

COCKTAIL MENU

CHOOSE YOUR COCKTAIL PARTY MENU

Stationed Choices on next page

The Cocktail Party (\$25.00 per person)

Your Choice of:

- **One Stationed Appetizer**
- **Six Tray Passed Hors d'oeuvres**
 - Ratatouille Stuffed Mushroom
 - Caprese Bite
 - Antipasto Skewer
 - Watermelon & Feta Skewer with a Balsamic Glaze
 - Bacon Wrapped Sirloin with Gorgonzola Cream
 - Bruschetta with Classic Pomodoro
 - Bacon Wrapped Stuffed Dates
 - Mini Baked Potato with Bacon, Cheddar Cheese & Chive Crème Fraiche
 - Eggplant Ricotta Bruschetta
 - Endive Leaf with Herbed Goat Cheese, Dried Fig, Apricot & Pecan
 - Wild Mushroom Arancini
 - Mini Mac & Cheese in a Skillet
 - Mini Chicken & Waffles
 - Tomato Soup Shooter with Grilled Cheese
 - Honey Ricotta, Pine Nuts on a Pumpernickel Toast Point
 - Rosemary Chicken Skewer with Cranberry & Red Wine Reduction Sauce
 - Roasted Golden Beet, Fig & Feta Skewer
 - Bourbon Meatballs
 - Mushroom, Goat Cheese & Caramelized Onion Tartlet
 - House Smoked Salmon on a Bagel Crisp with Crème Fraiche

The Premium Cocktail Party (\$35.00 per person)

- Two Stationed Appetizers

- Eight Tray Passed Hors d'oeuvres

(Choose any appetizers from the Cocktail Party Menu in addition to the following)

- Braised Short Ribs on a Crostini with Herbed Goat Cheese
- Coconut Shrimp Lollipop with Citrus Mango Chutney
 - Ahi Poke in a Wonton Taro Taro Taco
 - Seared Scallops on a Polenta Cake
- Bacon Wrapped Scallop with Lemon Jam
- Shrimp Ceviche with Tequila Pipette
 - Pork Belly Stuffed Bao Bun
- Crab Cakes with a Piquillo Remoulade
- Shrimp Gumbo with Cornbread Crostini in a Mini Cocotte
 - Lobster Bisque Shooter
 - Tandoori Chicken Skewers
- Butternut Squash Soup Shooter with Pecorino Grilled Cheese
- French Onion Soup Shooter with an Open-Faced Gruyere Grilled Cheese
 - Hamachi in a Squid Ink Cone **(+2.50)**

STATIONED APPETIZER CHOICES

The Antipasto Landscape

An Italian inspired arrangement of Freshly Grilled Squash, Asparagus, Onions, Baby Carrots, Peppers, Eggplant, Marinated Mushrooms, Artichokes, & Olives. Served with Traditional Hummus, Olive Tapenade, Pomodoro, Artisan Breads, Assorted Crackers & Pita Bread

Gourmet Cheese Platter

An Assortment of Gourmet Cheese: Manchego, Aged White Cheddar, Gorgonzola & Brie Cheeses, Dried Fruit & Nuts. With a selection of Artisan Breads, Assorted Crackers & Crostini's

Charcuterie Display

An Assortment of Capicola, Prosciutto, & Salami. Paired with house Mustard, Pickled Vegetables, Fig Jam & a Jalapeño Marmalade

Ceviche Station*

Guests Choose Between Pre-Built Ceviche served in a stem less martini glass.

Seafood (Choice of Two): Snapper, Shrimp, Mini Squid, or Octopus

Served with: Crushed Red Pepper & Tajin, Taro Strips & Fresh Tortilla Chips

***Requires Additional Chef**

Slider Station*

Includes Choice of One Slider: French Dip with Pipette of Au Jus & Creamed Horseradish, BBQ Hand Carved Tri Tip, BBQ Pulled Pork, Ahi with Asian Slaw & Wasabi Aoli (+3)

***Requires Additional Chef**

Mashed Potato Martini Station

Choice of One: Garlic Mashed Potatoes, Yukon Gold Potato Mash, Wasabi Mash, Red Potato Mash or Sweet Potato Mash

Choice of One: Sautéed Wild Mushroom, Kahlua or BBQ Pulled Pork, Kalbi Beef, Braised Short Ribs, Beef Bourguignon, or Turkey & Gravy

Choice of Two Accompaniments: Goat Cheese, House Made Crème Fraiche, Blue Cheese Crumbles, Pancetta, Roasted Garlic, Bacon, Onion Straws, Caramelized Onions, Cheddar & Jack Cheese, or Chives

Requires additional Chef