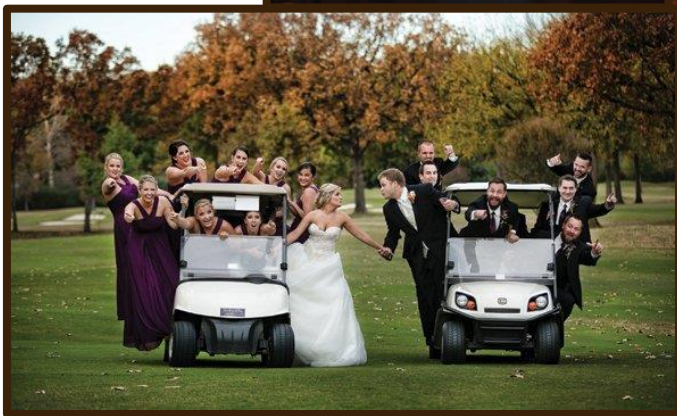




# Catering Menu



# *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 PICATTA 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**

**ASSORTED WRAPS** Choice of Two

**ASSORTED DELI SANDWICHES** Choice of Three

**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, Tuna 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

### **RUSTICE 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, SCALPED 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

**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

**TOMATO BASIL CROSTINI** Sliced Tomato, Fresh Mozzarella and Basil

**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 PASTAS, MARINARA, ALFREDO, MEATBALLS, MATCHSTICK VEGETABLES

## **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

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



# 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
- BEEF KABOB 100**  
Zesty Teriyaki Sauce
- COCKTAIL MEATBALLS 90**  
Served with (3) Sauces
- 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

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## **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

Pasty Chef's Creations

## TRIO OF DESSERTS 9

Pasty 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

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