

Foster Country Club

Cocktail Reception Menu

Stationary Hors d'oeuvres

(Priced for 100 Guests)

Cheese Board

Assortment of Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment
\$195

Crudités Table

Assortment of Gourmet Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment
Cured Meats, Dried Fruits, Assorted Olives, Crispy Vegetables and Hummus
\$300

Vegetable Crudité

Fresh, Colorful, Crisp Raw Vegetables Cut to Size and Served with Dipping Sauce
\$175

Fresh Fruit Display

An Array of Freshly Sliced Fruits
\$175

Raw Bar

Variety of Oysters, Little Neck & Shrimp Cocktail paired with appropriate Sauces
Market Price

Customized and Seasonal Hors d'oeuvres are Available Upon Request

Passed Hors d'oeuvres

(Priced Based on 100 Pieces)

Maple Glazed Scallops & Bacon

Fresh Sea Scallops Wrapped in Bacon and Brushed with Maple Syrup
\$260

Charlie Hot Kisses

Shrimp with Sliced Jalapeño & Smoked Gouda Wrapped in Bacon
\$280

Mini Clam Cakes & New England Clam Chowder

Shooter Glass with fresh chowder & garnished with a mini Clam Cake
\$280

Sesame Crusted Scallops

On a Cucumber Slice, Pickled Ginger, Cusabi Mayo
\$275

Shrimp Cocktail

Poached Shrimp Served with Cocktail Sauce and Lemon
\$260

Mini Crab Cakes

Maryland Style Crab Cakes Topped with Jalapeño Tarter
\$235

Ahi Tuna Wontons

*Sesame Encrusted, Pan Seared Ahi Tuna & Cucumber Wasabi Served
on a Crispy Won Ton*
\$250

Potstickers

*Pork Potstickers Served with Ginger Dipping Sauce or General Tso's
Chicken Potstickers*
\$225

Coconut Shrimp

Horseradish Orange Marmalade Dipping Sauce
\$280

Chicken or Beef Teriyaki

Marinated Chicken or Beef with a Ginger and Soy Glaze
\$250

Veggie or Meat Spring Rolls

\$175

Spanakopita

Puff Pastry Filled with Spinach, Feta Cheese & Onion
\$225

Prosciutto Wrapped Asparagus

*Roasted Asparagus Wrapped with Thinly Sliced Prosciutto
Served with a Parmesan Cream Dipping Sauce*
\$225

Mini Beef Wellington

Seasoned Tenderloin Wrapped in Puff Pastry
\$280

Stuffed Mushrooms

Seafood or Vegetable Stuffing
\$180

Mini Quiche

*Cheese
Vegetable
Onion & Bacon
Broccoli & Cheese*
\$225

Caprese Skewers

*Cherry Tomatoes, Fresh Mozzarella Balls & Fresh Basil
Drizzled with Balsamic Glaze*
\$225

Phyllo Cups

*Assorted Raspberry & Brie
Blue Cheese, Apple & Walnut
Goat Cheese & Fig*
\$225

Mini Bruschetta

Marinated Tomatoes, Garlic & Basil on a French Baguette
\$225

Antipasto Skewers

Provolone, Salami, Cherry Tomato, Capricola, Green Olive
\$225

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