

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

HOUR — 14. PER PERSON

1 1/2 HOUR — 18. PER PERSON

TWO HOUR — 22. PER PERSON

CUSTOM SELECTIONS ARE PRICED ACCORDINGLY