



THE EVENING HORS D' OEUVRES (\$45.95 per person)

-Please choose three of the following Displayed Items-

Fruit and Cheese Display

Antipasto Display:

With classic Hummus, Feta Cheese, Kalamata Olives and fresh tomatoes

Domestic and Imported Cheese Display:

Brie, Port Wine, Goat. Cheddar, Mozzarella, Swiss, Camembert, Havarti, Gorgonzola, Sliced Apples and Grapes served with crackers and French bread slices

Seafood Display:

With Selection of Four: Blue Crab Claws, Jumbo Steamed Shrimp, Steamed Clams, Oysters Rockefeller, Mussels, Scallops and Smoked Salmon

Chilled Crudités served with Homemade Dressings

Gourmet Salad Display:

Spinach Salad with orange segments, dried cranberries, and pecans, Caesar Salad with Romaine Lettuce, parmesan cheese-Choice of three dressings

Sushi Display:

Assortment of Popular Sushi Rolls, Nigiri and sashimi, Popular Rolls include: fresh shrimp, tuna, salmon, crab and California eel and vegetarian rolls all served with soy, ginger and wasabi garnishes

-Please choose six of the following Hors d' oeuvres-

Coconut Chicken Fingers with Pineapple Dipping Sauce

Fried Green Tomatoes topped with a Spicy Horseradish Sauce

Herb and Spinach Mini Quiche

Fried Ravioli Served with a Sweet Marinara Sauce

Stuffed Mushrooms Florentine

Vegetarian Egg Rolls with Sweet and Sour Dipping Sauce

Hibachi Beef Skewers

Marinated Tomato Mozzarella Bruschetta topped with a Balsamic Reduction



Spinach or Sun dried Tomato Spanicopita
Bourson Stuffed Cherry Tomatoes
Smoked Chicken Quesadilla Topped with Sour Cream and Cilantro
Crab Cakes with Remoulade

*-Please choose one of the following
Chef Attended Carving Board Stations-*

Slow Roasted Tenderloin of Beef
Kentucky Bourbon Glazed Boneless Pork Loin
Herb Roasted Turkey
Apple, Bacon, and Spinach Stuffed Pork Loin
Spiral Honey Ham
Prime Rib
Crab and Asparagus Stuffed Beef Tenderloin

*-Please choose one of the following
Carving Board Accompaniments*

Mushroom Bordelaise Sauce
Horseradish Dill Sauce
Pineapple Chutney
Peach BBQ Sauce
Bourson Cream Sauce
Apple Cranberry Sauce

All Carving Board Stations are served with fresh baked silver dollar rolls

*-Please Choose One of the Following
Chef Attended Station-*

Mini Burger Station:



Choice of Angus beef or Turkey with a variety of Toppings to include: Smoked bacon, Cheddar, Swiss, Blue cheese, Lettuce, Tomatoes, and Onions with an assortment of condiments. Served with crinkle fries or onion rings

Shrimp and Grits Martini Station:

Sautéed Jumbo Shrimp atop creamy grits, featuring an assortment of cheese, chives, sweet butter, bacon and scallions

Smashed Potato Martini Station:

Mashed sweet potatoes and garlic mashed potatoes, with sweet butter, variety of cheese, sour cream, scallions, chili, jalapenos, broccoli, diced ham, brown gravy and cinnamon sugar

Pasta Station:

To include Penne & Bow Tie Pasta topped with Marinara or Alfredo Sauce Tossed to Order With Choice of Garnishes to include: Grilled Chicken, Shaved Parmesan Cheese, Mushrooms, Broccoli, Zucchini, Red Peppers, & Garlic Bread Sticks

Fajita Station:

To include Sizzling Beef & Chicken Fajitas Served with Sautéed Onions, Peppers, and Condiments to include Shredded Lettuce, Monterey Jack Cheese, Salsa, Sour Cream, Guacamole, and Warm Flour or Corn Tortillas

Late Night Snacks

These delightful treats are served to your guests the last hour of your event

-Choose one of the following-

“Milk and Cookies” Mini Chocolate Chip Cookies atop a shot of milk
Mini Strawberry Shortcakes
Fudge Frosted Chocolate Brownies
Cinnamon Crisps Served with Vanilla Ice Cream
Miniature Milk Shakes

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