



Cocktail Reception Menus Passed Hors D'oeuvres & Buffet Style

Select each of the following items for 2.00 per Guest

Grilled Vegetable Skewers
Chips and Salsa
Endive Spears with Spicy Pecan Salad
Cheese Quesadilla with Salsa, Guacamole and Sour Cream
Garlic Cheese Toast Points

Select each of the following items for 3.00 per Guest

Vine Ripe Tomatoes with Basil & Garlic Bruschetta
Grilled Japanese Eggplant with Goat Cheese
Tomato, Basil & Mozzarella Skewer
Potato Pancakes with Caviar and Crème Fraîche
Spicy Crispy Chicken Strips with Bleu Cheese Dip
Chicken Satay with Ginger-Peanut Sauce
Mini Chicken Quesadilla with Salsa Fresca
Blackened Tenderloin Quesadilla with Salsa & Guacamole
Lox on Cucumber Slice with Crème Fraîche and Chives
Fried Brie with Balsamic Onions

Select each of the following items for 4.00 per Guest

Marinated Skirt Steak Satay
Jumbo Shrimp with Tangy Cocktail Sauce
Blackened Shrimp Skewers
Blackened Ahi on Crisp Wontons with Avocado, Mango & Aioli Sauce
Mushroom Caps stuffed with Jumbo Lump Crab
Grilled Lamb Chops with Mint Sauce
Shrimp Livornaise with Butter Shallot Sauce
Coconut Fried Shrimp with Mango Salsa
Mini Crab Cakes topped with Remoulade Sauce
Seared Sea Scallops with Orange Fennel Buerre Blanc Sauce
Rare Peppered Filet with Bleu Cheese Herb Crust Crostini

Additional Buffet Options

(each platter serves 25 Guests)

Mixed Green or Caesar Salad, 29.00 per platter
Fresh Seasonal Vegetable Crudités, 36.00 per platter
Garlic Potato Chips with Pesto Dip, 40.00
Trio of Hummus with Grilled Pita Bread 45.00
Assorted Cheeses, 45.00 per platter
Smoked Salmon Platter, 69.00 per platter
Vine-Ripe Tomato and Mozzarella with Balsamic Vinegar and EVO, 65.00
Fresh Roast Turkey or Marinated Beef Carving Station, MKT price plus Chef Attendant 125.00