

Receptions and Parties in the Club

Cold Hors D'oeuvres

Minimum order 4 dozen per item

Bruschetta Platter:	\$15 per dozen
Tomato Basil and/orOliveTapenade	
Southwestern Pinwheels	\$15 per dozen
Baguette Sandwiches Choice of Turkey, Ham or Veggie	\$15 per dozen
Deviled Eggs	\$15 per dozen
Chicken Pesto Crostini	\$16 per dozen
Antipasto Skewer or Caprese Skewer	\$17 per dozen
Black Forest Ham and Asparagus	\$17 per dozen
Veggie Sushi Rolls	\$17 per dozen
Beef Tenderloin Crostini	\$18 per dozen
Smoked Salmon on Toast	\$20 per dozen
Chilled Boiled Shrimp	\$24 per dozen
Antipasto Platter	\$30 per 10 people

Dips and Chips

Small: serves 30 \$60

Large: serves 75 \$95

Choices Include:

Guacamole with Salsa ◇ Artichoke and Crabmeat ◇ Sundried Tomato
Warm Artichoke and Spinach ◇ Hummus with Pita Chips or Veggies for Dipping
Texas Caviar ◇ Chili con Queso ◇ Seven Layer Dip ◇ French Onion Dip

Trays

Cheese Tray with Grapes and Crackers– Monterrey Jack, Gouda and Cheddar

Small: Serves 20–30 \$75 Medium: Serves 35 to 50 \$125 Large: Serves 75 to 100 \$200

Baked Goat Cheese with Tomato Basil Relish

Medium: Serves 30 to 50 \$80 Large: Serves 75 to 100 \$125

Fruit Tray with Seasonal Berries

Small: Serves 20 – 30 \$60 Medium: Serves 30 – 40 \$95 Large: Serves 50 to 75 \$175

Veggie Tray with Dip

Small: Serves 10 -15 \$25 Medium: Serves 20 to 30 \$45 Large: Serves 50 -75 \$80

Fruit and Cheese Combo Tray

Medium only – Serves 20 – 30 \$75.00

All prices subject to 18% Service Charge and Sales Tax
Receptions in the Club 9.2016

Hot Hors D'oeuvres

Minimum order 1 half pan per item • 50 pieces per half pan 100 per full pan

	½ Pan	Full Pan
Veggie Spring Rolls with Hoisin Sauce	\$85	\$160
Chicken Pot Stickers with Hoisin Sauce	\$85	\$160
Cheese Quesadillas - choice of Spinach or Chicken with Salsa	\$85	\$160
Meatballs in BBQ, Green Peppercorn OR Sweet n Sour Sauce	\$85	\$160
Roasted Mushrooms in Balsamic Glaze	\$90	\$170
Roasted Veggie Skewers in Balsamic Glaze	\$90	\$170
Stuffed Mushroom Caps	\$90	\$170
Feta and Sundried Tomato or Spinach and Parmesan in Phyllo	\$90	\$170
Chicken Skewers – BBQ, Fajita, Teriyaki or Rosemary	\$90	\$170
Parmesan Artichoke Hearts	\$90	\$170
Coconut Shrimp with Mango Salsa	\$95	\$170
Mini Crab Cake with Cocktail Sauce	\$95	\$180
Wheel of Brie in Pastry	Medium serves 60-80 \$100 Large serves 90-150 \$150	

Take your party to the next level with Action Stations

Minimum 50 guests as an add on

Macaroni & Cheese Bar: \$4 per person

Creamy Mac & Cheese with Bacon, Sharp Cheddar, Bleu Cheese
Candied Jalapenos and Smoked Sausage

Carving Station with Rolls and Condiments:

Smoked Turkey Breast, Apricot Glazed Ham or Pork Loin	\$5.50 per person
Herb Roasted Leg of Lamb or Roasted Sirloin of Beef	\$6.00 per person

Pasta Bar: \$5 per person

Penne Pasta, Marinara, Alfredo & Pesto Sauces, Italian Sausage,
Shrimp, Grilled Chicken, Mushrooms, Spinach & Green Onion

Mashed Potato Bar: \$4 per person

White Potatoes, Cheddar Cheese, Sour Cream, Green Onion, Bacon and
Cream Gravy.
Sweet Potatoes with Butter, Marshmallows, and Cinnamon Brown
Sugar Sprinkles.

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Beverages

Non Alcoholic

Bottled Water, Sodas – Coke, Diet Coke (regular and Caffeine Free), Dr. Pepper, Diet Dr. Pepper, Sprite and Sprite Zero	\$1.50
Orange Juice – individual servings	\$1.50
Coffee (20 servings) with cups, bev naps, sweetner and creamer	\$17/gallon
Iced Tea with cups, bev naps, sweetner, lemons and ice	\$14/gallon
Lemonade with cups, bev naps and ice	\$15/gallon
Fruit Punch – Pink or White (20 servings) with cups, bev naps and ice	\$22/gallon
Hot Apple Cider (20 servings) with cups and bev naps	\$21/gallon

From the Bar– Requires Bartender on site while alcohol is present

Domestic Beer	\$3.75
Craft Beer and Hard Cider	\$4.25
House Wine: Columbia Crest Merlot, Fetzer Chardonnay	\$4.00
Premium Wine	\$6.00
House Brand Liquor	\$5.00
Call Brand Liquor	\$6.00
Specialty Drinks – Frozen Margaritas and Bellinis	\$6.00
Champagne by the bottle only	\$20

Desserts

Fresh Baked Cookies – Chocolate Chip, Sugar, Peanut Butter	\$14/dz
Fudge Brownies	\$14/dz
Lemon Bars	\$14/dz
Raspberry Shortbread	\$14/dz
Oreo Dream Bar	\$14/dz
Cheesecake Bites	\$12/dz
House Made Fruit Tarts (3 dozen minimum)	\$13/dz
Chocolate Dipped Strawberries	\$13/dz
Assorted Dessert Tray person	\$1.95 per

Cakes 24 hour notice please

Sheet Cake - Choice of Flavors Italian Cream, Raspberry Vanilla or Chocolate Fudge

¼ Sheet – Serves 30	\$35
½ Sheet – Serves 60	\$65
Full Sheet – Serves 120	\$120

Choice of Inscription

Round Cake – Call for Available Flavors	\$25 (16 slices)
Cheesecake – Plain, Strawberry or Chocolate	\$20 (16 Slices)
Cobbler – Peach, Apple, Cherry, Pecan	\$25.00 (20 servings)
Pies – Apple or Pecan	\$11 (8 slices)

Snacks

Snack size Pretzel	\$1.00ea
Gardettos	\$1.50ea
Granola Bar	\$1.50ea
Low Fat Berry Yogurt	\$1.50ea
Deluxe Mixed Nuts (by the pound)	\$19
Goldfish Snack Mix (by the pound)	\$10