



Cocktail Parties

Displayed Menu Option #1:

- Sweet potato biscuit stuffed with smoked turkey and honey apricot mustard
- Grilled gingered chicken skewer with mango chutney
- Brie bouchée filled with raspberry preserves
- Cherry tomatoes stuffed with silver queen corn relish
- Fresh melon wrapped with prosciutto ham
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss

Displayed Menu Option #2:

- Black pepper seared beef loin with creamy horseradish sauce on a soft cocktail roll
- Curried chicken skewer
- Wild mushroom and goat cheese in a phyllo cup
- Baked brie with raspberry preserves and toasted almonds wrapped in puff pastry garnished with grapes and served with crackers
- Herbed pita chips with roasted garlic hummus
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss

Displayed Menu Option #3:

- Black pepper seared beef loin with creamy horseradish sauce on a soft cocktail roll
- Tomato balsamic marinated fresh mozzarella with basil
- Jerk seasoned chicken skewers with mango chutney
- Baked brie with raspberry preserves and toasted almonds wrapped in puff pastry garnished with grapes and served with crackers
- Warm sherried crab dip with French bread croutons
- Mini goat cheese, basil and tomato tartlet
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss



Menu Option #4

Passed hor d'oeuvres:

- Cherry tomatoes stuffed with silver queen corn relish
- Shrimp mousse and wild mushrooms in a phyllo cup
- Andouille sausage stuffed in a baby portobello mushroom

Displayed hor d'oeuvres:

- Black pepper seared mini beef loin with creamy horseradish sauce
- Smoked bluefish with vodka and roasted garlic mayonnaise
- Tomato balsamic marinated fresh mozzarella with basil and roasted red peppers
- Wild mushroom torta with dilled pita chips
- Crudité with fresh herb dip
- Assorted focaccia
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss

Menu Option #5

Passed hor d'oeuvres:

- Curried chicken skewer with mango chutney
- Lemon rosemary marinated shrimp
- Fresh asparagus wrapped in prosciutto

Displayed hor d'oeuvres:

- Rosemary seasoned leg of lamb with a molé
- Warm lobster, wild mushroom and spinach dip with French bread croutons
- Goat cheese topped with arugula and pears wrapped in puff pastry garnished with grapes and served with crackers
- Cuban sandwich pork skewers
- Asparagus vinaigrette with mushrooms, bell peppers and a ginger rice wine vinaigrette
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss



Menu Option #6

Passed hor d'oeuvres:

- Prosciutto and parmesan pinwheel
- Lemon rosemary marinated shrimp
- Spanakopita

Displayed hor d'oeuvres:

- Thyme seasoned pork loin with pistachio butter
- Warm sherried crab dip with French bread croutons
- Baked brie with raspberry preserves and toasted almonds wrapped in puff pastry garnished with grapes and served with crackers
- Herbed pita chips with roasted garlic hummus
- Asparagus vinaigrette with mushrooms, bell peppers and ginger rice wine vinaigrette
- Assorted focaccia
- Assorted mini pastries, including mini horns filled with pastry cream, lemon curd tarts, chocolate sin tarts, chocolate cream puffs, chocolate cups filled with raspberry and chocolate mousse

Menu Option #7

Passed hor d'oeuvres:

- Blackened beef skewers with grilled mushrooms
- Mini lobster potato cakes
- Lamb and wild mushroom purses with oregano and goat cheese

Displayed hor d'oeuvres:

- Apple cider marinated pork loin stuffed with dried fruit compote
- Oyster Rockefeller dip with French bread croutons
- Smoked salmon mousse and goat cheese torta with dilled pita chips
- Antipasti tray, including pepperoncini peppers, green olives, black olives, marinated mozzarella, mushrooms, artichoke hearts
- Assorted focaccia
- Assorted mini pastries, including mini horns filled with pastry cream, lemon curd tarts, chocolate sin tarts, chocolate cream puffs, chocolate cups filled with raspberry and chocolate mousse



Menu Option #8

Passed hor d'oeuvres:

- Mushroom cap with bacon bits and an oyster
- Mini Maryland backfin crab cakes
- Fresh asparagus wrapped in prosciutto

Displayed hor d'oeuvres:

- Rosemary seasoned leg of lamb with a mole
- Warm lobster, wild mushroom and spinach dip with French bread croutons
- Goat cheese topped with arugula and pears wrapped in puff pastry garnished with grapes and served with crackers
- Cuban sandwich pork skewers
- Asparagus vinaigrette with mushrooms, bell peppers and ginger rice wine vinaigrette
- Assorted tea cookies, including raspberry spritz, chocolate crinkle, Russian tea cookies and peanut butter kiss

Menu Option #9

Passed hor d'oeuvres:

- Mini Maryland backfin crab cakes
- Blackened scallops with lime cilantro marinade (on a toothpick)
- Andouille sausage stuffed in a baby portobello mushroom

Displayed hor d'oeuvres:

- Beef tenderloin stuffed with wild mushrooms and served with a roasted garlic aioli
- Tomato balsamic marinated fresh mozzarella with basil and roasted red peppers
- Warm spinach, artichoke and bacon dip with French bread croutons
- Lemon pepper smoked bluefish with vodka and roasted garlic mayo
- Asparagus vinaigrette with mushrooms, bell peppers and ginger rice wine vinaigrette
- Assorted rolls
- Assorted mini pastries, including mini horns filled with pastry cream, lemon curd tarts, chocolate sin tarts, chocolate cream puffs, chocolate cups filled with raspberry and chocolate mousse