

Cocktail Stations

Minimum of 25 people per Station

Pasta Bar

Penne, Fettuccini and Cheese Tortellini
Marinara, Pesto, White Clam, Garlic and Olive Oil,
Vodka and Alfredo Sauces
Chorizo Sausage, Diced Chicken Breast and Shrimp
Broccoli, Bell Peppers, Roasted Mushrooms
and Roasted Provencal Vegetables
Basket of Garlic Toast

\$8.95

Stir Fry Station

Pork, Chicken, Flank Steak and Shrimp
Sweet and Sour, Spicy Hunan and Ginger-Soy Sauces
Lo-Mein Noodles and Fried Rice
Napa Cabbage, Stir Fry Vegetables, Cashews, Bamboo Shoots,
Water Chestnuts and Young Corn

\$8.95

Carving Station

Based on 2 Sandwiches Total Per Person

Choose 2 of the Following

Roast Beef Tenderloin, Stone Ground Mustard and Horseradish Mayonnaise
Roast Turkey Breast, Cranberry Chutney and Honey-Mustard Sauce
Roast Pork Tenderloin, Mango Marmalade and Chipotle-Peach Barbecue

\$12.95

Seafood/Raw Bar

Tabled

Oysters on the Half Shell, Mignonette Sauce

Clams on the Half Shell, Cocktail Sauce

Shrimp Cocktail

Cedar Smoked Chilled Side of Norwegian Salmon

Butlered

Tempura Battered Shrimp, Duck Sauce

Clams Casino

Mussels Oregano

Carving Station

Salmon Stuffed with Basil, Fresh Mozzarella and Roma Tomatoes

Market Pricing

Tapas Station

Tabled

Hummus, Pita Wedges

Fresh Tomato Brushetta, Garlic Crostini

Spinach-Crab and Artichoke Dip, Assorted Flat Breads

Marinated Olives

Caponata

Prosciutto Wrapped Melon

Capicola Ham Pinwheels

Butlered

Tempura Battered Asparagus Tips, Bell Pepper Coulis

Boursin Cheese Filled Cremini Mushrooms

Applewood Smoked Bacon Wrapped Shrimp, Asian Barbecue Glaze

\$14.95 p.p.

Viennese Table

Based on 3 Pieces Total Per Person

Chocolate Dipped Strawberries

Assorted Truffles

Russian Tea Cakes

Lemon Squares

Fresh Fruit Tartlets

Lemon Meringue Tartlets

Truffle Tartlets

Miniature Cannoli's

Cream Puffs

\$7.95 p.p.

Coffee Station*

Imported Tea Selection

Decaffeinated and Regular Colombian Coffees

Assorted Biscotti

\$2.50 p.p.

***Liquors Available at Additional Charge**

Elmira Country Club

Hors d'oeuvre Packages

Tabled

Domestic Cheese and Cracker Tray
Crudit  and Dip Tray

Butlered

Large Shrimp Cocktail
Smoked Chorizo Sausage en Croute, Creole-Honey Mustard
Pesto Stuffed Cremini Mushroom
Smoked Chicken Cornucopia
Above Package \$7.25 pp.

Tabled

Domestic Cheese and Cracker Tray
Vegetable Crudit  and Dip Tray
Slice Fresh Fruit and Dip Tray

Butlered

Large Shrimp Cocktail
Chorizo Sausage Stuffed Cremini Mushroom
Fresh Tomato Brushetta
Above Package \$7.25 pp.

Tabled

Domestic Cheese and Cracker Tray
Vegetable Crudit  and Dip Tray
Sliced Fresh Fruit and Dip Tray

Butlered

Large Shrimp Cocktail (2 pieces pp.)
Spinach and Prosciutto Stuffed Cremini Mushroom
Smoked Chorizo Sausage en Croute, Creole-Honey Mustard
Pesto and Mozzarella Crostini
Above Package \$9.25 pp.

Elmira Country Club

Tabled

Domestic Cheese and Cracker Tray
Vegetable Crudité and Dip Tray
Sliced Fresh Fruit and Dip Tray

Butlered

Jumbo Shrimp Cocktail
Apple Wood Smoked Bacon Wrapped Scallop
Spanakopita
Smoked Chicken Cornucopia
Crab Meat "Spa" Rangoon, Oyster Sauce
Smoked Chorizo Sausage en Croute

Above Package \$11.25 pp.

Tabled

Imported and Domestic Cheese and Cracker Tray
Vegetable Crudité and Dip Tray
Sliced Fresh Fruit and Dip Tray

Butlered

Jumbo Shrimp Cocktail (2 pieces pp.)
Apple Wood Smoked Bacon Wrapped Scallops
Spanakopita
Chicken Satay, Spicy Peanut Sauce
Duxelles Stuffed Cremini Mushroom
Smoked Chorizo Sausage en Croute
Pesto and Mozzarella Crostini

Above Package \$15.25 pp.

Elmira Country Club

Tabled Hors d'oeuvres

Domestic Cheese and Cracker Tray

Fresh Fruit and Dip Tray

Crudit  and Dip Tray

If ordering all 3 above \$4.00 pp. otherwise \$1.50 pp.

Imported Cheese and Cracker Tray

Hummus, Assorted Crostini and Pita Wedges

Cheese and Beer Fondue, Assorted Crostini and Pita Wedges

Swedish Meat Balls (2 pieces pp.)

Italian Meat Balls (2 pieces pp.)

Antipasto, Assorted Meats, Cheeses, Olives and Vegetables

Above tabled hors d'oeuvres \$1.75 pp.

Butlered Hors d'oeuvres

Zesty Cheese Tip

Assorted Flavor Potato Knish

Fresh Tomato Brushetta

Cheese Straw

Above Hors d'oeuvres \$.75 Each

Grilled Portobello Mushroom Brochette

Pesto Stuffed Cremini Mushroom

Chorizo Sausage Stuffed Cremini Mushroom

Duxelles Stuffed Cremini Mushroom

Smoked Chorizo Sausage en Croute, Creole-Honey Mustard

Cocktail Frank in Pastry, Stone Ground Mustard

Fresh Tomato Brushetta with Fresh Mozzarella

Grilled Keilbasa, Stone Ground Mustard

Mild Italian Sausage, Creole-Honey Mustard Sauce

Above Hors d'oeuvres \$1.00 Each

Elmira Country Club

Hot Tomato and Mozzarella Croustade
Pesto and Fresh Mozzarella Crostini
Spinach and Artichoke Crostini
Shrimp Toast
Boneless Chicken Wing, Honey-Mustard Barbecue
Battered Mozzarella Cheese Stick, Marinara Sauce
Above Hors d' oeuvres \$1.00 Each

Boursin Cheese Stuffed Cremini Mushroom
Spinach and Prosciutto Stuffed Cremini Mushroom
Pork Potsticker, Duck Sauce
Pineapple Wrapped with Apple Wood Smoked Bacon
Chicken Satay, Spicy Peanut Sauce
Honey-Orange Glazed Chicken Brochette
Potato Pancake, Apple Compote
Spanakopita
Tandoori Chicken Satay, Duck Sauce
Assorted Mini Quiche
Crab Meat "Spa" Rangoon, Oyster Sauce
Above Hors d' oeuvres \$1.25 Each

Large Coconut Breaded Shrimp
Crabmeat Stuffed Cremini Mushroom
Large Tempura Battered Shrimp, Duck Sauce
Large Shrimp Cocktail
Thai Chicken Spring Roll, Duck Sauce
Honey-Orange Glazed Beef Satay
Almond Crusted Duck Tenderloin, Honey-Orange Dip
Chicago Style Mini Pizza
Smoked Chicken Cornucopia
Parmesan-Artichoke Heart
Above Hors d'oeuvres \$1.50 Each

Elmira Country Club

Rumaki

Apple Wood Smoked Bacon Wrapped Scallop
Scallop Dusted in Blue Cornmeal, Ancho Remoulade

Scallop Scampi

Little Neck Clam Casino

Apple Wood Bacon Wrapped Large Shrimp, Asian Barbecue Glaze

Chicken Egg Roll, Ginger-Soy Dip

Southwestern Chicken Egg Roll, Sour Cream

Above Hors d'oeuvres \$1.75 Each

Brie and Raspberry in Phyllo

Apple and Brie Cheese Croustade

Jumbo Shrimp Cocktail

Jumbo Rosemary-Garlic Grilled Shrimp

Asian Ginger-Garlic Barbecued Jumbo Shrimp

Southwestern Shrimp in a Tartlet

Beef Carpaccio Crostini

Above Hors d'oeuvres \$2.00 Each

Smoked Salmon Mousse on a Crostini

Crab Cake Crostini, Roasted Red Bell Pepper Aioli

Lobster and Shrimp Cake Crostini, Mango Chutney

Chilled Oyster on the Half Shell, Mignonette Sauce

Oyster Rockefeller

Spring Lamb Chop

Above Hors d'oeuvres \$2.50 Each