

*Muskegon Country Club*  
*Hot Appetizers*

Stuffed Mushrooms– roasted mushrooms, spinach and bacon with soft cheese \$70

Crab Cakes- Blue Crab with cracker crumbs and fresh herbs & smoked paprika aioli \$155

Vegetarian Egg Roll with sweet and spicy sesame dipping sauce \$60

Spinach & Boursin Pastries –Fresh baby spinach with boursin cheese wrapped in puff pastry \$65

Crab & Shrimp Mousse Pastries –Fresh crab and shrimp blended with herbs and seasonings in a puff pastry \$75

Chicken Quesadilla Triangles-Stuffed with chicken , peppers, scallions and cheddar cheese Served with salsa and sour cream \$65

Meatballs –hand rolled and tossed with choice of sauce:  
Marina, Swedish or Sweet and Spicy Asian Sesame \$70

Crab Toasts -Blue Crab and soft cheese with garlic and herbs baked on crostini \$75

Spinach Stuffed Portabella Mushrooms-spinach, boursin cheese, pine nuts and bacon baked with melted provolone \$80

Scallop Maki – sea Scallops wrapped in bacon with water chestnuts \$85

Rumaki – bacon wrapped chicken liver with chestnuts \$60

Spinach and Artichoke Dip – garlic, soft cream and herbs with fried pita chips \$80  
serves 25

Appetizers are priced on a per 50 basis unless otherwise noted  
Prices are subject to 20% service charge and 6% Michigan sales tax  
All prices are subject to change due to market

See reverse for cold appetizer selections

*Muskegon Country Club*  
*Cold Appetizers*

Shrimp Cocktail with lemon and cocktail sauce \$120

Oysters on the Half Shell-East coast Oysters shucked in house with lemons,  
hot sauce and oyster crackers \$100

Smoked Salmon Tray -with capers, lemon, onion and egg \$207, 1/2 \$103  
whole serves 25      1/2 serves 50

Prosciutto & Melon Picks – Ripe cantaloupe and honeydew melon wrapped  
in artisan prosciutto \$60

Stuffed Sweet Peppadew-Sweet red peppers stuffed with creamy boursin cheese \$60

Boursin Stuffed Asparagus Crepes-Homemade crepes rolled around blanched asparagus  
spears and crumbled boursin cheese \$65

Caramelized Bacon- A Muskegon C.C. favorite, sticky, smoky and addictive \$85

Bruschetta – A blend of fresh tomatoes, basil, garlic, olive oil and aged balsamic vinegar  
served on homemade crostini \$55

Marinated Tortellini & Pepperoni Picks  
cheese stuffed tortellini with pepperoni , cherry tomatoes and Kalamata olives \$50

Smoked Salmon Pinwheels –Smoked salmon blended with soft cheese and fresh herbs rolled  
in a whole grain tortilla and sliced into pinwheels \$75

Chicken Liver Mousse- rich chicken liver mousse with hazelnuts,  
port wine and cream, garnished with chopped red onion and cracker assortment  
\$13 per quart/serves about 15

Seared Beef Tenderloin Platter  
cooked and rested beef fillet, served with soft rolls, mustard, paprika aioli horseradish \$market  
one order serves approximately 30

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