

Camillus Hills Golf Club

Special Events Menu & Catering

Starters

- Puff Pastry wrapped asparagus \$150.00
- Bruschetta, basil, crostini \$125.00
- Mini crab cake, remoulade sauce \$245.00
- Sausage stuffed crimini \$205.00
- Smoked salmon platter (egg, red onion, dill, capers) \$175.00
- Raw bar (poached shrimp, clams, oysters) Market
- Spicy tuna tartar, cucumber, soy glaze \$250.00
- Bacon wrapped shrimp, BBQ \$305.00
- Prosciutto wrapped melon \$225.00
- Fruit skewers, melba sauce \$195.00
- Hummus, fruit, vegetable display, cheese \$145.00
- Bacon wrapped scallops \$375.00
- Caprese skewers, basil, tomato, mozzarella \$150.00

~All above platters are based on 100 pieces or approximately 35 ppl

Entrees

- Honey glazed ham \$8.00 pp
- Pork tenderloin \$12.00 pp
- Smoked turkey \$10.00 pp
- Chicken cordon blue \$11.00 pp
- Crab stuffed flounder \$14.00 pp
- Beef wellington \$16.00 pp

~For all entrees please add a 20% gratuity charge and 8% sales tax

Sides & Desserts

Fresh baked bread \$3.00pp, Whipped potatoes \$5.00pp, Seasonal vegetables \$7.00pp, Sweet potato casserole \$7.00pp, Brown butter cupcakes \$3.00pp