



Hors d'Oeuvres

Priced ++ Per Person*

PASSED

One Hour Reception

SELECT ANY THREE | \$20 • SELECT ANY FOUR | \$27 • SELECT ANY FIVE | \$34

VEGETARIAN

COLD

- CHERRY TOMATO STUFFED
WITH OLIVE TAPENADE *NF DF*
- HERB BOURSIN CHEESE ON CUCUMBER *GF NF*
- TOMATO & WATERMELON SHOOTER,
LIME, & BASIL *GF NF DF*
- BLUE CHEESE MOUSSE
WITH PECAN ON ENDIVE POINT *GF*
- CRUDITÉ SHOTS *GF NF*
- MINI CAPRESE BROCHETTE *GF NF*
- ROASTED PEPPER CROSTINI
WITH MANCHEGO CHEESE *NF*

HOT

- CHEESE GOUGÈRE *NF*
- SPANAKOPITA *NF*
- FRIED MACARONI & CHEESE CROQUETTE *NF*
- MINI QUICHE LORRAINE *NF*
- PHYLLO WRAPPED ASPARAGUS *NF*
- WILD MUSHROOMS & GOAT CHEESE TARTLET *NF*
- WILD MUSHROOMS RISOTTO BALLS
WITH MARINARA SAUCE *NF*

DEVILED EGGS

COLD

- BACON JAM & TOMATO *GF NF DF*
- CLASSIC *GF NF DF*
- AVOCADO, HOUSEMADE BACON *GF NF DF*
- LOBSTER & TARRAGON *GF NF DF*
- TRUFFLE & PARMESAN CRISP *GF NF*

MINI QUESADILLAS

HOT

- BLACK BEAN *NF*
- CHICKEN POBLANO *NF*
- SMOKED TURKEY *NF*
- LOBSTER *NF*
- SHRIMP *NF*

POULTRY

COLD

- MINI DUCK BROCHETTE, ORANGE, &
HORSERADISH MARMALADE *GF NF DF*
- SMOKED DUCK & FAVA BEAN CROSTINI *NF*

HOT

- CHICKEN SATAY WITH SPICY PEANUT SAUCE *DF*
- GINGER HOISIN CHICKEN WING DRUMETTES *DF*
- BELGIAN WAFFLE & CORN FRIED CHICKEN BITE
WITH CHIPOTLE MAYONNAISE *NF*
- CRISPY CHICKEN TOM TOM ON SUGAR CANE *DF*

Baltimore Country Club Banquet Hors d'Oeuvres Menu

*All Food & Beverage are Subject to 27% Service Charge and 6% Applicable Taxes



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SEAFOOD

COLD

- AHI TUNA ON WONTON CHIP WITH
WASABI CRÈME FRAÎCHE **NF**
- CHILLED SHRIMP WITH COCKTAIL SAUCE **GF NF DF**
- SMOKED SALMON WITH DILL SAUCE
ON PUMPERNICKEL BREAD **NF**
- AVOCADO & MARYLAND CRAB SALAD
ON CORN CAKE \$MKT **NF**
- DOMESTIC OSETRA CAVIAR,
FINGERLING POTATO, CRÈME FRAÎCHE **GF NF**
- LOBSTER & FETA BRUSCHETTA **NF**

HOT

- COCONUT SHRIMP WITH SWEET & SOUR SAUCE **NF**
- MINI QUICHE SMOKED SALMON & LEEK **NF**
- TEMPURA SHRIMP WITH SRIRACHA AIOLI **NF**
- BACON WRAPPED SCALLOP WITH
SRIRACHA AIOLI **NF**
- MARYLAND CRAB & CORN FRITTER WITH
JALAPEÑO LIME DIP \$MKT **NF**
- MINI MARYLAND CRAB CAKE WITH
JALAPEÑO CILANTRO AIOLI \$MKT **NF**
- MINI OYSTER PO BOY WITH
CHESAPEAKE AIOLI, LETTUCE, & TOMATO **NF**

MEATS

COLD

- MINI BLT SANDWICHES **NF**
- COMPRESSED CANTALOUPE
MELON BALL, PARMA HAM **GF NF DF**
- PARMA HAM WRAPPED ASPARAGUS WITH AIOLI **GF NF**
- BEEF TENDERLOIN CROSTINI WITH BLUE CHEESE,
SRIRACHA MAYONNAISE, & CRISPY ONIONS **NF**
- STUFFED DATE WITH GOAT CHEESE MOUSSE,
HOUSEMADE BACON **GF NF**

HOT

- MINI CROQUE MONSIEUR **NF**
- PIGS IN A BLANKET **NF**
- BABY LAMB CHOP PROVENÇALE, TOMATO JAM **NF DF**
- CRISPY PORK BELLY SKEWER,
BOURBON BBQ SAUCE **NF DF**
- MINI PORK TOSTADA,
PICKLED RED ONIONS, AVOCADO **GF NF**
- MINI REUBEN **NF**
- MINI TACO (CHOICE OF BEEF, PORK, OR CHICKEN)
CORN SALSA, JALAPEÑO CREMA,
PICKLED RED ONION **GF NF**

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**Requires a \$150 Attendant Fee Per Station | Minimum One Attendant Per Every 50 Guests

BAKED BRIE EN CROUTE | \$8 NF

French Baguette, Granny Smith Apples

SEASONAL GRILLED VEGETABLES | \$8

Assorted Dips to Include Roasted Red Pepper, Hummus, Baba Ghanoush, Onion Dip, Boursin Cheese, Pita Chips

SEASONAL SELECTIONS OF FRESH FRUIT | \$8 GF NF

Honey Yogurt

MEDITERRANEAN DIPS | \$12

Roasted Red Pepper, Hummus, Baba Ghanoush, Seasonal Grilled Vegetables, Marinated Feta, Marinated Olives, Pita Chips

DOMESTIC & IMPORTED CHEESES | \$14

Grapes, Assorted Berries, Assorted Crackers, French Baguette

SMOKED SALMON | \$18 NF

Red Onions, Capers, Hardboiled Eggs, Scallions, Cream Cheese, Dill Sauce, Pumpernickel Bread

ASSORTED CHARCUTERIE | \$20 NF

Chef's Choice of Deluxe Meats, Cheeses, Cornichons, Pickled Vegetables, Assorted Crackers, French Baguette

ANTIPASTO | \$20

Assortment of Fine Italian Meats (Parma Ham, Salami, Capicola, Bresaola), Cheeses (Mozzarella Balls, Provolone), Condiments (Roasted Artichokes, Roasted Red Pepper, Cherry Tomato, Celery & Carrot Sticks, Assorted Olives, Pepperoncini) Focaccia Bread, Bread Sticks

MARYLAND CRAB DIP | \$20 NF

Assorted Crackers, French Baguette

MARYLAND RAW BAR** | \$25 GF NF

Clams, Oysters, Lemon Wedges, Cocktail Sauce, Remoulade Sauce

RAW BAR** | \$35 NF

Jumbo Gulf Shrimp, Snow Crab Claws, Oysters on the Half Shell, Cocktail Sauce, Remoulade Sauce, Lemon Wedges, Miniature Tabasco, Saltine Crackers

Ask Events About Adding an Ice Carving to Enhance Your Presentation

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