



# Colonial Springs Golf Club

## Additional Party and Outing - Package Menu Add-Ons

### **CHEESE, FRUIT & VEGETABLE CRUDITÉS - \$15.00 PER PERSON**

- An outstanding selection of imported and domestic cheeses, fresh fruit and berry display, fresh market vegetables with a selection of dips, served with imported crackers

### **Pricing for Individual Platters:**

- Market Vegetable Platter with a selection of dips - \$3.00 PER PERSON
- Fresh Fruit and Berry Display - \$4.00 PER PERSON
- Imported & Domestic Cheese Display with assorted crackers - \$8.00 PER PERSON

## **COLD SALAD DISPLAYS**

### **ANTIPASTO PLATTER - \$10.00 PER PERSON**

- Marinated roasted red peppers, hot Italian peppers, marinated artichoke hearts, marinated mushrooms, cured olives, grilled and marinated assorted vegetables, imported genoa salami, sliced pepperoni, imported sliced provolone cheese, fresh mozzarella, and vine ripe tomatoes

### **MARINATED GRILLED VEGETABLES - \$6.00 PER PERSON**

- Fresh market vegetables including yellow and green squash, eggplant, mushrooms, asparagus, sweet bell peppers, grilled and marinated with imported olive oil, fresh garlic, and herbs

### **GRILLED ASPARAGUS PLATTER - \$4.00 PER PERSON**

- Fresh grilled asparagus marinated with imported olive oil, fresh garlic and herbs, traditional eggplant caponata.

### **TOMATO & FRESH MOZZARELLA PLATTER - \$7.00 PER PERSON**

- Fresh sliced mozzarella and vine-ripe tomatoes drizzled with imported olive oil and finished with fresh basil

### **COLD SEAFOOD COCKTAIL DISPLAY – \$20.00 PER PERSON**

- A carefully selected of jumbo shrimp, clams and oysters on the half shell, lemon wedges, tabasco and cocktail sauce

## **SPECIALITY STATIONS**

### **BUTCHER BLOCK CARVING BOARD – \$10.00 PER PERSON**

- Oven Roasted Turkey with homestyle gravy
- Roasted Pork Loin with whole grain mustard sauce
- Virginia Ham with warm pineapple sauce
- Ginger Glazed Salmon with hoisin sauce
- Sliced Sirloin with mushroom demi-glace – ADDITIONAL \$8.00 PER PERSON
- Herb Crusted Chateau Briand – ADDITIONAL \$10.00 PER PERSON

### **PASTA STATION – \$10.00 PER PERSON**

Choose two of the following:

- Penne Filetto di Pomodoro
- Penne alla vodka
- Tortellini Bolognese
- Rigatoni with pesto cream sauce
- Shrimp and Scallop Cavatelli – ADDITIONAL \$6.00 PER PERSON

### **RAVIOLI BAR – \$8.00 PER PERSON**

- Cheese and meat filled ravioli and tortellini tossed with your choice of marinara, alla vodka sauce or a white wine beurre blanc

### **SUSHI BAR – MARKET PRICE**

- A wide variety of sushi prepared with the highest quality of ingredients made fresh

## **PASSED HORS D'OEUVRES**

**Choose Five Items – \$10.00 PER PERSON**

- Vegetable Tempura
- Stuffed Mushrooms with vegetables and parmesan
- Fresh Mozzarella on Garlic Toast with roasted pepper coulis
- Raspberry & Brie in Phyllo baked brie with raspberries and almond silvers
- Vegetable Spring Rolls
- Spanakopita – Spinach and feta in filo dough
- Tomato Bruschetta
- Mini Reubens – corned beef, sauerkraut, Swiss, and Russian dressing
- Chicken Quesadilla – Monterey jack cheese, peppers, onions wrapped in flour tortilla
- Szechuan Dumplings – tamarind glaze and cashew
- Cocktail Franks in pastry wraps
- Assorted Petite Quiche
- Petite Meatballs in Demi-Glace
- Shrimp Ceviche – avocado, citrus, tomato
- Coconut Shrimp with sweet chili dipping sauce
- Scallops wrapped in bacon – ADDITIONAL \$4.00 PER PERSON
- Jumbo Shrimp Cocktail – ADDITIONAL \$3.00 PER PERSON
- House Spice Crusted Lamb Chops – ADDITIONAL \$7.00 PER PERSON
- Mini Tuna Tacos – ADDITIONAL \$4.00 PER PERSON

## **DESSERT TABLE – \$10.00 PER PERSON**

- An elegant display of assorted desserts including homemade cookies, chocolate fudge brownies, lemon dream bars, assorted cakes, napoleons, cannoli's, assorted fruit tarts, and a hand carved fresh fruit display

## **SUNDAE BAR – \$8.00 PER PERSON**

- Premium vanilla and chocolate ice cream and an outstanding selection of toppings, including fresh berries, bananas, hot fudge and caramel syrups, assorted chopped nuts, sprinkles, candies and fresh whipped cream

## **ADDITIONAL DESSERT OPTIONS**

**ASSORTED BUTTER COOKIE PLATTER – \$4.00 PER PERSON**

**ASSORTED MINI PASTRY PLATTER – \$5.00 PER PERSON**

All Prices are Subject to 20% Service Charge and New York Sales Tax. The 20% Service Charge on Your Bill is not a Gratuity for the Employees who Provided Service. The 20% Service Charge will be used to Cover Administrative Fees of the Event. If you wish to Reward Exceptional Service, you May Leave a Tip which will go Directly to the Server(s) and/or Bartender(s)