

# THE CHANNEL CLUB

## COCKTAIL HOUR

Butler Passed Hors d' Oeuvres

### CHOICE OF 8

- ☉ Pork Taco
- ☉ Smoked Salmon, Cream Cheese Lollipops
- ☉ Deviled Eggs, Crab, Pickled Onions
- ☉ Tuna Tartare
- Clam Chowder Shooter
- ☉ Medjool Dates, Blue Cheese, Bacon
- ☉ Arrancini
- ☉ Falafel Waffel, Tzatziki
- ☉ Golden Beet, Herb Goat Cheese, Pistachio
- ☉ Carrot, Ginger Soup Shot
- ☉ Oysters Shooters, Tobasco
- Cheesesteak Eggroll
- Fried Chicken Sliders, Hot Honey, Pickles
- ☉ Fish n Chips
- ☉ Endive, Roquefort, Walnuts

### Stations & Bars

### CHOICE OF 3

#### SUSHI BAR

##### ■ Gold

assorted california & veggie rolls

##### ■ Platinum — \$4 pp sup

chef special rolls

##### SALMON BAR — \$5 pp sup

pastrami smoked salmon, beet cured salmon, cream cheese, dark breads, bagels, eggs, capers, red onion

##### ANTIPASTO/CRUDITÉ BAR

assorted vegetables, charcuterie & cheese

##### PIZZA BAR — \$3 pp sup

assorted artisanal pies

##### SOFT PRETZEL BAR — \$2 pp sup

beer cheese sauce, cream cheese, honey mustard, hot fudge

##### ICE SCULPTURE — \$250

#### Burger Sliders

#### Mini Corn Dogs

#### Prosciutto Grissini, Truffle

☉ Falafel Waffel, Tzatziki

☉ Feta, Watermelon, Basil, Mint Pincho

☉ Tomato, Mozzarella, Basil Skewers

☉ Chicken Souvlaki Skewers, Tzatziki

Steak, Horseradish, Onion Crostini

☉ Scallop Lollipop — \$2 pp sup

Lobster Sliders — \$2 pp sup

☉ Baby Lamb Chops — \$2 pp sup

☉ Shrimp Cocktail — \$2 pp sup

Crab Cakes — \$2 pp sup

#### RAW BAR

##### ■ Gold — \$8 pp sup

local little neck clams, east coast oysters, U-12 shrimp cocktail, crab claws, lemon & mignonette + includes ice sculpture

##### ■ Platinum — \$10 pp sup

little neck clams, east coast oysters, shrimp cocktail, king crab, Maine lobster cocktail, lemon & mignonette + includes ice sculpture

##### PASTA BAR — {choice of 2}

tomato basil, bolognese, vodka OR cacio pepe

#### CARVING STATION

##### ■ Gold

teres major porcini au poive, pork tenderloin brown sugar dijon OR leg of lamb mint chimichurri

##### ■ Platinum — \$4 pp sup

chateaubriand porcini au poive OR rack of lamb mint chimichurri