

Classic Cocktail Party \$20.95 pp

choices of five appetizers;

Beef

 $meatballs\ marinara,\ flank\ steak\ quesa dilla,\ mini\ reubens,\ grilled\ lamb\ lollipops\ +,\ empanadas$

Pork

italian sausage stuffed mushrooms*GF, mac & cheese bites, italian sausage skewers w/ peppers & onions, Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

bacon wrapped chicken, bone-in or boneless chicken wings, chicken quesadilla (buffalo available), chicken lettuce wraps, Sesame Chicken Bites

Vegetarian

roasted veggie pinwheels w/ hummus spread, caprese skewers, vegetable spring rolls w/ Hoisin & chili garlic sauce, mini arancini, spinach, artichoke & asiago cheese stuffed mushrooms, crispy potato wedges w/ garlic parmesan rub *GF, tomato bruschetta on crostini

Seafood (+)

shrimp bruschetta on crostini, scallops w/ pecan wood smoked bacon, mini crab cakes, rustic coconut shrimp, jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce

Vegan

quinoa stuffed mushrooms, zucchini fritters w/ garlic & dill, tempura vegetables, buffalo cauliflower

Grilled Mediterranean Vegetables

assortment of portobello mushrooms, roasted red peppers, zucchini & squash served w/ garlic hummus & flatbread

Crudité Platter

assortment of fresh vegetables served w/ chipotle ranch and hummus dips

Fresh Fruit Platter

assorted seasonal fruits

Mediterranean Spreads

served w/ toast points

- > olive tapenade
- roasted garlic hummus
 - cold Greek pita dip

Domestic & Imported Cheese & Charcuterie Platter

variety of cheeses finished w/ fruit & nut compote served w/ an assortment of crackers, flatbread assortment of fine cured meats pickled giardiniera & olives



Silver Cocktail Party \$23.95 pp

choice of six appetizers;

Beef

meatballs marinara, flank steak quesadilla, mini reubens, grilled lamb lollipops +, empanadas

Pork

italian sausage stuffed mushrooms*GF, mac & cheese bites, italian sausage skewers w/ peppers & onions, Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

bacon wrapped chicken, bone-in or boneless chicken wings, chicken quesadilla (buffalo available), chicken lettuce wraps, Sesame Chicken Bites

Vegetarian

roasted veggie pinwheels w/ hummus spread, caprese skewers, vegetable spring rolls w/ Hoisin & chili garlic sauce, mini arancini, spinach, artichoke & asiago cheese stuffed mushrooms, crispy potato wedges w/ garlic parmesan rub *GF, tomato bruschetta on crostini

Seafood (+)

shrimp bruschetta on crostini, scallops w/ pecan wood smoked bacon, mini crab cakes, rustic coconut shrimp, jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce

Vegan

quinoa stuffed mushrooms, zucchini fritters w/ garlic & dill, tempura vegetables, buffalo cauliflower

Grilled Mediterranean Vegetables

assortment of portobello mushrooms, roasted red peppers, zucchini & squash served w/ garlic hummus & flatbread

Crudité Platter

assortment of fresh vegetables served w/ chipotle ranch and hummus dips

Fresh Fruit Platter

assorted seasonal fruits

Mediterranean Spreads

served w/ toast points

- olive tapenade
- roasted garlic hummus
 - > cold Greek pita dip

Domestic & Imported Cheese & Charcuterie Platter

variety of cheeses finished w/ fruit & nut compote served w/ an assortment of crackers, flatbread assortment of fine cured meats, pickled giardiniera & olives



HORS D'OEUVRES

Gold Cocktail Party \$26.95 pp

choice of two stations & four appetizers;

Beef

meatballs marinara, flank steak quesadilla, mini reubens, grilled lamb lollipops +, empanadas **Pork**

italian sausage stuffed mushrooms*GF, mac & cheese bites, italian sausage skewers w/ peppers & onions, Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

bacon wrapped chicken, bone-in or boneless chicken wings, chicken quesadilla (buffalo available), chicken lettuce wraps, Sesame Chicken Bites

Vegetarian

roasted veggie pinwheels w/ hummus spread, caprese skewers, vegetable spring rolls w/ Hoisin & chili garlic sauce, mini arancini, spinach, artichoke & asiago cheese stuffed mushrooms, crispy potato wedges w/ garlic parmesan rub *GF, tomato bruschetta on crostini

Seafood (+)

shrimp bruschetta on crostini, scallops w/ pecan wood smoked bacon, mini crab cakes, rustic coconut shrimp, jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce

Vegan

quinoa stuffed mushrooms, zucchini fritters w/ garlic & dill, tempura vegetables, buffalo cauliflower

Grilled Mediterranean Vegetable Platter

assortment of portobello mushrooms, roasted red peppers, zucchini & squash served w/ garlic hummus & flatbread

Crudité Platter

assortment of fresh vegetables served w/ chipotle ranch and hummus dips

Fresh Fruit Platter

assorted seasonal fruits

Domestic & Imported Cheese & Charcuterie Platter

variety of cheeses finished w/ fruit & nut compote served w/ an assortment of crackers, flatbread assortment of fine cured meats pickled giardiniera & olives

Stations (Select Three);

TEX MEX

Salsas served with Corn Tortilla Chips MEDITERRANEAN SPREADS

Olive Tapenade, Hummus, Cold Greek Dip, served with Pita NACHO

Taco Beef, Corn Tortilla Chips, accompaniments

GOURMET DIPS

Buffalo Chicken, Spinach & Artichoke, Crab & Asiago, served with toast points & baguette

ASIAN INSPIRED

Sesame Chicken, Lo Mein or Fried Rice, Egg Rolls

SLIDER

(choice of two) Chicken Avocado, BBQ Pulled Pork, Burgers, Black Bean Fritters, toppings & Fresh Slider Rolls FRENCH FRY

House Fries, Waffle Fries, Sweet Potato Fries, Honey Mustard, Ketchup, Chipotle Aioli, BBQ

FRENCH

Bite Sized Chicken, Artichoke French PIZZA

select three; Margarita, Wild Mushroom with Truffle, Cheese & Pepperoni, Chicken Pesto, Sweet Sting (Pepperoni, Banana Peppers, Honey)



Platinum Cocktail Party \$34.95 pp

choice of three stations & five appetizers;

Beef

meatballs marinara, flank steak quesadilla, mini reubens, grilled lamb lollipops +, empanadas

Pork

italian sausage stuffed mushrooms*GF, mac & cheese bites, italian sausage skewers w/ peppers & onions, Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

bacon wrapped chicken, bone-in or boneless chicken wings, chicken quesadilla (buffalo available), chicken lettuce wraps, Sesame Chicken Bites

Vegetarian

roasted veggie pinwheels w/ hummus spread, caprese skewers, vegetable spring rolls w/ Hoisin & chili garlic sauce, mini arancini, spinach, artichoke & asiago cheese stuffed mushrooms, crispy potato wedges w/ garlic parmesan rub *GF, tomato bruschetta on crostini

Seafood (+)

shrimp bruschetta on crostini, scallops w/ pecan wood smoked bacon, mini crab cakes, rustic coconut shrimp, jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce

Vegan

quinoa stuffed mushrooms, zucchini fritters w/ garlic & dill, tempura vegetables, buffalo cauliflower

Grilled Mediterranean Vegetable Platter

assortment of portobello mushrooms, roasted red peppers, zucchini & squash served w/ garlic hummus & flatbread

Crudité Platter

assortment of fresh vegetables served w/ chipotle ranch and hummus dips

Fresh Fruit Platter

assorted seasonal fruits

Domestic & Imported Cheese & Charcuterie Platter

variety of cheeses finished w/ fruit & nut compote served w/ an assortment of crackers, flatbread assortment of fine cured meats pickled giardiniera & olives

Stations (Select Three);

TEX MEX

Salsas served with Corn Tortilla Chips

MEDITERRANEAN SPREADS

Olive Tapenade, Hummus, Cold Greek Dip, served with Pita **NACHO**

Taco Beef, Corn Tortilla Chips, accompaniments **GOURMET DIPS**

Buffalo Chicken, Spinach & Artichoke, Crab & Asiago, served with toast points & baguette

ASIAN INSPIRED

Sesame Chicken, Lo Mein or Fried Rice, Egg Rolls

SLIDER

(choice of two) Chicken Avocado, BBQ Pulled Pork, Burgers, Black Bean Fritters, toppings & Fresh Slider Rolls

FRENCH FRY

House Fries, Waffle Fries, Sweet Potato Fries, Honey Mustard, Ketchup, Chipotle Aioli, BBQ

FRENCH

Bite Sized Chicken, Artichoke French

PIZZA

select three; Margarita, Wild Mushroom with Truffle, Cheese & Pepperoni, Chicken Pesto, Sweet Sting (Pepperoni, Banana Peppers, Honey)