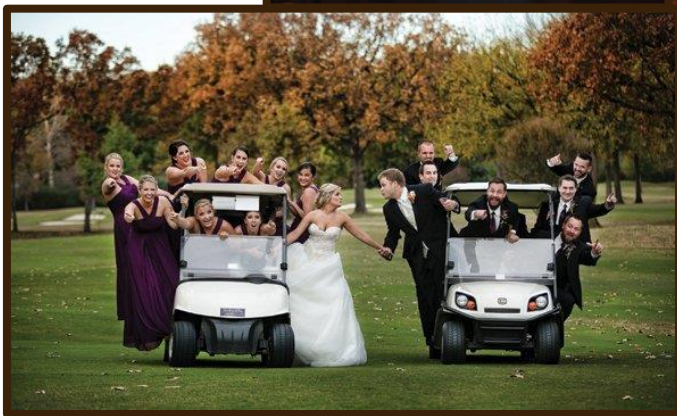




Catering Menu



General Information

WELCOME

Hardscrabble Country Club is known for its timeless tradition and we are happy to keep that alive. Here, you will not only find beautiful banquet rooms, you will find a sense of old-world elegance, as well as, modern amenities for your business needs.

HCC offers an impeccable array of menu options and welcomes special requests. Our Catering Director and Chef will work with you to create the perfect menu for your special event. The day of your event, our staff will be on hand to insure your event is flawless from the time your first guest enters, until your last guest leaves.

Please browse this Catering Package for more information. We are here to help you through your entire planning process, and look forward to hearing from you.

GENERAL INFORMATION

PARKING

Complimentary self-parking is available to you and your guests.

Parking lot shuttle service is available for \$50 per cart driver (5 hour max).

GUEST COUNT

Your final guarantee of attendance is due 3 days prior to the event. At that point, it is possible to increase the guest count number, but not reduce the number below your final guaranteed count. If guests exceed the guarantee during the event, appropriate charges will be incurred.

INCLUDED SERVICES

White Table Cloths, Black Napkins, Tables for Guests and Displays, and Set-up and Tear-down Services.

CORKAGE FEE

A Corkage Fee, subject to tax and service charge, will be levied against any bottle of wine brought in separately. Please ask your Catering Director for more information on this policy.

Room Rental Information

MINIMUM USE FEE

All food and beverage purchases (before tax and service charge) apply toward the ending bill.

VALLEY VIEW ROOM 300 Minimum Use Fee

Approximately 1,271 Square Feet

200 ROOM RENTAL FEE (WAIVED FOR MEMBERS)

Located just off the Grand Hall of the Clubhouse, this room is perfect for that private meeting or reception. This room is very versatile; it can be arranged to your specifications and seats up to 80 without additional tables.

EAST PORCH 200 Minimum Use Fee

Approximately 814 Square Feet

150 ROOM RENTAL FEE (WAIVED FOR MEMBERS)

At the East side of the Clubhouse, the East Porch is the perfect space for a working lunch meeting or a private dinner. This room can be arranged in a U-shape, boardroom style, or banquet rounds. Board room style this room seats up to 25; up to 40 can be seated using rounds.

OAK BALLROOM 750 Minimum Use Fee

Approximately 2,073 Square Feet

250 ROOM RENTAL FEE (WAIVED FOR MEMBERS)

This large, elegant room is great for receptions and larger events. This room comfortably holds 150 for a seated dinner or larger group for a standing reception.

GRAND HALL 300 Minimum Use Fee

Approximately 2,102 Square Feet

250 ROOM RENTAL FEE (WAIVED FOR MEMBERS)

The Club's Grand Hall is equipped with nice furnishings and a cozy atmosphere. Perfect for cocktail receptions with seating for 120 or standing reception for a large group. The Grand Hall may only be used if in conjunction with the Oak Ballroom or the Valley View Room.

ENTIRE CLUBHOUSE 15,000-Members / 18,000-Non-Members Minimum Use Fee

1000 CLUB RENTAL FEE IS WAIVED FOR MEMBERS.

For events with more than 250 people, the entire Clubhouse must be rented. Rental of entire Clubhouse includes use of Dining Room/Grill and the Bar. The Grill will hold 80 seated or 100 standing. The Bar seats up to 50. The Grill and Bar are only available with rental of entire Clubhouse.

AUDIO VISUAL & VIDEO EQUIPMENT RENTAL RATES - *Waived for Members*

Screen – 20

Projector – 60

Podium and Wireless Microphone – No charge

Piano - 100

Breakfast

PLATED

INCLUDES FRESHLY BREWED COFFEE AND TEA, ASSORTED MINI-MUFFINS

QUICHE LORRAINE

8.00 per guest

Ham and Cheese Quiche served with Fresh Fruit

SCRAMBLED EGGS BENEDICT

10.00 per guest

Toasted English Muffin topped with Canadian Bacon and Scrambled Eggs topped with Melted Cheese Sauce. Served with Fresh Fruit.

BUFFET

INCLUDES FRESHLY BREWED COFFEE AND TEA. AVAILABLE FOR GUEST COUNTS OF 15 OR MORE.

TRADITIONAL CONTINENTAL BREAKFAST

10.00 per guest

Seasonal Fresh Cut and Whole Fruit, Yogurt and Granola, House-Baked Breakfast Breads, Muffins and Danishes, assorted Cream Cheese, Butter and Preserves.

BUFFET ENHANCEMENTS

The following enhancements may be added to the Traditional Continental Breakfast.

HOT ITEMS

4.00 per guest

Scrambled Eggs, Applewood Smoked Bacon or Sausage, Breakfast Potatoes, Biscuits and Gravy.

WAFFLE STATION *(INCLUDES HOT ITEMS)*

6.00 per guest

The Waffle Station is Chef Attended requiring an additional fee based upon guest count and duration of event. Made-to-order Belgian Waffles served with Maple Syrup, Whipped Cream, Strawberries, Chocolate Chips, Nuts and Chocolate Syrup.

OMELET STATION *(INCLUDES HOT ITEMS)*

6.00 per guest

The Waffle Station is Chef Attended requiring an additional fee based upon guest count and duration of event. Made-to order Omelets of Farm Fresh Eggs with a variety of toppings to include: Ham, Bacon, Sausage, Mushrooms, Tomatoes, Onions, Spinach, assorted Peppers, Salsa, Cheddar and Monterey Jack Cheese.

Breakfast Enhancements

BY THE DOZEN

THE PERFECT COMPLIMENT TO ANY BREAKFAST

ASSORTED PASTRIES

14.00 per dozen

FRESH MUFFINS

15.00 per dozen

BAGELS

16.00 per dozen

Assortment of Fresh Bagels with Classic Condiments

CINNAMON COFFEE CAKE

25.00

BEVERAGES

ASSORTED JUICES

9.00 per carafe

Cranberry, Orange, Grapefruit, Apple

MIMOSAS

Price based on consumption

Choice of Juice

BLOODY MARY

Price based on consumption

25 Guests Minimum for all Breakfast Buffets

All prices are subject to a 20% service charge and applicable taxes.

Lunch Entrees

SALADS

ALL SALADS INCLUDE A CUP OF SOUP

CHEF SALAD 12

Julienne Ham, Turkey, Cheddar and Swiss Cheese on a bed of Spring Greens garnished with Tomato and Hard-Boiled Eggs

STRAWBERRY FIELDS 11

Fresh Strawberries, Pecans, Red Onion and Crumbled Feta Cheese on a bed of Spring Greens. Served with special Raspberry Vinaigrette

Add Grilled Chicken Breast 14

Add Salmon 16

THE TRIO 13

Tuna and Chicken Salads with Seasonal Fresh Fruit served on a bed of Spring Greens. Served with Banana Nut Bread and Cream Cheese

GREEK SALAD 11

Romaine Lettuce, Feta Cheese, Red Onion, Kalamata Olives, Cucumbers and Tomatoes

Add Grilled Chicken Breast 14

Add Salmon 16

SANDWICHES AND WRAPS

INCLUDES HOUSE-MADE CHIPS, FRESH FRUIT OR SIDE SALAD

HARDSCRABBLE CLUB 11

Turkey, Bacon, Ham, Lettuce, Tomato, Mayo, American and Swiss Cheeses, choice of Bread

VEGGIE 9

Cucumber, Tomato, Onion, Lettuce, Swiss and American Cheeses, topped with Basil Aioli Sauce

CALIFORNIA CLUB 12

Served on Toasted Croissant with Turkey, Bacon, Avocado, Cheese, Lettuce, Tomato and Lemon Aioli

PESTO CHICKEN 13

Char-grilled Breast of Chicken, Basil Pesto, Mozzarella Cheese, Red Peppers, Spinach and Smoked Paprika Aioli served on a toasted bun

All prices are subject to a 20% service charge and applicable taxes.

Lunch Entrees

ENTREES

CHICKEN CREPES 14

Wild Rice Pilaf, Matchstick Vegetables in Béchamel Sauce

CREAMY CHERRY CHICKEN 16

Pan-seared Breast of Chicken topped with Dried Cherry Demi-Glace. Served with Mashed Potatoes and Steamed Vegetables.

CHICKEN PICCATA 16

Topped with Lemon Caper Beurre Blanc. Served on Parmesan Risotto with Seasonal Vegetables.

ITALIAN BREADED CHICKEN 16

Topped with Sun-Dried Tomato and Fresh Basil Sauce on Pine Nut Risotto. Served with Seasonal Vegetables.

CHICKEN MARSALA 16

Topped with Marsala Wine and Lemon Butter Sauce on a bed of Angel Hair Pasta. Served with Seasonal Vegetables.

LEMON PARMESAN CHICKEN 16

Sliced Char-grilled Chicken Breast topped with Lemon Parmesan Sauce on a bed of Angel Hair Pasta. Served with Seasonal Vegetables.

RUSTIC CHICKEN 16

Grilled Breast of Chicken topped with Sun-Dried Tomato Beurre Blanc on a bed of Pesto Risotto. Served with Seasonal Vegetables.

PECAN-CRUSTED CHICKEN

Topped With Hazelnut Cream Sauce. Served with Mashed Potatoes and Seasonal Vegetables.

CHICKEN ALFREDO 16

Served with Garlic Toast and Seasonal Vegetables.

KING SALMON 18

Broiled 6oz Filet of Salmon topped with Fresh Dill Beurre Blanc. Served with Mashed Potatoes and Seasonal Vegetables.

MARYLAND CRAB CAKES 17

Topped with Lemon Beurre Blanc. Roasted Garlic Mashed Potatoes, braised Baby Spoon Spinach, Roasted Red Peppers and Artichokes.

LONDON BROIL 21

Slow-roasted and thinly sliced 6 oz NY Strip Steak topped with Bordelaise Sauce. Served with Mashed Potatoes and Seasonal Vegetables.

ROASTED PORK LOIN 17

Topped with a Creole Glaze and Fuji Apples. Served with Mashed Potatoes and Seasonal Vegetables.

All prices are subject to a 20% service charge and applicable taxes.

Lunch Buffets

Buffets include Tossed Mixed Greens Salad with Ranch and Italian Dressings, Chef's Selection of Fresh Seasonal Vegetables and Chef's Selection for Starch.

ENTREES

CHOOSE TWO FOR 18

CHOOSE THREE FOR 24

SOUP OF THE DAY

POTATO BAR Served with Assorted Toppings

COMPOSED SALADS Choice of Three

QUICHE LORRAINE

PENNE PASTA in Alfredo Sauce

LASAGNA Vegetable or Beef

CHICKEN CREPES in a Creamy Béchamel

CHICKEN PICCATA topped with Lemon Caper Beurre Blanc

CHICKEN PARMESAN topped with Marinara Sauce and Fresh Mozzarella

BLACKENED CATFISH topped with Roasted Pepper Beurre Blanc

FARM-RAISED TILAPIA topped with Lemon Dill Sauce

FRESH SALMON topped with Lemon Tarragon Beurre Blanc

CHICKEN FRIED STEAK topped with Creamy Gravy

COUNTRY MEATLOAF topped with Mushroom Gravy

BRISKET Hickory Smoked and topped with Barbeque Sauce

ROASTED PORK LOIN with Mustard Sauce

UPGRADES

TURKEY CARVING STATION 5

SIRLOIN CARVING STATION 7

DELUXE DESSERT 3

PREMIER DESSERT 5

Minimum of 25 Guests for Buffet Packages

Water, Tea and Coffee included

All prices are subject to a 20% service charge and applicable taxes.

Themed Buffets

DELI 16

Selection of House-Smoked Turkey, Black Forrest Ham, Roast Beef, Chicken Salad, Tuna Salad and Egg Salad. Gruyere, Tillamook Cheddar, Pepper Jack, and American Cheese. Lettuce, Tomato, Onion, sliced Pickles and Assorted Breads. Dijon and Creole Mustard, Cranberry Mayonnaise, and Horseradish Cream. House-Made Potato Chips, Cole Slaw and Potato Salad.

ALL-AMERICAN BUFFET 19

Green Salad with assorted Toppings, Fried Chicken, Country-Style Green Beans, Mashed Potatoes and Gravy, Creamed Corn, Coleslaw and Homemade Biscuits.

HOT OFF THE GRILL 16

Grilled Hamburgers and Hot Dogs with all the fixings, House-Made Potato Chips, Tossed Green Salad, Assorted Mini Cookies.

WESTERN COOKOUT 22

BBQ Chicken, Fried Shrimp, Old-Fashioned Potato Salad, Coleslaw, Baked Beans, Creamed Corn, Texas Toast, Cobbler and Ice Cream.

Upgrade to Hickory Smoked Brisket or BBQ Pork Ribs 6

PASTA BUFFET 18

Caesar Salad, Assorted Pasta with Creamy Alfredo and Marinara, Meatballs, Grilled Chicken, Matchstick Vegetables and Garlic Bread.

TACO BAR 17

Spicy Ground Beef, Seasoned Shredded Chicken, Warm Taco Shells, Tortilla Chips, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Jalapeno Peppers, Refried Beans and Spanish Rice.

FAJITA BAR 18

Strips of Chicken and Beef tossed with Bell Peppers and Onions, Flour Tortillas, Guacamole, Salsa, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Jalapeno Peppers, Refried Beans and Spanish Rice.

SOUTH OF THE BORDER 19

Cheese and Chicken Enchiladas, Spicy Ground Beef, Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Sour Cream, Cheese, Black Olives, Green Onions, Jalapeno Peppers, Chili Con Queso, Tortilla Chips, Guacamole, Salsa, Spanish Rice and Refried Beans.

Minimum of 25 Guests for Buffet Packages

Water, Tea and Coffee included

All prices are subject to a 20% service charge and applicable taxes.

Dinner Entrees

Dinner Entrees include House Salad, Chef's Selection of Fresh Seasonal Vegetables and choice of Mashed or Baked Potato unless otherwise specified.

BEEF

SLOW-ROASTED PRIME RIB 35

10oz served with Au Jus and Creamy Horseradish Sauce. *Available only for guests counts of 12 or more.*

LONDON BROIL 27

6oz Slowly Roasted and thinly sliced New York Strip Steak, topped with Bordelaise Sauce.

FILET MIGNON 6oz 36 8oz 39

Topped with Port Wine Demi-Glace and served with Garlic Mashed Potatoes and Braised Baby Spinach

NEW YORK STRIP STEAK 38

12oz Char-Grilled, topped with Demi-Glace

RIBEYE STEAK 42

12oz Char-Grilled, topped with Fried Onions and Hollandaise Sauce

CHICKEN FRIED STEAK 18

Deep-Fried, topped with Creamy Gravy

BRAISED SHORT RIB 22

Served with Lemon Preserve Risotto and Long-Cut Vegetables

CHICKEN

CHICKEN SALTIMBOCCA 20

Prosciutto, Roma Tomatoes and Roasted Garlic Demi-Glace on a bed of Angel Hair Pasta with Melted Mozzarella

CHERRY CHICKEN 19

Topped with Granny Smith Apples and Cherry Demi-Glace

CHICKEN PARMESAN 20

Topped with Pomodoro and Provolone Cheese

PECAN CRUSTED CHICKEN 21

Topped with Hazelnut Cream Sauce

RUSTIC GRILLED CHICKEN 19

Pine Nut Risotto and Sun-Dried Tomato Basil Beurre Blanc

CRISPY BAKED CHICKEN 18

Rolled in Corn Flake Crumbs and topped with Spinach Artichokes and Roasted Red Peppers. Served on Mashed Potatoes and topped with Lemon Beurre Blanc.

LEMON PARMESAN CHICKEN 18

Sliced Char-Grilled Chicken Breast served on Angel Hair Pasta and topped with Lemon Parmesan Sauce

ITALIAN BREADED CHICKEN 19

Topped with Sun-Dried Tomato and Fresh Basil Sauce. Served on a bed of Pine Nut Risotto

All prices are subject to a 20% service charge and applicable taxes.

Dinner Entrees

SEAFOOD

FARM RAISED TILAPIA 22

Sautéed, topped with Mini Maryland Crab Cakes and Lemon Beurre Blanc

NORWEGIAN SALMON 23

Baked, Topped with Fresh Lemon Dill Beurre Blanc and served on Saffron Truffle Risotto

JUMBO SHRIMP SCAMPI 22

Served with Artichokes and Fresh Basil

DIVER SCALLOPS 28

Sautéed over Shrimp Saffron Truffle Risotto, garnished with Braised Spinach and topped with Roma Tomato White Sauce

BISTRO STYLE MARYLAND CRAB CAKE 19

Topped with Braised Baby Spoon Spinach, Roasted Red Peppers and Artichokes. Served on Garlic Mashed Potatoes with Roasted Corn Sauce.

ORANGE ROUGHY 23

Sautéed Golden Brown and topped with Lemon Caper Wine Sauce

DUETS

STEAK AND SHRIMP 42

6oz Tenderloin of Beef topped with Marsala Demi-Glace and Rosemary Garlic Jumbo Shrimp topped with Lemon Beurre Blanc

PETITE RIBEYE STEAK AND BAKED JUMBO SHRIMP 38

Char-grilled 7oz Ribeye Steak topped with Caramelized Onion Sauce and Crab-Filled Jumbo Shrimp with Lemon Beurre Blanc

STEAK AND CHICKEN 35

4oz Tenderloin of Beef topped with Marsala Demi-Glace and char-grilled Chicken Breast topped with Sun-Dried Tomato Caper Beurre Blanc

CHICKEN AND BROILED SEA SCALLOPS 28

Chicken Piccata with Lemon Caper Beurre Blanc and Broiled Sea Scallops on Parmesan Risotto topped with Lemon Beurre Blanc

Upgrade to a Specialty Salad for only 2 per person

WEDGE OF LETTUCE

Topped with Bacon, Green Onions, Tomatoes, Crumbled Bleu Cheese and California Avocado Ranch Dressing

CAESAR SALAD

Crisp Romaine Lettuce, House-made Croutons, and Parmesan Cheese tossed with Tangy Caesar Dressing

STRAWBERRY SALAD

Romaine Lettuce, Fresh Strawberries, Sugared Mixed Nuts, Shaved Red Onions and Crumbled Bleu Cheese topped with Raspberry Vinaigrette

All prices are subject to a 20% service charge and applicable taxes.

Dinner Buffets

DELUXE BUFFET

24 PER PERSON; 14 PER CHILD 10 AND UNDER

SALAD

TOSSED HOUSE SALAD

CHOOSE 1 CARVING STATION

BROWN SUGAR COUNTRY HAM, ROASTED PORK LOIN, ROASTED BREAST OF TURKEY, ROAST BEEF
UPGRADE: SLOW-ROASTED PRIME RIB 5

CHOOSE 1 SPECIALTY CHICKEN DISH

RUSTIC CHICKEN, ITALIAN BREADED, PICCATA, CHICKEN MARSALA, DRIED CHERRY CHICKEN,
LEMON PARMESAN

CHOOSE 2 STARCH

WILD RICE PILAF, POTATO CAKES, LOADED POTATO CASSEROLE, GARLIC MASHED POTATOES
SPECIALTY RISOTTO, ROASTED RED POTATOES

CHOOSE 1 VEGETABLE

SAUTEED MEDLEY OF FRESH VEGETABLES, HONEY GLAZED CARROTS, GREEN BEAN AMANDINE
STEAMED BROCCOLI, FRIED OKRA, CREAMED CORN

ENTRÉE UPGRADE

FRESH CATCH OF THE DAY CAN BE SUBSTITUED FOR ONE OF THE ENTREES ABOVE 5

Minimum of 25 Guests for Buffet Packages
Subject to 50 Carving Station Attendant Fee
Water, Tea and Coffee included



All prices are subject to a 20% service charge and applicable taxes.

Dinner Buffets

GRAND BUFFET

28 PER PERSON; 17 PER CHILD 10 AND UNDER

SALAD

TOSSED HOUSE SALAD

CHOOSE 1 CARVING STATION

NEW YORK STRIP LOIN, BROWN SUGAR COUNTRY HAM, ROASTED PORK LOIN, ROASTED BREAST OF TURKEY, ROAST BEEF

UPGRADE: SLOW-ROASTED PRIME RIB 5

CHOOSE 1 SPECIALTY FISH DISH

BLACKENED OR SAUTEED: CATFISH, SALMON OR TILAPIA. TOPPED WITH LEMON BEURRE BLANC

CHOOSE 1 SPECIALTY CHICKEN DISH

RUSTIC CHICKEN, ITALIAN BREADED, PICCATA, CHICKEN MARSALA, LEMON PARMESAN, CRISP BAKED, CARAMALIZED ONION AND BLEU CHEESE STUFFED

CHOOSE 2 STARCH

WILD RICE PILAF, HERBED POTATO CAKES, LOADED POTATO CASSEROLE, GARLIC MASHED POTATOES
SPECIALTY RISOTTO, POLENTA CAKES, TWICE-BAKED POTATOES, SCALLPED POTATOES, MASHED SWEET POTATOES

CHOOSE 1 VEGETABLE

ASPARAGUS, SAUTEED MEDLEY OF FRESH VEGETABLES, HONEY GLAZED CARROTS, GREEN BEAN AMANDINE
STEAMED BROCCOLI

ENTRÉE UPGRADE

FRESH CATCH OF THE DAY CAN BE SUBSTITUED FOR ONE OF THE ENTREES ABOVE 5

Minimum of 25 Guests for Buffet Packages

Subject to 50 Carving Station Attendant Fee

Water, Tea and Coffee included

All prices are subject to a 20% service charge and applicable taxes.

Hors d'Oeuvres Receptions

RECEPTION PACKAGES

Choices for hors d'oeuvres reception packages must be selected from the provided list. Substitutions are possible, but require special pricing to be determined by the Catering Director and Chef. Live Stations may be substituted for two hors d'oeuvres.

PEARL 18

Choose (1) Live Station
Choose (3) Hors d'Oeuvres

SAPPHIRE 22

Choose (1) Live Station
Choose (4) Hors d'Oeuvres

EMERALD 25

Choose (1) Live Station
Choose (5) Hors d' Oeuvres

DIAMOND 31

Choose (2) Live Stations
Choose (5) Hors d'Oeuvres

RUBY 35

Choose (2) Live Stations
Choose (6) Hors d'Oeuvres

EACH RECEPTION PACKAGE INCLUDES:

FRESH VEGETABLE CRUDITES, SERVED WITH RANCH AND BLEU CHEESE DIPS

ASSORTED FRESH FRUIT

ASSORTED IMPORTED AND DOMESTIC CHEESES WITH ASSORTED CRACKERS

ADD ONS

PEELED AND DEVEINED SHRIMP 10

CHEF'S MINI DESSERTS 5

All prices are subject to a 20% service charge and applicable taxes.

Hors d'Oeuvres Selections

COLD

ROMA TOMATO WEDGES topped with Shrimp or Crab Salad

FINGER SANDWICHES Ham and Cheese, Cucumber and Cream Cheese, Pimento Cheese, Chicken Salad, Tuna Salad, Shrimp Salad or Pecan and Cream Cheese

ASSORTED CANAPES Chef's Choice

FRUIT SKEWERS served with Chocolate Fondue

CHILLED ASPARAGUS SPEARS Wrapped in Smoked Salmon, Cream Cheese and Horseradish

TOMATO BASIL CROSTINI Sliced Tomato, Fresh Mozzarella and Basil

ASSORTED SUSHI Served with traditional compliments

TRI COLOR PINWHEELS Assorted varieties

SMOKED SALMON LATKE Dill Infused Crème Fraiche

DEVILED EGGS Wasabi, Southern or Roasted Jalapeno

HOT

STUFFED MUSHROOMS Spinach, Ricotta Cheese and Herbs

PORK EGG ROLLS Teriyaki or Sweet & Sour Dipping Sauce

BEEF KABOB Zesty Teriyaki Sauce

SPANAKOPITA Spinach, Onion, Cream Cheese and Feta

CHICKEN SATAY Zesty Caribbean Sauce

SHRIMP TOAST Thin Crostini with Garlic and Mozzarella

BROWN SUGAR SEARED SALMON Topped with Lemon Beurre Blanc

MAC AND CHEESE BOMBS Breaded with Pesto Ranch

THAI SPRING ROLLS Sweet Chili Sauce

PORK/SHRIMP WONTONS Sweet & Sour Sauce

SPINACH AND ARTICHOKE DIP Served with Tortilla Chips

COCKTAIL SAUSAGES Barbecue Sauce

COCKTAIL MEATBALLS Barbecue Sauce

SESAME CHICKEN BITES Teriyaki Barbecue Sauce

MINI CRAB CAKES Lemon Aioli

BAKED BRIE EN CROUTE Fruit Compote, Roasted Nuts

STUFFED JALAPENOS Cream Cheese and Cheddar

FRIED GREEN TOMATOES Roasted Garlic Beurre Blanc

CRISPY CALAMARI Lemon Aioli and Marinara

BACON WRAPPED FIGS Balsamic Reduction

FRIED GREEN BEANS Chipotle Ranch

FRIED MOZZARELLA Marinara and Ranch

FRENCH DIP Silver Dollar Rolls

SLIDERS Hamburger, Chicken or Hammie Sammies

All prices are subject to a 20% service charge and applicable taxes.

Hors d'Oeuvres Live Stations

PASTA STATION

TWO TYPES OF PASTA, MEAT SAUCE, ALFREDO SAUCE, AMIGO SAUCE,
SAUSAGE, MEATBALLS, SHRIMP, CHICKEN, ARTICHOKE, MUSHROOMS,
JULIENNE PEPPERS, JULIENNE ONIONS, SPINACH, CRUSHED RED PEPPER, PARMESAN CHEESE

STIR-FRY STATION

CHICKEN OR BEEF, VARIETY OF VEGETABLES,
SAUCES: GINGER, PORZO, and SWEET & SOUR
(Additional 2 for Combo)

FAJITA STATION

BEEF OR CHICKEN, BELL PEPPERS AND ONIONS, FLOUR TORTILLAS,
FULL CONDIMENTS, SPANISH RICE AND BEANS
(Additional 2 for Combo)

RISOTTO STATION

SAUSAGE, MEATBALLS, SHRIMP, CHICKEN, ARTICHOKE, MUSHROOM, PEPPERS,
ONIONS, SPINACH, CRUSHED RED PEPPER AND PARMESAN CHEESE

MASHED POTATO BAR

BELGIAN MASHED, GARLIC MASHED, BACON, CHICKEN, SHRIMP,
ANDOUILLE SAUSAGE, CHEDDAR CHEESE, ROASTED RED PEPPERS,
GREEN ONIONS, BROWN GRAVY AND WHITE GRAVY

MAC AND CHEESE BAR

THREE SAUCES, BACON, CHICKEN, SHRIMP, ANDOUILLE SAUSAGE,
CHEDDAR CHEESE, ROASTED RED PEPPERS, GREEN ONIONS

CARVING STATION

ROAST BEEF, PORK TENDERLOIN, HAM, OR TURKEY
REGULAR AND CREAMY HORSERADISH

UPGRADE CARVING:

PRIME RIB 5

TENDERLOIN 10

ICE CREAM SUNDAE STATION

VANILLA ICE CREAM, HOT FUDGE, CARAMEL, SPRINKLES,
WHIPPED CREAM, FRUIT, ASSORTED CANDIES

Hors d'Oeuvres Displays

COLD

The following a la carte prices are per 100 pieces.

- ROMA TOMATO WEDGES 160**
Topped with Shrimp or Crab Salad
- CANAPES Assorted, Chef' Choice 150**
- SELECTION OF TEA SANDWICHES 100**
- CHILLED ASPARAGUS SPEARS 110**
Wrapped in Prosciutto
- PINWHEELS 75**
Assorted varieties
- SMOKED SALMON 90**
Dill Infused Crème Fraiche
- CRAB-FILLED MUSHROOM CAPS 135**
- SHRIMP SALAD AND AVOCADO ROLL-UP 160**
- SMOKED SALMON PILLOW 175**
Filled with Boursin Cheese
- LOBSTER AND PROSCIUTTO CROSTINI 175**
- SPANAKOPITA 150**
- SMOKED TURKEY AND BRIE CROSTINIS 115**
Topped with Cranberry Sauce
- DEVILED EGGS 85**

HOT

The following a la carte prices are per 100 pieces.

- PORK EGG ROLLS 135**
Teriyaki or Sweet & Sour Dipping Sauce
- POTSTICKERS 135**
- BEEF KABOB 100**
Zesty Teriyaki Sauce
- COCKTAIL MEATBALLS 90**
Choice of Sweet & Sour, Stroganoff or Barbecue
- SESAME CHICKEN BITES 120**
- MINI CRAB CAKES 220**
- MINI QUICHE 145**
Assorted
- MINI PIZZA BITES 145**
Assorted
- CHICKEN QUESADILLA 95**
- ASIAN BBQ BABY BACK RIBS 150**
- SEAFOOD-FILLED MUSHROOM CAPS 135**
- BREADED ARTICHOKEs 120**
- FRIED WILD MUSHROOM RAVIOLI**
- STUFFED MUSHROOMS 70**
Spinach and Ricotta Cheese

RECEPTION DISPLAYS

The following a la carte prices are per 25 people.

- SMOKED OR POACHED SALMON DISPLAY 125**
- ANTIPASTO PLATTER 110**
- SALSA AND CHIPS 40**
- QUESO, SALSA AND CHIPS 60**
- FRESH FRUIT DISPLAY 75**
- CHEESE DISPLAY 100**
- VEGETABLE CRUDITE DISPLAY 75**
- CHEESE, FRESH FRUIT, AND VEGETABLE CRUDITE 225**
- SPINACH AND ARTICHOKE DIP 90**

PREMIUM HORS D'OEUVRES

The following a la carte priced by the piece.

- JUMBO COCKTAIL SHRIMP 2.25**
- SMOKED SCALLOPS 2.25**
- OYSTERS ON THE HALF-SHELL 2.50 and up**
- SHRIMP KABOBS 2**
- COCONUT SHRIMP 2.20**
- MINI BEEF WELLINGTON 2.25**
- BACON-WRAPPED SHRIMP 2.25**
- SUSHI 8 per roll**

MINI DESSERTS

The following a la carte priced per dozen.

- DECADENT CHOCOLATE CAKE 24**
- CREAM PUFFS 20**
- FRESH FRUIT TARTS 30**
- CARROT CAKELETS 24**
- ECLAIRS 36**
- CRÈME BRULEES 28**
- CHEESECAKE 28**
- LEMON CHAMPAGNE TARTS 36**
- PETIT FOURS 24**

All prices are subject to a 20% service charge and applicable taxes.

Desserts

PIES 5

Cherry
Blueberry
Apple
Banana Cream
Chocolate Silk

CRÈME BRULÉE 6

Vanilla or Chocolate

BREAD PUDDING 4

CUPCAKE 3

Pineapple Upside-Down
Vanilla
Red Velvet
Strawberry
Chocolate

CREPES 5

Bananas Foster
Strawberry
Banana
Triple Chocolate

FRUIT COBBLER 4

With Choice of Ice Cream

MOUSSE 4

Chocolate or White Chocolate

DESSERT DUOS 7

Pastry Chef's Creations

TRIO OF DESSERTS 9

Pastry Chef's Creations

BANANAS FOSTER 7

CAKES 6

Chocolate Decadence
Lemon
Italian Wedding
Carrot
Red Velvet

MINI DESSERT 4

Chocolate Pot De Crème
Strawberry Shortcake
Apple Crisp

NEW YORK STYLE

CHEESECAKE 6

Your Choice of Topping

BY THE DOZEN 15

YOUR CHOICE

COOKIE

BROWNIES

BLONDIES

DESSERT STATIONS

ICE CREAM SUNDAES 5

Hot Fudge, Caramel, Sprinkles, Whipped Cream, Fruit, Assorted Candies

STRAWBERRY SHORTCAKE 5

Shortcake with Strawberry Topping and Whipped Cream

CHERRIES JUBILEE 8

Cherries, Cherry Brandy, Vanilla Ice Cream

BANANAS FOSTER 8

Banana, Banana Liqueur, Vanilla Ice Cream

All prices are subject to a 20% service charge and applicable taxes.

Beverage Options

HOSTED BAR

All Liquor, Wine, Beer, Sodas and Mixers will be billed based on consumption

LIQUOR

PREMIUM 150

GREY GOOSE VODKA, HENDRICKS GIN, PATRON SILVER TEQUILA, MAKER'S MARK BOURBON, CHIVAS REGAL SCOTCH

CALL 115

ABSOLUT OR TITOS VODKA, BEEFEATER GIN, BACARDI SILVER RUM, CAPTAIN MORGAN RUM, JOSE CUERVO GOLD TEQUILA, JACK DANIELS WHISKEY, CROWN ROYAL WHISKEY, JOHNNY WALKER RED SCOTCH

HOUSE 90

PINNACLE VODKA, GORDON'S GIN, CASTILLO RUM, HEAVEN HILL TEQUILA, JIM BEAM BOURBON, WILLIAM GRANT SCOTCH

WINE

HOUSE 26

STONE CELLARS: SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY, MOSCATO, CABERNET SAUVIGNON, MERLOT
HOB NOB: PINOT NOIR

SPARKLING WINE 26

LAMARCA PROSECCO

BEER

IMPORTED, CRAFT, & PREMIUM 5

AMSTEL LIGHT, BLUE MOON, CORONA EXTRA, CORONA LIGHT, DOS EQUIS, NEW BEGIUM FAT TIRE, GUINNESS, HEINEKEN, NEW CASTLE, O'DOULS, ROLLING ROCK, SHINER BOCK, SIERRA NEVADA PALE ALE, SMIRNOFF ICE, STELLA ARTOIS, PACIFICO

DOMESTIC 3/CAN, 4/BOTTLE

BUD LIGHT, BUDWEISER, COORS LIGHT, MICHELOB ULTRA, MILLER LITE

KEG PRICE BASED ON MARKET CONDITIONS

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 2.25/CAN

BAR MIXERS PRICING VARIES BASED ON PRODUCT TYPE AND SIZE

LEMONADE 20/GALLON

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5211 South Cliff Drive
Fort Smith, AR 72903
479.782.7211