

# Danville Boat Club

## Hors d'oeuvre Catered Event Menu

Prices shown include tax, gratuity, linen and china service, iced tea or lemonade, coffee, and iced water.

Please see last for facility rental fees, bar services and financial arrangements.

**Option #1: Three (3) Selections \$ 9.75 per person**

**Option #2: Five (5) Selections \$14.75 per person**

**Option #3: Seven (7) Selections \$18.75 per person**

Cocktail Sandwich Tray - consisting of a variety of deli meats, including shaved ham, roast beef and smoked turkey with a variety of cheeses on fresh rolls , and served with a dijon mustard sauce.

Cocktail - Size Italian Beef Sandwiches - our own Italian Beef served on a fresh roll with pepperoncini.

Meatballs - Our savory Italian meatballs, served in our own sweet sauce – they'll melt in your mouth!

Spanikopita – Flaky triangles of phyllo dough, filled with seasoned spinach and feta cheese.

Asparagus Fries – Battered and crisp-fried asparagus spears served with ranch dip.

Meat & Cheese Antipasto Tray – Tasty bite-sized summer sausage served with a variety of cubed cheeses, carrots, cauliflower, black olives, cherry peppers and an assortment of crackers.

Chicken Salad Puffs - Our fresh chicken salad (all white meat) made with pineapple and walnuts and stuffed in our petite puff pastry shells.

Vegetable Crudités- A colorful assortment of fresh vegetables artistically arranged and served with a seasoned ranch dip.

Cheese ball – Cream cheese, dried beef, scallions and a blend of spices combined for a delicious version of a very classic hors d'oeuvre. Make it a torte; add layers of sundried tomatoes and pesto (add \$0.50 per person).

[Mexican Nacho Dip](#) - This delightful dip can be served hot or cold. This is a layered dip of refried beans; Mexican spiced meat, cheese, sour cream and topped with shredded lettuce, chopped tomatoes, sliced black olives, green onions and served with tortilla chips.

[Mushroom Caps](#) - Our fresh mushrooms filled with fresh vegetables, a buttery garlic mix, and topped with cheese; or add crab and cream cheese filling (add \$0.75 per person).

[Cocktail Sausages](#) – Little Smokies wrapped in bacon, bathed with brown sugar and baked to perfection; served with BBQ sauce – a real favorite!

[Hot Spinach & Artichoke Dip](#) - served with slices of French baguettes.

[Pinwheels](#) - flour tortillas rolled with a seasoned cream cheese, green onions, and dried beef; sliced and skewered onto a toothpick.

[Ultimate Wraps](#) - Party size wraps with lettuce, tomato, assorted cheese, turkey, ham and bacon.

[Southwestern Cheesecake](#) - A unique blend of cheeses, fresh herbs and salsa baked and topped with a layer of colorful vegetables.

[Bruschetta](#) - French bread seasoned and browned, and topped with our fresh tomato/basil blend and shredded cheese.

[Hot Crab Fondue](#) - served with crusty French baguettes for dipping.

[Mini Assorted Egg Rolls](#) – pork, chicken and vegetable rolls, served with sweet and sour sauce.

[Mini Ryebeens](#) - slices of petite rye bread baked with wisps of corned beef, sauerkraut and Swiss cheese, topped with 1000 island dressing.

[Assorted Seasonal Fruit Tray](#) - a variety of quality fruits, served with our own fruit dip.

[Shrimp Cocktail](#) – whole, tail-on shrimp, served with a spicy cocktail sauce (Add 1.00 per person).

\*\*\*\* NOTE: \*\*\*\*

If there is something you would like that is not mentioned on this menu, please inquire!