

# *Cocktail Party Traditional*

## **Butlered Hors d'Oeuvres**

Assorted Puff Pastry & Quiche  
Baked Cheddar Cheese Straws  
Cocktail Franks en Croûte  
Fried Ravioli, Marinara Sauce  
Vegetables Tempura  
Latkes, Applesauce  
Cantonese Egg Rolls, Duck Sauce  
Coconut Chicken, Sweet & Sour Sauce

## **Silver Chafing Dishes**

*Please choose six:*

Beef au Poivre  
Sausage & Peppers  
Barbecued Ribs  
Swedish Meatballs  
Stuffed Shells  
Eggplant Rollatini  
Cavatelli & Broccoli  
Chicken Murphy  
Sesame Chicken & Broccoli  
Crispy Fried Fantail Shrimp

## **Cold Displays**

Deviled Eggs  
Stuffed Hot and Sweet Cherry Peppers  
Marinated Mushrooms and Artichoke Hearts Salad  
Sliced Tomato, Basil, and Mozzarella, Balsamic Vinaigrette

## **Fresh Seasonal Fruits**

Decorative Display of Sliced Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges, Strawberries

## **Farmers Market Crudité**

Mélange of Colorful Bite-size Vegetables and Assorted Dips

## **Domestic Cheese Board**

Variety of Domestic Cheeses and Assorted Crackers  
Swiss ~ Cheddar ~ Gouda ~ Muenster

## **Beverage Options**

Premium Open Bar  
Consumption Bar  
Beer, Wine, and Soda

*All packages listed can be customized to your liking. Prices vary based on the day and time of your event.*

# Cocktail Party Deluxe

## **Butlered Hors d'Oeuvres**

Assorted Puff Pastry & Quiche  
Baked Cheddar Cheese Straws  
Cocktail Franks en Croûte  
Mushroom Caps, Sausage Stuffing  
Clams Casino  
Latkes, Applesauce  
Cantonese Egg Rolls, Duck Sauce  
Coconut Chicken, Sweet & Sour Sauce

## **Silver Chafing Dishes**

*Please choose six:*

Beef au Poivre  
Sausage & Peppers  
Swedish Meatballs  
Stuffed Shells  
Eggplant Rollatini  
Cavatelli & Broccoli  
Chicken Murphy  
Crispy Fried Fantail Shrimp  
Pork Medallions, Calvados Sauce  
Veal Marsala  
Seafood Newburg  
Mussels Fra Diavolo  
Filet of Sole Véronique  
Honey-Mustard Pecan Chicken

## **Cold Displays**

*Featuring a selection of Artistic Food Showpieces, Garde Manger, and Tallow Sculptures*

Canapés ~ Pâtes ~ Terrines ~ Gallantines ~ Caviar filled Mini Puffs ~ Salami Coronets  
Deviled Eggs ~ Stuffed Hot and Sweet Cherry Peppers ~ Marinated Mushrooms and Artichoke Hearts Salad  
Sliced Tomato, Basil, and Mozzarella, Balsamic Vinaigrette

## **Fresh Seasonal Fruits**

Decorative Display of Sliced Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges, Strawberries

## **Farmers Market Crudité**

Mélange of Colorful Bite-size Vegetables and Assorted Dips

## **International Cheese Board**

Selection of Domestic & Imported Cheeses from the Pantry with Fruit Garnish

# *Cocktail Party Deluxe continued*

## **Wok Stir Fry Station** ~ *Please choose one:*

Stir Fry Chinese Vegetables with Baby Shrimp  
Szechuan Chicken with Chinese Vegetables  
Asian Beef and Broccoli, Hoisin Sauce

## **Captain's Pasta Station** ~ *Please choose one:*

Penne Alfredo  
Penne alla Vodka  
Farfalle, Sun-Dried Tomato Pesto  
Rigatoni Puttanesca  
Tortellini Gorgonzola

## **Chef's Carving Station** ~ *Please choose two:*

Corned Beef Brisket  
Pepper Crusted Pastrami  
Baked Virginia Ham  
Herb Roasted Turkey

## **Seafood Spectacular with Ice Sculpture**

Fresh Jumbo Gulf Shrimp ~ Clams on the Half Shell ~ Oysters on the Half Shell ~ Cocktail Lobsters

## **Beverage Options**

Premium Open Bar  
Consumption Bar  
Beer, Wine, and Soda

*All packages listed can be customized to your liking. Prices vary based on the day and time of your event.*