



**PIERREMONT OAKS
TENNIS CLUB**

***COCKTAIL RECEPTION
MENU OPTIONS***

Event Packages

The Charming

Fruit & Cheese Display
Vegetable Display
Selection of Four Hot or Cold Hors d'oeuvres
\$32.95

The Deluxe

Fruit & Cheese Display
Vegetable Display
Selection of Six Hot or Cold Hors d'oeuvres
\$36.95

The Sophisticate

Fruit & Cheese Display
Vegetable Display
Selection of Eight Hot or Cold Hors d'oeuvres
\$39.95

The Elite

Fruit & Cheese Display
Vegetable Display
Selection of Ten Hot or Cold Hors d'oeuvres
\$44.95

Prices are per person for three to four hours, excludes tax and gratuity

Specialty Stations

Carving Station Selection

Tenderloin of Beef with Herb Biscuits Rolls and Condiments (15-20)	\$525.00
Smoked Brisket with Potato and Cole Slaw (30-40)	\$250.00
Roasted Prime Rib of Beef with Wheat Rolls and Condiments (35-40)	\$495.00
Cajun Seasoned Turkey Breast with Sour Dough Rolls and Condiments (25-30)	\$225.00
Glazed Country Ham with Country Biscuits and Condiments (25-30)	\$195.00
Rosemary & Garlic Roasted Pork Loin with Sour Dough & Wheat Rolls, Condiments	\$225.00

Seafood Station Selection

Jumbo Boiled Shrimp	\$8.95pp
Marinated Crab Claws	\$7.95pp
Seared Ahi Tuna on a Fried Wonton with Lime Aioli	\$7.95pp

Fruit and Cheese Display

An Assortment of Domestic & Import Cheeses - block, sliced, and cubed, In house made cheese balls	\$6.50pp
Strawberry Tree	\$175.00
Baked Brie with a Jezebel Sauce	\$ 85.00
Spicy Taco Cheese Ball with Tortilla Chips	\$ 85.00

AntiPasto Display

Marinated Artichoke Hearts, Assorted Olives, Roasted Red Peppers, Assorted Meats of - Proscuitto, Pepperoni, Salami, Pepperoni, Assorted Nuts, Sliced Breads of – Pita, Water Crackers, Focaccia and Banana Peppers	\$6.50pp
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Potato Skin Station

Create the potato skin of all time with toppings of: Chili, Refried Beans, Sour Cream, Guacamole, Shredded Cheeses – PepperJack, Cheddar, & Swiss, Bacon Bits, Chives, Jalapenos, Salsa	\$5.50pp
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Pasta Station

Whole Wheat Spaghetti, Garden Trio Rotini, Cavatappi with sauce selections of: Shrimp and Sausage in an Herb Cream Sauce, Mushroom, Tomato and Basil Cream Sauce, Sugo di Carne	\$8.95pp
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Mactini Bar

Macaroni & Cheese with Assorted Toppings of: Parmesan Cheese, Shredded Cheddar Cheese, Jalapeno Peppers, Bacon, Diced Tomatoes, Green Onions, and Salt & Pepper	\$5.50pp
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TiniMash Potato Bar

Herb Roasted Mashed Potatoes, Brown Gravy, Whipped Butter, Sour Cream, Bacon Bits, Chives Mashed Sweet Potatoes with Brown Sugar, Cinnamon and Butter	\$5.50pp
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Crawfish or Shrimp & Grits Station

\$8.95pp

Dessert Station

Chocolate Covered Strawberries, Mini Cheesecake Bites, Mini Eclairs, Pecan Tartlets, Meringue Tartlets and Freshly Brewed Coffee	\$7.95pp
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Prices are per person for three hours, excludes tax and gratuity

HORS D'OEUVRES

Cold Hors d'oeuvres

Assorted Finger Sandwiches

Ham & Swiss Cheese, Smoked Turkey & Jarlsberg, Roast Beef & Cheddar Cheese

Mini BLT's

Deviled Eggs

Hot Hors d'oeuvres

Artichoke and Spinach Dip served w/ Toast Points

Mini Quesadillas with a Chipotle Ranch Dip

Fried Pimento Cheese Balls

Cajun Meat Pies

Crabmeat Stuffed Mushroom

Fried Catfish with Tarter and Cocktail Sauce

Scratch Chicken Strips

Fried

Buffalo

Grilled

Meatballs

Jack Daniels BBQ

Swedish

Sweet & Sour

Mini Cheeseburgers topped with a baby Gherkin

Fried Shrimp with Remoulade Sauce

Fried Mac & Cheese Pop

Fried Chicken Bites with Jalapeno Honey

Mini Crab Cakes with a Roasted Red Pepper Sauce

Vegetarian Rolls w/ a Sweet & Sour Dipping Sauce

Lump Crab & Corn Dip with French Bread

Spinach & Feta Phyllo Triangles

Country Biscuit Fried Chicken Slider

Pulled Pork Sliders

Phyllo Wrapped Asparagus

Fried Babybel

Fried Brie Bites

Fried Green Beans w/a Spicy Ranch

Pork Spring Rolls

Apple & Gouda Quesadillas

Spinach and Cheese Empanadas

Vegetarian Quesadillas

Mini Beef Wellingtons

Fried Artichoke Hearts with Bleu Cheese

French Fry Cones drizzled with Ketchup