

Cocktail Hour

Virgin Drinks

Passed around as guests enter

Choose 2

Virgin Merry Mimosas

Berry, orange juice, sparkling grape juice.

Shirley Temple

Ginger ale, a splash of orange juice and a drizzle of grenadine

Festive Family Sangria

Ginger ale, passion fruit juice, fresh kiwi and cranberries drizzled with lime

Blueberry Lemonade

Fresh blueberries, lemon juice, mint leaves garnished with a sugared Lemon wedge

Spiced Apple Cider

Homemade spiced apple cider, cinnamon stick garnish (Served hot or cold)

Strawberry Margarita

Fresh strawberries, simple syrup, fresh lime juice, sour mix Served over ice or straight-up in a salt rimmed glass

Virgin piña colada

Cream of coconut, crushed pineapple, pineapple juice garnished with a pineapple wedge

Butler Style Pass Around Hors D'euvres

*Please choose 2 for under 100 guests, Choose 4 for 100 guests and above,
Choose 6 for 200 guests and above*

Fish

Sliced sesame crusted Ahi Tuna on Croutons
Fresh Asparagus tips rolled with smoked Salmon (with Wasabi Cream & Caviar
Garnish) Smoked White Fish Mousse in Pastry Crown
Norwegian Smoked Salmon with fresh dill on potato latke and caviar garnish
Norwegian Smoked Salmon on Triangle pastry shell
Belgian Endives with Salmon Mousse
Peruvian Style Ceviche in a cucumber crown
Red Bliss Potatoes with Caviar and Parve Sour Cream and Chive Garnish
Mock Seafood Stuffed Mushroom Caps Topped with Japanese Bread Crumbs
Faux crab cake, cauliflower puree, habanero and lime jam
Mock Shrimp tied with Rice Paper with Asian Ginger Dip
Fresh Atlantic Seared Salmon on a Wonton Crisp Topped with Arugula Cream
Sea Bass "scallops" on lemon Grass
Grilled Salmon sauté served with Peanut Thai Sauce

Veggie

Mini Brochettes with Fresh Tomatoes and Basil
Oriental Spring Rolls with Plum Sauce
Spanakopita with Fresh Spinach and garlic in a pastry shell
Assorted burekas
Vegetarian Style Kibbe with Tehini Dip
Potato Tartlets with Apple Sauce
Grape leaves stuffed with rice and fresh herbs, served with tofutti tzatziki dip

Porcini crispy risotto balls, cherry tomato vinaigrette
Smoked yellow miso tofu stuffed silver dollar mushrooms
Shitake and chestnut cappuccino, served in espresso cup with truffle oil and garlic crumble
Truffle Risotto Croquet, Infused Lemon-Basil Drizzle
Assorted Mini Quiche
Moroccan Cigars with Tahini dip

Poultry

Coconut macadamia Crusted Chicken tenders with a Mandarin
Sauce Grilled Baby Chicken sauté served with Peanut Thai Sauce
Curried Chicken and Apple Canapés Smoked Duck
Roulade with Wild Berry Compote
Sweet chili marinated chicken cubes, black eggplant mousse and mango cilantro chutney
French Crepe skins Filled with Duck Confit Tied with a braised leek (extra charge)
BBQ Duck on Blue Corn Toasted Tortilla (extra charge)

Beef/Veal

Argentinean Style Beef empanadas with Salsa
Mini Veal Wellington with Sun Dried Tomato Puree
Moroccan Beef Pockets
Sliced London Broil Steak on Danish Pumpernickel Served with Honey Mustard Sauce
and 3 pepper salsa
Fresh juicy fig wrapped in facon on a skewer, fig infused balsamic reduction, black salt
Crispy mini vine leaf cones, sumac seasoned lamb, (parve) Greek tzatziki dip, micro cilantro
Homemade Franks in a blanket with mustard dip
Beef Yakimaki on a stick with sweet soy sauce glaze
Mini Rubens with Corned Beef, Cole Slaw and Parve Cheese
Baby lamb chops with mint aju (extra charge)

Appetizers

Choose 1 Station

Spectacular Martini Salad bar

Choose 2

Tropical Quinoa and Kale Salad

Kale lettuce with quinoa, red onions, cilantro, strawberry, mango and avocado with mandarin vinaigrette dressing

Terra Chip & Spinach Salad

Julienned peppers, onions, sliced mushrooms and fresh spinach
Garnished with terra chips. Dressed with French dressing

House Salad

Mix mesclun greens, diced cucumber, tomato, red onions, roasted peppers and Portobello mushroom. Garnished with sliced almonds and raisins.

Oriental Salad

Pea pods, bok choy, and other oriental-style vegetables with a sesame oil and vinegar dressing. Garnished with a ramen noodle crunch.

Caesar Salad

Classic Caesar salad with our home made parve caesar dressing & baby tomatoes.
Topped with grated cashew.

Mexican Salad

Romaine lettuce, Diced cucumber, tomato, red onion, mushroom and avocado.
Topped with Salsa dressing and garnished with crunchy tortilla chips

*****Mini Cup Salad Bar*****

Choose 2

Beet Salad

Roasted beets, red pepper, apple, pomegranate & chives, sweet & sour dressing

Avocado Hearts of Palm Salad

Garnished with corn tortilla chip

Tropical Quinoa and Kale Salad

Kale lettuce with quinoa, red onions, cilantro, strawberry, mango and avocado dressed with mandarin vinaigrette

Roasted Pepper Salad

Marinated & roasted tri color peppers, sweet & sour pickling sauce.

Thai Slaw Salad

Napa cabbage, red cabbage, shredded carrots, diced tri color pepper, sunflower seeds, sliced almonds, cranberry's & sesame; dressed with lime & ginger soy dressing

Bow Tie Pasta Salad

With Sundried Tomatoes and Black Olives

Apricot Pasta Salad

Rainbow rotini pasta, roasted Portobello mushrooms, roasted red pepper, julienne red onion, basil, dressed with apricot & pesto dressing.

Sesame Angel Hair Salad

Tri color julienne peppers, snow peas, dressed with ginger sesame dressing

Broccoli Cashew Salad

Broccoli, craisins, diced red onion and cashew Topped with ranch dressing

*****Gazpacho Shots Bar*****

Choose 2

Elegant Glass shots displayed on our LED lights display

Grilled cheese spicy bloody marry gazpacho shot

Yellow gazpacho shot garnished with yellow cherry tomato

Green avocado gazpacho shot topped with fresh dill corn tortilla chip

Butternut squash soup, caramelized apple & facon Cinnamon

carrot soup shooters with maple glazed facon

