

NCC Cocktail Hour Appetizer Menu

Make your cocktail hour stand out with some of our signature appetizer selections.
A minimum of five pieces per person are suggested. Half orders can be accommodated for smaller groups.

Stationary cold platters, per 75 guests

1. Specialty cheese board w/ fontina, gorgonzola, brie, mini mozzarella & goat cheese served w/ liver pate & hummus, \$200.00
2. Fresh vegetable display w/ homemade garlic basil & bleu cheese dips, \$210.00
3. Smoked salmon platter served on a bed of greens w/ capers, cream cheese, red onion and hardboiled egg, \$310.00
4. Antipasto platter- prosciutto, Genoa salami, sopressata, provolone, marinated mushrooms, olives, artichoke hearts, pepperoncini & grilled sweet peppers, \$335.00

Stationary hot appetizers, Priced per 100 pieces unless otherwise noted

1. Italian meatballs w/ fresh grated cheese or Swedish meatballs (150 pcs.), \$210.00
2. Seasoned mixed vegetable quesadillas served with medium salsa & sour cream, \$225.00
3. Chicken quesadillas w/ green and red peppers served with medium salsa & sour cream, \$235.00
4. Vegetarian spring rolls served with orange scallion teriyaki dipping sauce, \$250.00

Stations: We offer N.E. Clam chowder stations, slider stations, mash potato & mac n' cheese bars, ask for our additional menus!

Passed Hot Hors d' Oeuvres

(Per 100 pieces)

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| <i>Earth</i> | 1. Italian style brushetta: Chopped Roma tomato, onion, garlic & fresh herbs topped with parmesan cheese | 1) \$210.00 |
| | 2. Phyllo triangles stuffed with spinach & feta cheese | 2) \$215.00 |
| | 3. Assorted mini quiche (Selection contains meat & seafood) | 3) \$215.00 |
| | 4. Fresh asparagus in a flaky phyllo wrapper topped with asiago cheese | 4) \$215.00 |
| | 5. Stuffed mushroom caps w/ seasonal vegetable & seasoned breadcrumb Stuffing | 5) \$215.00 |
| <i>Land</i> | 6. Chicken teriyaki on skewers topped with sesame seeds | 6) \$225.00 |
| | 7. Coconut chicken on skewers served with sweet chili dipping sauce | 7) \$225.00 |
| | 8. Marinated beef teriyaki on skewers | 8) \$245.00 |
| | 9. Lollypop lamb chops served with mint jelly | 9) \$385.00 |
| <i>Sea</i> | 10. Stuffed mushroom caps with scallop, crabmeat & seasoned breadcrumb stuffing | 10) \$230.00 |
| | 11. Scallops wrapped in bacon (traditional) | 11) \$240.00 |
| | 12. NCC brown sugared scallops wrapped in bacon | 12) \$245.00 |
| | 13. Naive crab cakes served with mild chipotle lime aioli | 13) \$290.00 |

Passed Cold Hors d' Oeuvres:

(Per 100 pieces)

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| | 1. Fresh cantaloupe melon wrapped in imported prosciutto | 1) 235.00 |
| | 2. Grape tomato & marinated mini mozzarella balls skewered with fresh herbs and balsamic drizzle | 2) 235.00 |
| | 3. Sweet roasted peppers & baby mozzarella skewered with fresh herbs and balsamic drizzle | 3) 235.00 |
| | 4. Smoked salmon, fresh asparagus & cream cheese pin wheels | 4) 270.00 |
| | 5. Fresh jumbo shrimp cocktail served with signature cocktail sauce | 5) 300.00 |
| | 6. Teriyaki grilled shrimp served with homemade mango salsa | 6) 310.00 |
| | 7. Nahant Country Club specialty raw bar | Upon Request |