

Memories.....
AT THE TRADITION GOLF CLUB

COCKTAIL PARTY

PACKAGE

*One hour of 5 Standard Hors d' Oeuvres
passed butler style
\$22.95 per person*

*Additional hours of Hors D'Oeuvres:
\$8.95 per person per hour*

Includes Cheese and Fruit Display @ Pasta

Station

Penne Pasta with two of the following sauces:

Marinara

Vodka

Aglia E Olio

Pesto Cream

Hors D'Oeuvres:

Chicken Sate'

Boneless Buffalo Wings w/ bleu cheese

Chicken Fingers

Shanghai Beef Skewers

Assorted Puff Pastries

Fried Mozzarella

Stuffed Cucumber Tapa

Mini Quiche

Fried Mac and Cheese

Steamed Dumplings

Fresh Mozzarella & Cherry Tomato Skewer with a

Pesto Drizzle

Asparagus Pastry Spirals

Lightly Battered Artichoke Hearts

Bruschetta Classico

Fried Calamari

Seafood Stuffed Mushrooms

Scallops Wrapped in Bacon \$2

Shrimp Cocktail \$2

Jumbo Lump Crab Cakes \$2

Add A Tour of Italy – Imported cheeses, marinated artichoke hearts,

assorted Italian olives, stuffed cherry peppers, Bruschetta bar, marinated mushrooms, aged prosciutto, sliced capricola, focaccia bread, Stromboli and assorted spreads and crackers

\$6.50 per person with Cocktail Party Package

*\$8.50 per person Tour of Italy only (W/a Buffet
or Plated Dinner)*

*Add A Carving Station
Choose one of the following to be carved at an elegant station by
our chefs.*

Roast Beef – with a mushroom demi-glaze

London Broil – with herb au jus

Baked Ham – pineapple honey glaze

Roasted Turkey – with Seasons' home-style turkey gravy

Pork Loin – apple cider marinated served with spiced apple cranberry chutney

\$5 per person per hour w/ Chef

Venetian Table – A lavish display of chocolate dipped fresh fruit, rice crispy treats &

cookies, miniature pastries, homemade petit fours, cannolis, chocolate mousse, finger

cookies and cakes *\$8.*

**Add a Coffee @ Tea Station for just \$1.00 per
person*

**Due to availability, all prices are subject to change. An 18% service charge and CT sales tax
will be added to final price.
Effective thru 12/31/17**