WATERTOWN GOLF CLUB

Hors d'oeuvres Selections

TIER ONE—\$16 dozen

TIER TWO -\$24 dozen

PASSED-HOT

Petite Quiche Lorraine
Petite Vegetarian Quiche
Vegetable, Shrimp or Pork Egg Rolls
Sausage and Spinach Stuffed Mushrooms
Crispy Artichoke Hearts with Herb Aioli
Barbecue Meatballs
Sesame Chicken Strips w/ Sweet Chili Sauce
Teriyaki Beef Skewers with Peanut Sauce
Franks in a Blanket with Mustard Sauce
Caramelized Onion & Blue Cheese Phyllo Cups
Spinach & Feta Wrapped in Phyllo
Chicken Satay with Peanut Sauce
Broccoli rabe & Sausage Stuffed Bread
Pepperoni Stuffed Bread
Buffalo Chicken Stuffed Bread

PASSED-COLD

Prosciutto Wrapped Asparagus

Genoa Horns with Boursain Cheese

Tomato and Garlic Bruschetta

Classic Deviled Eggs

Bruschetta, Plum Tomato, Mozzarella, Basil

PASSED-HOT

Scallops Wrapped in Bacon
Clams Casino, Bacon & Panko \$\$
Escargot in Mushroom Caps
Ginger Lime Shrimp Shooters
Lobster Bisque Shooters
Lamb Chops w/Mint Demi-Glace \$\$
Coconut Shrimp w/Chili Marmalade Sauce
Mini Beef Wellington
Crab Cakes w/ Basil Aioli
Seared Tuna on Rice Cracker w/ Wasabi Cream
Sliced Sirloin Crostini with Horseradish Cream

STATIONARY SELECTIONS

Fruit, Cheese, &Crudités Crackers & House Made Dip \$5pp

Tuscan Table

Artisan Meats & Cheeses,
Grilled Vegetables, Roasted Peppers,
Marinated Mushrooms, Garlic Bread
\$8/pp
With Stuffed Breads \$12. pp

RAW BAR

Chilled Jumbo Shrimp 4.25 each
Littleneck Clams \$1.75 each
Oysters (market price)

We will gladly customize menus upon request.

*7.35% CT Sales Tax and 21% Service Charge applies, \$\$ additional charges may apply