

# *Nahant Country Club Appetizers*

Make your cocktail hour stand out with some of our signature appetizer selections.

A minimum of five pieces per person are suggested.

Half orders can be accommodated for smaller groups.

## *Stationary cold platters, per 75 guests*

-Specialty cheese board w/ Fontina, gorgonzola, brie, mini mozzarella & goat cheese served w/ liver pate	\$220
-Fresh vegetable display w/ homemade garlic basil & bleu cheese dips	\$210
-Smoked salmon platter served on a bed of greens w/ capers, cream cheese, red onion and hardboiled egg,	\$310
-Antipasto platter - prosciutto, Genoa salami, sopressata, provolone, marinated mushrooms, olives, artichoke Hearts, pepperoncini & grilled sweet peppers.	\$335

## *Stationary hot appetizers, priced per 100 pieces unless otherwise noted*

-Italian meatballs w/ fresh grated cheese or Swedish meatballs (150 pcs.)	\$210
-Seasoned mixed vegetable quesadillas served with medium salsa & sour cream	\$225
-Chicken quesadillas w/ green and red peppers served with medium salsa & sour cream	\$235
-Vegetarian spring rolls served with orange scallion teriyaki dipping sauce	\$240

## *Passed hot hors d'oeuvres, per 100 pieces*

### *Earth*

1. Italian style bruschetta: Chopped tomato, onion, garlic & fresh herbs topped w/ Parmesan cheese	\$210
2. Phyllo triangles stuffed with spinach & feta cheese	\$215
3. Assorted mini quiche (selection contains meat & seafood)	\$215
4. Fresh asparagus in a flaky phyllo wrapper topped with asiago cheese	\$215
5. Stuffed mushroom caps w/ seasonal vegetable & seasoned breadcrumb stuffing	\$220

### *Land*

6. Chicken teriyaki on skewers topped with sesame seeds	\$225
7. Coconut chicken on skewers served with sweet chili dipping sauce	\$225
8. Marinated beef teriyaki on skewers	\$245
9. Lollipop lamb chops served with mint jelly	\$385

### *Sea*

10. Stuffed mushroom caps with scallop, crab meat & seasoned bread crumb stuffing	\$275
11. Scallops wrapped in bacon (traditional)	\$250
12. Brown sugared scallops wrapped in bacon	\$260
13. Native crab cakes served with mild chipotle lime aioli	\$300

## *Passed cold hors d'oeuvres, per 100 pieces*

1. Fresh cantaloupe melon wrapped in imported prosciutto	\$235
2. Grape tomato & marinated mini mozzarella balls skewered with fresh herbs and balsamic drizzle	\$235
3. Smoked salmon, fresh asparagus & cream cheese pin wheels	\$270
4. Fresh jumbo shrimp cocktail served with signature cocktail sauce	\$300
5. Teriyaki grilled shrimp served with homemade mango salsa	\$310

Menus Subject to 7% Tax & 20% Service Charge