



COCKTAIL PARTY MENU

CHOOSE ANY 5 MENU ITEMS OF YOUR CHOICE \$48

APPETIZERS

VEGETARIAN

Goat Cheese Mushroom

Cremini Mushroom with dill Goat Cheese, Toasted Panko and herbs

Vegetarian Croque Monsieur Bites

Melted Gruyere Cheese, Sautéed Mushrooms, caramelized shallots, Bechamel

Potato Latkes with Scallions

Scallion Sour Cream, Homemade Apple Confit

Leek and Asparagus Mini Quiches

Caramelized Shallots, Gruyere Cheese

Caprese Skewers

Buffalo Mozzarella, Cherry Tomato, Fresh Basil

Crab Meat Deviled Eggs

Egg White, Crab Meat, Chives, Mayonnaise

Zucchini Fritters

Feta, Scallion and Dill, Tzatziki

Greek Skewers

Feta cube, tomato, Kalamata olive, cucumber, Basil Chiffonade

Vegetable Potsticker

Soy & Ginger Dipping Sauce

Brie Petit Toast

Sliced Apple, Honey and Thyme

Red and Orange Beet Tartare

Micro Greens, Goat Cheese, Walnut, Balsamic Glaze

Goat cheese Tartine with Grilled Red and Orange Peppers

Grilled multi grain Tartine with Goat Cheese and Roasted Red and Orange Peppers, Microgreens

Ravioli, Cherry Tomato, and Parmesan Skewers

Cheese ravioli, Shaved Parmesan, Fresh basil

VEGAN

Italian Eggplant Caponata on Crostini

Grilled Eggplant and Plum Tomato, Green Olives, Caramelized onions, Capers

Olive Tapenade Crostini

Black and Green Olives, Olive Oil, Capers, Fresh Parsley and Thyme

Crispy Artichoke Cakes

Garlic Lemon Tartar Sauce

Pineapple Tofu Kabobs

Turmeric Roasted Pineapple, Grilled Marinated Tofu

Vegetable Seasonal Skewers

Herbes de Provence

Vegetable Tarte Provencale

Pesto and Phyllo dough

Roasted Plums Crostini

Fresh Roasted Plums, Vegan Ricotta, Fig Jam

Grilled Vegetables Provencal in Pastry Envelope

Grilled Mushrooms, Red Peppers and Zucchini, Herbes de Provence, Garlic and Olive Oil

FISH / SEAFOOD

Seared Scallops

Lemon Butter Sauce

Classic Jumbo Shrimp Cocktail (add \$5)

Cocktail Sauce

Scottish Smoked Salmon on Puff Pastry Bite

Fresh Dill Creme Fraiche

Seafood Ceviche in Verrine

Shrimp, Fish and Scallops, Fresh Cilantro, Lime, Red Onion

Pesto Shrimp Skewers

Pesto, Garlic and Basil

Crab Cake (add \$5)

Chesapeake Jumbo Lump Crab Cake, Tartare Sauce

Atlantic Salmon Tartare with Citrus Zest
Potato Gaufrette

Lobster Roll (add \$10)
Mayonnaise and Mini Bun

Coconut Shrimp
Creamy Passion Fruit Dip

Smoked Salmon on Potato Latke
Salmon Roe and Fresh Dill

Grilled Shrimp Skewers
Lemon olive oil and garlic

CHICKEN

Chicken Potsticker
Soy & Ginger Dipping

Mini Chicken Quesadillas
Cilantro Mango salsa

Smoked Turkey Cocktail Meatball
Harissa and Honey glaze

Grilled Chicken Skewers
Chili Lime Dip

Duck Rolls
Shredded Duck in Mini Brick Envelope, Hoisin sauce

Chicken Cocktail Balls
Asian Sticky Garlic Sesame Glaze

Jerk Chicken Mini Taco
Mango Pineapple Salsa

Moroccan Chicken Phyllo envelopes
Cardamom and Coriander

Chicken, Onions, Mushrooms & Goat Cheese
In Brick Pastry

Smoked Turkey Croque Monsieur
Melted Gruyere cheese, Bechamel

MEAT

Teriyaki Beef Skewers
Ginger-Soy Dipping Sauce

Filet Mignon on Crostini
Creamy au Poivre Sauce

Lamb Meatballs
Tzatziki dip

Duck Pate on Sliced Baguette
Dijon Mustard, Cornichons

Baked Meat Samosas
Mango Chutney

Mini Italian Meatballs & Spicy Marinara
Shaved Parmesan, Chiffonade Basil

Prosciutto di Parma Crostini
Fig Spread and Ricotta

Braised Cabernet Short Ribs on mashed potato
in a cup

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

Sticky Garlic Sesame Meatballs
Hoisin Dipping Sauce

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

BUFFET SALADS

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

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

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

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

Farro with Radicchio
Toasted Pistachio, Ricotta Salata, Orange Segment

Organic Chicken Curry

Organic Greens, Cranberries, Roasted Walnuts, Curry Mayo Dill

Golden Yukon Potato Egg

Crema Fresh, Shallots, Fresh Dill

Mediterranean Israeli Couscous

Cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

Vibrant Veggie Salad

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

Crispy Brussels Sprout, Quinoa, Pecans, Pomegranate

PLATTERS

Cold Poached Atlantic Salmon

French Lentils, Baby Arugula, light creamy lemon sauce

Mediterranean

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

Grilled Teriyaki Salmon Bites

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

Lemon and garlic

Smoked Fish

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

Assiette de Crudités

Artichoke and Tahini Lemon Dip

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

Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

Tomato Mozzarella

Heirloom tomato, Buffalo Mozzarella, Fresh basil. olive oil, balsamic vinegar

Mediterranean Tuna

Olives, red onion, sliced egg, light aioli mayonnaise

SLIDERS ON MINI BUNS

Mini Burgers

Tomato, Red Onion, Lettuce, Pickles (Cheese optional)

Shredded Roasted Beef

Spicy Coleslaw

Poulet au Curry

Raisins, walnuts

Mini Chicken Burger

Buffalo Mayonnaise

Mini Atlantic Salmon Burger

Tartare sauce

Impossible Plant Based Burger

Tomato, Red Onion, Lettuce, Pickles

PASTAS

Pasta Pesto with Asparagus and Green Peas

Shaved Parmesan, Basil Pesto

Bow Pasta with Grilled Corn

Avocado, Cherry Tomato, Red Onion, Cilantro light Jalapeño and herb dressing

Penne Primavera

Organic seasonal vegetables, garlic and olive oil

Pesto Pasta with Shrimp and Asparagus Florets
Shaved Parmesan, Basil Pesto

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