

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

OR

Hot Canapes

Priced Per 50 Pieces

- Chicken Sui Mai Dumplings ~ Soy Dipping Sauce 150
- Crisp Salmon Cakes ~ Lemon Herb Aioli 100
- 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

- Iced Jumbo Shrimp with Cocktail Sauce 99.00
Iced Colossal Shrimp with Cocktail Sauce 150.00
Clams Casino 99.00
Oysters Rockefeller 99.00
Scallops Wrapped in Bacon 110.00
Chicken and Cheese Quesadilla Cone, Salsa Fresca 80.00
Mediterranean Ratatouille Tart 60.00
Smoked Meats & Cheese Mirror with Whole Grain and Dijon Mustards 90.00
Cheeses of the World (3 lbs.) 125.00
Miniature Reuben 80.00
Crabmeat Timbales 90.00
Stuffed Mushrooms with Crabmeat 99.00
House Smoked Salmon and Lemon Zest on Pumpernickel 80.00
Stuffed Figs with Goat Cheese and Walnuts 75.00
Artichoke Tapenade on Baguette 69.00
Baked Wheel of Brie with Fresh Fruit 80.00
Cherry Tomato Stuffed with Lump Crab Imperial 79.00
Stromboli 79.00
Buffalo Wings with Bleu Cheese Dip 79.00
Miniature Beef or Chicken Cheese Steaks 135.00
Miniature Philadelphia Hoagies 135.00
Hand-Rolled Sushi with Wasabi and Ginger 140.00
House Smoked Salmon 165.00



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Hours & Courses and Dine Around Stations

- *One Station included with Diamond Package*
- *Two Stations included with Platinum Package*

Imported Pasta Bar

Penne, Tortellini or Wild Mushroom Ravioli, choice of Two Pastas served with Three Sauces, Salsa Cruda, Crustaci, Alfredo with Baby Peas and Prosciutto, Garlic Toast Spear Croutons, Freshly Grated Cheese 9.95

Asian Stir Fry Teriyaki

Chicken, Beef and Shrimp with Wok-Fried Vegetables and Steamed Rice, Chinese Hard Noodles 9.95

Antipasto "Tuscan Style"

Parma Prosciutto, Sopressata, Genoa Salami, Roasted Peppers, Eggplant Caviar, Broccoli Rabe, Mixed Greens and Chick Peas, Fresh Mozzarella, Sharp Provolone Cheese, Tuna in Oil 14.95

Sushi Bar

Hand Rolled Sushi Including:
California Maki, Crab Rolls, Tuna and Tempura Shrimp Rolls,
Tapas Style Mediterranean Sushi 16.95

Seasonal Salad and Artisan Bread Station

Crisp Caesar Salad, Spring Mix with Poached Pears, Toasted Walnuts, Gorgonzola Cheese with a Variety of Condiments and Dressings Including Balsamic and Caesar, Garlic Toast Croutons 9.95

Hand Carved Roasted Tom Turkey and Cider Glazed Ham

Served with Miniature Rolls and Whole Cranberry Sauce, Spicy Ground Mustard 14.95

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Hours 2 Courses and Dine Around Stations (continued)

Corned Baby Rack of Lamb

Pommery Crust and Rosemary Jus
31.00 per rack

Vera Cruz Mexican Station

Homemade Fajitas Including Chicken and Beef
Chicken and Shrimp Quesadillas with Monterey Jack Cheese Tacos with Ground Beef, Chopped Lettuce,
Tomatoes, Onions and Southwest Condiments,
Jalapeno Peppers and Guacamole on the Side 11.95

Piedmont Pizza Bar

Homemade Pizza Crusts with Cheese, Assorted Toppings Including
Pepperoni, Sausage, Mushrooms, Peppers, Black Olives, Grilled Vegetables 9.95

Philadelphia Hoagies and Cheese Steaks

Turkey, Ham and Cheese, Tuna, Cheese and Italian Hoagies
Beef and Chicken Philadelphia Cheese Steaks
with or with out Fried Onions, Sliced Provolone Cheese and Cheese Wiz 9.95

Mashed Potato Bar

Creamy Whipped and Sweet Potatoes served in Martini Glasses
Condiments Include: Sour Cream, Creamery Butter, Grated Cheese, Broccoli,
Bacon Bits, Chopped Scallions and Assorted Grilled Vegetables 9.95

New Orleans Style Jambalaya Bar

Seafood, Chicken and Sausage in a Mild Louisiana Gumbo Stew
Served with Cajun Rice 11.95

Braised Barolo Short Ribs and Grilled Shrimp

Boneless Beef Short Ribs and Jumbo Grilled Shrimp served over Creamy Risotto

Hand Corned Roasted Tenderloin of Beef

Served with Horseradish Chantilly
200.00 Per Tenderloin