**Gold Cocktail Party Menu –**

**for an affair with flair**

**Cool choices**

* Crostini w/Grilled Peach, Burrata & Basil (V)
* Mediterranean Crostini – Hummus, Roasted Red Peppers & Olives (V)
* Crostini w/ tomato pesto, prosciutto & fresh horseradish
* Crostini w/ goat cheese, rosemary poached pear & Riesling caramel (V)
* Zucchini Rolls w/Herbed Cream Cheese, Pine Nut & Arugula (V) (GF)
* Asparagus wrapped in Parma w/Saffron Aioli (GF)
* Sautéed Shrimp in a Cucumber Boat w/ Wasabi Cream (GF)
* Marinated Trout w/ Lavender Honey Dip on Roasted Sunflower Canape
* Prosciutto & Pear rolls w/arugula & Parmesan (GF)
* Sliced Roast Beef on Red Onion Ragout in a Pastry Shell

**Warm choices**

* Smokey Feta Cigars w/Sun Dried Tomato Dressing
* Moroccan Chicken Kabobs w/Honey Chilli Dip (GF)
* Truffled Mac & Cheese on a spoon (V)
* Baby Beef Franks wrapped in a Pretzel w/Dijon Mustard
* Dates Stuffed w/ Genoa Salami glazed w/Wildflower Honey (GF)
* Dates wrapped in Bacon (GF)
* Phyllo triangles w/ kale & pine nuts w/ fire roasted red pepper dressing (V)
* Five Spice Chicken Breast bites w/Lemon Pepper Sauce (GF)
* Moroccan style pork tenderloin w/ dried apricot compote on a poppadum chip
* Teriyaki Glazed Shrimp w/Fennel Grapefruit Slaw in phyllo shell
* Baby Back Ribs glazed w/Red Pepper Jelly dusted w/Toasted Sesame Seeds (GF)
* Sea Bass Parcels with Cilantro & Lime
* Asian Turkey Sliders on a Black Bun w/Kimchi & Tamari Mayo
* Chicken Praline in Nut Crust w/Cranberry reduction (GF)
* Baby Portabellas stuffed w/Sun Dried Tomato & Artichoke (on a spoon) (GF) (V)



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