



# **Vesper Country Club Cocktail Reception Menus**

All food prices are subject to a 22% 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 Aranchini, Spiced Marinara  
Braised Short Rib Crostini, Garlic Aioli  
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  
Mini Croque Monsieur, Cornichon, Dijonaise

### **Substitute at No Additional Cost**

- Caprese Skewers, Basil Marinade
- Artichoke and Tomato Bruschetta
- Braised Short Rib Crostini, Garlic Aioli
- Roasted Baby Potato, Caramelized Onion Marmalade, Belle Pepper Cream
- Pickled Beet, Lavash, Goat Cheese, Toasted Pecans, Arugula
- Mushroom Ragout Crostini, Gorgonzola Cream
- Parmesan Arianchini, Spiced Marinara
- Fried Plantain, Pineapple-Mango Salsa
- Vegetable Pakora, Tomato Chutney
- Mini Grilled Vermont Cheddar Cheese and Tomato Soup Sips
- Yukon Gold Potato Pancake, Apple Red Onion Compote
- Mini Croque Monsieur, Cornichon, Dijonaise
- New England Cod Cake, Citrus Aioli
- Spinach and Parmesan Stuffed Mushrooms
- Coconut Chicken, Mango Dipping Sauce

### **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
- Lobster Roll Sliders, Toasted Brioche
- Mini Maryland Crab Cakes, Spicy Remoulade
- Truffle Mac and Cheese Spoon
- Tamari Marinated Beef Satay, Ponzu Sauce

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# 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

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# Enhanced Stationary Displays

## *Priced per Person*

**Minimum of 3 Stations if Using for Dinner Stations**

*If Needed 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

### **Cabernet Braised Short Ribs \$19.00**

Creamy Polenta, Baby Greens

### **Pasta Station \$12.50**

#### **Choose Two**

- Cheese Ravioli, Basil Pesto & San Marzano Tomato Sauce
- Vegetable Primavera
- Butternut Squash Ravioli, Roasted Apples, Ginger Cream Sauce
- Mushroom Ravioli, Madeira herbed 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, Ginger Basil Cream Sauce - 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 & Garlicky Shrimp Scampi

### **Carving Stations**

*All Stations Served with Rolls*

### **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

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