

Shawnee Country Club
Banquet Appetizer Menu

Revised (5/10)

Stationary Displays

Traditional Crudités: Fresh Cut Vegetables to include Broccoli, Cauliflower, Carrot, Celery & Cucumber. Choice of Ranch Dip, Sour Cream & Onion or Our Own Russian Dressing

\$2.00 per person

Display of Domestic Cheese with Fresh Fruit Garnish: Domestic Swiss, Vermont, White Cheddar, Monterey Jack & New York Sharp Cheddar. Served with Water Crackers

\$2.25 per person

Display of Imported Cheese with Fresh Fruit Garnish: Imported Jarelsbourg, Dilled Havarti, Brie and Danish Bleu. Served with Water Crackers.

\$2.75 per person

Baked Brie in Pastry with Fresh Fruit Garnish: a Full 1 Kilo Brie Wrapped in Puff Pastry and Baked. Served Warm with Crackers.

\$60.00 each

Molten Maryland Crab Dip with Croutes'

\$3.00 per person

Hot Spinach and Artichoke Dip with Croutes'

\$2.50 per person

Whole Poached Salmon decorated and garnished with Capers, Tomato Relish and Cucumber Noodles

6-8 lb. \$110.00

9-12 lb. \$160.00

12 lb.& up \$190.00

Note: as a Hors'doeuvre allow 10 people per pound; as a Heavy Hors'doeuvre allow 5 people per pound

Potato Wedges with Bacon and Cheddar Cheese

\$1.25 per person

Assorted Club Sandwich Platter to include Ham with Cheddar and Turkey with Bacon

\$3.95 per person

Swedish or Italian Style Cocktail Meatballs

\$.95 each

Crispy Delmarva Style Chicken Wings

Barbeque, Hot or Mild

\$1.25 each

Clams Casino

\$1.25 each

The Following Hors' d'oeuvres require a 25 Person Minimum

Mediterranean Display: to include Hummus, Tabouli Salad, Babba Ganousch, Greek

Olives, Dolmas and Bagel Chips

\$3.50 per person

Pate' Display: to include Our Own Country Pate', Vegetable Terrine and Pork Rilette

served with Grainy Mustard, Chopped Onion, Cornichons and Bagel Chips.

\$3.50 per person

Appetizers: Butlered or Displayed

Shrimp Cocktail: Louisiana Gulf Shrimp Cocktail, Cooked in their Shell, Peeled &

Deveined Served with Cocktail Sauce

\$1.50 each

Sausage Stuffed Mushroom Caps: Jumbo Mushroom Caps, Marinated and Stuffed with

Sage Sausage Stuffing

\$1.00 each

Maryland Crab Stuffed Mushroom Caps: Jumbo Mushroom Caps, Marinated and Stuffed

with Maryland Crab Imperial

\$ 1.25 each

Marinated Mushroom Caps filled with Spinach and Cheese

\$.85 each

Breaded Boneless Chicken Tenders

\$1.00 each

Maryland Style Crab Balls

\$1.50 each

Sea Scallops Wrapped in Bacon: Domestic Dry Sea Scallops Wrapped in Bacon and

Broiled

\$ 1.50 each

Angels on Horseback: Select Oysters Wrapped in Bacon and Broiled

\$2.00 each

Ham and Swiss Pinwheels: Ham and Swiss rolled in Flakey Phyllo Dough and Baked

\$1.00 each

Spanekopita: Traditional Greek Appetizer Flakey Phyllo Dough filled with Spinach and

Feta Cheese

\$2.25 each

Tuna Carpaccio: Rare Fresh Tuna on top of a Thick Cut Cucumber Slice with a Dash of

Wasabi and Carrot Slaw

\$1.75 each

Beef Focaccia: Rare Roast Beef Sliced on Herbed Bread with a Light Horseradish

Mayonnaise

\$1.25 each

All of the above Menu Selections are subject to a 20% gratuity.

If you have any special requests, please do not hesitate to inquire with our Special Events
Coordinator.

