tomatoes, served with mixed greens and remoulade sauce.

\$24 per dozen

## **Little Smokies**

Smokies braised in barbeque or sweet and sour sauce.

\$16 per 8 dozen

## **Bruschetta Caprese**

Tomato, garlic, olive oil, and basil served on baguettes.

\$12 per dozen

## **Shrimp Cocktail Station**

350 chilled shrimp served with lemon and our homemade cocktail sauce for \$325.

## **Teriyaki Beef Skewers**

Tender beef tips glazed in teriyaki sauce.

\$24 per dozen

## **Nova Smoked Salmon**

### **Bruschetta**

Salmon, tomato, garlic, olive oil, and basil served on baguettes.

\$16 per dozen

## **Vegetable Potstickers**

Vegetable dumplings sautéed in butter and served with sweet pineapple chili sauce.

\$16 per dozen

# HORS D'OEUVRES MENU

## **Cream Cheese Pinwheels**

Cream cheese spread, black olives, jalapenos, green onion, green chili, and ranch.

\$6 per dozen

Add ham \$7 per dozen

## **Bleu Cheese Chips**

Fresh cooked potato chips topped with Monterey jack cheese, chopped green onion, tomatoes, bacon, and bleu cheese crumbles.

\$30 (Serves 25-30)

## **Asparagus Sesame Rolls**

Asparagus rolled with cream cheese and bleu cheese and baked in sesame rolls.

\$18 per dozen

## **Stuffed Jalapenos**

Jalapenos stuffed with cream cheese and wrapped in bacon.

\$14 per dozen

## **Mini Caprese Bites**

Tomato, mozzarella cheese, and fresh basil caprese bites served on skewers and drizzled with balsamic glaze.

\$20 per dozen

## **Cheesy Hamburger Dip**

Creamy cheese, hamburger, and salsa served with tortilla chips.

Small \$30 (Serves 15-20)

Large \$50 (Serves 25-40)

## **Shrimp Scampi**

Sautéed shrimp in garlic cream sauce.

\$20 per dozen

## **Seven Layer Bean Dip**

Refried beans, sour cream, salsa, cheese, lettuce, tomatoes, and black olives served with tortilla chips.

Small \$30 (Serves 15-20)

Large \$50 (Serves 25-40)

## **Hot Spinach & Artichoke Dip**

Creamy spinach and artichoke dip topped with freshly shaved parmesan cheese, served with tortilla chips or French baguette bread.

Small \$30 (Serves 15-20)

Large \$50 (Serves 25-40)

## **PLATED BANQUETS**

---

---

### **Filet and Crab Dijonnaise**

A 7 oz. choice grade filet of beef, topped with an ounce of crabmeat and a Dijon laced hollandaise sauce. \$32

### **Chicken Provolone & Prosciutto**

Semi boneless breast of chicken stuffed with provolone cheese and prosciutto, pan roasted, and topped with a light white wine and jus. \$20

### **Roasted Chicken and Herbs**

Chicken stuffed with fresh herbs, then roasted and served in its own jus. \$23

### **Salmon Mushroom Vin Blanc**

Filet of salmon, sautéed in a mushroom white wine sauce. \$25

### **Chicken Morita**

Breast of chicken on a bed of caramelized onions, topped with Morita salsa. \$17

### **Chicken Marsala**

Chicken breast with a mushroom Marsala cream sauce. \$17

### **Roast Prime Rib**

Choice grade prime rib, seasoned and roasted. Carved to order (15 person minimum). \$28

### **Chicken Cordon Bleu**

Breast of chicken layered with prosciutto and Swiss cheese, in a light demi-glace sauce. \$18

### **Roast New York Strip**

Choice grade New York strip, seasoned and roasted. Carved to order (15 person minimum). \$24

### **Top Sirloin Steak with Aleppo**

Top sirloin steak seasoned with Aleppo pepper, then broiled. Accompanied by pearl onions. \$22

### **London Broil**

Lightly seasoned and topped with pico de gallo. \$19

### **Grilled Ribeye Steak**

12 oz. choice grade ribeye steak, seasoned and grilled. \$28

### **Baron of Beef**

A 50 pound leg of beef, seasoned and roasted. Carved to order (30 person minimum). \$20

### **Filet Bordelaise**

A tender filet of beef, topped with a red wine and demi-glace sauce. \$31

### **Beef Ribeye Buerre Maitre d'Hotel**

Choice grade ribeye, grilled and topped with a shallot/garlic/parsley butter. \$30

### **Salmon Meuniere**

Filet of salmon pan roasted and served with a lemon, butter, and capers sauce. \$25

# **BUFFET MENU**

All buffets are served with choice of potato, vegetable, fresh tossed salad, rolls, butter, coffee, and tea.

**Buffet 1** Choice of 2 entrées: Chicken Parmesan, BBQ Ribs, Short Ribs, Lemon Chicken, or Sliced Roast Beef. \$17

**Buffet 2** Choice of 2 entrées: Breaded Shrimp, Sliced Roast Beef, or Tilapia Fish. \$18

**Buffet 3** Ribeye Steak 12 oz. tender, center-cut USDA choice beef grilled to perfection. \$28

**Buffet 4** Carved Prime Rib served with horseradish sauce. \$28

## **Starch Choices**

Scallop Potatoes, Sweet Potato Sauté, Red Potatoes Roasted with Herbs, Baked Potatoes, Mashed Potatoes, Hash and Cream Potatoes, Dutch's Potatoes, Rice Pilaf, Wild Rice, Fettuccini Alfredo, and Penne Marinara

## **Vegetable Choices**

Roasted Tomato with Herbs, Green Beans Almondine, Asparagus, Sugar Snap Peas, Roasted Acorn Squash, Ratatouille, and Amaretto Carrots

## **Salad Choices**

House Garden, Mixed Greens with Strawberries, Spinach, Caesar, and Caprese

## **Kid Friendly Buffet**

Chicken Strips served with Macaroni and Cheese and French Fries. \$6

(Children 12 years of age and under)

## **CLUB TRAYS**

### **Fresh Vegetable Mirror**

An assortment of fresh seasonal vegetables, arranged on a mirror with ranch dip.

Small Mirror (Serves 15-20) \$70 | Medium Mirror (Serves 20-40) \$110 | Large Mirror (Serves 40-60) \$150

### **Fresh Fruit Mirror**

An assortment of fresh seasonal fruit, cut in squares and arranged on a mirror.

Small Mirror (Serves 15-20) \$80 | Medium Mirror (Serves 20-40) \$120 | Large Mirror (Serves 40-60) \$175

### **Meat and Cheese Mirror**

An assortment of Swiss and American cheese, ham, turkey, and roast beef, arranged on a mirror with rolls or crackers.

Small Mirror (Serves 25) \$130 | Medium Mirror (Serves 50) \$175 | Large Mirror (Serves 80) \$250

### **Cheese Mirror**

An assortment of Swiss, Cheddar, Colby Jack, and Provolone cheese arranged on a mirror.

Small Mirror (Serves 25) \$80 | Medium Mirror (Serves 50) \$150 | Large Mirror (Serves 80) \$200

### **Pulled Pork, Roast Beef, or Chicken Tinga Platters with Buns**

Small Platter (Serves 20) \$75 | Medium Platter (Serves 40) \$135 | Large Platter (Serves 80) \$250

# **BANQUET DESSERTS**

**Apple Cobbler**

**Assorted Petit Fours**

**Bavarian Cream**

**Brownies**

**Brownie or Lemon Bar Trays**

**Cheesecake**

Vanilla, Raspberry, White Chocolate

**Chocolate Cake**

**Chocolate Covered Strawberries**

**Chocolate Hazelnut Torte**

**Flan**

**Gauche Cheesecake with Caramel Sauce**

**Homemade Ice Cream**

**Lemon Bars**

**Lemon Tart with Fresh Berries**

**Mini Assorted Cheesecakes**

**Mini Assorted Desserts**

**Mini Assorted Tarts**

**Peach Cobbler**

**Pecan Balls**

**Snickers Cheesecake**