

2019
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

2019
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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.