



FALL/WINTER COCKTAIL PARTY

(For Full Service Staffed Events)

2025

30 guest minimum

Butlered Hors D'oeuvres Options

Miniature Maryland All Lump Crab Cakes with Remoulade Sauce

Zucchini Pancakes topped with Basil Chive Cream

Warm Corn Veloute Soup Sips With Basil Chile Oil Drizzle (GF)

Beef Tenderloin, Caramelized Onion and Horseradish Crostini

Succulent Scallops wrapped in Bacon (GF)

Roasted Spiced Chicken and Goat Cheese Quesadillas
With Arugula and Caramelized Onion dollop of Spiced Crema

Warm Spiced Moroccan Chicken In Phyllo Nest
With Herb Chutney Garnish

Spice Grilled Shrimp and Green Olive Skewers (GF)
With Cocktail Sauce dip

Warm Phyllo Nests with Spinach, Feta, Dill and Toasted Pine Nuts

Warm Butternut Squash Soup Sips with Spiced Pecan Cream (GF)

Smoked Chicken Barbecue atop Corn Bread Round
Topped with Cilantro Jalapeño Slaw

Smoked Salmon atop Brioche Toasts With Capers, Dill and Lemon Crème Fraiche

Nantucket Lobster Salad in Bouchée Pastry Cups With Chive and Lemon Zest

Sesame Crusted Tuna on Won Ton Crisps Chili Aioli Drizzle and Micro Greens

Dates Stuffed with Goat Cheese wrapped in Bacon (GF)

Gorgonzola and Caramelized Pear
with Arugula on a Brioche Toast Point

Smoked Eggplant Bruschetta, Goat Cheese, Arugula
Aged Balsamic Drizzle

✿ Buffet Options ✿

Lightly Blackened Salmon Skewers
with our Signature Avocado Lime Coulis

Marinated and Grilled Herb Flank Steak,
Sliced with Horseradish Sauce and Petit Brioche Rolls

Lemon Herb Rubbed Roasted Turkey Breast,
Sliced and offered with Grainy Honey Mustard Sauce with Herb Biscuits and Petit Rolls

Sausage Charcuterie
Warm 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

Roasted Turkey and Havarti Tortilla Pinwheel Sandwiches

Warm Mini Swedish Meatballs
With a hint of Sherry and Fresh Parsley, and toothpicks

Virginia Ham and Brie on Small Croissants with Dijon Butter

Warm Chicken Roulade stuffed with a Spinach, Feta,
Artichoke and Sun-dried Tomato Stuffing served with Basil Sauce

Moroccan Spiced Chicken Skewers
With Mint Yogurt Dipping Sauce

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

Sesame Noodle Salad
Tossed with Spring Onion, Thinly Sliced Red Pepper, Carrot and Edamame
Served in Chinese Take Out Boxes with Chopsticks

Antipasto Salad
Ricotta-filled Tortellini tossed with Genoa Salami, Roasted Sweet Peppers, Mozzarella,
Rosemary Mushrooms, Baby Spinach, Olives and Red Onions in Balsamic Dressing

Fresh Dips
Herbed Feta Tzatziki Dip with Fresh Dill and Cracked Pepper
And Charred Eggplant Dip with Cumin, Cilantro and Ginger
With Fresh Crudité Vegetables and Lavash Flat Bread Crackers

All Lump Crab and Artichoke Dip
served warm with Crusty Baguette

Warm Spinach and Artichoke Dip
With Golden Tortilla Chips and Crusty Baguette

Warm Baked Buffalo Chicken Dip with Blue Cheese
With Tortilla Chips and Celery Sticks

Mini Asian Vegetable Spring Rolls
With Sweet Chili Dipping Sauce

Farfalle Pasta with Wild Mushroom Sauté,
Light Gorgonzola Cream Sauce, Snow Peas and Toasted Walnuts

Orzo Salad with Roasted Sweet Potatoes, Caramelized Onions,
Shitake Mushrooms, Swiss Chard and Fresh Ginger

Fall Mixed Greens and Baby Spinach Salad
with Roasted Butternut Squash, Toasted Pumpkin Seeds, Crumbled Feta,
Dried Cranberries and Honey Balsamic Vinaigrette

Winter Greens Salad
With Gorgonzola, Sweet and Spicy Pecans, Pomegranate Seeds
And Creamy Champagne Vinaigrette

Roasted Green Beans with Caramelized Shallots

Roasted Winter Vegetable Display

French Green Lentil Salad
With Raw Almonds, Tuscan Kale, Scallions, Green Olives and Feta

Warm Phyllo Wrapped Cherry and Rosemary Brie
With Crusty Bread and Crackers

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

Gourmet Cheese Display
Featuring Cheeses which may include:
Gouda with Mustard Seed, Spanish Manchego,
Port Salut, English Gloucester with Chive, St. Andre Triple Cream,
Gorgonzola and Cheddar
Garnished with Red Grapes, Fresh Pear and Dried Apricots
With Assorted Gourmet Crackers and Grainy Breads

Charcuterie Display
Nostrano Salame, Bresaolo and Prosciutto
Gouda with Mustard Seed, Fontina and Manchego
Grainy Mustard and Cornichon
Bread Sticks, Crackers and Grainy Bread

Miniature Desserts and Pastries

Per Person for six items \$42.00
Per Person for seven items \$48.00
(minimum 30 guests)