



The Club at Carlton Woods Hors d'Oeuvres, Displays, Buffets, & Stations Menus



Food & beverage is subject to a 22% service charge and applicable tax (currently 8.25%) All prices are subject to change based on market value.



Hors d'Oeuvres 2020

Prices listed per piece

Chicken and Fowl

Sesame Chicken & Cabbage Spring Rolls, Scallion Soy Sauce	\$ 3.75
Chicken Satay Skewers, Thai Peanut Sauce	\$ 3.25
Chipotle Chicken Breast & Jack Cheese Quesadilla	\$ 3.50
Braised Beef Barbacoa Empanadas, Cilantro Chimichurri	\$ 4.50
House Cured Duck Prosciutto & Candied Orange Zest, French Crostini	\$ 4.75
Bacon Wrapped Quail, Jalapeno Jelly	\$ 4.25
Mini Chicken Taquito, Guacamole	\$ 3.75
Whipped Foie Gras & Truffle Mousse, Texas Star Toast	\$ 5.00

Beef, Lamb and Pork

Lamb Meatballs, Cucumber-Yogurt Tzatziki	\$ 4.00
New Zealand Lamb Lollipops, Mint Apricot Chutney	\$ 5.00
Crispy Pork Spring Rolls, Sweet Soy & Scallion Sauce	\$ 3.75
Brazilian Style Beef Steak Skewers, Chimichurri Sauce	\$ 4.75
Mini Beef Taquito, Avocado Sour Cream	\$ 4.00
Mini Beef Wellington, Horseradish Cream	\$ 4.50
Korean BBQ Glazed Pork Belly Steam Bun	\$ 4.75
Prime Beef Tartar, Cornichon, Truffle & Parmesan, Brioche Toast	\$ 5.00
Mini Country Ham & Buttermilk Biscuit, Aged Cheddar Mornay	\$ 3.75
Green Asparagus Spears with Boursin and Shaved Prosciutto	\$ 3.75

Seafood

Firecracker Shrimp Spring Rolls, Sweet Chili Aioli	\$ 3.75
Jumbo Lump Crab Cakes with Rémooulade Sauce	\$ 4.75
Ahi Tuna Poke with Seaweed Salad on Taro Chip	\$ 4.50
Pacific Salmon Mousse & Caviar, Dill Crème Fraiche	\$ 4.50
Sesame Seared Tuna with Wasabi Aioli on Wonton Crackers	\$ 4.25
Maine Lobster Grilled Cheese, Gruyere and Mascarpone	\$ 5.00

Shooters

Clam Chowder Shooter with Tabasco Foam	\$ 3.75
Chilled Oyster and Vodka Mignonette Shooter	\$ 4.00
Bloody Mary Shrimp Cocktail Shooter	\$ 3.75



Hors d'Oeuvres 2020

Prices listed per piece

Vegetarian

Vegetarian Spring Rolls, Sweet Chili Sauce	\$ 3.75
Spinach & Feta Cheese Spanakopita	\$ 3.75
Sautéed Forest Mushroom & Gruyere Phyllo Cup	\$ 3.50
Warm Brie, Roasted Grape & Pecan Crostini	\$ 3.75
Miniature Croque Monsieur	\$ 4.00
Golden Beet, Orange & Goat Cheese Canapé	\$ 3.25
Truffle Parmesan Arancini	\$ 3.00

Petite Salad Cups

Beef Tenderloin, Baby Arugula, Dried Tomatoes, Horseradish-Herb Dressing	\$ 5.25
Sesame Chicken Breast, Orange-Cabbage Slaw, Curried Cashews, Wonton Crisp	\$ 4.75
Flame-Grilled Chicken Caesar Salad, Parmesan Tuille	\$ 4.50
Blackened Salmon, Baby Greens, Goat Cheese & Dried Cranberries	\$ 4.75
Nicoise Charred Tuna, Boiled Egg, Potatoes, Green Beans, Olives & Tomatoes	\$ 4.50
Heirloom Tomatoes, Black Pepper, Burrata & Basil	\$ 3.50

Late Night Bites

Wild Mushroom, Gruyere & Truffle Flatbread	\$ 4.50
Margarita Flatbread	\$ 3.75
Parmesan-Truffle Frites	\$ 4.00
Mini Vanilla or Chocolate Milk Shakes	\$ 4.25
Southern Fried Chicken Slider, Buttermilk Biscuit, Honey Mustard Butter	\$ 5.25
Grilled Angus Beef Sliders, Cheddar, Dill Pickles, Toasted Brioche	\$ 5.00
Chipotle Chicken Breast & Jack Cheese Quesadilla	\$ 4.25
The Adult Grilled Ham & Cheese, Baguette, Mustard, Sliced Prosciutto & Gruyere	\$ 4.75
Fried Bacon Mac n' Cheese Bites	\$ 3.75



Reception Displays and Platters

Seafood on Ice

Poached Gulf Shrimp Cocktail	\$ 3.25 each
Opilio Snow Crab Claw Cocktail	\$ 4.75 each
New Zealand Green Lip Mussels, Large Size	\$ 2.00 each
Clams on the Half Shell	\$ 3.75 each
Oysters on the Half Shell	\$ 3.25 each

All seafood cocktails are accompanied by traditional American cocktail sauce and lemon wedges

Domestic Cheese Board & Seasonal Fruit	\$9 per person
<i>A Selection of National Artisan Cheeses, Sliced Baguette (3 varieties, \$1 per additional variety)</i>	

International Cheese Board w/ Dried Fruit & Nuts	\$10 per person
<i>A Worldly Selection of Noble Cheeses, Sliced Baguette (3 varieties, \$1 per additional variety)</i>	

Fresh Fruit Display with Honey-Yogurt Dip	\$8 per person
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Grilled Marinated Vegetable Platter	\$7 per person
<i>Assortment of Vegetables Served with Balsamic Aioli</i>	

Crudit� of Vegetables, Lemon Basil Hummus & Grilled Pita	\$8 per person
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Baked Brie en Croute Display	\$125 each
<i>(1 Wheel Serves 20 ppl.)</i>	
<i>Walnuts, Apples & Raspberry Jam, Toasted Baguette</i>	

Sliced Smoked Scottish Salmon Platter	\$12 per person
<i>Capers, Red Onions, Cream Cheese & Mini Bagels</i>	

Domestic & Imported Caviars	\$MKT
<i>Choice of: Kaluga, Sevruga, or Ossetra Caviar</i>	
<i>Chopped Eggs, Chives, Cream Fraiche, Lemon & Toast Points</i>	

Deluxe Antipasti Display	\$12 per person
<i>Assorted Imported Meats (3) & Cheeses (2), Calamari & Steamed Clam Salad</i>	
<i>Country Olives, Grilled Marinated Vegetables, Focaccia Bruschetta</i>	



Chef Action Stations

Specialty Presentations

\$150.00 Attendant Fee Per Chef

Greek Meze	\$38 per person
<i>Spit Roasted Beef, Chicken, & Lamb Shawarma</i>	
<i>Dolmas & Tzatziki</i>	
<i>Tomato, Cucumber, Olive & Red Onion Salad, Oregano Dressing</i>	
<i>Red Pepper Hummus & Grilled Pita</i>	
Spanish	\$36 per person
<i>Traditional Paella with Chicken, Chorizo, Shellfish & Saffron Rice</i>	
<i>Tortilla de Papas, Brava Sauce</i>	
<i>Baby Greens, Manchego & Currant Salad</i>	
<i>Crispy Flatbread & Romesco</i>	
Wood-Fired Pizza Station	\$32 per person
<i>Choice of (3): Margherita, Quattro Formaggi, Italian Supreme, Buffalo Chicken Ranch, Pepperoni</i>	
<i>Baked Mozzarella Stuffed Meatballs, Marinara</i>	
<i>Traditional Caprese Salad</i>	
<i>Homemade Focaccia</i>	
Italian Pasta Station	\$34 per person
<i>Penne, Linguini, Farfalle, Alfredo, Marinara, Pesto</i>	
<i>Poached Shrimp, Grilled Chicken, Pepperoni, Italian Sausage, Mini Meatballs</i>	
<i>Sautéed Mushrooms, Onions, Tomatoes, Spinach, Grilled Artichokes, Bell Peppers, Olives, Parmesan</i>	
<i>Chopped Kale Caesar Salad</i>	
<i>Garlic Bread</i>	



Reception Stations

Italian Pasta \$28 per person

*Your Choice: Any (2) Pasta Selections, Additional Selection Add \$12 per person
Garlic Bread, Crushed Red Pepper, Fresh Grated Parmesan*

Penne Bolognese

Fusilli & Vine Ripe Tomato Sauce

Three Cheese Tortellini with Creamy Pesto

Gemelli Arrabiatta with Spicy Marinara Sauce

Orecchiette with Porcini Mushroom Sauce

Farfalle Primavera, Garden Fresh Vegetables, Sauce Alfredo

Linguini with Red or White Clam Sauce

Boardwalk \$20 per person

*Hot Dogs, Popcorn, Giant Pretzels, Cotton Candy,
Nachos with Cheese Sauce, Ice Cream Sunday Bar*

Fiesta Nacho Bar \$18 per person

*Queso con Carne, Fire-Roasted Salsa, Homemade Guacamole
Sour Cream, Grated Cheddar Cheese, Pico de Gallo, Shredded Lettuce, Tortilla Chips*

Slider Trifecta \$24 per person

*Beef Sliders, Pulled Pork Sliders, Mini Chicken Biscuit Sliders
Iceberg Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles
American Cheese, Pepper Jack Cheese, Swiss Cheese, Cheddar Cheese*

Martini Potato Bar \$18 per person

*Garlic Whipped Potatoes, Candied Sweet Potato Mash, Herb Roasted Fingerlings
Sautéed Mushrooms, Caramelized Onions, Crumbled Bacon, Whipped Butter, Sour Cream
Shredded Cheddar Cheese, Bleu Cheese Crumbles*



Dessert Stations

Specialty Presentations

\$150.00 Attendant Fee Per Chef

Cherries Jubilee <i>Bing Cherries Flambéed with Cherry Brandy Over White Chocolate Ice Cream</i>	\$12 per person
Bananas Fosters <i>Sautéed Bananas in the Classic Sauce, Served Over Vanilla Bean Ice Cream</i>	\$12 per person
Deluxe Ice Cream Sundae Bar <i>Vanilla Bean Ice Cream, Strawberries, Whole Bananas, Chocolate Chips, Oreo Cookies, Nuts, Heath Bar, M&M's, Cherries, Whipped Cream, Butterscotch & Hot Fudge</i>	\$14 per person
S'more's Station <i>Brûléed Homemade Marshmallows, Graham Crackers, Chocolate Ganache</i>	\$10 per person
Warm Raclette & Baked Brie <i>(Minimum 20 people) Melted Raclette Cheese, Baked Brie en Croute, Cinnamon Quince Applesauce, Honey, Soft French Baguette</i>	\$18 per person