

*2019*  
*Special Occasion Package III*

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

One bar and bartender for each 75 guests guaranteed.

Cocktail Reception - One hour

Uniformed waiters will pass the following hors d'oeuvres:

*Butler Passed Hors D'oeuvres*

(Choice of 4)

Mushroom Caps Filled with Lump Crabmeat

Scallops Wrapped in Bacon

Brie En Croute, Raspberry

Beef Wellington

Thai Chicken Spring Rolls, Ginger Soy Dipping Sauce

Teriyaki Beef Skewers, Thai Ginger Sauce

Cocktail Franks w/ Dijon Mustard

*Stationary*

Our Beautiful Buffet Table Will Offer:

Selection of Imported and Domestic Cheeses

Decorated with Fresh Fruit, French Bread and Crackers

Deluxe Fresh Crudit , Bleu Cheese and Herb Dips or

Hummus, Baba Ganoush and Turkish Salsa

*Chef's Assortment of Canap s*

(Choice of 3)

Smoked Salmon

Beef and Horseradish Pinwheels

Prosciutto and Melon

Sashimi Tuna in a Cucumber Cup

Shrimp Deviled Eggs on Crostini

*Dinner*

*Appetizer*

(Choice of 1)

Lobster Ravioli, Sauce American

Mushroom Ravioli with a Vegetable Broth & Fresh Vegetables

Grilled Shrimp with a Cheese Polenta Cake & Garlic Sauce

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*-continued-*

*Salad*

(Choice of 1)

Hearts of Bibb Lettuce, Mandarin Oranges, Shaved Red Onion,  
Feta, & Poppy Seed Dressing  
Mixed Mesclun Greens, Plum Tomatoes, Cucumbers, Bermuda Onion, Carrot,  
& Herb Vinaigrette  
Spinach Salad with Shiitake Mushroom and Garlic Croutons,  
Warm Raspberry & Pancetta Vinaigrette  
Classic Caesar, Freshly Baked Croutons

*Intermezzo*

Key Lime Sorbet or Citrus Orange Sorbet

*Combination Entree*

(Choice of 1)

Petit Filet Mignon with Red Wine Bordelaise & Pan Seared Chilean Sea Bass  
Medallions of Veal Tenderloin, Truffle Sauce & Florida Lobster Tail, Lemon Beurre Blanc  
Sliced Beef Tenderloin, Demi Glace & Crab Stuffed Jumbo Shrimp, Mornay Sauce

*Accompaniments*

Asparagus Wrapped in a Carrot Ribbon  
Garlic Mashed Potatoes  
Assorted Dinner Rolls and Butter

*Champagne Toast*

*\$195.00 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.*