



LITE BITES

Minimum of 50 pieces per item required.

** Chef suggests two pieces, per person, per item for displayed and one piece, per person, per item for passed.*

Select:

-Antipasti Skewer with Salami and Basil Pesto *Can be vegetarian	\$3.00
-Southwest pulled Chicken tostada: Avocado, salsa Verde, crispy corn tostada	\$3.50
-Almond Crusted Chicken Skewers: local honey aioli	\$3.50
-Prosciutto Wrapped Melon with basil and aged balsamic(seasonal)	\$4.00
-Prosciutto di Parma and Asparagus Wrap	\$4.00
-Smoked Salmon Crostini with garlic cream cheese preserved lemon	\$4.00
-Mini Beef Wellington	\$4.00
-Petite Brisket Tacos: Cotija, Pico de Gallo, cilantro crème	\$4.00
-Crispy Brisket Meatball Lollipop: creole peppercorn sauce	\$4.15

Vegetarian Friendly:

-Traditional tomato bruschetta	\$3.00
-Watermelon Canape with feta mint balsamic (seasonal)	\$3.00
-Brie, walnut, Raspberry in a phyllo cup	\$3.50
-Gourmet Mac N' Cheese bites	\$3.75
-Café Tomato Basil Soup with Boursin Smoked Cheddar, grilled cheese	\$4.50

Premium:

-Bacon Wrapped Scallops with balsamic aioli	\$5.00
-Mini Wagyu Burger Sliders: Aged Cheddar, bacon relish	\$5.00
-Crab and Cream Cheese Stuffed Mushrooms	\$5.00
-Blue crab and avocado toast, Red Peppers Coulis	\$5.00
-Shrimp Cocktail Shooter with cocktail sauce	\$5.15
-Mini Crab Cakes with sriacha aioli	\$5.50
-Ahi Tuna poke wonton crisp	\$6.15
-Seared Beef Tenderloin, crostini, Point Reyes bleu cheese	\$6.50



MARKET STANDS

Minimum of 20 guests required.

Price does not include tax or 22% service charge

**Minimum order 80% of estimated headcount

Charcuterie Display | 16 per person

Cured Meats, Local and Imported Cheese, Pickled Vegetables, Olives, Seasonal Jam, Lavosh, Assorted Crackers and Toasted Nuts

Artisan Cheese Display | 12 per person

Local Cheeses, Seasonal Fruit, Sugar Spiked Grapes, Lavosh, Assorted Crackers

Crudités & Dips | 10 per person

Assorted Local Seasonal Vegetables, Olive Oil Hummus, Maytag Bleu Cheese Cream, Roasted Onion Sour Cream, Smokey Bacon Ranch, Toasted Lavosh

Mediterranean Bar | 14 per person

Basil Pesto Hummus, Grilled Pita, Toasted Pine Nuts, Classic Spanakopita, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Bocconcini Mozzarella, Lavosh

Salad Display | 10 per person

Composed Fresh cut mini BLT wedge salads, 360 salad in martini glasses and plated tomato mozzarella salad

Tex-Mex Bar | 14 per person

Smoky Bacon Queso, Steak Fajita Quesadilla, Crispy Chicken Flautas, House Guacamole, Club-Made Salsa, Chili Spiced Sour Cream, Tortilla Chips

Fry Station | 10 per person

Choose your trio of clubhouse fries, steak fries, sweet potato fries, asparagus fries, green bean fries, all with an assortment of mix and match scrumptious dipping sauces.



CHEF'S ACTION STATIONS

Minimum of 25 guests required.

**\$130 Attendant Fee required

Price per person does not include tax or 22% service charge

Street Tacos | 18 per person

Cast Iron Shrimp, Roasted Chicken Verde, Chili Spiced Brisket, Queso Fresco, Corn & Flour Tortillas, Chipotle Cabbage Slaw, Guacamole, Club-Made Salsa, Shredded Lettuce

*****Salad Station** | 14 per person

Tossed to order, Mixed Greens Salad bar. Requires an attendant

Stir Fry Bar | 14 per person

Marinated Sirloin, Grilled chicken, Bok Choy, carrots, bean sprouts, water chestnuts and julienned peppers, cilantro leaves, ginger and steamed rice.

Pasta Bar | 16 per person

Choice of two: meatballs, grilled chicken or Italian sausage, served with penne or bowtie pasta.

Condiments include baby spinach, olives, parmesan cheese, herb oil, cracked black pepper, red pepper flakes, garlic oil, sautéed mushrooms, garden tomatoes and artichoke hearts.

Choice of two sauces: creamy Alfredo, hearty marinara, basil pesto or vodka cream sauce

BUTCHER'S BLOCK

Served with Petite Rolls and Condiments

\$130 Attendant Fee required for each station

Pepper Crusted Prime Rib (Serves 20-25 Guests) | 315 each

Silver Dollar Rolls, Horseradish Cream, Pan Jus

Smoked Cajun Turkey Breast (Serves 20-25 Guests) | 250 each

Red Eye Pan Gravy, Silver Dollar Rolls, Creole mustard

Fire Grilled Beef Tenderloin (Serves 18-20 Guests) | 380 each

Horseradish Cream, Silver Dollar Rolls, Grain Mustard, Red Wine Pan Jus

Garlic Salt Roasted Scottish Salmon (Serves 15 Guests) | 295 each

Lemon Dill Sour Cream, Caper Relish, Toasted Lavosh

Spiced Leg of Lamb (Serves 15-20 Guests) | Market Price

Moroccan Harissa Rub, Mint Pesto, Grilled Soft Pita

*All food and beverage purchases, room rental and equipment are subject to an automatic **22% Service Charge**, a portion of which may be distributed by the Club to food and beverage service employees. The Service Charge is not a tip or gratuity.