

BACKSTAGE PLATES @ THE WAHCONAH COUNTRY CLUB

We at Backstage Plates pride ourselves on bringing our client's catering needs to life. The event's production is one formed from trust, creativity, and quality service.

Let's plan your event today.

Example Buffet Menu Options

Appetizers:

- ❖ Crab Cake Macaroons
- ❖ Tomato Bruschetta w. Burrata
- ❖ Chicken Satay w. Peanut Sauce
- ❖ Mediterranean Station w. Stuffed Grape Leaves, Tabouleh, Hummus, Pita, Olives
- ❖ Shrimp Cocktail
- ❖ Flank Steak Bruschetta

Fish:

- ❖ Salmon- *any way you like it*
- ❖ Pistachio Cod
- ❖ Shrimp Scampi w. Spinach
- ❖ Seared Ahi Tuna
- ❖ Grilled Swordfish Steak
- ❖ Seasonal Clam/Oyster Bakes

Meat:

- ❖ Slow Cooked Hoisin Pork Tenderloin
- ❖ Autumn Slow Cooked Brisket
- ❖ Roasted Garlic and Tomato Braised Beef Shank
- ❖ Grilled Flank Steak Station
- ❖ Carved Prime Rib
- ❖ Steamship Round
- ❖ Chicken - *any way you like it*

Vegetarian Entrees:

- ❖ Portobella & Potato Fajitas
- ❖ Tofu Napoleons
- ❖ Roasted Tomatoes Stuffed w. Red Peppers, Capers, & Olives
- ❖ Sweet Potato, Butter Bean, & Spinach Curry over Basmati Rice
- ❖ Root Vegetable Stuffed Poblano Peppers
- ❖ "Beyond Beef" Shepherd's Pie

Pasta Station:

- ❖ Gnocchi, Fettucini, Linguini, Penne, & more
- ❖ Red, White, Pesto, Sundried Tomato, Bolognese & more
- ❖ Seafood, Chicken, Veal, Sausage, & more

To reach out with any questions, call Chef Gordy Hebler (413) 329-2327

www.backstageplates.com for history and more information about us.