



SAMPLE HORS D'OEUVRES STATIONS

Gourmet Pasta Bar

Trio of Pastas with Marinara, Pesto, and Alfredo Sauces, Julienne of Vegetables, Ham, Breast of Turkey, Tomatoes, Olives, and Mushrooms

LeConte Mashed Potato Bar

Traditional Roasted Mashed Potatoes, accompanied by Cheddar Cheese, Sour Cream, Roasted Corn Relish, Apple Wood Smoked Bacon Bits, and Caramelized Onions

LeConte "Falls of the Mills" Grits Bar

Stone Ground Grits, Garlic, Black Pepper, and Cheddar Cheese accompanied by Country Ham, Sautéed Baby Shrimp, Fresh Chopped Basil and Tomatoes, Sautéed Granny Smith Apples

Oven Roasted Tenderloin of Beef

Pan Seared, Encrusted with Butcher's Grind Pepper and Garlic, and served with Rolls, Horseradish Sour Cream Sauce, Dijon Mustard, Aioli, and Shiitake Demi Glace

Oven Roasted Breast of Turkey

Accompanied by Rolls, Cranberry Cream Cheese, and Sweet Mustard

Sushi Station

Tuna, Smoked Salmon, Crab, Shrimp, Nori, Avocados, Cucumbers, Carrots, Wasabi, Pickled Ginger and an Assortment of Spicy Mayos and Roe

Stir Fry Station

Lobster, Crab, Chicken, Beef and Vegetable Stir Fry Station with Steamed Rice and Stir Fry Sauce

Mexican Fajita Station

Chicken, Flank Steak, Flour Tortillas, Rice, Salsa, Guacamole, and Sour Cream





SAMPLE HORS D'OEURVES DISPLAYS

Antipasto Display

Genoa Salami, Cured Ham, Smoked Cheddar, Provolone Cheese, Pepperoncini Salad, Grilled Artichokes, and a Variety of Marinated and Stuffed Olives Served with an Assortment of Breads and Oils

Whole Poached Salmon

(One fish serves approximately 70-80 guests) Accompanied by Capers, Egg Yolks and Whites, Red Onions, and Toast Points

Grilled Marinated Market Vegetable Crudités

(May be prepared raw) Served with an Avocado Ranch Dipping Sauce

Assorted Domestic and Imported Cheese Display

Baby Swiss, Roquefort, Smoked Gouda, Aged Cheddar, Provolone, Herbed Goat, Dill Havarti, and Pepper Jack Cheeses. Served with Assorted Flatbreads, Crackers, and Toasted Rounds.

Oven Roasted French Brie Wheel

(One Brie Serves Approximately 30-40 people) Wrapped in Phyllo Dough, Raspberry Preserves, Caramelized Sugar, and Cinnamon Apples. Accompanied by Toasted French Bread Rounds

Fresh Select Market Fruit Display

Display of Seasonal Fruits and Berries

Display of Dips and Breads

Hot Artichoke-Crab and Variety of Chilled Dips, Pita Wedges and Chips

Assorted Gourmet Miniature Dessert Station

Gourmet Truffles, Mini Cheesecakes, Petit Fours, Petit Mousse Cups, and Chocolate Dipped Strawberries



Club LeConte

SAMPLE HOT HORS D' OEUVRES

Fried Boursin Artichoke Hearts

Deep Fried Stuffed Artichokes, with a Garlic Parsley Butter

Bacon Wrapped Grilled Gulf Shrimp

Served with a Jack Daniel's Barbecue Cream Sauce

Pecan Encrusted Chicken Tenderloins

Crushed Pecans and a Hot Cranberry Mustard Dipping Sauce

Broiled Baby English Lamb Chops

Encrusted with Black Pepper and Herbs, Apple Mint Demi Glace

Mushroom Caps Maryland

Oven Roasted CrabMeat stuffed Mushrooms, Old Bay Hollandaise

Miniature Crab Cakes

Pan Seared, topped with an Old Bay Remoulade

Asian Lettuce Wraps

Seared Beef, Vegetables and Lo Mein Noodles

Steak Au Poivre Crostini

With Horseradish Cream

Trio of Mini Grilled Cheese Sandwiches

Muenster, Extra Sharp Cheddar and Smoked Gouda Sandwiches

Sirloin Steak Skewers

Drizzled with Merlot Glaze



Club LeConte

SAMPLE CHILLED HORS D' OEUVRES

Spiced Kissed Gulf Shrimp

Displayed on ice with a Key Lime Cocktail Sauce and Lemon Wedges

Oriental Smoked Salmon and CrabMeat Sushi Rolls

Asian Vegetables and Rice, Wasabi, Soy Sauce, and Pickled Ginger served on a Marble Slab

Shrimp Bruschetta

Marinated Gulf Shrimp and Italian Plum Tomatoes on French Bread Rounds

Sashimi Tuna on Sesame Cracker

Served with Avocado Ranch Wasabi Dipping Sauce

Bite Sized Tomato and Buffalo Mozzarella

Drizzled with Olive Oil and Seasoned with Salt, Pepper and Fresh Basil

Mini Caesar Salads

In Parmesan Cheese Wafer Cups

