



## COCKTAIL PARTY MENU

III

### • APPETIZER PLATTERS •

Artisanal Cheese Display with Assorted Crackers  
Sliced Cured Meat Platter with Prosciutto, Sopressata, Genoa Salami & Marinated Olives  
Fresh Tomato Bruschetta with Homemade Crostini  
Baked Brie en Croute with Raspberry Sauce & Baguettes  
Assorted Hummus Display with Pita Chips  
Vegetable Crudit  with Creamy Ranch & Blue Cheese Dressing  
Wild Rice Cakes with Duck Confit  
Mini Beef Wellingtons  
Warm Spinach Artichoke Dip with Homemade Tortilla Chips  
Maine Lobster Salad with Citrus Chips  
Chilled Jumbo Shrimp Cocktail with Lemon & Cocktail Sauce

### • COLD PASSED HOR D'OEUVRES •

Salmon Tartare with Capers and Fresh Dill  
Tuna Tartare on Cucumber Rounds  
Tuna Tartare on Wonton Crisps  
Shrimp & Guacamole Tortilla Cups  
Lobster Salad in Puff Pastry  
Caviar & Cr me Fraiche Tartlets  
Smoked Salmon on Waffle Potato Crisp with Capers & Red Onion  
Stuffed Salmon Roulade with Leeks on Pesto Pumpernickle  
Sliced Tenderloin on Crostini with Horseradish Aioli  
Pepper Crusted Carpaccio Wrapped Scallions  
Stuffed Figs with Brie & Pomegranate  
Beet Tartare in Endive  
Burrata Crostini with Tomato & Pesto  
Mozzarella, Tomato & Basil Skewers



## COCKTAIL PARTY MENU

### •HOT PASSED HOR D'OEUVRES•

Cilantro Lime Shrimp Skewers  
Chicken or Vegetable Quesadillas  
Mini Crab Cakes with Lemon Aioli  
Teriyaki Beef Satay with Sweet Thai Chili Sauce  
Mini Cocktail Franks with Classic Deli Mustard  
Chicken Pot Stickers with a Ponzu Dipping Sauce  
Greek Marinated Chicken Thighs on Skewers  
Popcorn Chicken with Dipping Sauce  
Wild Mushroom Ragout on Crisp Polenta Cake  
Artichoke & Spinach Confit on Garlic Croustades  
Goat Cheese Crostini with Olive Tapenade  
Mini Chicken or Beef Empanadas  
Stuffed Mini Meatballs with Marinara Sauce  
Potato Croquettes with Chorizo & Cheddar  
Thick Cut Nueskes Bacon Strips with Maple Glaze  
Pulled Pork & Cheddar Tortilla Cups  
Pulled Chicken Tandoori with Yellow Lentil Puree in Tortilla Cup  
Buffalo Chicken Meatballs with Bleu Cheese  
Swedish Meatballs  
Philly Cheese Steak Eggrolls  
Pastrami Swiss Eggrolls  
Sirloin Beef Cheese Sliders  
Filet Mignon Sliders with Fried Onions & Horseradish Aioli  
Lobster Mac & Cheese Bites  
Grilled Cheese with Tomato Soup  
Baked Spanakopita  
Mini Beef, Chicken or Shrimp Tacos  
Assorted Spring Rolls  
Greek Marinated Baby Lamb Chops  
Mini Potato or Sweet Potato Knish



## CREATIVE STATIONS

### •TACO/FAJITA/QUESADILLAS•

Marinated Chicken Breast | Marinated Skirt Steak  
BBQ Pulled Pork | Cilantro Lime Shrimp

**Served with:** Spanish Style Rice

**Toppings:** Homemade Guacamole, Pico De Gallo,  
Shredded Lettuce, Sautéed Onion, Pineapple Salsa,  
Grilled Tri-Color Peppers, Shredded Cheese  
Hard & Soft Taco Shells

### •SLIDERS•

Hamburgers, Cheeseburgers, Marinated Chicken,  
Pulled Pork, Portobello Mushroom or Lobster

**Toppings:** Lettuce, Tomato, Onions, Cheese, Pickles, Mushrooms

**Condiments:** Ketchup Mustard, Chipotle Mayo, BBQ Sauce  
French Fries or Sweet Potato Fries

### •CARVING STATION•

All Meats on Cutting Board under Heat Lamps and Sliced to Order

Prime Sirloin Roast with Horseradish Cream Sauce

Prime Rib Roast with Au Jus

Tenderloin of Beef Roast with Peppercorn Sauce

Herb Roasted Turkey Breast with Pan Gravy

Honey Baked Ham with Maple Honey Glaze

Roasted Pork Loin with Apple Sauce

### •PASTA STATION•

Penne, Rigatoni, Farfalle, Linguine or Cheese Ravioli

Ala Vodka, Bolognese, Pesto, Alfredo or Marinara

Caesar Salad & Garlic Bread



## CREATIVE STATIONS

### • ICE CREAM SUNDAY STATION •

Vanilla or Chocolate Ice Cream

Ice Cream Cones

Fudge Brownies

#### TOPPINGS:

Rainbow Sprinkles, Chocolate Sprinkles, Oreo Crunches, M&Ms,  
Maraschino Cherries, Strawberry Topping, Hot Fudge, Marshmallow Topping,  
Whipped Cream, Caramel Walnuts

### • BUILD YOUR OWN CANNOLISTATION •

Cannoli Shells & Cream

#### TOPPINGS:

Rainbow Sprinkles, Chocolate Sprinkles  
Chocolate Syrup, Caramel Sauce, Candied Almonds

### • DESSERTS •

Mini Chocolate Chip Cookies Served with Milk Shooters

Crunchy Walnut Nutella Bites

Chocolate & White Chocolate Dipped Strawberries

Fresh Fruit Skewers

Seasonal Fruit Platter

Assorted Cookie & Brownie Platter

Apple Strudel

Lemon Bars

Italian Cheese Cake

Caramel Apple Tart



## • SILVER PACKAGE •

### **CHOICE OF SALAD**

- Caesar Salad with Homemade Garlic Croutons
- Garden Salad with Tomatoes, Cucumbers & Bell Peppers
- Fresh Mozzarella Tomato Salad with Basil Vinaigrette

### **CHOICE OF THREE ENTREES**

- Grilled Marinated Sliced Flank Steak
- Maple Bourbon Marinated Steak Tips
- Korean BBQ Hanger Steak
- Chicken Rollatini with Wild Mushrooms
- Roasted Herb Crusted Half Chicken
- Lemon Basil Marinated Chicken Breasts
- Broiled Sole Oreganata
- Baked Herb Crusted Cod

### **CHOICE OF TWO SIDES**

- Rosemary Roasted Potatoes
- Bacon Red Bliss Potato Sautee
- Cauliflower Oreganata
- Sauteed Broccoli with Garlic and Oil



## • GOLD PACKAGE •

### **CHOICE OF SALAD**

Spinach Walnut Salad with Warm Bacon Vinaigrette

Kale Salad with Cashews & Craisins

Greek Salad with Feta, Red Onions, Tomatoes & Olives

### **CHOICE OF THREE ENTREES**

Grilled Sliced Maple Bourbon Filet Tips

Grilled Sliced Teriyaki Skirt Steak

Greek Marinated Chicken Breasts

Chicken Cacciatore

BBQ Baby Back Ribs

Grilled Cilantro Lime Shrimp

Poached Salmon with Lemon Dill Sauce

Grilled Swordfish with Sweet & Sour Chili Sauce

### **CHOICE OF TWO SIDES**

Sauteed Garlic Broccoli Rabe

Roasted Squash Medley

Burnt Brussel Sprouts

Sauteed Spinach



## • PLATINUM PACKAGE •

### **CHOICE OF SALAD**

Watermelon with Mint & Feta

Roasted Beet Corn Salad

Baby Greens with Crumbled Bleu Cheese, Pears & Honey Toasted Walnuts

Arugula, Fresh Berries & Goat Cheese

### **CHOICE OF THREE ENTREES**

Grilled Sliced Sirloin of Beef

Roasted Garlic Crusted Sliced Tenderloin

Baked Basil Crusted Chicken Breasts

Sauteed Breast of Chicken with Tomatoes, Artichoke Hearts & Olives

Chimichurri Roasted Loin Of Pork

Baked Shrimp Basilica

Grilled Mahi Mahi with Mango Salsa

Seared Yellow Fin Tuna Teriyaki with Wasabi Aioli

### **CHOICE OF TWO SIDES**

Fingerling Potatoes

Wild Rice Pilaf

Green Beans Almondine

Assorted Burnt Vegetables