



Davenport Country Club

Hors D'oeuvres that can be Passed or Stationed

*Prices are per person with a minimum order of 20.
A 20% service charge and 7% sales tax will be added to all charges.*

Prices are subject to change at any time.

Non-Members pay an additional 10%

For dinner parties, we suggest 3 appetizers per selection. For cocktail parties, we suggest 6 appetizers per selection.

Candied Bacon BLT 4

Candied bacon, mayonnaise, tomato atop toasted sourdough circles

Mediterranean Bruschetta 4

Mixed tomato, cucumber, onion, feta, basil, garlic, and balsamic vinegar served over grilled pesto bread

Artichoke Parmesan Puffs 4

Artichoke, cream cheese, and parmesan piped on toasted sourdough circles

Sausage Stuffed Mushrooms 4

White mushroom caps filled with sausage, served in bechamel

Chevre & Cranberry Pesto Crostini 4

Toasted baguette with fresh cranberry pesto and goat cheese

Mini Meatballs 4

Served with marinara, raspberry BBQ, or Swedish

Thai Chicken Filo Cups 4

Chilled Thai chicken salad served in filo cups

Caprese Skewers 4.50

Fresh mozzarella, grape tomatoes, basil, balsamic glaze

Vegetable Spring Rolls 4.50

Vegetarian spring rolls, crispy fried, served with sweet Thai chili sauce

Mini Rubeen Bites 4.50

Corned beef, Russian dressing, sauerkraut, and Swiss baked between toasted cocktail rye bread

Blackened Tenderloin Crostini 5

Blackened beef tenderloin, chilled and sliced, served on toasted baguette, with a creamy horseradish sauce and roasted red peppers

Smoked Salmon Canapes 5

Smoked salmon, tomato, cucumber, topped with a lemon dill cream, served on sourdough toast points

Seared Tuna Wontons 5

Seared, chilled, and sliced, ahi tuna, served on a crispy wonton, garnished with an Asian slaw

Bacon Wrapped Scallops 5.50

Sea scallops wrapped in applewood smoked bacon, marinated in teriyaki, baked until crispy

Coconut Shrimp 5

Coconut breaded shrimp, crispy fried golden brown, sweet Thai chili sauce

Lamb Lollipop 5

Sliced lamb rack with mint demi

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Hors D'oeuvres Displays

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The cost is per person.*

Crudites 7

Fresh vegetable display of cucumbers, carrots, broccoli, cauliflower, red bell peppers, green bell peppers, celery, and grape tomatoes, served with house made buttermilk ranch. Available as a combo platter.

Sliced Fruit Display 7

Cantaloupe, honeydew, pineapple, strawberries, and grapes, served with a citrus sauce. Available as a combo platter.

Cheese Board 7

A broad selection of domestic and imported cheeses, served with crackers and crostini's. Available as a combo platter.

Spinach and Artichoke Dip 8

House made spinach, artichoke, cream cheese, and parmesan. Served with crostini, rye toast points, and grilled pita chips.

Baked Brie 10

Mini brie wheels wrapped in puff pastry and baked until golden brown. Served with toast points and crostini.

Smoked Salmon 10

Served with capers, red onion, cucumber, tomato, diced egg, dill cream cheese, brandied cherries, and crostini.

Antipasto 10

Charcuterie 12

Sopressata, Coppa, prosciutto, mortadella, gherkin, pepperoncini, whole grain mustard, roasted red pepper & apricot chutney, parmesan, smoked gouda, Havarti dill, Tillamook cheddar, crostini, crackers

Shrimp Cocktail Display 12

Steamed shrimp served over a bed of crushed ice
Lemon, cocktail sauce