

COCKTAIL RECEPTION
Food & Beverage Minimum
4 Hour Event
Minimum of 50 Guests

PASSED HORS D'OEUVRES
choice of 6
{minimum of 3 different selections}

shrimp cocktail, house made cocktail sauce
smoked salmon, potato pancake, lemon crème
tuna sashimi, wonton crisp, wasabi aioli, ginger tobiko
crispy chicken + lemongrass pot sticker, ginger soy
scallop wrapped in bacon, maple dijon mustard
buffalo chicken popper, celery, blue cheese dressing
steamed kale + edamame dumpling, teriyaki glaze
deviled eggs, smoked paprika, sunflower seeds
baked mini chicken or beef empanadas, chimichurri
sauce

warm fig + goats cheese flatbread
curry mango crab salad, phyllo crisp
beef tartar, Tuscan crouton
asparagus tempura, truffle oil
cheese arepa, avocado + lime salad
smoked salmon + tzatziki "club"
Asian vegetable spring roll, ginger plum
sauce
truffle parmesan arancini

STATIONARY HORS D'OEUVRES
{priced per person}

PROVISIONS TABLE

domestic + imported cheeses, crostini + assorted crackers, grape clusters +
dried fruits, cocktail meatballs, pomodoro sauce + parmesan cheese

GRANDE ANTIPASTO TABLE

domestic + imported cheeses, charcuterie board to include
prosciutto, salami, mortadella, sopresata, assorted mustards + pickled vegetables,
crostini + assorted crackers, grape clusters + dried fruits

ENHANCEMENTS

cocktail meatballs, pomodoro sauce
carved fruit display

NEW ENGLAND SEAFOOD BAR

{minimum of 100 guests}

local oysters, jumbo shrimp cocktail, snow crab claw, marinated steamed PEI mussels
cocktail sauce, Tabasco®, mignonette, lemons
*custom display ice carving recommended

MIDDLE EASTERN MESA BAR

hummus, tzatziki, baba ghanoush, tabouleh, assorted marinated olives,
roasted peppers + artichoke hearts, domestic + imported cheeses,
crostini, crackers, crudités

FOOD ON A STICK

bacon, steak tips, salmon, shrimp, chicken
asparagus, mushrooms, tomato mozzarella, Italian veggies
all grilled + roasted with assorted marinades

CELEBRATE