



EAST RIDGE  COUNTRY 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 hours, excludes tax and gratuity

Specialty Displays and Stations

Carving Station Selection

Bacon Wrapped Tenderloin of Beef. Slider Rolls, Horseradish Cream.	\$ 9.00pp
Slow Roast Prime Rib. Mini Rolls & Condiments	\$12.00pp
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	\$ 8.00 pp
Marinated Crab Claws	\$ 8.00 pp
Seared Ahi Tuna in a martini glass. Asian Slaw & Spicy Mayo	\$ 6.00 pp
Prawn Dogs with Cocktail Sauce	\$ 5.00 pp

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	\$6.00pp
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Charcuterie Display

A Selection of Artisan Cheeses (Saint Angel, P'Tit Basque, Burrata, Ewephoria and many more) along with richly flavored meats and a perfect blend of sauces, smoked almonds, candied pecans and olives	\$9.00pp
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Antipasto Display

Marinated Artichoke Hearts, Assorted Olives, Roasted Vegetables, Assorted Meats of – Prosciutto, Salami, Pepperoni, Assorted Nuts, Sliced Breads of Pita, Lavosh Cracker and Focaccia	\$5.50pp
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Adult Grilled Cheese Station – Manned

Caprese: Flat bread, buffalo mozzarella, tomato and basil	Three Choices \$6.95pp
Monte Cristo: French toast with ham, turkey and swiss cheese	Four Choices \$7.95pp
Three Cheese: Whole Wheat Bread, Sharp Cheddar, Provolone and Pepper Jack	
Mediterranean – Marble Rye with goat cheese, honey, capers and arugula	

French Fry Station

Create the ultimate comfort food of all time with toppings like Chili, Cheddar Cheese, Brown Gravy, Bacon Bits, Chives, Jalapeno Peppers, Specialty Salts and Sauces	\$5.50pp
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Pasta Station - Manned

Four Distinct Pastas and Sauces including Shrimp Alfredo, Crawfish & Andouille, Italian Sausage, and Vegetarian	\$8.95pp
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Mactini Bar

Macaroni & Cheese with Assorted Toppings of: Diced Ham, Jalapeno Peppers, Bacon, Diced Tomatoes, and Green Onions	\$5.00pp
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TiniMash Potato Bar \$5.00pp
Fluffy Mashed Potatoes, Brown Gravy, Whipped Butter, Sour Cream, Bacon Bits, Chives
Mashed Sweet Potatoes with Brown Sugar, Cinnamon and Butter

Crawfish or Shrimp & Grits Station \$7.95pp
Mascarpone Cheese Grits, Shrimp, or Crawfish, Peppers, Bacon, Cream, and Garlic

Slider Station \$7.50pp
Hamburgers, Pulled Pork, or BBQ Brisket with Pickles, Slaw, Potato Salad, or Chips
and Appropriate Condiments

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 - Manned \$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 ***Three Choices*** \$7.95pp
Four Choices \$8.95pp
Warm shredded pork, chicken, beef sate’ or shrimp, 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.

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 vegetables, beer cheese, smoked salmon,
home-made hummus and more served with assorted breads and crackers.

Taco Station \$7.95pp
Beef, fish, brisket or chicken tacos, cheese, salsa, queso, and guacamole

Cold Hors d’oeuvres

Assorted Finger Sandwiches:

Ham & Swiss Cheese, Smoked Turkey & Jarlsberg, Pimento Beer Cheese and 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 Pork
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/Spicy Ranch

Passing only and Separate from package options:

Pide' – Flat Bread broiled with Spinach,
 Artichoke and Cotija Cheese

Shrimp or Crab Claw Shooters

Chips and Dip

Artichoke & Spinach Dip
served warm with Crispy Wontons

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

Buffalo Chicken Dip
Boneless Buffalo Wings, Hot Sauce, Celery & Blue Cheese

Late Night Options for 45 minutes of Passing

(These items are separate from package options - \$3.50)

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

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East Ridge Country Club P O Box 6570 Shreveport, LA 71136 (318) 868-6571