



Cocktail Party Menu

\$40 per Person for 2 hour event includes choice of 8 passed Hors D'oeuvres (6 savory and 2 sweet) and 1 platter.

Price includes, wine, beer and a specialty cocktail

Add \$10 per person for full Top Shelf Open Bar

Prices do not include sales tax and 20% service charge*

* The Service Charge includes wages paid to the service staff who work during your event, as well as booking fees, coordination fees and commissions which are not paid to the service staff.

BAR SNACKS (included)

Truffled Popcorn with Pecorino Butter

Housemade Tortilla Chips with Pico de Gallo

PASSED HORS D'OEUVRES

Eggplant and Ricotta Bruschetta

Black Bean Cake with Avocado Mousse

Spicy Chicken Won Tons

Truffled Deviled Eggs

Eggplant Crisps with Sundried Tomato, Parmesan and Pesto

Chicken Satay with Peanut Dipping Sauce

Mini Bbq Pulled Pork sandwiches

Mini Fish Tacos

Crab Cakes

Mini Mac and Cheese Balls

Seared Tuna with Red Pepper Aioli & Arugula on Crisp Semolina

Mini Chicken and Goat Cheese Quesadillas

Herbed Goat Cheese and Black Olive Tapanade Tarts

Prosciutto wrapped Asparagus

Smoked Salmon, Cream Cheese and Cucumber Canape

Mini Kobe Sliders

Mozzarella, Roasted Tomato and Pesto Crostini

Mini Grilled Cheese

Salt and Pepper Ribs

PLATTERS

Artisan Cheeses and Fresh Breads

Salumi Plate

Crudit  Plate with Hummus and Baked Pita Chips

DESSERTS

Mini Chocolate Cupcakes

Mini Red Velvet Cupcakes

Lemon Tarts

Rice Krispy Treats

Brownie Squares

Blondie Squares