



## **Culinary Enhancements**

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

#### **Cold Selections**

*Fresh Tomato and Basil Bruschetta, Balsamic Syrup*  
*Sycamore Deviled Eggs*  
*Tender Asparagus Wrapped In Prosciutto*  
*Shrimp Cocktail with Cocktail Sauce \*\**

*Red Grape Chicken Salad, Belgian Endive*  
*Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer*  
*Smoked Salmon, Marbled Rye, Chive Cream Cheese \*\**  
*Tuna Tartar In Cucumber Cup With Wasabi Aioli \*\**

#### **Hot Selections**

*Sesame Chicken Skewer with Teriyaki Sauce*  
*Brie, Almond & Raspberry In Phyllo*  
*Vegetable Egg Roll, with Ginger Soy Dipping Sauce*  
*Spinach and Fontina Quiche*  
*Mini Grilled Cheese and Tomato Sliders*  
*Edamame Potsticker, Plum Sauce*  
*Pretzeled Pigs in a Blanket, Served with Honey Mustard*  
*Black Bean And Spicy Chicken Spring Rolls, Lime Crema*  
*Pasilla Pepper Rubbed Chicken Quesadillas*  
*Lemon Grass Chicken Dumplings, Ginger Teriyaki*  
*Cocktail Franks, Served With Dijon*  
*Beef Tenderloin Kabob with Peppers & Onions*  
*Jersey Cheesesteak Spring Rolls*

*Petit Maryland Style Crab Cake with Remoulade*  
*Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion*  
*Pork Potstickers, Thai Chili*  
*Mini Cheeseburgers, Sesame Seed Buns*  
*Mini Brooklyns- Cocktail Size Pastrami & Corn Beef Reubens*  
*Asparagus & Asiago in Phyllo*  
*Spanikopita with Yogurt Sauce*  
*Wild Mushroom Arancini, White Truffle Oil*  
*Beef Empanada, Chimichurri*  
*Scallops Wrapped In Bacon*  
*Sausage and Pecorino Stuffed Mushrooms*  
*Coconut Shrimp, Mango Coulis*  
*Baby Lamb Chops \*\**

**\$14.95 per Person for Selection of 6 / \$19.95 per Person for Selection of 10**

**\*\*Supplemental - \$2.95 Additional**

#### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss,*  
*Dill Havarti & Smoked Gouda Cheeses*  
*Gourmet Crackers, Fresh Fruit Garnish*

**\$6.95 Per Person**

#### **Vegetable Crudités**

*Assortment of Market Fresh Vegetables*  
*Served with Hummus, Eggplant Babbaganoosh,*  
*Onion & Ranch Dips, Crostini & Pita Breads*

**\$5.95 Per Person**

#### **Fresh Fruit Display**

*Chef's Seasonal Selection of Fresh Melons,*  
*Pineapples, Grapes, and Assorted Berries*

**\$5.95 Per Person**

#### **Chips & Dip Display**

*House Made Potato and Tortilla Chips*  
*Black Bean & Corn Relish, Pico de Gallo*  
*Guacamole, French Onion Dip*  
*Bacon Horseradish & Chipotle Buttermilk Ranch Dips*

**\$6.95 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**

#### **Wheel of Brie**

*Wrapped and Baked in Phyllo*  
*with Toasted Almonds, Local Honey and Fresh Berries*  
*French and Multigrain Baguettes*

**\$7.95 Per Person**

#### **Spinach and Artichoke Dip**

*Creamy Blend of Gruyere, Asiago, and Parmesan*  
*Celery and Carrot Sticks, Tri Color Tortilla Chips*

**\$6.95 Per Person**

#### **Italian Charcuterie**

*Cured & Dried Sliced Italian Provisions,*  
*Fresh Mozzarella & Tomato Caprese, Artichokes*  
*Balsamic Grilled Vegetables, Olives, Pepperoncini,*  
*Bruschetta & Tapenade with Flatbreads, & Crostini's*

**\$11.95 Per Person**

#### **Jersey Shore Raw Bar**

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

**\$ Market Price**

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

**1 Shinnecock Drive | Manalapan, NJ 07726 | knobhillgolfclub.com | t: 732.792.7722 | f: 732.792.2114**