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Cocktail Party 2008

Hors D'Oeuvre & Dessert Selections – 20 Guest Minimum

Cold Hors D'Oeuvres

Crudités and Dip

\$2.50/Guest

Julienne of colorful raw vegetables accompanied with specialty dips.

Cheese, Fruit, Olive & Cracker Tray

\$4.50/Guest

Imported cheeses, including brie, swiss, muenster, gouda, and havarti; with various imported olives, assorted crackers and breads, and seasonal fruits such as grapes, figs, apple slices, pear slices, berries, nuts, and dried fruits – all arranged artfully!

Antipasto Skewers

\$3.50/Guest

Bocconcini mozzarella, kalamata olives, artichoke hearts, roasted peppers and sun dried tomatoes on a skewer; marinated in a zesty Italian dressing.

Torta with Italian Toasts

\$2.00/Guest

Chef's Specialty! 3-layer cream cheese spread; pesto, garlic and parmesan, and sundried tomato. Served with Italian Toasts.

Prosciutto & Melon Skewers

\$3.50/Guest

Sweet cantaloupe and honeydew balls wrapped in prosciutto; served on a skewer.

Roast beef & Horseradish Cream Pinwheels

\$3.75/Guest

A slice of rare roast beef, spread with horseradish cream, and rolled into a pinwheel. Served on a sesame cracker.

Antipasto Kebabs

\$2.50/Guest

Skewers of assorted meats such as ham, pepperoni, salami and provolone cheese marinated in Italian dressing.

Cold Hors D'Oeuvres (cont.)

- Lobster Mango Salad** **\$6.50/Guest**
Chunks of fresh lobster meat, mangoes and shredded endive in a sweet, creamy dressing. Served inside crispy wonton cups with a chive garnish.
- Jumbo Shrimp Cocktail** **\$6.50/Guest**
A fresh and delicious favorite served with a spicy cocktail sauce and garnished with lemons.
- Bruschetta with Italian Toast** **\$2.00/Guest**
Roma tomatoes, sweet bell peppers and garlic sautéed in a flavorful olive oil and served with Italian bread rounds.
- Deluxe Bruschetta Toasts** **\$3.00/Guest**
Fabulous varieties of bruschetta including: eggplant caponata, ricotta cheese, marinated artichokes, oil cured sun-dried tomatoes, kalamata olive paste, basil pesto, chickpeas and roasted garlic atop toasted Italian bread rounds.
- Filo Tartlets with Smoked Salmon, Cracked Pepper & Lime** **\$3.00/Guest**
Crispy bite-sized filo cups filled with delicate smoked salmon, & cream cheese seasoned with cracked black pepper and lime juice.
- Filo Cups with Tuna, Mango and Lime Ceviche** **\$3.50/Guest**
Tuna, mango, red onion marinated in lime juice & cilantro and served in bite-sized filo cups.
- Crunchy Sweet & Spicy Pecans** **\$1.50/Guest**
A treat for the senses. Crunchy sweet pecans tossed in sugar and spicy chili powder then toasted in the oven until crisp.
- Oven-dried Roma Tomatoes with Artichoke Ricotta Filling** **\$3.00/Guest**
Sweet oven-dried roma tomato halves topped with a creamy artichoke and pesto ricotta spread.
- Ahi Seared Rare Tuna on Wonton Crisp** **\$4.50/Guest**
Rare ahi tuna sliced served atop a crisp wonton cracker, seaweed salad and drizzled with wasabi aioli and black sesame seeds.

Hot Hors D'Oeuvres

- Mushrooms Stuffed with Sausage** \$3.00/Guest
Mushrooms Stuffed with Crabmeat \$4.00/Guest
Mushroom caps stuffed with seasoned sausage or crabmeat and baked to perfection.
- Crab Cakes with Jade Sauce** \$3.50/Guest
Spicy mini crab cakes served with a fresh cilantro tartar sauce.
- Pan-Fried Pork Potstickers with Ponsu Dipping Sauce** \$2.50/Guest
Pork or vegetable dumplings pan-fried Asian style with a tangy Ponsu dipping sauce.
- Sweet Potato-Leek Pancakes with Scallion Sour Cream** \$3.00/Guest
Miniature sweet potato-leek cakes topped with homemade apple chutney and spiced sour cream.
- Beef Satay Skewers with Spicy Thai Peanut Sauce** \$4.00/Guest
Chicken Satay Skewers with Spicy Thai Peanut Sauce \$3.50/Guest
Spicy beef or chicken grilled and smothered in spicy Thai peanut sauce, garnished with crispy coconut chips.
- Tropical Chicken Skewers with Sweet-n-Sour Dipping Sauce** \$3.50/Guest
Marinated chicken breast, sweet bell peppers, pineapples and cherries served on a skewer. Served with an Asian-style dipping sauce.
- Coconut Chicken Strips with Plum Dipping Sauce** \$3.50/Guest
Coconut Shrimp with Plum Dipping Sauce \$5.00/Guest
Chicken breast strips or jumbo shrimp - breaded in coconut, fried and served with a sweet and sour plum dipping sauce.
- Pickled Watermelon Rinds Wrapped in Bacon** \$2.50/Guest
Surprisingly Delicious! Sweet and sour marinated pickled watermelon rinds wrapped in crispy bacon. Your guests will love it!
- Palmiers (Palm Leaves)** \$2.50/Guest
Delicate layers of puffed pastry, tomato and parmesan filling.
- Chicken Yakitori Skewers** \$3.50/Guest
Teriyaki style marinated chunks of white chicken meat, skewered and grilled to perfection, topped with teriyaki glaze, scallions and sesame seeds.

Hot Hors D'Oeuvres (cont.)

Raspberry Brie & Almond Filo

\$3.50/Guest

Bite-sized filo pouches filled with melted brie cheese, & toasted almonds baked up to a golden brown.

Asparagus Tips with Goat Cheese and Red Peppers wrapped In Filo \$3.50/Guest

Tender asparagus spears and red pepper strips with creamy goat cheese wrapped in filo dough and baked until crisp.

Pepperjack Shrimp wrapped in Bacon

\$4.50/Guest

Tender shrimp wrapped in smoky bacon smothered with spicy pepperjack cheese.

Asparagus Tips with Asiago and Fontina cheeses wrapped In Filo \$3.50/Guest

Tender asparagus spears sprinkled with sharp Asiago and creamy fontina cheeses wrapped in filo dough and baked until crisp.

Spinach Artichoke Ricotta Dip with focaccia

\$2.50/Guest

Delicious and creamy spinach-artichoke dip served warm and accompanied by garlic/parmesan focaccia fingers.

Thai Chicken Pizettes

\$3.00/Guest

Mini pizza rounds topped with peanut sauce, grilled chicken, shredded carrots, red peppers, cilantro, chopped peanuts and teriyaki glaze.

Lemongrass Shrimp with Chili Cocktail Sauce

\$4.50/Guest

Tender large shrimp coated in lemongrass, seared and served with a tangy Vietnamese chili cocktail sauce.

Chorizo and Chicken Empanadas

\$3.50/Guest

Spicy Mexican Chorizo and chicken breast combined with onions, peppers and cheese in a light and flaky golden brown pie dough.

Beef Tenderloin and Pearl Onion Skewers

\$4.00/Guest

Tender marinated beef tenderloin chunks skewered alongside sweet pickled pearl onions grilled to perfection and smothered in a port wine sauce.

Desserts

- Chocolate Dipped Strawberries** **\$3.50/Guest**
- Assorted Chocolate Dipped Fruits** **\$3.50/Guest**
Fresh pears, bananas, strawberries, oranges, apples, cherries and apricots dipped in dark, milk and white chocolate.
- Profiteroles with Chocolate Sauce** **\$2.50/Guest**
Cream puffs smothered in a decadent chocolate sauce.
- Death By Chocolate** **\$2.50/Guest**
A layered dessert consisting of chocolate cake soaked in coffee liquor, topped with chocolate pudding, fresh whipped cream and crumbled toffee candy served in individual cups.
- Ultimate Cookies and Brownies** **\$2.00/Guest**
An assortment of gourmet cookies and brownies, including cappuccino sticks, chocolate covered macaroons, chocolate chunk, pecan & coconut tea cakes, hand-dipped biscotti and peanut butter cookies. Turtle brownies, rocky road brownies, and peanut butter brownies round out the assortment.
- Roasted Bosc Pears in Red Wine** **\$3.50/Guest**
Bosc pears roasted in a pan of red wine, sugar and spices until fork tender. Served with red wine syrup and fresh cream.
- Assorted Chocolate Lovers Tray** **\$3.50/Guest**
Hand-made truffles, chocolate dipped pretzels and marshmallows and graham crackers, almond butter crunch, assorted nut barks and other sinful chocolate delights.
- Tiramisu** **\$3.50/Guest**
Classic Italian dessert consisting of light mascarpone custard, coffee soaked lady fingers and topped with rich cocoa powder served in individual cups.
- Tropical Thai Coconut Rice Pudding** **\$2.50/Guest**
A sweet tasty sensation. Rich coconut milk adorns the classic version of homemade rice pudding, with tones of vanilla bean and sweet coconut, served with a side of diced mango compote.
- Tropical Fruit Salad** **\$4.00/Guest**
Tropical melons, papaya, mangoes, luscious berries, shaved coconut and chopped mint compliment this wonderfully refreshing treat.

Catering Trays

<u>Entrees:</u>	Half Pan	Full Pan
	\$45.00	\$80.00

Chicken: Marsala, Piccata, Francese, Scampi, Parmigianna, Teriyaki, Thai Peanut, Grilled Herbed, Honey Dijon, Mexican Grilled, Murphy, Cacciatore, BBQ, Portabello

<u>Sides:</u>	Half Pan	Full Pan
	\$35.00	\$65.00

Vegetables: Green Beans Almondine, Broccoli Rabe with Garlic, Grilled Asparagus, Steamed Broccoli, Chinese Stir Fry, Sautéed Mushrooms, Mexican Corn

Starches: Roasted Red Potatoes, Mashed Potatoes, Garlic Smashed Potatoes, Rice Pilaf, Steamed White Rice, Steamed Brown Rice, CousCous, Mashed Sweet Potatoes

	Half Pan	Full Pan
	\$35.00	\$65.00

Pasta: any shape: Bolognese, Vodka, Pesto, Creamy Pesto, Alfredo, Marinara, Puttanesca, Primavera, "Baked" (ricotta cheese, marinara & mozzarella cheese)

	Half Pan	Full Pan
	\$45.00	\$80.00

Specialty Pasta: any shape: Sausage/White Bean/Broccoli Rabe/Roasted Peppers in Garlic Broth, Grilled Chicken/Pesto/Roasted Peppers, Grilled Eggplant/Grilled Veggies in pesto, Wild Mushrooms in broth, Baked Pastas (Lasagna, Vegetable Lasagna, Meat Lasagna), Ravioli, Manicotti, Stuffed Shells

Final Details

Experienced Chef, Servers & Bartenders are paid at \$35.00/hour with a 4 hour minimum.

Paperware can be provided at \$2.00 per person.

Equipment Rentals are calculated as follows:

Stainless Steel Chaffing Dishes (complete with fuel) - \$15.00 each
Coffee Urns/Air Pots - \$15.00 each

Coffee Service

Regular & Decaf Coffee with sweeteners & sugar, cream, cups, spoons - \$2.00 per person

Booking Your Party

- Orders should be place 14 days in advance.
- Food and labor will arrive 1 hour prior to the beginning time of the event.
- A 25% deposit is required at the time of booking.
- Final payment is made on delivery by cash or check.
- Any changes must be made 72 hours in advance.
- Cancellations are subject to a loss of deposit.