

EDGEWOOD COUNTRY CLUB

Hong D'oeuvres Selections

DISPLAYS

CHEESE & VEGETABLE COMBO PLATTER

Assortment of Cheeses & Seasonal Vegetables with Ranch Dipping Sauce, Mustard & Crackers
\$5.95 Per Person

ARTISAN CHEESE BOARD

Chef's Choice of Assorted Cheeses with Crackers & Ale Mustard
\$5.95 Per Person

VEGETABLE CRUDITES WITH RANCH DIP

Chef's Choice Assortment of Fresh Vegetables with Ranch Dip
\$3.95 Per Person

ROASTED VEGETABLE PLATTER

Zucchini, Squash, Bell Peppers, Banana Peppers, Eggplant, Asparagus & Artichoke Hearts
Garnished with Roasted Garlic & Grilled Red Onions
\$4.95 Per Person

WARM CAPRESE DIP

Served with Pita Chips and Toasted Baguette
\$3.95 Per Person

WARM SPINACH & ARTICHOKE DIP

Served with Pita Chips
\$3.95 Per Person

BAKED BRIE

Baked Brie En Croute Prepared with Your Choice of
Caramel Apple with Walnuts or Basil, Pesto, Red Pepper & Mushroom
Served with Baguettes and Carr Wafers
\$75.00 Per Block

COCKTAIL SHRIMP PLATTER

Ice Cold Shrimp (100) with Homemade Cocktail Sauce & Garnished with Lemon Wedges
\$350.00 Per Platter

ALL PRICES ARE SUBJECT TO A CUSTOMARY 20% SERVICE CHARGE AND 7 % SALES TAX.

Revised 1/2022

PASSED APPETIZERS

(PER PERSON UNLESS STATED OTHERWISE)

SPRING ROLLS WITH THAI CHILI SAUCE \$3.00

ASIAGO CHICKEN BLOSSOM \$4.00

MUSHROOM DUXELLES PURSE \$4.00

ARANCINI WITH ROASTED RED PEPPER MARINARA \$3.50

SPANAKOPITA \$3.00

ROASTED TENDERLOIN CROSTINI \$4.50

CHEVRE MAPLE WALNUT CROSTINI \$3.50

ROASTED BEET, SAFFRON HONEY AND GREEK YOGURT CROSTINI \$3.50

GOURMET APPETIZERS

(PER PERSON UNLESS STATED OTHERWISE)

CRAB AND AVOCADO PHYLLO CUP \$4.50

SAUSAGE STUFFED MUSHROOMS \$4.00

SCALLOPS WRAPPED IN BACON WITH HONEY GLAZE \$4.50

PETIT BEEF WELLINGTON \$4.50

HERB CRUSTED LAMB LOLLIPOPS WITH ROMESCO SAUCE \$4.50

If there is something you don't see, we would be happy to customize a menu for you!