



Special Occasion Package IV

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

Decorated Buffet stations will feature the following:

Deluxe Crudité 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



Special Occasion Package IV (continued)

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

Bouquetière of fresh Vegetables

Served with Assorted Dinner Rolls

The Viennese Table

Chocolate Dipped Strawberries

Crème Caramel

Miniature Cannoli

Assorted Truffles

Fudge Brownies

Fresh Berries with Crème Fraîche

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