



YOUR EVENT IS SPECIAL TO US TOO!

Mini Meals Cocktail Party

On The Buffet

Mediterranean Tower

*Classic Tomato Bruschetta * Five Olive Tapenade * Sicilian Eggplant Bruschetta
Traditional Hummus * Roasted Red Pepper Hummus
Garlic Crostini & Fresh Pita*

Baked Brie

Creamy brie enrobed in raspberry sauce and wrapped in crispy phyllo crust, served warm on a granite stone.

Martini's

*(not really, just served in large martini glasses)
Fresh Baby Mozzarella Balls with Sweet Grape Tomatoes, Fresh Basil & Olive Oil
Olive & Artichoke Salad
Marinated Roasted Peppers*

Butlered Hors D'oeuvres

Choice of 6 hors d'oeuvres from "A" & 3 from "B" & 3 Mini Meals
(see attached for additional selections)
Served on white china platters with fresh flowers and appropriate dips.

Mini Meals

(served butler style, choice of **Three**)

*Lobster Mac & Cheese Served In Mini Campfire Pots
Mixed Vegetable Lomein served in Chinese takeout Boxes w/ Chop Sticks
Sliced Filet Mignon on Yukon Gold Smashed Potatoes w/ Porcini Mushroom Sauce
Shrimp Bisque Shooters
Jalapeno Mac & Cheese in Mini Campfire Pots
Pulled Pork over Jalapeno Mac & Cheese
Pan Seared Scallops with Mango Salsa
Grilled Cheese & Tomato Bisque Shooters*

Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, disposable mini meal plates & utensils.

Pricing: \$39.95 per guest

Minimum 35 guests / plus staffing (please contact our banquet manager for details).



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Hot Hors D'oeuvre Listing

Section A

Franks In Jackets * Vegetarian Quiche Assortment (V) * Wild Mushroom Tartlet (V)
 Asparagus Roll up w/ Asiago & Blue Cheese Wrapped In Phyllo Pastry (V)
 Cranberry, Orange Zest, Chopped Walnuts and Brie Phyllo Roll (V) * Buffalo Chicken Skewers
 Pear, Toasted Almonds & Brie Phyllo Roll (V) * Caponata Phyllo Star (V) * Chicken Cordon Bleu Puff
 Goat Cheese & Honey Phyllo Triangle (V) * Spanikopita (V) * Wild Mushroom & Cheese Phyllo Triangles (V)
 Buffalo Chicken Spring Roll * Vegetable Spring Roll (V) * Tequilla Chicken Taquitto * Mini Reubens
 Mushroom Caps w/ Spinach & Gorgonzola (V) * Mushroom Caps w/ Sausage * Sesame Chicken Skewers

Cold Hors D'oeuvres (included in Section A)

Asparagus Wrapped With Lox * Melon Wrapped w/ Prosciutto * Mozzarella Wrapped w/ Roasted Pepper (V)
 Southwestern Grilled Shrimp in Phyllo Baskets * Sushi Rolls w/ Wasabi & Ponzu on Mini Plates
 Lump Crabmeat Spoonful's * Lox on Pumpernickel Diamonds

Section B

Scallops Wrapped In Bacon * Shrimp Stuffed With Crabmeat * Bacon Wrapped Shrimp * Coconut Shrimp
 Ahi Tuna Spring Rolls * Peking Duck Spring Roll * Philly Cheese Steak Spring Roll
 Breaded Crab Cakes w/ Mango Cocktail Sauce * Maui Shrimp Spring Roll
 Asian Short Rib Pot Pie * Beef Teriyaki Skewers * Beef Tenderloin Kabobs
 Beef Tenderloin & Gorgonzola Wrapped In Bacon * Braised Short Rib Wrapped In Bacon
 Moroccan Lamb Kabob w/ Fig, Apricot & Peppers * Peach BBQ Brisket Wrapped in Pork Belly
 Pork Belly Satay * Beef Empanada w/ Fire Roasted Vegetables * Buffalo Chicken Empanadas
 Braised Short Rib & Manchego Empanadas * Chorizo & Black Bean Empanadas
 Fire Roasted Vegetable Empanadas w/ Pepper Jack Cheese (V) * Pork Carnita Taquito
 Arepas w/ Chorizo & Manchego * Chicken & Waffles w/ Chipotle Aioli * Mini Cubans
 Short Rib & Fontina Panini * Beef Wellington * Carolina Pulled Pork and Corn Bread Tartlet
 Short Rib & Roquefort Hand Pie * Bella Flora Puff (V) * Porcini Mushroom Risotto Croquette (V)
 Quinoa & Zucchini Fritters (V) * Risotto with Asparagus & Mushroom Croquette (V)
 Paella Croquette w/ Shrimp & Chorizo * Braised Short Rib Pierogi
 Peking Duck Ravioli w/ Panko Bread Crumbs * Clams Casino * Clams Oreganato
 French Onion Soup Boule



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Section C (add \$2.75 for each hors d'oeuvre chosen)

*Baby Lamb Chops with Horseradish Pesto Cream * Premium Lump Crab Cakes w/ Mango Salsa
Lobster Cobbler * Coconut Crusted Maine Lobster Skewer * American Wagyu Cheese Burger w/ Sautéed Onions
American Wagyu Bacon Cheese Burger*

Specialty Items

Surf & Turf: *Grilled baby Lamb Chops Served With Pan Seared Tuna Chops.*

Lobster Tail Lollipops: *Brazilian Warm Water Lobster Tails Skewered, Marinated and Grilled to Perfection, served with drawn butter.*

Lobster Risotto Arancini : *Chunks of cold water lobster w/ creamy risotto breaded and fried to perfection.*

Tuna Poke Baskets: *Diced Yellowfin Tuna w/ sesame oil, soy, ginger & scallions served in phyllo baskets.*

Ask about our raw bar!!!!

Fun Hors D'oeuvres

*Mini Chicken Parm Hoagies * Mini Meatball Parm Hoagies * Mini Ball Park Franks w/ Kraut
Mini Cheese Steak Hoagies * Mini Stuffed Pizza Bread w/ Salami, Ham, Pepperoni & Mozzarella
Breaded Mac & Cheese Balls * Breaded Jalapeno Mac & Cheese Balls*

Please ask for pricing for any of the above items!