

Cold Hors d'oeuvres Displays

Creamery Cheese Display

Cheese cube selections of Peppadew Cheddar, Sage Darby, Irish Porter, Havarti and Jarlsberg with crackers, breadsticks and whole fresh fruit garniture....280.00/Display ++

Crudite and Dip

Cut fresh vegetables to include: celery, carrots, cucumber, radishes, sugar snap peas, red pepper, cauliflower and ranch dressing for dipping....225.00/Display ++

Fresh Fruit Display

Selections of cantaloupe, honeydew, watermelon (in season), grapes, pineapple with a vanilla yogurt for dipping....225.00/Display ++

Antipasto Display

Julienne Italian meats and cheeses including Capicola ham, hard salami, pepperoni and fresh buffalo mozzarella with artichoke hearts, sliced tomatoes, pepperoncini peppers, black olives and green olives....225.00/Display ++

Raw Bar Display

Jonah crab claws, Campeche shrimp, west coast oysters, east coast oysters, split Alaskan king crab, zesty cocktail sauce, lemons, horseradish, Tabasco and saltine crackers.... Market Price

Decorated Poached Salmon

King Salmon poached in a court bouillon and garnished with shrimp and cucumber slices. Served with hard-boiled egg, capers, diced onions....Market Price

Sushi Display

Assorted California rolls, shrimp, tuna and salmon nigiri, Philly rolls and smoked salmon rolls with pickled ginger, soy and wasabi.... Market Price

Smoked Seafood Display

Cold smoked King salmon, smoked Rainbow trout and smoked scallops served with cream cheese, diced onion, capers and hard-boiled eggMarket Price

Charcuterie Display

Rolled deli classics including turkey breast, hickory smoked ham, corned beef, roast beef, and capicola..... \$280.00/Display

All prices subject to 22% taxable service charge in addition to applicable state and local taxes. Plum Brook Country Club must be notified of any reductions in guarantees a minimum of 7 days in advance of the scheduled function or established guarantee numbers will automatically be prepared and charged. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order.

Hot Hors d'oeuvres

Coconut Chicken

Chicken Strips dusted with toasted coconut and deep-fried to a golden brown. Served with a tropical dipping sauce.....200.00/ per 100 pieces ++

Meatballs

Meatballs rolled with just enough seasonings and herbs and baked to perfection. Tossed in your sauce of choice: Swedish, Teriyaki or Barbecue....225.00/ per 100 pieces ++

Stuffed Mushrooms

Jumbo mushroom caps stuffed with your choice of lump crabmeat or savory sausage, topped with sharp cheese and baked to perfection....225.00/ per 100 pieces ++

Bacon Wrapped Water Chestnuts

Water chestnuts soaked in soy, wrapped in bacon and fried until crispy. Tossed in a teriyaki glaze: A club favorite....225.00/ per 100 pieces ++

Potstickers

Oriental Wonton stuffed with meat and seasonings and fried to a crispy golden color. Served with teriyaki for dipping....200.00/ per 100 pieces ++

Chicken Drumettes

Chicken Wings breaded and deep-fried to a crispy delight. Served with sweet and sour and barbecue sauces for dipping....225.00/ per 100 pieces ++

Crab Cakes

Miniature crab cakes loaded with lump crab, breading, onion, red bell pepper and served with a roasted red pepper aioli....285.00 / per 100 pieces ++

Assorted Sausage Bites

Smoked kielbasa, bratwurst and Italian sausage cut on the bias into pieces and topped with festival sauce of peppers, onions and tomato....200.00/ per 100 pieces ++

Clams Casino

Tender Little Neck Clams topped with butter, bacon, breadcrumbs, red pepper and white wine and baked to perfection....300.00/ per 100 pieces ++

Bacon Wrapped Scallops

Plump white sea scallops wrapped in hickory smoked bacon deliciously baked until Crispy..... \$300.00/ per 100 pieces ++

Jalapeno Poppers

Jalapeno Peppers stuffed with cream cheese, dusted in breading and deep-fried to a delicate golden brown..... 130.00/ per 100 pieces ++

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(Priced in per 100 pieces – Minimum 25 piece increments)

Jumbo Gulf of Mexico Shrimp

21-25 Count Campeche shrimp steamed & chilled & served with tangy cocktail sauce....310.00/100 pieces ++

Peel and Eat Shrimp

30/40 Count shrimp boiled until just tender & served with a savory cocktail sauce....24.00/pound (5 lb. minimum)

Ham & Cheese Roulades

Hickory smoked ham and cheese layered and rolled into bite-sized medallions....175.00/100 pieces ++

Salami Coronets

Hard salami crowns piped with a creamy cheese filling....175.00/100 pieces ++

Finger Sandwiches

Assorted miniature sandwiches of ham & cheese, turkey & cheese, and tuna salad...200.00/100 pieces ++

Bruschetta

Homegrown tomatoes diced and tossed with seasonings, fresh basil and parmesan cheese and served with fresh parmesan crostinis.....80.00/display ++

Devil's on Horseback

Brie stuffed dates wrapped in crispy bacon.....225.00/100 pieces ++

Brie Purses

Creamy brie cheese topped with fruit preserve then wrapped in a delicate puff Pastry and baked until golden....275.00/100 pieces ++

Assorted Canapes

Our chef's selection of canapes and bite-sized delicacies....225.00/100 pieces ++

Assorted Dry Snacks

Pretzels, Potato Chips, Nacho Chips, Popcorn.....\$15.50/bowl

Goldfish Crackers, Trail Mix.....\$26.00/bowl

Mixed Nuts; Mixed Cashews, Pecans, Almonds, Hazelnuts, Brazil....\$21.00/bowl

Dips; French onion, Herbed cheese, Roasted Red Pepper, Salsa, Garlic & Olive Oil, and Honey Mustard.....\$15.50/bowl

Olive Tapenade. Add \$5.00/bowl

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