

Edgewood Country Club Hors D'oeuvres Selections



All Prices are subject to a customary 20% service charge and 7% sales tax

~ Displays ~

Cheese and Vegetable Combo Platter

Assortment of Cheeses and Seasonal Vegetables with Ranch Dipping Sauce, Mustard and Crackers
\$4.95 per person

Artisan Cheese Board

Chef's Choice of Assorted Cheeses with Crackers and Mustard
\$3.95 per person

Fresh Seasonal Fruit Display

Chef's Choice of Sliced Seasonal Fruit with Yogurt Dipping Sauce
\$3.25 per person

Vegetable Crudités with Ranch Dip

Chef's Choice Assortment of Fresh Vegetables with Ranch Dip
\$3.25 per person

Marinated Roasted Vegetable Platter

Zucchini, Squash, Bell Peppers, Banana Peppers, Eggplant, Asparagus and Artichoke Hearts
Garnished with Roasted Garlic and Tobacco Onions
\$4.25 per person

Swedish Meatballs

Beef Meatballs in a savory Brown Gravy
\$2.50 per person

Antipasta Table

Assorted Italian Meats and Cheeses, and Marinated Olives
Served with Assorted Breads and Olive Oil
\$5.95 per person

Cocktail Shrimp Platter

Iced cold shrimp (100) with homemade cocktail sauce and garnished with lemon wedges.
~ Serves 30 people ~
\$350.00

Edgewood Artisan Display

Assorted Italian Meats and Cheeses, Roasted Vegetables and Marinated Olives
Tomato Mozzarella Skewers, Baked Brie En Croute, Hummus, Warm Artichoke Dip
Served with Assorted Breads and Olive Oil
\$9.25 per person

Tailgater

Traditional Beef Sliders, Single Bone-in BBQ Ribs, Mini Hot Dogs with Condiments,
Chicken Wings – Choose Buffalo, BBQ or Garlic Parmesan with Celery and Ranch and Blue Cheese Dressings.
\$12.95 per person

~ Passed or Displayed Hors D'oeuvres ~

Prices are based on 100 pieces

Mini Crab Cakes

\$400.00

With Dijon Mustard Sauce

Beef Wellington en Crouete

\$400.00

Coconut Chicken

\$375.00

Coconut Shrimp

\$375.00

With Bomb Sauce

Scallops wrapped in Bacon

\$350.00

Mushrooms Stuffed with Crab Meat

\$350.00

Raspberry and Brie en Phyllo

\$350.00

Parmesan Artichoke Heart

\$350.00

Crab Rangoon

\$300.00

With Sweet Thai Chili Sauce

Asparagus and Asiago en Phyllo

\$300.00

Sesame Chicken

\$275.00

With Sweet Thai Chili Sauce

Chicken Satay Skewer

\$275.00

Assorted Petite Quiche

\$250.00

Vegetable Spring Roll

\$225.00

With Sesame Soy Sauce

Spinach and Cheese Spanikopita

\$225.00

Mushrooms Stuffed with Sausage

\$225.00

Breaded Cheese Ravioli

\$200.00

With Marinara Sauce

BLT Bites

\$225.00

If there is something you don't see,
We would be happy to customize a menu for you!