



## *Elgin Country Club*

### *Hors d'oeuvre Packages*

#### *The Cocktail Party Buffet*

*Crudités, Cheese Presentation, Fresh Fruit Display and Your Choice of 2 cold & 3 hot  
Hors d'oeuvre from below \$26 per person*

##### *~Cold~*

Assorted Canapés  
  
Scallop Tartare, Rainbow Citrus  
on Spoon

Strawberry Jam, Brie and  
Prosciutto with Balsamic Glaze  
on a Toasted Crostini

Large Shrimp on Ice, served  
with Cocktail Sauce and  
Lemons **(add'l \$5/pp++)**

Pickled Shrimp and Root  
Vegetable Salad in a Cucumber  
Cup

Seared Tenderloin, Thai Basil  
Heirloom Tomato & Shaved  
Manchego Cheese on a Toasted  
Crostini  
**(add'l \$2/pp++)**

Tuna Tartare, Soy Ginger Glaze,  
Crispy Wonton Skin on a Spoon  
**(add'l \$4/pp++)**

Grilled Polenta & Fresh  
Mozzarella Cheese on Rosemary  
Skewer

##### *~Hot~*

Bacon Wrapped Date Filled  
with Roasted Red Pepper and  
Manchego Cheese

Spanakopita

Smoked Chicken & Pico de  
Gallo Quesadillas with  
Guacamole & Sour Cream

Macadamia Crusted Shrimp and  
Crab-Pineapple Mousse

Sun-Dried Tomato Pesto  
Phyllo Cup

Savory Meatballs

Baked Brie and Pancetta  
Phyllo Cups

Spinach Stuffed Mushroom with  
Red Pepper Coulis

*Choice of:*  
Orange-Chipotle BBQ Sauce **or**  
Curry Coconut Sauce

Scallop Wrapped with Bacon  
**(add'l \$1/pp++)**

Mesquite Chicken, Plantain,  
Purple Yam, and Bamboo  
Skewer, Sweet Chile Sauce

Crab Stuffed Mushroom with  
Hollandaise Sauce


Thai Shrimp Rolls with Sweet  
Chili Sauce **(add'l \$1/pp++)**

*Optional add on:*

#### *The Pasta Station Buffet*

*+\$75chef fee*

*Two pastas and accompanying sauces prepared primavera style by a uniformed chef  
along with an assorted bread and olive oil display  
\$4 per person*



## ***Hors d'oeuvre Packages Continued***

*Optional add on:*

### ***The Carving Station Buffet***

+ \$75 chef fee

*Choose from the following items:*

*Turkey, Pork Loin or Ham \$4pp*

*Roast Beef \$5pp*

*Turkey and Roast Beef \$8pp*

*Turkey and Beef Tenderloin \$15pp*

### ***Dessert***

*Assorted Mini Pastries, Tarts and Mousse Cups \$6 per person*

### ***Customize your buffet***

*Additional items are also available at market price*

#### ***Sauté Stations***

*Steak or Veal au Poivre, Shrimp, Scallops, Escargot, Crab Cakes, Mushroom Medley*

#### ***Tartar***

*Steak, Salmon or Tuna*

#### ***Carving Station***

*Baby Lamb Chops or Seared Tuna*

#### ***Seafood Bar***

*Oysters, Shrimp, Clams, Smoked Fish, Crab Claws, California Rolls or Sushi*

Buffet prices are based on a minimum of 40 people; additional charges will apply for smaller groups.

All food and beverages are subject to 20% surcharge and 8.50% sales tax

**\*\*Please remember a Buffet is an experience of food and time. We create a presentation, which looks full and abundant throughout the event. We ask that you do not take buffet food items home\*\***

