

APPETIZER CATERING MENU

Offered in Tavern Hall, Tavern Hall Patio or the Emerald Club

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

COLD HORS D'OEUVRES : PRICE INCLUDES 50 PIECES

'HOT' BACON DEVILED EGGS \$67.00 / Without 'Hot' Bacon \$57.00

Dill, Tarragon, Capers, Dijon Mustard, Pickle, Mayonnaise Filling with Radish & Candied 'Hot' Bacon, Accompanied by Pickled Onions & Crostini

TAVERN CANAPES – Pick Two \$100

Fairway Crostini

Crostini, Apple & Dried Cranberry Chutney, with Thick Bacon, Goat Cheese

Elevated Green Crostini

Crostini, Spicy Chili Harissa, Goat Cheese, Marinated Artichoke Heart, Kalamata Olive

Range Finder Crostini

Crostini, Herbed Cream Cheese, Seared Steak, Pickled Red Onion

SHRIMP COCKTAIL \$115

Poached & Chilled Jumbo Shrimp with House-Made Cocktail Sauce

COLD SLIDER SANDWICHES – Pick One \$165.00

Roast Turkey

Roll, Baby Spinach, Whole-Grain Honey Mustard, Provolone, Brined Roasted Turkey

Roast Beef & Pub Cheese

Roll, TAVERN Sauce, Shaved Roast Beef, Pub Cheese, Baby Greens, Pickled Red Onion

Veggie

Roll, Baby Greens, Tomato, Artichoke Hearts, Red Onion, Goat Cheese

Capicola

Roll, Lettuce, Capicola, Italian Seasoning, Balsamic Vinaigrette, Provolone, Shaved Onion

**COLD HORS D'VOEUVRES:
SERVES 25 GUESTS**

PLOUGHMAN'S LUNCH \$125

English Antipasto, Thinly Sliced Capicola, Assortment of Cheeses, Olives, Pickled Vegetables, Flame Roasted Fuji Apples, Whole-Grain Honey Mustard & Everything Crostini

FRUIT DISPLAY \$100

Seasonal Assorted Fruit, Assorted Garnishes

CHEESE DISPLAY \$100

Assortment of Cheeses, with Fruit & Olive Garnishes, Crackers & Everything Crostini

FRUIT & CHEESE DISPLAY \$125

Assortment of Seasonal Fruits & Cheeses with Crackers & Everything Crostini

CRUDITE & DIP \$90

An Assortment of Fresh Vegetables with Tomato & Cucumber Creamy Buttermilk Herb Dressing

SEASONED TORTILLA CHIPS & DIPS \$125

Freshly Cooked & Seasoned Tortilla Chips with Salsa Fresca and Guacamole
Add Green Chili Beer Queso Dip for \$25

SPICY WITH GREEN CHILI HARISSA HUMMUS \$125

Chickpea, Garlic, lemon, Olive Oil & Sesame Puree & Green Chili Harissa with Cauliflower, Carrots, Cucumber, Crisp Seasoned Wonton Chips and Buttermilk Ranch Dressing

HOT HORS D'OEUVRES : PRICE INCLUDES 50 PIECES

SEARED STEAK BITES \$100

Medium Rare Pieces of Steak Coated with Brown Sugar & Spice Steak Seasoning
Accompanied by one of the Following Sauces: Some Heat Show-Me Barbeque,
Balsamic Glaze, Horseradish Cream, TAVERN Sauce

MEATBALLS \$80

Ground Angus Beef & Pork Shoulder with Seasonings & Aromatics,
Roasted & Coated with one of the Following Sauces:
Some Heat Show-Me Barbeque Sauce, Creamy Mushroom Sauce, Balsamic Glaze

BACON PUB CHEESE FRITTERS \$92

Panko Breaded, Hand Rolled Balls of Sharp Cheddar & Cream Cheeses with Bacon &
Horseradish. Accompanied with Whole-Grain Honey Mustard Dressing

JUMBO SHRIMP \$115

Chesapeake Bay Seasoned with Garlic Lemon Herb Butter

TERIYAKI CHICKEN MINI KABOBS \$115

Marinated Skewered Chicken Tenderloin with
Teriyaki Glaze & Furikake Seasoning

BARBEQUED CHICKEN MINI KABOBS \$115

Marinated, Rubbed, Skewered Chicken Tenderloins
with Some Heat Show-Me Barbeque Sauce

TERIYAKI PORK STEAK MINI KABOBS \$115

Marinated Skewered Boneless Pork Shoulder with
Teriyaki Glaze & Furikake Seasoning

BARBEQUED PORK STEAK MINI KABOBS \$115

Marinated, Rubbed, Skewered Boneless Pork Shoulder with
Some Heat Show-Me Barbeque Sauce

VEGETABLE MINI EGG ROLL \$75

Cabbage, Celery, Carrots, Onion & Rice Filling
Accompanied with Sweet Chili Garlic Sauce

BRINED & ROASTED CHICKEN WINGS \$75

Tossed with Choice of Sauce: Cayenne Butter Sauce, Some Heat Show-Me Barbeque,
Served with Buttermilk Ranch

**HOT HORS D'OEUVRES:
SERVES 25 GUESTS**

WARM CHESAPEAKE SHRIMP DIP \$115

Chopped Poached Shrimp, Cream & Cheddar Cheeses, Aromatics & Chesapeake Seasoning with Buttery Panko Parmesan Cheese Topping, Accompanied by Crisp Wonton Chips

WARM NO-TEL DIP \$75

Green Chili Beer Queso Dip combined with Jalapeno & Salsa Fresca
Accompanied by Seasoned Tortilla Chips
Add Adobo Chicken or Seasoned Ground Beef \$25

WARM CHEESY BAJA CORN DIP \$80

Green Chili Beer Queso Dip, Cheddar Cheese, Roasted Sweet Corn Combined with Baja Sauce & Parmesan Cheese Finished with Chili Powder & Chopped Cilantro.
Accompanied with Seasoned Tortilla Chips

WARM SOFT PRETZEL BITES \$84

Salted with choice of One:
Green Chili Beer Queso Sauce or Whole-Grain Honey Mustard

DESSERTS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

EVENT DESSERTS

PEANUT BUTTER COOKIES \$2 EACH

Minimum 1 Dozen

OATMEAL RAISIN COOKIES \$2 EACH

Minimum 1 Dozen

CHOCOLATE CHIP COOKIES \$2 EACH

Minimum 1 Dozen

SNICKERDOODLE COOKIES \$2 EACH

Minimum 1 Dozen

BROWN BUTTER BLONDIES \$3.50 EACH | BITES \$1.25 EACH

Minimum 36

DARK CHOCOLATE BROWNIES \$4.00 EACH | BITES \$1.50 EACH

Minimum 36

CHEESECAKE SLICE \$7.00

With Mocha Fudge Sauce or Seasonal Fruit & Sweet Whipped Topping

CHOCOLATE LAYER CAKE \$9.00

With Mocha Fudge Sauce & Sweet Whipped Topping

IRISH COFFEE BREAD PUDDING SLICE \$6.00

With Toffee Sauce & Sweet Whipped Topping

A \$2.50 fee per guest will be charged on all outside desserts.