

*2018*  
*Special Occasion Package IV*

A fully stocked bar featuring our name brand selection of Liquor, Red and White Wine, Assorted Domestic Beers, Sparkling Waters, Assorted Soft Drinks, Juices and Mixers will be offered throughout the evening (maximum of 5 hours).

One bar and one bartender for each 75 guests guaranteed.

Decorated buffet stations will feature the following:

*Deluxe Crudite Display*

Herb, Curry and Blue Cheese Dips

*Selection of Imported and Domestic Cheeses*

Featuring Wheels of Warm Brie en Croute, French Bread,  
Accompanied by Crackers and Fresh Fruit

*Butler Passed Canapés & Hors D' Oeuvres*

Beef Wellington

Spinach & Feta in Phyllo

Scallops Wrapped in Bacon

*STATIONS*

*Salad Station*

Caesar Salad, Mixed Mesclun Greens w/ assorted toppings and dressings  
Grilled Marinated Vegetable Platter

*Raw Bar w/ Ice Carving*

Chilled Shrimp, Oysters on the ½ Shell & King Crab Legs

*Chilled Poached Salmon Display*

Rye and Pumpernickel Rounds, Toast Points

Chopped Egg Yolks and Whites, Capers & Onions

*From the Carvery:*

*Roast Tenderloin of Beef*

Creamed Horseradish, Whole Grain Mustard, Mayonnaise

*Whole Roast Turkey Wrapped in Bacon*

Dijon Mustard, Pesto Mayonnaise, Cranberry Relish

Rosemary Garlic Cream Potatoes

Bouquetiere of Fresh Vegetables

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*-continued-*

*The Viennese Table*

Chocolate Dipped Strawberries  
Crème Caramel  
Miniature Cannoli  
Assorted Truffles  
Fudge Brownies  
Fresh Berries with Crème Fraiche  
Tiramisu  
Carrot Cake  
Assorted Freshly Brewed Coffees and Teas

*Champagne Toast*

*\$250.00 per person*

*All prices are subject to service charge and sales tax.*  
*All service charges are the property of the Hillsboro Club and not any individual employee.*  
*Minimum of 100 people is required.*  
*All prices are subject to change.*