



Cocktail Reception

CATERING PACKAGES

A TERRACE AFFAIR

AN AFFAIR TO REMEMBER

ELEGANT AFFAIR

RECEPTION ADDITIONS

Revised November 2018

CORAL RIDGE COUNTRY CLUB CATERING: 954.449.4401 CATERING@CORARIDGECC.COM

++ Indicates an addition of 22% service charge and 6% sales tax.



Cocktail Party Packages

A TERRACE AFFAIR

Passed Hors d'oeuvres

Please Select Three:

(Approximately 5-6 pieces per person)

- Coconut Crusted Shrimp, Orange Horseradish
- Mozzarella-Tortellini Kebab, Aged Balsamic Glaze
- Mango and Green Thai Curry Shrimp Salad
- Tartar of Yellowfin Tuna, Ginger-Wasabi Aioli
- Tomato Basil Bisque Soup Shooter
- Smoked Chicken and Cheese Quesadilla, Guacamole Dip
- Mini Reuben in Rye Puff Pastry
- Chicken-Cashew Rolls, Sweet and Sour Glaze
- Shrimp Tempura, Sweet Thai Chili
- Beef Brochettes, Chimichurri Sauce

Reception Displays

Imported and Domestic Cheese Display

Fresh Grapes, French Bread and Assorted Crackers

AND

Brie En Croute

Soft Brie, Apples, Brown Sugar
Wrapped in Puff Pastry, Assorted Crostini

Two Hour Name Brand Bar

Name Brand Liquors, House Red and White Wines, Imported and Domestic Beer

\$48.00++ per person



AN AFFAIR TO REMEMBER

Passed Hors d'oeuvres

Please Select Three:

(Approximately 7-8 pieces per person)

- Coconut Crusted Shrimp, Orange Horseradish
- Mozzarella-Tortellini Kebab, Aged Balsamic Glaze
- Mango and Green Thai Curry Shrimp Salad
- Tartar of Yellowfin Tuna, Ginger-Wasabi Aioli
- Tomato Basil Bisque Soup Shooter
- Smoked Chicken and Cheese Quesadilla, Guacamole Dip
- Mini Reuben in Rye Puff Pastry
- Chicken-Cashew Rolls, Sweet and Sour Glaze
- Shrimp Tempura, Sweet Thai Chili
- Beef Brochettes, Chimichurri Sauce

Reception Displays

Imported and Domestic Cheese Display

Fresh Grapes, French Bread and Assorted Crackers

AND

Traditional Antipasto Display

- Sopressata, Hard Salami, Genoa Salami, Smoked Gouda,
- Fontina Cheese, Marinated Artichokes,
- Flame Grille Asparagus and Portobello Mushrooms
- Pepperoncini's Cherry Peppers, Fire Roasted Peppers
- Fresh Mozzarella and Prosciutto

Three Hour Name Brand Bar

Name Brand Liquors, House Red and White Wines, Imported and Domestic Beer

\$62.00++ per person



ELEGANT AFFAIR

Passed Hors d'oeuvres

Please Select Three:

(Approximately 7-8 pieces per person)

Coconut Crusted Shrimp, Orange Horseradish

Mozzarella-Tortellini Kebab, Aged Balsamic Glaze

Mango and Green Thai Curry Shrimp Salad

Tartar of Yellowfin Tuna, Ginger-Wasabi Aioli

Tomato Basil Bisque Soup Shooter

Smoked Chicken and Cheese Quesadilla, Guacamole Dip

Mini Reuben in Rye Puff Pastry

Chicken-Cashew Rolls, Sweet and Sour Glaze, Shrimp Tempura, Sweet Thai Chili

Beef Brochettes, Chimichurri Sauce

Station Addition

Please Select One:

Pasta Station

Selection of Two Pastas:

Penne | Tortellini | Farfalle | Fusilli

Selection of Two Sauces:

Alfredo, Wild Mushrooms, Meat Sauce, Virgin Basil Pesto,

Smoked Tomato Vodka, Dijon Cream, Spicy Sausage

Accompanied by Garlic Breadsticks

Tuscan Risotto

Al dente Risotto

Shrimp, Chicken, Mushrooms, Asparagus,

Tomatoes, Peppers, Broccoli, Spinach, Onions, Reggiano Parmesan,

Presented with Focaccia and Ciabatta Bread, Virgin Olive Oil

Carved Roast Prime Rib of Beef*

Creamy Horseradish, Dijon Mustard, Rosemary Jus, Miniature Rolls,

Maple Glazed Pit Ham*

Bourbon-Pineapple Glaze, Apple Raisin Compote, Home-Style Biscuits

Continued on following page...



ELEGANT AFFAIR

Continued...

Reception Displays

Imported and Domestic Cheese Display

Fresh Grapes, French Bread and Assorted Crackers

AND

Traditional Antipasto Display

Sopressata, Hard Salami, Genoa Salami,
Smoked Gouda, Fontina Cheese, Marinated Artichokes,
Flame Grille Asparagus and Portobello Mushrooms
Pepperoncini's, Cherry Peppers, Fire Roasted Peppers
Fresh Mozzarella and Prosciutto

Three Hour Name Brand Bar

Name Brand Liquors, House Red and White Wine, Imported and Domestic Beer

\$79.00++ per person

Upgrade to Premium Brand Bar for an Additional \$5.00++ per person, per hour

Non-Alcoholic Beverages are included in all Packages

**A \$85+ Chef Fee will apply for all action stations*



Reception Additions

*Price is per piece | Minimum of twenty-five pieces per hors d'oeuvre
Suggested quantity of at least 4 pieces per person*

COLD HORS D'OEUVRES

- Smoked Salmon Crostini 4.50 ++
- Chilled Jumbo Shrimp, Cocktail Sauce 6.50 ++
- Tartar of Yellowfin Tuna, Ginger-Wasabi Aioli 5.50 ++
- Mozzarella - Tortellini Kebab, Aged Balsamic Glaze 5.00 ++
- Mango and Green Thai Curry Shrimp Salad 5.50 ++
- Caprese Skewer, Balsamic Reduction 4.00++
- Mediterranean Skewer 4.00++
- Gazpacho Shooter (seasonal) 4.50++
- Smoked Fish Dip, Saltine Cracker & Jalapeno 3.50++
- Curry Chicken Salad Crostini 3.50++
- Roast Beef Canape, Horseradish Cream 4.50++
- Deviled Quail Eggs, Red Bliss Potato, Crème Fraîche, Caviar 3.5++
- Prosciutto-wrapped Asparagus 4.00++

HOT HORS D'OEUVRES

- Smoked Chicken and Cheese Quesadilla, Guacamole Dip 4.50 ++
- Sesame Chicken, Orange Horseradish Sauce 4.50 ++
- Miniature Jumbo Lump Crab Cakes, Cajun Aioli 7.00 ++
- Grilled Petite Lamb Chops, Mint Chutney 7.00 ++
- Mini Reuben in Rye Puff Pastry 5.00 ++
- Coconut Crusted Shrimp, Orange Horseradish Sauce 5.50 ++
- Fig and Goat Cheese Flatbread 4.50 ++
- Chicken-Cashew or Vegetable Spring Rolls, Sweet and Sour Glaze 5.00 ++
- Beef Brochettes, Chimichurri Sauce 5.50 ++
- Chicken Satay, Thai Peanut Sauce 4.50 ++
- Ocean Scallops Wrapped in Bacon 6.00 ++
- Chicken Marsala Puff Pastry 4.50++
- Tomato Basil Bisque Soup Shooter, Grilled Cheese Cube 4.50++
- Coconut Lobster, Orange Horseradish Marmalade 8.00++
- Meatball Marinara Shooter, Ricotta Cheese 4.50++
- Shrimp Tempura, Sweet Thai Chili 3.50++

++ Indicates an addition of 22% service charge and 6% sales tax.



THEMED HORS D'OEUVRES PACKAGES

*Minimum of 20 people | Approximately 4 pieces per person
Items are not interchangeable*

The Keys

Coconut Crusted Shrimp, Orange Horseradish Sauce
Conch Fritters, Cocktail Sauce | Glazed Chicken Skewers
Smoked Fish Dip on Saltine Cracker | Mahi-Mahi with Banana-Raisin Salsa
14.00 ++ per person

Bella Italia

Mozzarella-Tortellini Kebab, Aged Balsamic Glaze
Fig and Goat Cheese Flatbread | Prosciutto and Fontina Cheese Wrapped Asparagus
Shrimp and White Bean Crostini
Truffled Polenta Spoon with Wild Mushrooms & Shaved Parmigiano-Reggiano Cheese
14.00 ++ per person

Pacific Rim

Chicken - Cashew Spring Rolls, Sweet and Sour Glaze
Tartar of Yellowfin Tuna with Ginger - Wasabi Aioli
Chicken Satay | Pork Pot Stickers with Ponzu Sauce
Mango and Green Thai Curry Shrimp Salad
14.00 ++ per person

Southwest Fiesta

Smoked Chicken and Cheese Quesadilla, Guacamole Dip
Tequila and Lime Glazed Chicken Skewer
Beef Chimichurri | Loaded Nachos | Shrimp Escabèche
14.00 ++ per person

Coral Ridge Raw Bar

Accompanied by Traditional Accoutrements and Garnish

16/20 Shrimp Cocktail | 39.00++ per pound
Jumbo Shrimp | 6.50 ++ each
Oysters on the Half Shell | 3.50 ++ each
Sushi Roll | 4.50 ++ each
Stone Crab Claws (seasonal) | Market Price
King Crab Legs | Market Price

++ Indicates an addition of 22% service charge and 6% sales tax.



SNACK MENU

Assortment of Snacks

Pretzel Gems, Crisp Tortilla Chips with Tomato Salsa
Assorted Roasted Nuts, Kettle Chips with Onion Dip
6.50 ++ per person

Nacho Station

Tri Color Tortilla Chips, Tomato Salsa, Black Bean and Corn Dip
Salsa Verde, Hot Chili Con Queso Dip, Guacamole
Sliced Jalapenos, Sour Cream
8.00 ++ per person

Pretzels and Chips

Vidalia Onion Dip, Mustard
5.00 ++ per person

Warm Carolina Crab Dip

Accompanied by Kettle Chips and Flatbread Crackers
9.00 ++ per person

Warm Artichoke and Spinach Dip

Tri-Color Tortilla Chips
8.50 ++ per person



CARVING STATIONS

(85.00 Chef fee for each station)

Garlic Studded Top Sirloin Round

Horseradish Cream, Natural Jus, Miniature Rolls

225.00 ++

(Serves 25)

Roasted Aged Strip Loin of Beef

Port Wine Demi, Dijon Cream, Cocktail Rolls

430.00 ++

(Serves 35)

Roasted Beef Tenderloin

Assorted Fresh Rolls, Creamy Horseradish

Béarnaise and Port Wine Demi

344.00 ++

(Serves 20)

Roasted Prime Rib of Beef

Creamy Horseradish, Dijon Mustard

Rosemary Jus, Miniature Rolls

330.00 ++

(Serves 20)

Maple Glazed Pit Ham

Bourbon - Pineapple Glaze

Apple Raisin Compote, Home-Style Biscuits

330.00 ++

(Serves 50)

Whole Roasted Turkey

Giblet Gravy, Honey Mustard, Cranberry Compote, Multi Grain Rolls

225.00 ++

(Serves 25)

Seared Marinated Pork Loin

Granny Smith Apples | Sweet Corn Bread

305.00 ++

(Serves 25)

++ Indicates an addition of 22% service charge and 6% sales tax.



FOOD STATIONS

Jambalaya Station

Spicy Sausage, Chicken, and Shrimp, Peppers, Tomatoes, Onions
Presented with Seasoned Rice, Cornbread and Sweet Butter
20.00 ++ per person

Jumbo Shrimp Scampi Station

Chopped Garlic, Fresh Basil, White Wine
Accompanied by Capellini Pasta, Herb Bread Sticks
25.00 ++ per person

Wok Station

Teriyaki Shaved Beef, Ginger Soy Scented Chicken, Baby Corn, Cashews,
Oriental Style Vegetables, Traditional Fried Rice, Fortune Cookies
15.00 ++ per person

Tournedo Station

Petite Filet Mignon, Caramelized Onions, Sautéed Forest Mushrooms,
Béarnaise and Horseradish Sauces, Port Wine Demi Glaze, Soft Dinner Rolls
25.00 ++ per person

Pasta Station

Choose TWO Pastas: Penne | Tortellini | Farfalle | Fusilli
Choose TWO Sauces: Alfredo, Wild Mushroom, Meat Sauce, Virgin Basil Pesto,
Smoked Tomato Vodka, Dijon Cream, Spicy Sausage, Accompanied by Garlic Breadsticks
14.00 ++ per person

Tuscan Risotto Station

Al dente Risotto, Shrimp, Chicken, Mushrooms, Asparagus
Tomatoes, Peppers, Broccoli, Spinach, Onions, Reggiano-Parmesan
Presented with Focaccia and Ciabatta Bread, Virgin Olive Oil
14.00 ++ per person

Mashed Potato Martini Station

Whipped Idaho Potatoes, Prosciutto, Rich Sour Cream, Cheddar Cheese, Chives
Sweet Potatoes, Roast Duck, Creamy Butter
Whipped Idaho Potatoes, Seared Scallops, Chives, Creamy Butter
19.50 ++ per person

Southwestern Fajita Station

Cilantro Chicken, Chili Marinated Beef Strips, Grilled Peppers
Sweet Onions, Shredded Monterey Jack Cheese Soft Tortillas, Guacamole, Tomato Salsa,
Jalapeño Peppers, Sour Cream, Crisp Tortilla Strips
14.00 ++ per person



FOOD STATION ADDITIONS

French Brie

Topped with Toasted Almonds, Honey
Fresh Berries, Crusted Baguettes

146.00 ++
(Serves 35)

Brie Encroute

Soft Brie, Apples, Brown Sugar
Wrapped in Puff Pastry, Assorted Crostini

146.00 ++
(Serves 35)

Traditional Antipasto Display

Sopressata, Hard Salami, Genoa Salami, Smoked Gouda, Fontina Cheese
Marinated Artichokes, Flame Grille Asparagus and Portobello Mushrooms
Pepperoncini's Cherry Peppers, Fire Roasted Peppers
Fresh Mozzarella and Prosciutto

270.00 ++	436.00 ++	654.00 ++
(Serves 25)	(Serves 50)	(Serves 100)

Crudit  Display

Fresh Crisp Garden Vegetables, Selected Dips

106.00 ++	199.00 ++	357.00 ++
(Serves 25)	(Serves 50)	(Serves 100)

Cheese Display

Selection of Imported and Domestic Cheeses
Fresh Grapes, French Bread and Assorted Crackers

218.00 ++	363.00 ++	509.00 ++
(Serves 25)	(Serves 50)	(Serves 100)

Fruit Display

Selection of Sliced and Wedged Seasonal Fruits

159.00 ++	291.00 ++	462.00 ++
(Serves 25)	(Serves 50)	(Serves 100)