



## Culinary Enhancements

### Chef's Butler Passed Hors d'Oeuvres

*Selection of Six for One Hour*

#### Cold Selections

*Fresh Tomato and Basil Bruschetta, Balsamic Syrup*  
*Smoked Salmon, Marbled Rye, Chive Cream Cheese*  
*Red Grape Chicken Salad, Belgium Endive*  
*Sycamore Deviled Eggs*  
*Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil*  
*Tender Asparagus Wrapped In Prosciutto*  
*Shrimp Cocktail with Cocktail Sauce (\$1.95 Additional)*  
*Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)*

#### Hot Selections

*Sesame Chicken Skewer with Teriyaki Peanut Sauce*  
*Petit Maryland Style Crab Cake with Remoulade*  
*Brie, Almond & Raspberry In Phyllo*  
*Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion*  
*Vegetable Egg Roll, with Ginger Soy Dipping Sauce*  
*Pork Potstickers, Thai Chili*  
*Spinach and Fontina Quiche*  
*Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens*  
*Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles*  
*Mini Grilled Cheese and Tomato Sliders*  
*Spanikopita with Yogurt Sauce*  
*Black Bean And Spicy Chicken Spring Rolls, Lime Crema*  
*Brick Oven Pizza Bagels*  
*Pasilla Pepper Rubbed Chicken Quesadillas*  
*Vegetable Samosa*  
*Baked Clams*  
*Scallops Wrapped In Bacon*  
*Cocktail Franks, Served With Dijon*  
*Sausage and Pecorino Stuffed Mushrooms*  
*Beef Tenderloin Kabob with Peppers & Onions*  
*Coconut Shrimp, Mango Coulis*  
*Baby Lamb Chops (\$2.95 Additional)*

**\$11.95 per Person**

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*



## **Culinary Enhancements**

### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses  
Gourmet Crackers, Fresh Fruit Garnish  
\$6.95 Per Person*

### **International Cheese Display**

*Bijou Goat Cheese, Queso Manchego Sheep Cheese, Cabrales, Morbier & Caciotta al Tartufo  
Gourmet Crackers, Fresh Fruit Garnish  
\$9.95 Per Person*

### **Fresh Fruit Display**

*Chef's Seasonal Selection of Fresh Fruit  
\$4.95 Per Person*

### **Grilled Vegetable Antipasto**

*Balsamic Grilled Vegetables, Olives, Artichoke Hearts,  
Pepperoncini, Cherry & Roasted Peppers,  
Bruschetta & Tapenade with Flatbreads, & Crostini's  
\$6.95 Per Person*

### **Vegetable Crudités**

*Assortment of Market Fresh Vegetables  
Served with Hummus, Eggplant Babbaganoosh, Onion & Ranch Dips  
Toasted Crostini & Pita Breads  
\$5.95 Per Person*

### **Italian Charcuterie**

*Cured & Dried Sliced Italian Provisions, Balsamic Grilled Vegetables, Olives, Pepperoncini, Cherry & Roasted Peppers  
Fresh Mozzarella & Tomato Caprese, Artichoke Hearts, Hummus, Babbaganoosh, Tapenade, Flatbreads, Crostini's  
\$11.95 Per Person*

### **Hand Rolled Sushi**

*(Based on 100 Pieces)*

*California Roll - \$350 / Vegetable Roll - \$300  
Philadelphia Roll - \$450 / Spicy Tuna Roll - \$450*

### **Chips & Dip Display**

*House Made Guacamole, Pico de Gallo, Black Bean & Corn Relish, Roasted Red Pepper Spread,  
Warm Queso Fundido, Sour Cream & Tri Color Tortilla Chips  
\$5.95 Per Person*

### **Smoked Fish**

*Salmon, Trout, Whitefish Salad, Pickled Herring  
Served with Chopped Egg, Capers, Bermuda Onions, Sliced Tomatoes  
Mini Bagels & Cream Cheese  
\$10.95 Per Person*

### **Jersey Shore Raw Bar**

*Gulf Shrimp & Jonah Crab Claws  
Absolut Peppar Cocktail Sauce, and Fresh Lemons & Limes  
\$ Market Price*

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