



Cocktail Party Menu

A Selection of Eight Hors d'oeuvres

Scallops wrapped in Bacon Chicken Saltimbucca Skewers
Breaded Artichoke & Boursin Coconut Chicken Quesdilla Pinwheels Salmon in Filo
Seafood Purses Duck & Apricot Brandy Purse Greek Wontons
Miniature Crab Cakes Chicken Fontina Bites Asparagus Roll Up
Wild Mushroom in Filo Skewered Beef Teriyaki
Beef and Mushroom Turnovers Stuffed Mushrooms with Three Cheeses
Sundried Tomato & Feta Filo Shrimp Scampi Tartlets

Meatball Bordelaise Bruschetta with Three Toppings Whitefish Salad with Wafers
Baked Brie with Raspberry Fresh Crudités with Dip

Buffet Station

(Select One)

Carving Station:

Carved Roast Beef with Horseradish Cream
Roasted Turkey Breast with Cranberry Sauce
Caesar Salad
Roasted Vegetable Platter
Dinner Rolls and Butter

Pasta Station: Two Types of Pasta and Two Sauces

(Fresh Tomato Basil Garlic Butter Sauce or Vodka Blush)
Ingredients: Peas, Prosciutto, Baby Shrimp, Parmesan Cheese
Mushrooms, Black Olives, Chicken, Broccoli, Sausage,
Mozzarella Cheese, & Sundried Tomatoes
Caesar Salad and Dinner Rolls with Butter

Dessert

An Assortment of Mini Pastries and Cookies
Coffee Service

Optional:

Cost per person includes Color Coordinated Linen Tablecloths, Linen Dinner Napkin
China place settings and Stainless Steel Flatware and Service

7% Sales Tax and 19% Service Charge are Additional