



Bradenton Country Club

Cocktail Reception

Selection 1

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Crudités with Dipping Sauce

\$32

Cold Hors d'oeuvres

Smoked Salmon Canapés
Ahi Tuna Tartare on Wonton Chip
Tomato Bruschetta
Devilled Eggs
Antipasti Bites
Loaded New Potato Bites

Selection 2

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Crudités with Dipping Sauce
Charcuterie Board with Dry-Cured Meats,
Sausages served with Mustards and Crostinis

\$38

Hot Hors d'oeuvres

Chicken Dumpling with Lemongrass
Grilled Beef and Scallion Skewer
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Maryland Crab Cakes
Coconut Shrimp
Prosciutto Wrapped Asparagus
Chicken-Bacon-BBQ Bites

Reception Enhancements

Stations With Attendant

(\$75 Charge for attendant, minimum 50 guests)

Full Raw Bar

Gulf Shrimp Cocktail, Blue Point Oysters on the Half
Shell and Snow Crab Claws

\$32 per person (minimum 50 people)

Sliced Tenderloin Platter

Prime Beef Tenderloin with Horseradish Sauce,
Whole Grain Mustard and Toasted Baguette Crostinis.

\$350

Shrimp Cocktail Display

Chilled Gulf Shrimp accompanied with Lemon,
Cocktail Sauce and Old Bay Mayo

\$3.50 per shrimp

Risotto Bar

Maine Lobster, Chicken Confit, Clams & Mussels
& Wild Mushrooms. Other Accompaniments include
English Peas, Saffron, Truffle Oil, Basil Pesto, Sun
Dried Tomato, Parmesan Reggiano, Pecorino Romano
and Gorgonzola Dolce

\$23 per person

Slider Bar

Smoked Chicken Breast, Angus Beef Burgers
and Berkshire Pork Belly
Accompaniments include lettuce, tomato, pickled
onions, salted cucumbers, jalapeno relish, assorted
cheeses, B&B pickles, spicy kimchi and assorted
sauces with homemade brioche slider buns

\$21 per person (minimum 30 people)