

# Foster Country Club Cocktail Reception Menu

## Stationary Hors d'oeuvres

*(Priced for 100 guests)*

### ***Cheese Board***

*Assortment of Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment*  
\$195

### ***Gourmet Cheese Board***

*Gorgonzola Cheese, Parmesan, Goat Cheese & Brie Tastefully Arranged with Fruit Garnish and Cracker Assortment*  
\$250

### ***Vegetable Crudité***

*Fresh, Colorful, Crisp Raw Vegetables Cut to Size and Served with Dipping Sauce*  
\$175

### ***Fresh Fruit Display***

*An Array of Freshly Sliced Fruits*  
\$175

### ***Raw Bar***

*Variety of Oysters, Little Neck & Shrimp Cocktail paired with appropriate Sauces*  
Market Priced

***Customized and Seasonal Hors d'oeuvres are Available upon request.***

*All Prices subject to 18% Gratuity and 8% RI Sales & Service Tax*

# Hot Passed Hors d'oeuvres

*(Priced for 100 pieces)*

## **Maple Glazed Scallops & Bacon**

*Fresh Bay Scallops wrapped in Bacon and Brushed with Maple Syrup*

\$260

## **Charlie Hot Kisses**

*Shrimp with Sliced Jalapeño & Smoked Gouda Wrapped in Bacon*

\$280

## **Shrimp Cocktail**

*Poached Shrimp Served with Cocktail Sauce and Lemon*

\$260

## **Stuffed Mushrooms**

*Seafood or Vegetable Stuffing*

\$180

## **Mini Crab Cakes**

*Maryland Style Crab Cakes Topped with Jalapeño Tarter*

\$235

## **Ahi Tuna Wontons**

*Sesame Encrusted, Pan Seared Ahi Tuna & Cucumber Wasabi Served on a Crispy Won Ton*

\$250

## **Potstickers**

*Pork Potstickers Served with Ginger Dipping Sauce or General Tso's Chicken Potstickers*

\$225

## **Chicken or Beef Teriyaki**

*Marinated Chicken or Beef with a Ginger and Soy Glaze*

\$250

## **Veggie or Meat Spring Rolls**

\$175

## **Mini Bruschetta**

*Native Tomatoes, Garlic & Fresh Basil served on a French Baguette*

\$225

## **Caprese Skewers**

*Cherry Tomatoes, Fresh Mozzarella Balls & Fresh Basil Drizzled with Balsamic Glaze*

\$225

## **Spanakopita**

*Puff Pastry Filled with Spinach, Feta Cheese & Onion*

\$225

## **Prosciutto Wrapped Asparagus**

*Roasted Asparagus Wrapped with Thinly Sliced Prosciutto Served with a Parmesan Cream Dipping Sauce*

\$225

## **Mini Beef Wellington**

*Seasoned Tenderloin Wrapped in Puff Pastry*

\$280

## **Mini Clam Cakes & New England Clam Chowder**

\$280

## **Mini Quiche**

*Assortment of: Cheese, Vegetable, Onion & Bacon, Broccoli & Cheese*

\$225

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