

Cocktail Party!

Displays/Boards

Raw Vegetable Crudités or Chilled Grilled Vegetables

\$4pp / \$5pp

Sliced Seasonal Fresh Fruit

\$5pp

Artisan Cheese

\$4.50pp

International and Domestic Cheeses- Assorted Crackers - Fresh Fruit Garnish

Dip Trio

\$6pp

Choose three, served with toasted pita triangles:

Crab and Cream Cheese

Spinach and Artichoke

Tzatziki

Beer Cheese Fondue

Roasted Garlic Hummus

Black Olive Tapenade

Black Bean & Corn Salsa with blue and white corn chips

Salsa Verde w/ blue and white corn chips

Mango Pineapple Salsa w/ blue and white corn chips

Antipasto

\$9pp

Marinated Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Olives

Middle Eastern

\$8pp

Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ghanoush – Greek Olives- Tabbouleh- Marinated Feta - Toasted Pita

Charcuterie

\$9pp

Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Crostinis- Parmesan Crisps

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Hors D'oeuvres (priced per 50 pieces)

Bruschetta Spoons	mozzarella fettucine-crouton-balsamic drizzle	\$70	Vegetable Dumplings	teriyaki sauce	\$85
Roasted Fig Tartlet	goat cheese- honey drizzle	\$75	*Black Bean Cake	cilantro cream	\$80
*Golden Gazpacho		\$80	Grilled Cheese Triangles	with tomato soup shooter	\$70
*Salmon Canape	fingerling potatoes-smoked salmon- crème fraiche	\$85	Coconut Chicken Tenders	sweet and spicy chili sauce	\$80
*Antipasto Skewers		\$85	*Fingerling Skins	gorgonzola- pancetta- sour cream- chives	\$85
*Prosciutto Wrapped Asparagus		\$90	Beef Wellington		\$110
Pan Seared Sesame Tuna	crispy wonton	\$95	Burger Sliders	roasted garlic aioli	\$85
Buffalo Chicken Bites	phyllo cup	\$85	*Sesame Satay	beef or chicken-sesame seeds- teriyaki	\$75
*Jumbo Shrimp	with virgin bloody mary shooter	\$150	**Maple Apple Sausage Mushroom Caps		\$85
*Caprese Skewers		\$85	Jerk Chicken Sliders	-pineapple cilantro slaw	\$90
*Pesto Cream Cherry Tomatoes		\$60	*Cajun Shrimp & Sausage Skewers		\$110
Beef Tenderloin Crostini	horseradish chive cream	\$100	*Lamb Pops	maple mustard	\$150
*Beef Negimaki	asparagus -thin roast beef- boursin spread	\$90	Pretzel Bites	honey mustard	\$85
Cranberry Apple Chicken Bites	phyllo cup	\$85	*Habanero Honey Bacon Wrapped Shrimp		\$150
Italian Fruit Toast	raspberries-strawberries-honey- ricotta	\$80	BBQ Pork Crostini	caramelized onion jam	\$85
Spinach and Feta Mash	phyllo cup	\$75	Crab Cakes	roasted red pepper remoulade	\$110
**Spinach & Red Pepper Mushroom Caps		\$75	*Seared Sea Scallop	maple bacon jam	\$125
			Chicken & Waffles	spicy maple reduction	\$90
			*Tempura Brussels	lemon aioli	\$85
			*Sweet Potato Medallions	avocado- bacon	\$90

*gluten free **can be made gluten free

Recommendation: 4-6 pieces per person with dinner 8-10 pieces per person for hors d'oeuvres party

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Action Stations

Create Your Own

CYO Salad Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette – Rolls & Butter	\$8pp
CYO Mashed Potato Red Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream	\$8pp
CYO Sandwich Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray	\$10pp
CYO Mac & Cheese Cavatappi- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco	\$8pp
Or add-in: Pulled Pork (\$2pp), Buffalo Chicken (\$2pp), or Lobster (market)	

Chef Attended (+ \$25 chef fee)

Stir Fry Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	\$10pp
Risotto Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	\$10pp
Pasta Trio Choose three sauces and two fill-ins and let your guests create their own pasta dish Sauces: Alfredo, Marinara, Pesto, Aglio Olio, Fra Diavolo Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	\$11pp
Carving Station	
Chef Carved Turkey Breast with Herbed Pan Gravy	\$7pp
Chef Carved Apple Cider Glazed Pork Loin	\$7pp
Chef Carved Baked Ham with Rum Raisin Glaze	\$8pp
Chef Carved Prime Rib Au Jus	\$10pp
Chef Carved Roast Tenderloin of Beef	\$12pp

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Sweet Tooth

Snack Attack

Milk & Cookies	cookie variety- white milk- chocolate milk -strawberry milk	\$4pp
Caffeine Craze	coffee flavorings- biscotti- tea cookies- espresso beans	\$4 ⁵⁰ pp
Ball Park Party	popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels	\$4pp
Energy Builder	granola- raisins- m&ms®- assorted nuts- yogurt drops- coconut	\$5pp
CYO Nachos	blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream	\$4 ⁵⁰ pp
CYO Shortcake	biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	\$5pp
Dessert Bar	assorted combination of housemade desserts	\$5pp
Pretzel Bar	warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning- chocolate sauce	\$4pp

Delicious Desserts

Cookies & Brownies	\$1 ⁵⁰ pp
Mini Cannolis	\$1 ⁵⁰ pp
Carrot Cake	\$2 ⁵⁰ pp
Cheesecake	\$2 ⁵⁰ pp
Six Layer Chocolate Cake	\$2 ⁵⁰ pp
Tiramisu	\$2 ⁵⁰ pp
Peanut Butter Pie	\$2 ⁵⁰ pp
Lemon Torte	\$2 ⁵⁰ pp
Assorted Mini Pies	\$3pp
Assorted Mini Pastries	\$3pp
Chocolate Covered Strawberries	\$2 per