

HORS D'OEUVRES

A FLIGHT OF REGIONAL AMERICAN CHEESES

A Selection of Five Regional American Cheeses
served with Fresh Black Pepper and Rosemary Crackers

FRUIT FONDUE

To include:

Whole Strawberries, Banana Halves and Pineapple Chunks
Angel Food Cake
Milk and White Chocolate

SUSHI DISPLAY

(Available as a Station for 50 or more persons)

An Assortment of
Raw Tuna, Red Snapper, Salmon, Shrimp and Smoked Eel
California Rolls
served with Pickled Ginger, Wasabi,
Wakame and Soy Sauce

CRUDITÉ SHOOTERS

Battonettes of Carrots, Celery and Red Pepper
with Ranch Dressing

INDIVIDUAL BAKED BRIE EN CROÛTE

- Attendant Required -

Individual Baked Brie en Croûte
Lingonberry Jam

ANTIPASTO DISPLAY

Salami, Ham, Capicola, Sopressata, Provolone,
Smoked Mozzarella, Roasted Plum Tomatoes,
Marinated Mushrooms, Artichokes, Olives,
Roasted Peppers and Red Onions

FONDUE BAR

Wedges of Apples and Pears
Bagel Cubes
Gruyère and Emmental Fondue

SNACK 'N DIP

Tortilla Chips, Salsa, Tomatillo Salsa and Chili con Queso
Housemade Potato Chips
Hard Pretzels
Saddlebrook House Mixed Nuts
Assorted Crackers and Bread Sticks
Warm Artichoke and Herb Boursin Cheese Dips

TUSCAN CHIP STATION

To include:

Taro, Corn, Flour and Crostini Chips
with Mango Salsa, Tomatillo Salsa,
Pico de Gallo, Chili con Queso and Guacamole



HORS D'OEUVRES

*Minimum order of 25 pieces per item.
(à la Carte)*

COLD SELECTIONS

Roasted Parmesan Artichoke
with Oregano Chicken Bouchée

Honey Glazed Turkey on Garlic Crostini

Prosciutto and Melon

Charred Eggplant on Aioli Crouton
with Roasted Pepper Roulade

Vermont Cheddar with Boursin Mousse on Lavosh

Shrimp Shooter with Margarita Cocktail Sauce
Crab Gazpacho
Vegetarian Caprese

Ahi Tuna Poke
Lobster Bruschetta

Spiced Chicken Mango with Cumin and Cilantro

Mini Reubens on Rye Crisps

Smoked Salmon Pinwheel on Bagel Chip

Tenderloin au poivre on Parmesan Nets

Crab and Avocado Barquette

Sun-Dried Tomato, Tapenade
and Spinach rolled in Flat Bread

Red Curried Chicken on Grilled Indian Flatbread

Grilled Vegetables on Phyllo Dough

Shrimp with Fontina Cheese on Polenta
with Roasted Tomato Drizzle

Grilled Asparagus Wrapped in Salmon

Seared Lobster with Caviar and Savory Butter
on Black Pepper Crackers

California Rolls with Wasabi, Ginger and Soy Butter

Vietnamese Spring Rolls
Choice of Beef, Shrimp or Vegetarian

HOT SELECTIONS

ASIAN PACIFIC

Pork and Shrimp Sui Mai with Teriyaki Glaze

Egg Rolls with Sweet & Sour Sauce

Pot Stickers with Sesame Soy

Shrimp Dumplings with Spicy Scallion Sauce

Beef Saté with Teriyaki Sauce

Chicken Saté with Curry Sauce

AMERICAN

Chicken Fingers with Honey Mustard Sauce

Lobster Corn Dogs

Smoked Ham and Gruyère Cheese Croissants

Buffalo Wings with Celery and Bleu Cheese

Bacon Wrapped Scallops

Mini Crab Cakes with Spicy Creole Sauce

Stuffed Mushrooms
Choice of Beef, Turkey or Vegetarian

Coconut Fried Shrimp

Barbecue Shrimp wrapped with Smoked Bacon

INTERNATIONAL

Miniature Beef Wellington

Jalapeño Poppers

Spanakopita

Roasted Vegetable Strudel

Mini Ricotta Calzones with Marinara Sauce

Grilled Lamb Chops with Mint Jus Lie

Almond Crusted Shrimp with Mango Chutney Sauce

Crispy Smoked Chicken Ravioli

Shrimp and Scallop Skewers with Sweet Chili Sauce

RECEPTION PACKAGES

Packages are based on a minimum of 15 people.

TENNIS ANYONE?

(6 Pieces Per Person)

Shrimp Shooter with Margarita Cocktail Sauce
Charred Eggplant on Aioli Crouton
with Roasted Pepper Roulade
Smoked Salmon Pinwheel on Bagel Chips
Miniature Beef Wellington
Mini Crab Cakes with Spicy Creole Sauce

DOUBLES

(7 Pieces Per Person)

Jumbo Shrimp on Ice
Canadian Snow Crab Claws
Grilled Lamb Chops with Mint Jus Lie
Bacon Wrapped Scallops
Spanakopita

FIRST TEE

(6 Pieces Per Person)

Shrimp with Fontina Cheese on Polenta
with Roasted Tomato Drizzle
Stuffed Mushrooms
Choice of Beef, Turkey or Vegetarian
California Roll with Wasabi, Ginger and Soy Butter
Chicken Fingers with Honey Mustard Sauce
Egg Rolls with Sweet & Sour Sauce
Beef Saté with Teriyaki Sauce

MULLIGAN

(6 Pieces Per Person)

Seared Lobster with Caviar and Savory Butter
on Black Pepper Crackers
Grilled Vegetables on Phyllo Dough
Miniature Beef Wellington
Shrimp Dumplings with Spicy Scallion Sauce
Shrimp and Scallop Skewers with Sweet Chili Sauce
Crispy Smoked Chicken Ravioli

RECEPTION STATIONS

CARVING STATION

(Chef Required)

Roasted Virginia Ham	<i>serves 50</i>
Whole Roasted Tenderloin of Beef	<i>serves 20</i>
Roast Steamship of Beef	<i>serves 100</i>
Country Pork Loin	<i>serves 25</i>
Whole Roasted Turkey	<i>serves 20</i>
Mini Baron of Beef	<i>serves 50</i>
Fresh Salmon in Brioche	<i>serves 30</i>

*Chef fees apply per Chef, per hour.
All carved items are accompanied by
Rolls, Chef's Selection of Sauce and Appropriate Condiments.*

SEAFOOD STATION

(Minimum Order of 25 Pieces)

Iced Gulf Shrimp
Oysters Rockefeller
Canadian Snow Crab Claws
Clams Oregianatto
Florida Stone Crab Claws (seasonal)

*All Seafood Station items are accompanied by
Lemon Wedges, Cocktail Sauce and Creamy Mustard Sauce.*

Logo centerpieces are available upon request.