

WATERTOWN GOLF CLUB

Hors d'oeuvres Selections

We recommend 4-5 pieces per person

TIER ONE—\$15 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

Crab Cakes with Basil Aioli

Seared Tuna on Rice Cracker w/ Wasabi Cream

Caramelized Onion & Blue Cheese Phyllo Cups

Sliced Sirloin Crostini with Horseradish Cream

Spinach & Feta Wrapped in Phyllo

Chicken Satay with Peanut Sauce

PASSED-COLD

Prosciutto Wrapped Asparagus

Genoa Horns with Boursain Cheese

Tomato and Garlic Bruschetta

Classic Deviled Eggs

Bruschetta, Plum Tomato, Mozzarella, Basil

Potato Bellini with Sour Cream & Caviar

TIER TWO -\$22 dozen

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 +\$2

Coconut Shrimp w/Chili Marmalade Sauce

Mini Beef Wellington

PASSED-COLD

Smoked Salmon Canapé

Gazpacho Shooters

Crab Salad in Cucumber Cups

STATIONARY SELECTIONS

Fruit, Cheese, & Crudités

Crackers & House Made Dip \$4pp

Tuscan Table

Artisan Meats & Cheeses,

Grilled Vegetables, Roasted Peppers,

Marinated Mushrooms, Garlic Bread

\$6.95/pp

With Stuffed Breads \$8.95/pp

RAW BAR

Chilled Jumbo Shrimp 2.95 each

Cherry Stone Clams \$1.75 each

Oysters (market price)

served over ice with cocktail sauce

We will gladly customize menus upon request.

Please call (860)274-5486

**6.35% CT Sales Tax and 21% Service Charge applies*