



Full-Service Cocktail Party Menu

Passed or Stationary Hors D'oeuvres & Stations

Ⓥ Vegetarian Ⓥ^v Vegan Ⓞ^{GF} Gluten Free





Hors D'Oeuvres

From the Sea

Shrimp Cocktail ^{GF}

Served with Traditional
Cocktail Sauce

Grilled Shrimp ^{GF}

Lemon Chile Glaze
or Lemon Chive Aioli
or with Chorizo

Pickled Shrimp ^{GF}

Fennel, Pink Peppercorns,
Red Onions, Lemon & Capers

Skewered Shrimp

Scampi ^{GF}

Tossed in a Roasted
Garlic Parsley Sauce

Smoked Salmon Roses

Served on Black Bread
or Cucumber Rounds

Gravlax on Pumpernickel

Dill Mustard Sauce

Angels on Horseback* ^{GF}

Grilled Scallops Wrapped in Bacon

Scallop Ceviche ^{GF}

Served on Cucumber Rounds

Maryland Crab Cakes*

Served with Roasted Red Pepper Sauce

Seared Tuna*

Served on Rice Cake with Wasabi Aioli

Tuna Tartare

Lime Chile served in Savory
Cone with Black Sesame Seeds

Lobster Salad*

Served on Endive or Potato Roll

Fish or Shrimp or

Lobster Tacos ^{GF}

Served in Tortilla Cups with
Avocado Puree & Fresh Salsa

A decorative border surrounds the page, featuring various food items and kitchen tools. At the top, there are skewers of meat and vegetables, a cutting board with a knife, and a bunch of grapes. On the left side, there are illustrations of a cornucopia, a bowl of pasta, a plate of meat, and a whole chicken. On the right side, there are more skewers, a plate of meat, and a bunch of grapes. At the bottom, there are more skewers, a cutting board, and a bunch of grapes.

Hors D'Oeuvres

From the Land

Spicy Cuban Style

Filet Skewers ^{GF}

Spicy Mojo Aioli

Prime Filet of Beef

Served on French Bread with Country

French Mustard or Horseradish Cream

Sauce or Truffle Crostini with Green

Peppercorn Aioli

Mini Reubens

Corned Beef, Swiss Cheese,

Sauerkraut & Russian Dressing

Swedish Meatballs ^{GF}

Lingonberry Chutney

Asian Meatballs ^{GF}

Pork & Beef with an Apricot BBQ Sauce

Miniature Pigs in Blankets

Served with Dijon Mustard

All Beef Sliders

Served with or without Cheese, Dill

Pickles, Chipotle Ketchup on Mini

Brioche Rolls

Braised Short Ribs ^{GF}

Dried Fruit Chutney Served in

Tasting Spoons

Grilled Lemon-Thyme Chicken Brochettes ^{GF}

Roasted Garlic Aioli Dipping Sauce

Jerked Chicken Skewers ^{GF}

Served with Mango Vinaigrette

Japanese Chicken Bites

Ginger Sauce

Curry Chicken Roulades

Mango Chutney, Celery, & Currents

Rolled in White Flatbread



Hors D'Oeuvres

From the Land

Tarragon Chicken Roulades

Fresh Tarragon, Celery & Red Onion

Rolled in White Flatbread

Smoked Duck Breast

Served on Savory Thyme Biscuit

with Plum Chutney

Chicken Sate

Served with a Thai Peanut Sauce

Duck & Sweet Potato

Croquette

Blood Orange Marmalade

Latin Spiced Chicken Fajitas

Wrapped in Flour Tortilla with Salsa

& Guacamole - Can Substitute for Beef

Dates Stuffed with Water

Chestnuts ^{GF}

Wrapped in Caramelized Bacon

Chicken Croquettes

Sriracha Crème

Asparagus ^{GF}

Wrapped in Prosciutto & Herb Chevre

Moroccan Lamb Balls ^{GF}

Served with Tomato Jam

Croque Monsieur

Parma Ham, Swiss, Pesto & Tomato

New Zealand Lamb Chop*

Tapas Style - with Harissa Aioli

Antipasto Skewers ^{GF}

Prosciutto, Smoked Mozzarella,

Salami, Artichoke Hearts, Cherry

Peking Duck*

Served in a Chive Pancake with Hoisin

Tomato & Fresh Basil



Hors D'Oeuvres

From the Garden

Caprese Kebabs ^{GF} ^V

Bocconcini, Cherry Tomatoes
& Fresh Basil

Spanakopita ^V

Spinach & Feta Cheese in Phyllo

Quesadillas ^V

Truffle Cheese & Wild Mushrooms

Creamy 4-Cheese

Macaroni ^V

in Tasting Spoons

Fig & Goat Cheese ^V

Served on Flat Bread

Gruyere Grilled Cheese ^V

Served with Rosemary Aioli

Risotto Puffs ^V

Served with Fontina or Asparagus
& Parmesan

Fried Mac & Cheese Balls ^V

Spicy Tomato Sauce

Tartlets ^V

Wild Mushroom & Parmesan
or Caramelized Onion & Gorgonzola

Black Bean

Corn Sliders ^V

Served with or without Cheese,
Chipotle Ketchup on Mini Brioche Rolls

Parmesan Crostini ^V

Served with a Wild Mushroom Duxelles

Celery Remoulade ^{GF} ^V

on Endive Spears



Hors D'Oeuvres

From the Garden

Spanish Tortilla

Bites (GF) (V)

Potato & Spinach

Deviled Eggs (GF) (V)

Smoked Paprika

Thai Curry Samosas (V)

Saffron Cream

Zucchini & Corn

Fritters (V)

Cilantro Crème

Baked Quinoa

Falafel (V+)

Carrot Harissa Hummus

Vegetable Spring

Rolls (GF) (V+)

Beet, Carrot, Cucumber, Mango, Mint

Wrapped in Rice Paper

Shiitake Leek Spring

Rolls (GF) (V+) (V)

Sweet Chili Sauce

Mediterranean Eggplant

Caponata (GF) (V+)

Eggplant, Currants, Tomato

Served with Endive

Stations

Salad

Selection of Three

Spring / Summer

Summer Vegetable Ceviche

Lima Beans, Peaches, Cherry Tomatoes,
Corn & Avocado with a Cilantro Lime
Vinaigrette

Three Melon Salad

Watermelon, Cantaloupe, Honeydew,
Crumbled Feta Cheese & Chiffonade of
Mint with a Citrus Vinaigrette

All Year

Beet Salad

Roasted Red and Yellow Beets, Oranges &
Watercress with a Pomegranate Honey
Vinaigrette

Cowboy Salad

Black Beans, Black-eyed Peas, Corn,
Peppers & Cherry Tomatoes with a Red
Wine Vinaigrette

Fall / Winter

Arugula Salad

Mozzarella, Fig & Candied Pecans with
Balsamic Honey Vinaigrette

Spinach Salad

Apples, Dried Cranberries, Spiced Pepitas
& Goat Cheese and a Pomegranate
Molasses Vinaigrette

Zucchini Pasta Salad

Zucchini Pasta Noodles, Cherry Tomatoes,
Burrata, Fresh Mint & Basil with Aged
Balsamic & Extra Virgin Olive Oil

Ravioli

Ravioli Filling

Choice of Two

Beef
Seafood
Three Cheese
Wild Mushroom
Butternut Squash

Ravioli Sauce

Choice of Two

Vodka
Pomodoro
Sage Butter
Sundried Tomato Basil
Wild Mushroom w Truffle

Accompaniments

Green & Black Olives - Sundried Tomato Tapenade
Baskets of Breads, Crostini & Fresh Herb Focaccia

Pasta

Pasta

Choice of One

Penne Primavera
Garlic Cream Sauce
-or-
Cacio e Pepe Served
in a Parmesan Wheel

Lasagna

Choice of One

Sage
Spinach
Bolognese
Four Cheese
Butternut Squash

Accompaniments

Bruschetta & Tapenade
Assorted Breads, Garlic Bread & Crostini

Country BBQ

Meat

Included

Roasted BBQ Brisket
-&-
Dry Rub Pulled Pork

Accompaniments

Included

Mac n' Cheese
Three Pepper Cornbread
Buttermilk Biscuits

Casual, Interactive & Customizable

Stations are the perfect pairing for any event.
Leave the buffets behind - let us bring food to life.
We'll meet you at the table!

Stations

Carving

Meat

Choice of Two

Turkey - Whole Grain Mustard & Cranberry Ginger
 Southern Glazed Ham - Mango Chutney & Spicy Aioli
 Brined Chicken - Whole Grain Mustard & Cranberry Ginger
 Rack or Leg Lamb* - Mint Chutney & Red Wine Demi Glaze
 Roasted Filet of Beef* - Horseradish Sauce & Red Wine Demi Glaze

Side

Choice of One

Truffle Potato Gratin
 Sweet Potato Gratin

Accompaniments

Assorted Breads & Biscuits

Sushi

Included

Choice of Assorted Sushi
 Rolls & Fresh Sashimi
 Soy, Wasabi & Ginger
 With Sushi Chefs
 (Market Price)

Arepas

Filling

Included

Pulled Pork
 -&
 Shredded Spicy
 Chicken Salad

Toppings

Included

Salsa Verde
 Black Beans
 Sour Cream
 Pico de Gallo
 Queso Blanco

Accompaniments

Fried Sweet Plantains

Taqueria

Meat

Choice of Two

Marinated Cod Fish
 -or-
 Chimichurri Skirt Steak
 -or-
 Latin Spiced Grilled
 Chicken

Condiment

Included

Guacamole
 Pico di Gallo
 Cilantro Crème
 Fresh Corn Salsa
 Shredded Lettuce
 Corn & Flour Tortillas

Vegan Option

Sautéed Peppers, Onions, Zucchini & Pickled Jalapeños

Raw

Seafood

Included

Shrimp Cocktail
 Assorted Oysters/Clams
 Snow Crab Clusters*

(Market Price)

Condiments

Included

Lemons
 Hot Sauce
 Horseradish
 Cocktail Sauce
 Mignonette Sauce

Far East

Meat

Included

Peking Duck
 Moo Shu Pork

Sauce

Included

Hoisin
 Kimchi Mayo

Condiments

Included

Carrots
 Peppers
 Scallions
 Cucumber
 Mushrooms
 Alfalfa Sprouts

Junk Food

Assorted Chips & Pretzels
 with Traditional Onion Dip,
 Buffalo Chicken Cheese Dip,
 and Honey Mustard

Assorted Tortilla Chips
 with Salsa & Guacamole

Cheese & Caramel
 Popcorn

Pigs in a Blanket
 with Spicy Brown Mustard

Accompaniments

Included

Bao Buns & Mandarin Pancakes

Vegetarian Option

Five Spiced Tofu or Tempeh