

COCKTAIL RECEPTION

HOT HORS D'OEUVRES

Maine Crab Cakes / Citrus-Basil Tartare Sauce
Coconut Popcorn Shrimp / Grand Marnier Sauce
Quiche Tartlets
Grilled Swordfish Brochettes / Lime-Mango Salsa
Eggplant Beignets / Creole Remoulade
Thai Beef or Chicken Satés / Spicy Peanut Sauce
Skewered Chicken Tempura / Honey Mustard
Mediterranean Spinach & Feta Phyllo Turnovers
Cashew Chicken Spring Rolls / Wasabi Sauce
Crispy Vegetable Summer Rolls / Ponzu Dip
Potato Pancakes / Chive Crème Fraîche
Brie en Croute / Cranberry Moustarde
Pecan Crusted Chicken / Dijon Mustard Sauce
Crispy Lobster Ravioli / Roasted Sweet Pepper Aioli
Cremini Mushrooms Stuffed Crab-Parmigiano or Wild Mushroom Risotto
Spiced Shrimp Falafel / Harissa Sauce
Pan Seared Scallops / Wrapped with Smoked Bacon
Fire Grilled Asparagus / Olive Oil and Parmigiano

COLD HORS D'OEUVRES

Truffled Chicken Salad on Mini Toasts
Asparagus Wrapped with Parma Prosciutto / Pesto Sauce
Parmesan Bruschetta / Oven Roasted Tomatoes & Basil
Smoked Salmon on Black Bread / Red Onion Marmalade & Vodka Crème Fraîche
Classic Shrimp Cocktail / Bloody Mary Cocktail Sauce (2.50 each)
Tempura Tuna Bonsai Rolls / Wasabi Aioli
Middle Eastern Hummus served with Pita Strips
Baby Roasted Red Potatoes stuffed with Crème Fraîche
Seasonal Fruit Kabob / Vanilla Yoghurt

Price per person – choice of 8 items total

One Hour – 14. per person

1 ½ Hour – 18. per person

Two Hour – 22. per person

Custom selections are priced accordingly