

# Nahant Country Club Cocktail Hour

(per 75 guests)

1. Specialty Cheese Board w/ Fontina, Gorgonzola, Brie, Mini Mozzarella & Goat Cheese served w/ Liver Pate, Garlic Hummus & Assorted Olives. 1) 180.00
2. Fresh Vegetable Display w/ Homemade Garlic Basil & Bleu Cheese Dips 2) 185.00
3. Smoked Salmon Platter served on a bed of Greens w/ Capers, Cream Cheese, Bermuda Onion and Hard Boiled Egg 3) 285.00
4. Antipasto Platter- Prosciutto, Genoa Salami, Sopressatta, Provolone & Feta Cheese, Marinated Mushrooms, Olives, Artichoke Hearts, Pepperoncini & Grilled Sweet Peppers. 4) 295.00

## Hot Hors D'Oeuvres

(per 100 pieces)

A minimum of six to seven hors d'oeuvres per person are suggested during cocktail hour.

### Stationary Hot Hors D'Oeuvres:

1. Italian Meatballs w/ Fresh Grated Cheese or Swedish Meatballs (150 pcs.) 1) 180.00
  2. Seasoned Mixed Vegetable Quesadillas served with Medium Salsa & Sour Cream 2) 195.00
  3. Chicken Quesadillas w/ Green and Red Peppers served with Medium Salsa & Sour Cream 3) 215.00
  - \*4. Vegetarian Spring Rolls served with Orange Scallion Teriyaki Dipping Sauce 4) 195.00
  - \*5. Asian inspired Sweet Chicken & Vegetable Spring Rolls served with Sweet Chili Dipping Sauce 5) 250.00
  - \*6. Thai Chicken & Cashew Spring Rolls served with Sweet Chili Dipping Sauce 6) 250.00
- \* Please note that above items 4, 5 and 6 can also be passed items for cocktail hour.**

### Passed Hot Hors D'Oeuvres:

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|---------------|---|------------|
| <i>Earth-</i> | 1. Italian Style Bruschetta: Chopped Roma Tomato, Onion, Garlic & Fresh Herbs topped with Parmesan Cheese | 1) 195.00  |
|               | 2. Phyllo Triangles stuffed with Spinach & Feta Cheese  | 2) 205.00  |
|               | 3. Fresh Assorted Mini Quiche (Selection Contains Meat & Seafood)   | 3) 205.00  |
|               | 4. Fresh Asparagus Asiago with Fontina Cheese in a Flaky Phyllo Wrapper                                   | 4) 205.00  |
|               | 5. Mushroom Caps w/ Seasonal Garden Vegetable & Seasoned Breadcrumb Stuffing                              | 5) 205.00  |
|               | 6. Goat Cheese Bruschetta on Baguette topped w/ Carmelized Onions and Fresh Cranberry Sauce               | 6) 205.00  |
| <i>Land-</i>  | 7. Chicken Teriyaki on Skewers topped with Sesame Seeds   | 7) 210.00  |
|               | 8. Coconut Chicken on Skewers served with Sweet Chili Dipping Sauce                                       | 8) 210.00  |
|               | 9. Marinated Beef Teriyaki on Skewers   | 9) 230.00  |
|               | 10. Lollypop Lamb Chops served with Mint Jelly  | 10) 360.00 |
| <i>Sea-</i>   | 11. Mushroom Caps with Scallop, Crabmeat & Seasoned Breadcrumb Stuffing                                   | 11) 210.00 |
|               | 12. Scallops wrapped in Bacon (traditional)   | 12) 215.00 |
|               | 13. Brown Sugared Scallops wrapped in Bacon   | 13) 230.00 |
|               | 14. Native Crab Cakes served with Mild Chipotle Lime Aioli  | 14) 275.00 |

## Passed Cold Hors D'Oeuvres

(per 100 pieces)

1. Fresh Canteloup Melon wrapped in Imported Prosciutto 1) 210.00
2. Vine Ripened Grape Tomato & Marinated Mini Mozzarella skewered with Fresh Herbs and Balsamic Drizzle 2) 210.00
3. Sweet Red & Yellow Peppers Marinated in Balsamic & Herbs Skewered with Marinated Baby Mozzarella 3) 210.00
4. Fresh Smoked Salmon Rolls w/ Fresh Asparagus & Cream Cheese 4) 240.00
5. Fresh Jumbo Shrimp Cocktail served with Homemade Cocktail Sauce 5) 275.00
6. Teriyaki Grilled Shrimp served with Homemade Mango Salsa 6) 290.00
7. NCC Specialty Raw Bar 7) Upon Request