

Vesper Country Club

Cocktail Reception Menus

Est. 1875

All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax. Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Hors d'oeuvres

*Priced per Person
Passed Items for 1 Hour*

Classic Hors' d Oeuvres Package \$12.50

Caprese Skewers, Basil Marinade
Applewood Smoked Scallops and Bacon
Spinach and Parmesan Stuffed Mushrooms
Coconut Chicken, Mango Dipping Sauce

Deluxe Hors' d Oeuvres Package \$14.00

Tamari Marinated Beef Satay, Ponzu Sauce
Parmesan Arancini, Spiced Marinara
Lollipop Lamb Chop, Red Wine Plum Sauce
New England Cod Cake, Citrus Aioli

Premium Hors' d Oeuvres Package \$16.50

Sesame Tuna, Wonton Crisp, Ginger Spread, Wakame Salad
Rare Tenderloin Canape, Pepper Aioli
Truffle Mac and Cheese Spoon
Pork Shumai Dumpling, Scallion Soy

Substitute at No Additional Cost

- Caprese Skewers, Basil Marinade
- Mini Shepherd's Pie, Chive Sour Cream
- Tempura Coconut Shrimp, Sweet Thai Chili Sauce
- Smoked Red Pepper Hummus, Cucumber, Pita Toast
- Mushroom Ragout Crostini, Gorgonzola Cream
- Parmesan Arancini, Spiced Marinara
- Miniature Chicken Wellingtons
- Chipotle Chicken Salad Crostini
- Shrimp Spring Rolls
-
- Vegetable Pakora, Tomato Chutney
- Mini Grilled Vermont Cheddar Cheese and Tomato Soup Sips
- Spinach and Parmesan Stuffed Mushrooms
- Coconut Chicken, Mango Dipping Sauce
- Virginia Ham and White Cheddar Croquettes

Substitute with Additional Cost: \$2.50 per selection

- Rare Tenderloin Canape, Pepper Aioli
- Sesame Tuna, Wonton Crisp, Ginger Spread, Wakame Salad
- Herb Grilled Baby Lamb Chops, Red Wine Plum Sauce
- Applewood Smoked Scallops and Bacon
- Charred Beef Tenderloin, Sweet Pepper Spread, Gorgonzola
- Lobster Roll Sliders, Toasted Brioche
- Mini Maryland Crab Cakes, Spicy Remoulade
- Truffle Mac and Cheese Spoon
- Tamari Marinated Beef Satay, Ponzu Sauce

All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax. Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Stationary Displays

Priced per Person

Minimum Order of 1/2 of Guarantee

Jumbo Shrimp Cocktail \$12.50

With Homemade Cocktail Sauce

Other Raw Bar Options Available at Market Price Upon Request

Seasonal Vegetable Crudit  \$4.50

With Chipotle Ranch and Bleu Cheese Dipping Sauces

Artisan Cheese Display \$6.50

Chefs Selection of Cheeses, Seasonal Fruits, Assorted Crackers, Lavash, and Grilled Bread

Antipasto Italiano \$10.50

Arrangement of Artisan Italian Meats, Cheeses, Vegetables with EVOO, Fresh Herbs and Assorted Italian Breads

Mediterranean Display \$8.50

Tabbouleh, Hummus, Roasted Vegetables, Marinated Olives, Grilled Artichokes, Feta, Grilled Pita

Assorted Tapas \$17.00

Grilled Chorizo Skewers, Shrimp with White Wine, Tomatoes and Herbs, Serrano Ham, Manchego Cheese, Peppers, Garlic Aioli, Citrus Marinated Olives

Flatbreads \$8.00

Choose Two:

Margherita

San Marzano Tomatoes, Fresh Mozzarella Cheese, Basil, Drizzle of EVOO

Carne

Pepperoni, Bacon, Sausage with Red Sauce

Roasted Beet

Valley View Farm Goat Cheese, Arugula, Organic Basil, Toasted Almonds

Shrimp Scampi

Garlic Oil, Mozzarella Cheese, Parmesan, Cherry Tomatoes, Fresh Basil, Balsamic Drizzle

The Pacific \$13.00

Bamboo Baskets Of Vegetable, Shrimp, Pork Dumplings, Wok Fried Spring Rolls, Teriyaki Beef Skewers, Teriyaki Chicken Skewers, Lettuce, Wraps, Soy, Scallions, Thai Chili Sauce

Slider Station \$12.00

Beef Brisket, Caramelized Onion, Vermont Cheddar, BBQ Pulled Pork, Jicama Slaw, Spiced Fried Chicken, Coleslaw, Garlic Aioli, Served with House made Chips, Hawaiian Rolls and French Rolls

All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax. Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Enhanced Stationary Displays

Priced per Person

Minimum of 3 Stations if Using for Dinner Stations

Chef Attendant Fee \$75.00 per chef, One Chef is required for Every 75 Guests

Stations will be Open for 90 Minutes Only

Grilled Vermont Cheddar Sandwich \$8.50

With Slow Roasted Tomato Soup

Smashed Potato Bar \$10.00

Mashed Yukon Gold Potato and Roasted Sweet Potatoes

Toppings

Caramelized Onions, Crumbled Bacon, Roasted Mushrooms,
Vermont Cheddar, Gorgonzola, Chevre, Sour Cream, Chives, Crisp Shallots

Pasta Station \$12.50

Choose Two:

- Cheese Ravioli, Basil Pesto & San Marzano Tomato Sauce
- Vegetable Primavera
- Butternut Squash Ravioli, Spiced Cream
- Mushroom Ravioli, Madeira Cream, Crumbled Goat Cheese
- Gnocchi, Crispy Pancetta, Truffle Oil & Shaved Parmesan
- Penne Bolognese, Italian Meat Sauce, Shaved Parmesan
- Orecchiette, Spicy Sausage, Broccolini & Wine Sauce
- Gemelli with Basil Pesto or Alfredo Sauce
- Lobster Ravioli, Basil Parmesan Cream - add \$4.00

Salad Bar Station \$10.00

Choose Two:

Boston Bibb Lettuce Wrap, Spiced Walnuts, Poached Pears, Champagne Vinaigrette
Caprese Salad Skewers, Fresh Mozzarella, Basil, Garden Tomato, Balsamic Drizzle
Mini Iceberg Wedges, Grape Tomatoes, Bacon, Smoked Blue Cheese
Arugula Martini, Roasted Beets, Goat Cheese, Citrus Vinaigrette

Risotto Station \$15.00

Creamy Parmesan Risotto Served with Grilled Zucchini, Roasted Asparagus, Sautéed Mushrooms,
Roasted Butternut Squash, Herb Roasted Chicken and Shrimp Scampi

Carving Stations

All Stations Served with Dinner Rolls & Choice of Starch

Carved Herb Roasted Pork Loin \$15.00

Apple Port Reduction

Slow Roasted Turkey Breast \$17.00

Cranberry Sauce and Herb Gravy

Roasted Sirloin \$22.00

Roasted Garlic Demi-Glace

Herb Rubbed Beef Tenderloin \$25.00

Red Wine Shallot Sauce

All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax. Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.