

# COCKTAIL RECEPTION

## HOT HORS D'OEUVRES

MAINE CRAB CAKES / CITRUS-BASIL TARTAR SAUCE  
COCONUT POPCORN SHRIMP / GRAND MARNIER SAUCE  
QUICHE TARTLETS  
GRILLED SWORDFISH BROCHETTES / LIME-MANGO SALSA  
EGGPLANT BEIGNETS / CREOLE REMOULADE  
THAI BEEF OR CHICKEN SATES / 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 FRAICHE  
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 FRAICHE  
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 FRAICHE  
SEASONAL FRUIT KABOB/ VANILLA YOGHURT

PRICE PER PERSON – CHOICE OF 8 ITEMS TOTAL

1 HOUR – 14. PER PERSON  
1 1/2 HOUR – 18. PER PERSON  
TWO HOUR – 22. PER PERSON  
CUSTOM SELECTIONS ARE PRICED ACCORDINGLY