



SPRING/SUMMER 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)

