



*Cocktail Party One
for 25 guests*

Passed Hors D'oeuvres

Mini Lobster Rolls with Bibb Lettuce

Classic Lemony Deviled Eggs

*Ahi tartare with a wasabi mustard sauce and pickled jicama in sesame cone
Flatbread with Roasted apple, gorgonzola crema, applewood bacon, caramelized
onions, and sweet balsamic*

Flank Steak Crostini with blue cheese and caramelized onion

Grilled & Chilled Rosemary Shrimp

Stationary Hors D'oeuvres

*Assorted American and European Cheeses, red grapes, dried apricots, crackers -
three hard (cheddar, aged gouda, colby) and three soft (Brie, goat, blue)*

*Crudite with Cucumbers, Carrot, Celery, Peppers, Asparagus, Jicama, Cherry
Tomato and Sugar Snaps and Green Goddess Dip*

*Cocktail Party Two
for 25 guests*

Stationary Hors D'oeuvres

Grape Tomato, Bocconcini Mozzarella Skewer with Pesto Drizzle

Scallops in Bacon

Tomatillo salsa verde with yellow corn tortilla chips

Mexican Display Taco Bar

*with Seasoned Pulled Chicken, Carne Asada, 3" Corn taco shells, 6" flour tortillas,
Mexican rice, guacamole, sour cream, pico de gallo, shredded cheese, shredded
cabbage, limes*

*Mexican Ceasar with hearts of romaine, chipotle ceasar dressing, crunchy corn
tortilla strips*

Dessert

Fudgy chocolate brownies with ganache

*Warm Cinnamon Sugar Churros - Bavarian Cream filled with Warm Chocolate
dip*

*Cocktail Party Three
for 40 guests*

Passed Hors D'oeuvres

Brioche toast box with beef carpaccio, lemon oil, capers, parmesan grana

Coconut Shrimp with Mango Dip

Flank Steak Crostini with Chimichurri

Parmesan Toasts- one of our most popular hors d'oeuvres- addictive!

Rosemary Garlic Shrimp

Stationary Hors D'oeuvres

Clams Casino passed with tiny fork

*Maki Sushi Display with pickled ginger, soy sauce and wasabi Spicy Tuna
Maki, California Roll, Yellowtail inside out Maki, Salmon Avocado Maki,
Cucumber Maki*

Rosemary Garlic Lollipop Lamb Chops

Margarita Flatbread with Italian Roma tomatoes and fresh mozzarella

*Cocktail Party Four
for 60 Guests*

Passed Hors D'oeuvres

Grape Tomato, Bocconcini Mozzarella Skewer with Pesto Drizzle

Argentinian Beef Skewer with Chimichurri Drizzle

Chicken Scallion Yakitori Skewer

Roasted and marinated Lemon, Herb and Garlic Shrimp

Stationary Hors D'oeuvres

Beautiful selection of Artisan cheeses & charcuterie, Prosciutto, Sopressata and other dry aged Salami, Marcona almonds, Grapes, Dried Apricots; Water Biscuits, Crackers, Sliced ficelles, Gluten free crackers, Cornichon and Fig Jam

Lemon hummus with soft pita triangles and pita chips Gluten free crackers

Crudite with Cucumbers, Carrot, Celery, Peppers, Asparagus, Jicama, Cherry Tomato and Sugar Snaps and Green Goddess Dip

Bacon and scallion dip with house fried potato chips

Dessert

Chocolate Chip Shortbread Cookie Sandwich filled with vanilla frosting

Lemon Italian Cookies with a lemon glaze

Mini Eclairs Fudgy chocolate brownies with ganache

Raspberry Thumbprint Cookies

*Cocktail Party Five
for 75*

Passed Hors D'oeuvres

Grilled Rosemary Garlic Shrimp

*Indian Masala Dosa crepe Cumin, fenugreek, chile spiced potatoes, onions,
coconut cilantro chutney- Gluten and vegan free*

Tenderloin Crostini with caramelized onions and horseradish cream

*Flatbread with Roasted apple, gorgonzola crema, applewood bacon, caramelized
onions, and sweet balsamic*

Stationary Hors D'oeuvres

Dumplings and Skewers

- ♦ *Chinese Pan-fried Chicken Dumpling with Soy Sesame Dip*
 - ♦ *Pan fried veggie dumpling with soy sesame dip*
 - ♦ *Peppered Beef Tenderloin Skewer, Blue Cheese Dip*
 - ♦ *Chicken Yakitori Skewer*

Cheese and Charcuterie Display

*Beautiful selection of Artisan cheeses & charcuterie, Prosciutto, Sopressata and
other dry aged Salami, Marcona almonds, Grapes, Dried Apricots; Water
Biscuits, Crackers, Sliced ficelles, Gluten free crackers, Cornichon and Fig Jam*

Dessert

*Mini Cookies * Chocolate Chip*

Mini Cannoli Cheesecakes

Mini Whoopie Pies- chocolate, raspberry with white chocolate

*Cocktail Party Six
for 75*

Passed Hors D'oeuvres

*Mini Lobster Rolls with Bibb Lettuce
Flank Steak Crostini with Chimichurri
Chicken Scallion Yakitori Skewer
Figs, Walnut and Brie in Filo cup
Grape Tomato, Bocconcini Mozzarella Skewer with Pesto Drizzle
Grilled & Chilled Rosemary Shrimp*

Stationary Hors D'oeuvres

*Assorted American and European Cheeses, red grapes, dried apricots, crackers- three hard
(cheddar, aged gouda, colby) and three soft (Brie, goat, blue)*

Rosemary Garlic Lollipop Lamb Chops

Flatbreads Station

*Crispy Prosciutto Flatbread Pizza with Arugula, Shaved Parmesan, and Sun-Dried Tomato
Chutney*

Grilled Tenderloin with Caramelized Onion, Parmesan and Truffled Potato Flatbread

*Flatbread with Roasted apple, gorgonzola crema, applewood bacon, caramelized onions, and
sweet balsamic*

Dessert

*Mini Eclairs / Mini Canollis
Mini Cupcakes - Vanilla Chai, Carrot Cake, Chocolate Strawberry Lemon French Yogurt*

French Roast Regular and Decaf Coffee and Tea Service with lemon slices

*Cocktail Party Seven
for 100 guests*

*Passed Hors D'oeuvres
Oysters Rockefeller*

Brie and Cranberry Bites

Smoked Salmon on Cucumber slice with lemon dill crème fraîche

Tenderloin with bearnaise on toasted brioche round

5-spice Duck Breast Skewer with Plum Jam Drizzle

*Harvest flatbread with butternut squash, arugula, caramelized onions, fontina
cheese, white truffle oil*

Classic Lemony Deviled Eggs

Stationary Hors D'oeuvres

*Beautiful selection of Artisan cheeses & charcuterie, Prosciutto, Sopressata and
other dry aged Salami, Marcona almonds, Grapes, Dried Apricots; Water
Biscuits, Crackers, Sliced ficelles, Gluten free crackers*

Lemon Hummus with Pita Chips and Carrot Sticks

Dessert

Mini Cookies

Oatmeal Raisin / Gluten free Chocolate chip cookies