

## University Club Hors De Oeuvres & Party Favorites

<b>Hot Hors De Oeuvres:</b>	<b>Price per Dozen</b>
Meatballs: (BBQ, Teriyaki, Sweet Chili, Swedish)	\$24.00
Bulgogi (Korean Barbecue) Beef Skewers	\$26.00
Stuffed Mushrooms with Applewood Smoked Bacon & Blue Cheese	\$25.00
Stuffed Mushrooms with Italian Sausage & Mozzarella Cheese	\$24.00
Citrus Marinated Shrimp Skewers	\$28.00
Applewood Smoked Bacon Wrap Kielbasas	\$24.00
Mini Crab Cakes with Remoulade	\$28.00
Crab Rangoon with Sweet Chili Sauce	\$21.00
Pork Pot Stickers with Sweet Chili Sauce (Steamed or Fried)	\$22.00
Mini Twice Baked Potatoes with Boursin Cheese	\$22.00
Breaded Cheese Ravioli with Marinara	\$20.00
Buffalo Chicken Skewers with Dipping Sauce	\$21.00
Reuben Rolls	\$24.00
Spinach and Artichoke in Won Ton Wrappers	\$20.00
Crunchy Chicken Spring Rolls with Dipping Sauce	\$21.00
Crunchy Vegetable Spring Roll with Dipping Sauce	\$21.00
Tempura Battered Coconut Chicken Skewers with Dipping Sauce	\$22.00
Vietnamese Pork Satay with Peanut Sauce	\$21.00
Broiled Bruschetta with Tomato, Basil and Mozzarella Cheese	\$18.00
Broiled Bruschetta with Caramelized Onions and Gruyere Cheese	\$19.00
Roasted Pepper and Corn Taquitos with Smoked Gouda	\$21.00
Beef Burger Sliders, Brioche Bun w/ Caramelized Onion & Cheddar	\$30.00
Buffalo Chicken Sliders, Brioche Bun w/ Bleu Cheese & Fried Onions	\$30.00

## **Cold Hors De Oeuvres:**

Devilled Eggs with Fresh Dill	\$18.00
Applewood Smoked Bacon Wrapped Water Chestnut	\$20.00
Cucumber Cups with Baby Shrimp Salad	\$22.00
Cucumber Cups with Curry Chicken Salad	\$20.00
Smoked Turkey Pinwheel with Sun Dried Tomato Boursin	\$18.00
Muffuletta Pinwheel w/ a Olive, Capers Tapenade & Provolone Cheese	\$22.00
Cajun Pork Tenderloin Crostino topped with Southwest Aioli	\$22.00
Flank Steak Rounds with Bourbon Onions & Bleu Cheese	\$22.00
Prosciutto Wrapped Asparagus w/ Balsamic Reduction Drizzle	\$20.00
Applewood Smoked Bacon Wrapped Dates w/ Goat Cheese	\$21.00
Tomato and Basil Bruschetta	\$19.00

## **Party Classics: (Serves 10 to 15 People)**

Spinach and Artichoke Dip with Crostini	\$25.00 each
Traditional Hummus with Pita Chips	\$24.00 each
Assorted Salsas with Tortilla Chips (Pico De Gallo, Tomatillo and Pineapple Salsas)	\$20.00 each
Tortilla Chips & Queso	\$22.00 each

## **Other Party Favorites:**

Shrimp Cocktail with Cocktail Sauce & Lemons (16 – 20 Count)	\$ 31.00/lb.
Decorated Whole Smoked Salmon with Condiments (6 – 8lbs.)	\$190.00 ea.
House Gravlox Platter with Condiments - Serves 20	\$80.00 ea.
Assorted Cocktail Sandwiches on Brioche Bun	\$3.25 ea.

<b>Displays:</b>	<b>Per person</b>
Fresh Fruit Display A Display of Fresh Seasonal Fruit	\$3.50
Fresh Vegetable Display An Assortment of Fresh Vegetables served with Dipping Sauce	\$3.25
Cheese & Cracker Display Cheddar, Swiss and Gouda Cheeses Displayed with Grapes and served with Crackers	\$3.50
Artisan Cheese Display Aged Sharp Cheddar, French Style Soft Cheese and Maytag Blue Cheese served with Toasted Nuts, Dried Fruits and French Baguette (Minimum of 12 People)	\$6.00
Antipasto Display Cured Italian Meats, Fresh Mozzarella Cheese, and Grilled Vegetables displayed with Grilled Crostini, Marinated Olives	\$7.00

<b>Carving Stations: (Includes Rolls &amp; Condiments)</b>	<b>Per Person</b>
Carved Beef Tenderloin with Horseradish Sauce & Au Jus	Market Price
Marinated Beef Coulotte with Horseradish Sauce and Au Jus	\$12.50
Roast Beef with Horseradish Sauce and Au Jus	\$ 8.50
Roasted Brined Turkey Breast with Seasonal Spreads	\$ 9.00
Pit Ham with Honey Mustard	\$ 8.75
Leg of Lamb with Mint Chimichurri and Au Jus	\$10.50

### **Action Stations:**

Maki (California, Ahi Tuna, Salmon, and Shrimp Rolls)	\$14.00/Roll
Macaroni & Cheese Bar with Assorted Toppings (Cheddar Cheese Sauce, Blue Cheese, Provolone, Bacon, Chicken, Roasted Red Peppers, Caramelized Onions, Green Onions) Lobster & Shrimp for a \$1.25 extra Per Person	\$8.50 each
Risotto Bar with Assorted Toppings (Parmesan Cheese, Wild Mushrooms, Butternut Squash and Sage, Corn, Red Pepper, Chicken) Lobster & Shrimp for a \$1.25 Extra Per Person	\$8.50 each