

Hors D'oeuvres Menu

-priced per piece-

Spanakopita	1.25
Prosciutto and Melon Balls	1.75
Thai Vegetable Spring Roll with Sweet Plum Dip	1.75
Baked Brie, Raspberry & Toasted Almond Tart	1.25
Romano Risotto Croquet with Marinara Sauce	1.50
Fried Spicy Vegetable Pot Sticker with Ponzu Sauce	1.50
Whipped Goat Cheese, Apples & Walnuts on a Crostini	1.50
Caprese Quinoa Stuffed Mushroom with Balsamic Glaze	1.25
Asiago & Leek Stuffed Mushroom	1.25
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Bacon and Scallion Cream Cheese Stuffed Mushroom	1.50
Chicken Enchilada Tarts	1.75
Chicken and Shiitake Wellington with Tarragon Mustard Sauce	1.75
Chicken Cordon Bleu with Honey Mustard	1.75
Bourbon BBQ Bacon Chicken Skewer	1.50
Buffalo Chicken Skewer with a Creamy Blue Cheese Dip	1.50
Chicken Salad Tartlets	1.75
Pulled Pork with Smoked Cheddar in a Puff Pastry Cup	1.75
Steak Tartare in Mini Phyllo Cup	2.25
Beef Carpaccio with Blue Cheese and Tomato Pesto on a Crostini	2.00
Meatball: Italian, Swedish OR Bourbon BBQ Glazed	1.50
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Hickory Bacon Wrapped BBQ Jumbo Shrimp <u>OR</u> Scallop	2.25
Iced Gulf Shrimp with Cocktail Sauce	2.00
Garlic Shrimp and Avocado Crostini	2.00
Coconut Shrimp with a Mango Chili Sauce	2.00
Petite Crab Cake with Creole Honey Mustard Sauce	2.25
Crab Rangoon	1.75
Lobster Fritter with Basil Lemon Aioli	2.00
Ahi Tuna Tartare, in a Cucumber Cup with Wasabi Drizzle	1.75
Pistachio and Goat Cheese Lollipop with Peach Honey	1.75

Hors d'oeuvres Display Menu

Market Fresh Fruit Display

Assorted Market Selected Melons,
Berries and Fruits
served with Vanilla-Honey Yogurt Dip
and Chocolate Fondue
\$4.00 per person

Market Fresh Vegetable Display

Assorted Market Fresh Vegetables
served with Italian & Ranch Dips
\$3.00 per person

Cheese Displays

Chef's Domestic Cheese Selection
served with Assorted Crackers
\$4.00 per person

Chef's Imported Cheese Selection
served with Assorted Crackers
\$5.00 per person

MONTAGE

A beautiful display of Market Fresh Fruits
and Vegetables with Assorted Cheeses,
Crackers, Chocolate Fondue,
Vanilla Honey Yogurt, Ranch and Blue
Cheese
\$8.00 per person

Bruschetta Display-choose one

Accompanied with Crostini, Crackers and Warm Corn Chips

- Tomato, Basil & Mozzarella
 - Olive Tapenade
 - Tomato Cucumber, Red Onion & Caper
 - Ground Chickpea and Roasted Red Pepper
 - Grilled Vegetables with Balsamic Glaze
- \$50.00 (serves 25)**

Smoked Salmon Display

Smoked Whole Atlantic Salmon served with Rye
Bread, Bagel Chips, Lemon, Red Onion, Egg,
Capers and Sour Cream
\$135.00 per display (serves 25)



Fondue—choose one

- Swiss & Fontina
\$90.00 (serves 50)
 - Caramelized Shallot & Gruyere
\$90.00 (serves 50)
 - Smoked Gouda & Almond
\$90.00 (serves 50)
 - Cheddar Fondue
\$90.00 (serves 50)
- Add Crab add \$50.00

Choose Two

Accompaniments:

- Homemade Potato Chips
- Warm French Baguettes
- Pumpernickel Bread
- Pretzel Rods
- Grilled Naan
- Herb Crostini's
- Old Bay Bagel Chips
- Warm Garlic Baguettes
- Assorted Crackers
- Gluten Free Crackers

Plated Dinners

Dinner Parties may offer a choice of up to only **THREE** entrées, including a vegetarian entrée. Preliminary counts are expected in advance. All entrées are served with a Small Clubhouse Salad, Fresh Dinner Rolls & Butter, Chef's Accompaniments, Coffee and Tea.
*Most entrees can be prepared **Gluten-Free** or any other dietary restrictions.*

Beef, Veal & Lamb Entrées

8 oz. Grilled Flat Iron Steak with a Madeira Mushroom Sauce	\$28.95
12 oz. New York Strip Steak with Maitre D'Hotel Compound Butter	\$39.95
8 oz. Beef Tenderloin Filet with Bearnaise Sauce	\$38.95
Roast Prime Ribs of Beef Au Jus with side of Horseradish Cream	
- Petite Cut (10 oz.) -OR- House Cut (12 oz.)	\$34.95 / \$37.95
Sliced Beef Tenderloin with Roasted Shallots and Port Wine Reduction	\$38.95
Roasted Rack of Lamb with Rosemary Mustard Sauce	\$38.95
Veal Saltimbocca with Sage	\$38.95



Poultry & Pork Entrées

Chicken Chevre Florentine, Spinach, Caramelized Onions with a Creamy Goat Cheese Sauce	\$23.95
Chicken Caprese with Tomato, Buffalo Mozzarella, Basil Pesto and Balsamic Glaze Drizzle	\$23.95
Parmesan and Panko Crusted Chicken Breast with Garlic Herb Cream	\$23.95
Chicken Breast with Red Wine, Mushroom Herb Sauce	\$22.95
Sesame Crusted Chicken Breast with an Orange-Pineapple Ginger Sauce	\$22.95
Crispy Duck Breast with a Spicy Apricot Sauce	\$22.95
Pork Tenderloin with Rosemary Cider Sauce	\$22.95
Pork Medallions with Apples & Onions in a Brandy Cream Sauce	\$22.95

Seafood Entrées

Poached Sea Bass with Ginger Beurre Blanc & Shiitake Mushrooms (subject to market price)	
Sesame Seared Tuna with Wasabi Aioli Beurre Blanc	\$27.95
Orange, Honey and Thyme Baked Salmon	\$28.95
Sesame Crusted Salmon with Apricot Shallot Sauce	\$28.95
Crab Stuffed Fillet of Sole with a Lobster Cream Sauce	\$29.95
Blackened Tilapia with Remoulade Sauce	\$23.95
Chili Lime Tilapia with Ginger Beurre Blanc Sauce	\$23.95



Vegetarian Entrées

Vegetable Ravioli with a San Marzano a la Rossa Sauce, Almonds & Basil Pesto	\$15.95
Seasonal Risotto—Wild Mushroom and Truffle, Asparagus and Lemon or Butternut Squash and Caramelized Onion Risotto (vegan optional)	\$15.95
Black Bean & Quinoa Cakes with Mango, Peach and Green Onion Chutney (vegan)	\$16.95
Grilled Stuffed Portobello with Spinach, Peppers, Onions and Provolone	\$14.95
Zucchini Noodle, Cherry Tomatoes and a Avocado Alfredo Sauce	\$15.95



Children's Meals

Chicken Fingers with French Fries or Fruit	\$8.95
Pasta with your choice of Marinara, Alfredo or Butter Sauce with Fruit	\$8.95

Dinner Enhancements

Soup Selections

	per serving
Potato and Leek	\$2.00
Clam Chowder - Red or White	\$2.00
Vegetarian Minestrone	\$2.00
Cream of Mushroom	\$2.00
British Tomato	\$2.00

Sorbet

	per serving
Seasonal Sorbet	\$2.00

Specialty Salads

	per serving
Traditional Caesar Salad with Romano Crisp	\$3.00
Spring: Spring Greens, Strawberries, Feta, Candied Almonds and Raspberry Vinaigrette	\$5.00
Summer: Heirloom Tomato, Cucumber, Fresh Mozzarella, Basil and Coulis with Balsamic Vinaigrette	\$5.00
Fall: Frisee, Blue Cheese, Walnuts and Fresh Apples with a Maple Dijon	\$5.00
Winter: Beets, Arugula, Goat Cheese & Almonds with Truffled Vinaigrette	\$5.00



Dinner Buffets

Dinner buffets are available for parties of 30 or more guests.
Choice of two entrées \$25.95, three entrées \$27.95, and four entrées \$29.95
Dinner Rolls, Butter, Coffee and Tea are included in cost

Appetizers - (select two)

Cup of Soup
Fresh Fruits & Berries
Mixed Field Green Salad with House Dressing
Pasta Salad (vegetarian)

(one appetizer may be served)

Entrées

Crab Stuffed Fillet of Sole with Lemon Caper Sauce
Brown Butter Honey Garlic Salmon
Parmesan Crusted Tilapia with a Roasted Red Pepper Sauce
Roasted Pork Loin with a Apple Cider Cream Sauce
Grilled Flank Steak Avocado Chimichurri Sauce
Grilled Flank Steak with Gorgonzola Cream Sauce
London Broil with Mushrooms and Red Wine Sauce
Lemon Chicken Scallopini with a Garlic Cream Sauce
Chicken with Spinach, Tomatoes, Onions, Herbs in a White Wine Butter Sauce
Cheese Tortellini and Sautéed Greens with a Brown Butter Sage Sauce
Bowtie Pasta, Spinach, Mushrooms, Tomatoes in a Sun Dried Tomato Cream Sauce
Warm Quinoa with Black Beans, Chick Peas, Sweet Peas and Corn

Carved Entrées

Top Round of Beef with Horseradish Cream
Roast Turkey Breast with Gravy and Cranberry Chutney
Brown Sugar Glazed Ham with Apricot-Shallot Chutney
Roast Whole Prime Rib of Beef Au Jus & Horseradish Cream Sauce
—\$325 per 40 guests (price subject to market fluctuation)

* Please add an additional \$75 per carver per 100 people

Vegetables - (select one)

Market Fresh Vegetable Medley
Steamed Green Beans with Almonds
Ratatouille
Roasted Panko Parmesan Broccoli
Roasted Cauliflower with Brown Butter
Honey Ginger Glazed Carrots & Parsnips
Yellow Squash and Caramelized Onions
Roasted Mushrooms in Brown Butter Garlic & Thyme
Lemon Butter Roasted Asparagus
Honey Balsamic Roasted Brussel Sprouts

Starches - (select two)

Buttermilk Herb Whipped Potatoes
Garlic Smashed Redskin Potatoes
Roasted Potatoes with Olive Oil & Seasonings
Gruyere Scalloped Potatoes
Sweet Potatoes with Pecans & Brown Sugar
Vegetable Rice Pilaf
Creamy Parmesan Arborio Risotto
Roasted Herb Quinoa
Bowties with Marinara or Alfredo Sauce
Penne Ala Vodka