



BUTLERED HORS D'OEUVRES

SERVED ROOM TEMPERATURE

Parmesan & rosemary shortbread with roasted cherry tomato and feta
Chilled mango soup butlered in little shot glass
Balsamic fig bruschetta with blue cheese and mascarpone
Brioche toast flower with caviar and rosettes of sour cream
Edamame mousse on rice crisp with wasabi & tobiko
Smoked salmon "BLT"
Scotch smoked salmon on black bread with dill mustard sauce
Smoked Salmon on Triangle toast w/Caviar & Crème Fraîche
Seared tuna on flatbread crisp with fried sage
Tiny grilled tuna taco with mango salsa
Smoked marlin taco with pickled jalapeno
Filet of beef on crostini with grilled red onion and fennel relish
Roasted plum tomato bruschetta with pancetta and basil
Iced shrimp with cocktail sauce
Soft spring roll with crab and mango
Fluted Jicama with crab salad
Oyster shooter with mimosa sauce
Fresh lobster and mango skewers.
Little Maine lobster roll with lobster, lettuce, & lemon mayonnaise
Ahi Tuna Tartar in Cucumber Cup
Grilled Prawns served with cocktail or spicy avocado sauces
Mousse Supreme Pate piped into Farm Fresh Strawberries
Pâté de Champagne Forrester on French Baguette Slices
Crouton with Goat Cheese & Raspberry
Watermelon Ball piped with compound Cheese

SELECTION OF OUR DELICIOUS HORS D'OEUVRES FOR THE COCKTAIL RECEPTION SERVED HOT

Irish cheddar and leek tart
Miniature wild mushroom quiche
Miniature vegetable spring roll with sweet and sour sauce
Mushroom stuffed with spinach, raisins, and pine nuts
Artichoke fritter with lemon aioli
Thai chicken dumpling with sweet-hot sauce
Tiny barbecue chicken taco with peach salsa
Thai chicken satay with spicy peanut sauce
Grilled duck and wild mushroom quesadilla
Spiced duck cigar
Smoked salmon croque monsieur
Crisp tuna spring roll with wasabi mayonnaise
Brochette of teriyaki tuna with sesame seeds
Tiny Philly cheese steak with sautéed onions & peppers



Philly cheese steak spring roll with spicy ketchup
Miniature beef Wellingtons with Dijon dip
Little Reuben sandwich
Mini Cuban sandwich
“Steak frites”-grilled hanger steak on potato crisp
Moroccan lamb with honey and currents in phyllo
Crab and brie phyllo triangle
Mini crab cake with lemon zabaglione
Latin crab cake on tortilla crisp with avocado cream
Lemon-dill shrimp with caper aioli
Coconut shrimp with citrus dipping sauce
Scallop wrapped in bacon with dill horseradish sauce
Mini Ahi tuna burger on sesame bun with wasabi ketchup
Mini angus burger on seeded bun with bacon ranch dressing
Mini hamburgers with gruyere cheese
Fresh herb and Dijon crusted lollipop lamb chop
Pan fried Filet Mignon Skewers with cherry tomatoes
Grilled Shrimps skewers with red and green bell peppers

We offer personalized menus for cocktail parties and seated dinners with optional buffet or food stations menu

CUSTOMIZED MENUS

If you do not see a menu item you want included, our packages allow for easy customization. The menus show one or two options you might create with basic package prices.

MENU OPTIONS

We have many additional menu options that we can include within the basic packages. These are listed on menu options, along with a variety of menu upgrades. These options are offered with a per person upgrade listed to the right of each item.

Request your Account Manager about specialty cocktails, additional menu suggestions, special request items, and additional options for specialty linens, chairs, rentals, etc.