

# ***Yacht 72 Cocktail Menu***

## ***Tuscan Board***

*Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams | Flatbreads*

*Assorted Crudité's | Hummus | Avocado Ranch | Blue Cheese Mousse*

## ***Passed Hors d'oeuvres (Choose 8)***

*Argentinean Lamb Skewer with Chimichurri & Yogurt*

*Artichoke Spinach Dip Flatbreads*

*Asian Sesame Beef Skewers*

*Bacon & White Bean Shooters w/ Truffle Gruyere Grilled Cheese's*

*Bacon Wrapped Filet Tips w/ White Truffle Hollandaise*

*Baked Clams w/ Crispy Bacon & Vermont Cheddar Cheese*

*Basil Chicken Empanada w/fresh Mozzarella and Pesto Aioli*

*BBQ & Cheddar Sliders*

*BBQ Chicken & Peach Empanadas w/ Gorgonzola & Balsamic Glaze*

*Beef Tenderloin on Garlic Toast w/ Merlot Jam*

*Blacken Chicken & Corn Quesadillas*

*Blackened Shrimp Kabobs w/ Horseradish Crème*

*BLT Sliders w/ Aioli*

*Blue Cheese Crostini w/ Pickled Grapes & Balsamic Glaze*

*Braised BBQ Pork Sliders w/ Cider Cabbage*

*Braised Short Rib Quesadillas w/ Caramelized Onions & Roquefort Cheese*

*Brie, Poached Pears & Toasted Almonds in Phyllo Tarts*

*Buffalo Chicken Empanadas w/ Pineapple Salsa or Blue Cheese Mousse*

*Butternut Squash Shooters w/ Sweet Cinnamon Crème*

*Chicken & Waffles w/ Jalapeno Maple Syrup*

*Chicken Dumplings w/ Soy Ginger Reduction*

*Chicken, Spinach & Feta Empanadas*

*Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup*

*Cocktail Franks in Puff Pastry w/ Spicy Mustard*

*Filet of Beef w/ Mushroom Duxelles En Croute*

*French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts*

*Fresh Mozzarella & Cherry Tomato Skewers w/ Fresh Basil Fresh & Balsamic*

*Honey Shredded Brussels Sprouts & Ricotta Toast*

*Horseradish & Pistachio Chicken Sate w/ Orange Marmalade*

*Lemon Marinated Lamb Kebobs w/ Cilantro Yogurt Sauce*

*Lobster & Corn Cakes w/ Mango Salsa*

*Lobster Deviled Eggs w/ Chives*

*Macadamia Crusted Chicken w/ Pineapple Glaze*

*Mahi Mahi Tacos w/ Sour Cream*

*Malbec Poached Pears w/ French Brie & Pistachios*

*Maryland Lump Crab Cakes w/ Roasted Tomato Chile*

*Mediterranean Pizza Triangles w/ feta, black olive, and fresh herb infused olive oil*

*Mini Chicken Parmesan Sliders*

*Mini Cuban Panini's*

*Mini Grilled Reuben's w/ Thousand Island*

*Mini Shredded Beef Flautas w/ Crema & Chopped Lettuce*  
*Mini Thai BBQ Meatballs*  
*Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish*  
*Red Curry Coconut Chicken Skewers*  
*Roasted Beets, Pistachios & Goat Cheese on Belgian Endive*  
*Roasted Mushrooms Stuffed w/ Blue Cheese & Bacon*  
*Sesame Seared Ahi - Tuna on a wonton chip w/mango, avocado and Thai Glaze*  
*Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese*  
*Sweet Potato Pancakes / Sunflower Seeds / Crème & Apple Chutney*  
*Tomato Soup Shooters with Grilled Cheeses*  
*Truffle Grilled Cheese's*  
*Vegetable Spring Rolls w/ Soy Ginger Sauce*  
*Warm Mini Pretzel w/ Brie and Fig jam*  
*Warm Mini Pretzel w/ Gouda Beer Fondue*  
*Wasabi Devil Eggs w/ Seared Tuna*  
*White Bean & Bacon Shooters w/ Vermont Cheddar*

### ***Dessert***

*Assorted Mini Pastries | Brownies | Cookies*

## ***Bar List***

*Vodka: Tito's*  
*Gin: Tanqueray*  
*Scotch: Johnnie Walker Red*  
*Tequilla: Jose Quervo*  
*Wiskey: Jack Daniels*  
*Rum: Bacardi*  
*Captain Morgan*  
*Malibu*

### ***Beers***

*Budweiser Coors Light Corona*

### ***Wines (or similar)***

*Sterling Vintners Chardonnay*  
*Line 39 Cabernet Sauvignon*

### ***Soda & Juice***

*Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice*  
*Similar Brands may be substituted without notice*  
*Special order wines and liquor available at additional charge*