



Culinary Enhancements

Chef's Butler Passed Hors d'Oeuvres

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs
Tender Asparagus Wrapped In Prosciutto
Poached Shrimp with Cocktail Sauce**

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer
Smoked Salmon, Marbled Rye, Chive Cream Cheese**
Tuna Tartar In Cucumber Cup With Wasabi Aioli**

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Crab Rangoon, Boom Boom Poke Sauce
Mini Brooklyn's- Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Chef's Miniature Quiche Assortment
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Mini Grilled Cheese and Tomato Sliders
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Buffalo Cauliflower, Bleu Cheese
Bourbon BBQ Meatballs
Shrimp Shumai, Ginger Soy

Petit Maryland Style Crab Cake with Remoulade
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Pork Potstickers, Thai Chili
Mini Cubans, Chipotle Mayo
Pasilla Pepper Rubbed Chicken Quesadillas
Asparagus & Asiago in Phyllo
Spanakopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Scallops Wrapped In Bacon
Sausage and Pecorino Stuffed Mushrooms
Coconut Shrimp, Mango Coulis
Spinach & Artichoke Wontons
Beef Wellington, Béarnaise Dip**
Baby Lamb Chops**

\$14.95 per Person for Selection of 6 / \$19.95 per Person for Selection of 10

**Supplemental - \$4.95 Additional

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss,
Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

\$6.95 Per Person

Vegetable Crudités

Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh,
Onion & Ranch Dips, Crostini & Pita Breads

\$5.95 Per Person

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Melons,
Pineapples, Grapes, and Assorted Berries

\$5.95 Per Person

Chips & Dip Display

House Made Potato and Tortilla Chips
Black Bean & Corn Relish, Pico de Gallo
Guacamole, French Onion Dip
Bacon Horseradish & Chipotle Buttermilk Ranch Dips

\$6.95 Per Person

Grilled Vegetable Antipasto

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,
Pepperoncini, Cherry & Roasted Peppers,
Bruschetta & Tapenade with Flatbreads, & Crostini's

\$6.95 Per Person

Wheel of Brie

Wrapped and Baked in Phyllo
with Toasted Almonds, Local Honey and Fresh Berries
French and Multigrain Baguettes

\$7.95 Per Person

Spinach and Artichoke Dip

Creamy Blend of Gruyere, Asiago, and Parmesan
Celery and Carrot Sticks, Tri Color Tortilla Chips

\$6.95 Per Person

Italian Charcuterie

Cured & Dried Sliced Italian Provisions,
Fresh Mozzarella & Tomato Caprese, Artichokes
Balsamic Grilled Vegetables, Olives, Pepperoncini,
Bruschetta & Tapenade with Flatbreads, & Crostini's

\$11.95 Per Person

Jersey Shore Raw Bar

Gulf Shrimp & Jonah Crab Claws, Absolut Peppar Cocktail Sauce, Lemon & Lime

\$ Market Price

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax

1 Shinnecock Drive | Manalapan, NJ 07726 | knobhillgolfclub.com | t: 732.792.7722 | f: 732.792.2114