



COCKTAIL PARTY MENU

(CHOICE OF ANY 5 MENU OPTION \$48)

APPETIZERS

VEGETARIAN

- Stuffed Goat Cheese mushroom with toasted panko and herbs
- Mini Croque Monsieur, melted gruyere cheese, sautéed Mushrooms, caramelized shallots, Bechamel
- Potato Latkes with scallions sour cream, homemade apple confit
- Caramelized Leek and Asparagus Gruyere Cheese Tartelettes
- Buffalo Mozzarella, Cherry Tomato, Fresh Basil Skewers
- Classic French Deviled Eggs
- Zucchini and Feta Fritters with Yogurt Tzatziki
- Marinated Artichokes Bruschetta with Romano cheese
- Mini Greek Skewers: Feta cube, tomato, Kalamata olive, cucumber
- Crustless Quiche Vegetarienne Provencale
- Vegetable Potsticker, Soy & Ginger Dipping
- Endive with Roquefort and fig coulis
- Cannellini Bean Puree & Truffle Wild Mushroom

Roasted Tomato, Avocado, and Fresh Mozzarella Crostini
Seasonal vegetables & goat Cheese in Brick Pastry envelope

Italian Eggplant Caponata Crostini

Petit Toasts with Brie, Fig and Honey

Goat Cheese and rosemary Crostini with Walnuts and Honey

Wild Mushroom and Burrata Bruschetta

Beets with Greens and Ricotta on Toast

VEGAN

Fresh Eggplant Caponata on Crostini

Black and Green Olive Tapenade Crostini

Lemony Chickpea Bruschetta with sautéed wild mushroom, balsamic reduction

Grilled Asparagus, Lemon Zest, Vegan Ricotta

Crispy Artichoke Cakes with Garlic Lemon Tartar Sauce

Vegan Turmeric Pineapple Tofu Kabobs

Vegetable skewers with herbes de Provence

Phyllo dough Vegetable Tarte Provencale with pesto

(Vegan) Ricotta, Roasted Plums, Fig Spread Crostini

Seasonal Vegetables in Brick Pastry envelope

FISH / SEAFOOD

Seared Scallops with Lemon Butter Sauce

Classic Jumbo Shrimp Cocktail (add \$5)

Scottish Smoked Salmon on Puff Pastry, Dill Creme Fraiche

Shrimp and Fish Ceviche in verrine

Chesapeake Jumbo Lump Crab Cakes (add \$5)

Atlantic Salmon Tartare with Citrus Zest with Potato Gaufrette

New England Lobster Rolls with Fresh Tarragon Buns (add \$10)

Coconut Crusted Shrimp with Passion Fruit and Sour Sauce

Shrimp Spring Rolls with Julienne Vegetables, chili lime dip

Smoked Salmon on potato latke with salmon roe

Simple Grilled Shrimp Skewers, lemon olive oil and garlic

CHICKEN

Chicken Potsticker, Soy & Ginger Dipping

Mini Chicken Quesadillas with mango salsa

Smoked Turkey meatball with Harissa and Honey glaze

Grilled Chicken Skewers with Chili Lime Dip

Baked Duck Spring Rolls with Hoisin sauce

Sticky Garlic Sesame Chicken balls

Jerk Chicken Mini Taco with Mango Pineapple Salsa

Moroccan Chicken Phyllo envelopes with Cardamom and Coriander

Chicken, Creamy Onions, Mushrooms & Goat Cheese wrapped in Brick Pastry

Croque Monsieur Parisien: Smoked turnkey, melted Gruyere cheese, Bechamel

MEAT

Teriyaki Beef Skewers, Ginger-Soy Dipping Sauce

Filet Mignon on Crostini with creamy au poivre sauce

Lamb Meatballs with tzatziki dip

Duck Mousse on sliced baguette, Dijon Mustard, Cornichons

Baked Meat Samosas with Mango Chutney

Mini Italian Meatballs & Spicy Marinara, Shaved Parmesan, Chiffonade Basil

Ricotta and Imported Prosciutto Fig Spread Crostini

Braised Cabernet Short Ribs on mashed potato in a cup

Lamb Chops lollipop (add \$6) Mint Chimichurri Dipping Sauce

Beef Franks in Puff Pastry Blankets, Dijon Mustard

Sticky Garlic Sesame Meatballs

Prosciutto di Parma Ricotta crostini, drizzle honey

Stuffed Mushrooms, Sweet Italian Sausage, Fresh Herbs, Garlic Confit,
Parmesan cheese

BUFFET SALADS

Beet and Goat Cheese with Slivered Almonds, Organic Greens, Shallot
Vinaigrette

Greek Orzo Salad with Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata
olives

Asian Cashew Crunch Shredded Brussels Sprouts and Red Cabbage Salad with
Sesame Ginger Dressing

Farro Salad with Kale, Cranberries, sliced green apple, shallots and Toasted Pecans

Farro Salad, Toasted Pistachio, Radicchio, Ricotta Salata, Orange Segment

Organic Chicken Curry Salad With Organic Greens, Cranberries, Roasted Walnuts, Curry Mayo Dill

Golden Yukon Potato Egg Salad, Creme Fresh, Shallots, Fresh Dill

Mediterranean Israeli Couscous salad with cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

Vibrant Salad with Zucchini, Asparagus tips, cherry tomato, fresh herbs vinaigrette

4 Bean Salad: Green and black bean, chickpea, corn, cherry tomato, red onion, Balsamic vinaigrette

Fall Salad with Crispy Brussels Sprout, Quinoa, Pecans, Pomegranate

Brussels Sprouts Caesar Salad with Parmesan cheese and croutons

PLATTERS

Cold Poached Atlantic Salmon, French Lentils, Baby Arugula, light creamy lemon sauce

Greek: Fresh Hummus, Imported Olives, Grilled Zucchini and Yellow Squash, Imported Feta Cheese, Marinated Artichoke Hearts, sun-dried tomatoes, Pita Chips

Grilled Mini Teriyaki Salmon bites with Hoisin glaze

Mini Quiches Selection - Quiches Lorraines and/or Vegetariennes

Cheese and Charcuterie: Imported Cheeses, Charcuterie, Cornichons, Assorted olives, marinated artichokes, Fresh and Dried Fruit, Assorted nuts and Artisan crackers

Simple Grilled Shrimp Skewers with lemon and garlic

Smoked Fish: Alaskan Smoked Salmon, White Fish Salad, Smoked Trout, radishes, Cream Cheese, Scallions, bagels

Artichoke Dip and Crudités

MINI SIGNATURE SANDWICHES

(All on baguettes)

Grilled Chicken Breast, Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula

Prosciutto di Parma, Buffalo Mozzarella, Tomato, Arugula, Pesto, drizzle olive oil Vegetarian with Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

Buffalo Mozzarella with heirloom tomato, fresh basil. olive oil, balsamic vinegar Mediterranean Tuna with olives, red onion, sliced egg, light aioli mayonnaise Vegetarian

SLIDERS ON MINI BUNS

(All mini burgers with tomato, red onion, lettuce, pickles) Shredded roasted beef, spicy coleslaw

Poulet au Curry, raisins, walnuts

Mini Chicken burger, buffalo mayonnaise

Mini Burger with cheese

Mini Atlantic Salmon burger with tartare sauce

Impossible plant based burger with all the trimming

PASTAS

Pasta Pesto Salad with Green Peas, Asparagus, Shaved Parmesan, Basil Pesto

Bow Pasta with grilled Corn, Avocado, Cherry Tomato, Red Onion, Cilantro light Jalapeño and herb dressing

Penne Primavera with organic seasonal vegetables, garlic and olive oil

Pesto Pasta with Shrimp and Asparagus florets

DESSERTS

Mini Cremes Brûlées

Mini Mousses au Chocolat

Assorted French Cookies

Fruit Salad with Mint and Citrus

Red Organic Berries with creme Fraiche

Thick Chocolate Chip Walnut Cookies