

TAVISTOCK

Country Club

Hors D'oeuvres & Stations

Cold Canapes

Priced Per 50 Pieces

- BLT Tartelette ~ Avocado Coulis 100
- Mozzarella Prosciutto Roulade ~ Toasted Baguette | Basil | Olive Oil 100
- Marinated Tuna Poke ~ Sesame Soy | Wonton Cups 150
- Crab Salad ~ Green Apple | Red Chile | Lime Zest 150
- Jimaca Avocado Salad ~ Cucumber | Sun Dried Tomato 100
- Antipasto Skewer ~ Marinated Vegetables | Mozzarella 100
- Endive Spears ~ Pears | Walnuts | Bleu Cheese 100
- Curried Chicken Salad Tartelettes ~ Plantain Chips 100
- Poached Shrimp ~ Tomato Horseradish Gazpacho 150
- House Smoked Salmon Tartelette | Red Onion | Tomato | Cream Cheese 100



Hot Canapes

Priced Per 50 Pieces

- Chicken Sui Mai Dumplings ~ Soy Dipping Sauce 150
- Maryland Crab Cakes ~ Remoulade 150
- Baked Oysters Rockefeller ~ Pernod Hollandaise Sauce 150
- Coconut Shrimp ~ Thai Sweet Chile Sauce 150
- Baked Potato Leek Cheddar Tart 100
- Flafel ~ Cucumber Dipping Sauce 100
- Stuffed Mushrooms ~ Truffle Duxelle | Goat Cheese | Persaillade 100
- Chicken Chorizo Empanadas ~ Chipotle Crema 100
- Braised Beef Short Rib ~ Bleu Cheese 125
- Petite Reuben Sandwich ~ Swiss Cheese | Sauerkraut 100
- Thai Beef or Chicken Satay ~ Peanut Dipping Sauce 150
- Franks en Blankets ~ 100

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Additional Selections

Priced Per 50 Pieces

Iced Jumbo Shrimp with Cocktail Sauce 100

Iced Colossal Shrimp with Cocktail Sauce 150

Clams Casino 100

Oysters Rockefeller 100

Scallops Wrapped in Bacon 110

Mini Chicken & Waffles | Honey Sriracha Syrup 150

Tavistock Bruschetta on Crostini 100

Cheesesteak Spring Rolls | Spicy Ketchup 100

Stuffed Mushrooms with Crabmeat 100

House Smoked Salmon and Lemon Zest on Pumpernickel 100

Artichoke Tapenade on Baguette 75

Classic Beef Tartar on Crostini 150

Sweet & Sour Crispy Chicken | Toasted Sesame | Scallions 100

Pepperoni & Cheese Stromboli 80

Buffalo Wings with Bleu Cheese Dip 80

Miniature Beef or Chicken Cheese Steaks 135

Miniature Philadelphia Hoagies 135

House Smoked Salmon | Traditional Accompaniments 165

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Stationary Hors D' Oeuvres

(Priced per two hours of service)

Artisan Cheeses

Selection of Cheese Garnished with Nuts | Fresh & Dried Fruits | Quince Jam | Flat Breads
Crackers | French Breads ~ 10 per person

Raw Vegetables from the Market

Asparagus | Marinated Artichokes | Carrots | Celery | Cucumber | Squash | Zucchini | Tear Drop Tomatoes
Olives | Hummus | Crackers | Buttermilk Ranch | Herb Onion Dip ~ 8 per person

Antipasto

Salami | Prosciutto | Sopressata | Charred Asparagus | Marinated Artichokes | Grilled Zucchini | Peppadew Peppers
| Olives | Artisan Cheese | Hummus | Flat Breads | Crackers | French Breads ~ 12 per person

Hand Rolled Sushi

(4 per person)

Maki | Tuna | California | Tempura Rolls | Soy Sauce | Wasabi
Pickled Ginger | Chopsticks ~ 18 per person

Seafood on Ice

Poached Shrimp | Calamari Salad | Cracked Snow Crab Claw | Oysters on the Half Shell | Marinated Mussels
Cocktail Sauce | Mignonette Sauce | Lemon Wedges | Tabasco ~ 25 per person
add Chilled Lobster ~ 15 per person
Ice Piece ~ 300

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Attended Action Stations

Southern Grit Martinis (Priced per two hours of service)

Presented in Martini Glass: Stone Ground Grits | Cheddar Cheese | Roasted Corn
Andouille Sausage | Shrimp | Sliced BBQ Brisket ~ 15 per person

Risotto (select two)
Mushroom | Spinach | Mushroom Cream Risotto
Grilled Market Vegetables | Red Pepper Cream Sauce Risotto
Roast Chicken | Arugula | Roasted Roma Tomato | Portabella Risotto ~ 15 per person

Italian (select two)
Braised Short Rib Ravioli | Bitter Greens | Veal Demi-Glaze
Roasted Portobello Mushroom Ravioli | Spinach | Mushroom Crème Sauce
Ricotta Ravioli | Shaved Brussel Sprouts | Vermouth Cream Sauce
Potato Gnocchi | Mini Sweet Peppers | Spinach | Roasted Tomato Sauce
Tri-Colored Tortellini | House Made “Sunday Gravy”
Served with Freshly Shaved Parmesan | Extra Virgin Olive Oil | Local Artisanal Breads
Chef Prepared ~ 17 per person

Steak & Potatoes (select two)
Sirloin Beef | Horseradish Crème | Assorted Mustards | Pickled Vegetables
Pork Loin | Stone Ground Mustard | Classic BBQ Sauce
Roasted Tavistock Turkey | Classic Turkey Gravy | Cranberry Sauce
Served with Baked Red Potatoes | Sautéed Mushrooms | Caramelized Onions
Chef Prepared ~ 20 per person

A la Carte Carved Stations

Roasted Free Range Turkey | Cranberry Relish | Turkey Gravy | Artisanal Rolls ~ 16 per person
Thyme & Garlic Roasted Prime NY Strip | Creamed Horseradish | Assorted Mustards | Artisanal Rolls ~ 20 per person
Honey Coriander Glazed Roasted Leg of Lamb | Minted Cucumber Yogurt Sauce | Pickled Red Cabbage | Arugula
| Marinated Tomatoes | Feta | Pita Bread ~ 18 per person
Garlic Herb Crusted Beef Tenderloin | Creamed Horseradish | Au Jus | Assorted Mustards | Artisanal Rolls
200 per tenderloin
Smoked Pork Loin | Assorted Mustards | BBQ Sauce | Carolina Slaw | Artisanal Rolls ~18 per person
Rack of Lamb with Mustard Persillade Crust and Minted Lamb Jus ~ 35 per rack