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EAST RIDGE  COUNTRY CLUB

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***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 hours, excludes tax and gratuity\*\*

## *Specialty Displays and Stations*

### **Carving Station Selection**

Bacon Wrapped Tenderloin of Beef. Slider Rolls, Horseradish Cream.	\$12.00pp
Slow Roast Prime Rib. Mini Rolls & Condiments	\$ 9.00pp
Lemon Pepper Turkey Breast with Sour Dough Rolls & Cranberry Mayo	\$ 7.50pp
Honey Baked Ham with Country Biscuits and Condiments	\$ 6.95pp

### **Seafood Station Selection**

Jumbo Boiled Shrimp	\$2.25 pc
Marinated Crab Claws	\$45.00 per doz.
Seared Ahi Tuna in a martini glass. Asian Slaw & Spicy Mayo	\$3.95 pc

### **Fruit and Cheese Display**

An Assortment of Domestic & Import Cheeses – Artisan Wedges, sliced, and cubed Cheeses displayed with a variety of fresh seasonal fruits, berries and crackers	\$6.50pp
Strawberry Tree	\$175.00

### **AntiPasto Display**

Marinated Artichoke Hearts, Assorted Olives, Roasted Vegetables, Assorted Meats of - Proscuitto, Salami, Pepperoni, Assorted Nuts, Sliced Breads of – Pita, Lavosh Cracker, & Focaccia	\$5.50pp
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### **French Fry Station**

Create the ultimate comfort food of all time with toppings of: Chili, Cheddar Cheese, Brown Gravy, Bacon Bits, Chives, Jalapeno Peppers, and more	\$4.50pp
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### **Pasta Station**

Four Distinct Pastas and Sauces including Shrimp Alfredo, Crawfish & Andouille, Italian Sausage, and Vegetarian	\$7.95pp
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### **Mactini Bar**

Macaroni & Cheese with Assorted Toppings of: Diced Ham, Jalapeno Peppers, Bacon, Diced Tomatoes, and Green Onions	\$5.50pp
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### **TiniMash Potato Bar**

Fluffy 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**

Mascarpone Cheese Grits, Shrimp, or Crawfish, Peppers, Bacon, Cream, and Garlic	\$8.95pp
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### **Slider Station**

Hamburgers, Pulled Pork, or BBQ Brisket with Pickles, Slaw, Potato Salad, and Appropriate Condiments	\$9.50pp
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- Dessert Display*** \$7.95pp  
 Chocolate Covered Strawberries, Mini Cheesecake Bites, Mini Eclairs, Pecan Tartlets, Meringue Tartlets and Freshly Brewed Coffee
- Shaken, Not Stirred Salad Bar*** \$5.50pp  
 Locally grown greens and tomatoes, “shaken” martini style, with homemade Dijon Vinaigrette, and served with an olive, and crispy Parmesan garnish in a martini glass by an actual “bartender”.
- Asian Wrap Station*** \$8.95pp  
 Warm pork belly, chicken and beef state, shredded carrot, daikon radish, bean sprouts, and chopped peanuts used as condiments for Boston Bibb lettuce wraps. Sauces include teriyaki glaze, sweet Thai chili, and peanut Sriracha.
- Pizza Bar*** \$7.50pp  
 Warm granite display of flatbread pizzas including pepperoni, sausage, Buffalo Mozzarella, and artichoke goat cheese.
- Dim Sum and Then Some*** \$8.95pp  
 Steamed bamboo baskets filled with sweet & sour meatballs, pork dumplings, fried egg rolls, and Pad Thai noodles.
- Crostini Bar*** \$6.50pp  
 Tomato bruschetta, olive tapenade, caper goat cheese, roast vegetable, duck rilette, smoked salmon, wild mushroom ragout and more served with assorted breads and crackers.

## ***Cold Hors d’oeuvres***

Assorted Finger Sandwiches:

- Ham & Swiss Cheese, Smoked Turkey & Jarlsberg, Roast Beef & Cheddar Cheese
- Mini BLTeasers
- Deviled Eggs
- Prosciutto Wrapped Asparagus Spears

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## *Hot Hors d'oeuvres*

Quesadillas: Crawfish, Chicken, Beef or Shrimp  
Cajun Meat Pies – Beef or Crawfish  
Crab Meat Stuffed Mushroom  
Fried Catfish Fingers with Tartar Sauce  
Scratch Chicken Strips:  
    Fried  
    Honey Chipotle  
    Pecan Crusted

Meatballs:  
    Jack Daniels BBQ  
    Swedish  
    Ginger Thai  
Bang Bang Shrimp  
Mini Crab Cakes with Remoulade  
Egg Rolls: Vegetarian or Pork  
Spinach & Feta Phyllo Triangles  
Fried Green Beans w/a Spicy Ranch

## *Chips and Dip*

*Artichoke & Spinach Dip*  
served warm with Crispy Wontons

*Mississippi Sin Dip*  
Ham, Bacon, Sweet & Hot Peppers, and Sharp Cheddar

Boneless Buffalo Wings, Hot Sauce, Celery & Blue Cheese

## *Late Night Options for 45 minutes of Passing*

(These items are separate from package options)

Fried Mac & Cheese Pop	\$1.95
French Fry Cones drizzled with Ketchup	\$1.75
Chocolate Chip Cookie and Milk Shooters	\$1.95
Miniature Pepperoni/Cheese Pizza	\$2.75
Fried Chicken Bites with Jalapeno Honey	\$1.95

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