

COCKTAIL MENU

Cocktail Hour

Choice of 4 passed items

BUTLER PASSED ITEMS

- Marinated Steak Skewers with Chimmichurri
- Mini Crab Cakes with Papaya Salsa
- Chicken Satay with Spicy Peanut Sauce
- Spanakopita
- Pork en Croute
- Shrimp Potstickers
- Parmesan Polenta with Filet di Pomodoro
- Smoked Salmon Canapé with Mustard on Pumpnickel
- Vegetable Dumplings with Ginger Sesame Soy Sauce
- Potato Croquettes with Herbed Aioli
- Tomato Basil Bruschetta
- Wild Mushroom & Goat Cheese Crostini
- Stuffed Mushrooms
- Yogurt Marinated Lamb Skewers with Tzatziki
- Mixed Soup Shooters

STATIONS

ANTIPASTI

marinated and roasted vegetables, fresh mozzarella, green and black olives,
and assorted breads

ARTISANAL CHEESE BOARD

assorted mild and sharp cow, goat and sheep cheeses,
mixed flat breads and crackers

CRUDITE

local seasonal vegetables and assorted dips

SEASONAL FRUIT BOARD

seasonal fresh fruit and assorted dips

Stations

PASTA STATION

Select two pastas and two sauces

Pasta

choice of penne, farfalle, orecchiette, or tortellini

Sauce

choice of vodka, pesto, marinara, fra diavolo or alfredo

CARVING STATION

Hand Carved Seasonal Meats & Fish

- Beef Tenderloin
- Wild Salmon

ENHANCEMENT STATION

Choice of one

Asian Station

assortment of Asian specialties

Slider Station

assortment of sliders and accompaniments

SWEET STATION

Dessert Sampler

Assortment of Chef selected seasonal desserts

Seasonal menu offerings. Items are subject to change.