



## FALL/WINTER COCKTAIL PARTY

(For Full Service Staffed Events)

### Butlered Hors D'oeuvres Options

**Miniature Maryland All Lump Crab Cakes with Remoulade Sauce**

**Tomato, Basil and Mozzarella Bruschetta**

**Zucchini Pancakes topped with Basil Chive Cream**

**Tomato and Olivada Crostini**

**Tenderloin Watercress and Tarragon Cream Croustades**

**Succulent Scallops wrapped in Bacon**

**Smoked Salmon and Chive Mint Canapés**

**Greek Spinach and Feta Phyllo**

**Warm Chicken, Brie and Mango Quesadilla Triangles topped with Mango Guacamole**

**Curry in Phyllo with Cherries and Cashews**

**Smoked Trout Mousse In Belgian Endive with Apple Horseradish Relish**

**Shrimp, Dill Butter and Cucumber Canapes**

**Chilled Spring Asparagus Soup in Demitasse Cups for Sipping**

**Cheese Puffs**

*Warm Gruyere Gougères filled with Artichoke Spinach Mousse*

### Buffet Options

**Lightly Blackened Salmon Skewers**

*with our Signature Avocado Lime Coulis*

**Carved Meat Display**

*Grilled Flank Steak and Herb Turkey Breast with Horseradish Cream and Apricot Mustard*

*Herb Biscuits and Petit Rolls*

**Sausage Charcuterie**

*Mixed Grill of Sausages with Horseradish Mustard Sauce*

**Fire Grilled Chicken Fajitas**

*wrapped in Miniature Tortillas with Roasted Peppers and Onions and Mango Guacamole*

**Miniature Sirloin Burgers**

*on Brioche with Cheddar and Horseradish Aioli*

**Poached Asian Salmon**

*in a marinade of Fresh Lime Juice, Gingerroot, Fino Sherry, Garlic, Soy Sauce and Green Onions presented with Pickled Ginger*

**Old Fashioned Tarragon Sun-dried Cherry Chicken Salad**

*on Petit Buttery Croissants*

**Satay**

*Thai Marinated Chicken and Shrimp Satay Skewers with Indonesian Peanut Sauce*

**Miniature Spanish Meatballs**

*Tapas Style in Saffron Tomato Sauce*

**Penne Shrimp Pesto Salad**

*Jumbo Gulf Shrimp, Steamed and tossed with Penne Pasta, Italian Artichoke Hearts, Petit English Peas and Fresh Broccoli Pine Nut Pesto*

**Green Beans**

*Crisp Tender Green Beans with Grainy Dijon Dressing garnished with Toasted Walnuts and Cherry Tomatoes*

**Dilled Shrimp Salad**

*in Petit Pita Pockets*

**Pâté**

*Homemade Liver Mousse Pate offered with Cornichon and Baguette*

**Antipasto Salad**

*Ricotta-filled Tortellini tossed with Genoa Salami, Roasted Sweet Peppers, Fresh Mozzarella, Rosemary Mushrooms,*

*Wilted Baby Spinach, Olives and Red Onions in Balsamic Dressing*

**Pesto Stuffed Chicken Breasts**

*Thyme, Parsley, Parmesan and Pine Nut Pesto rolled with Fresh Goat Cheese and Minced Shallot with Roasted Red Pepper Cream*

**Dan Dan Noodle Salad**

*Presented in Chinese Food Boxes with Chopsticks with Julienne of Red Pepper, Scallions, Toasted Peanuts and Sesame Peanut Dressing*

**All Lump Crab and Artichoke Dip**

*served warm with Crusty Baguette*

**Tuscan Marinated Shrimp and Chicken Kebabs**

*with Red Peppers and Roasted Garlic Parmesan Aioli*

**Farfalle Mushroom Pasta**

*Bow-tie Pasta with Sautéed Assorted Mushrooms in a light Gorgonzola Cream Sauce with Snow Peas, Red Peppers and Toasted Pine Nuts*

**Corn Pudding**

*Sweet Corn Soufflé with Bacon, Leeks and Red Pepper*

**Painted Dessert Terrine**

*Seven Layer Dip of Homemade Refried Beans, Guacamole, Pico de Gallo, Black Beans, Green Onions, Shredded Jack Cheese and Sour Cream with Tortilla Chips*

**Per Person for seven items \$38.00**

**(minimum 30 guests)**

