



COCKTAIL PARTY MENUS

The following menus are listed without pricing. Since we are a custom caterer we ask that you contact us so we can customize a menu that will fit your needs and budget.

PASSED HORS D'OEUVRES

Cold

Peppercorn Crusted Beef in a Profiterole with Gorgonzola Whip
Italian Parsley

Balsamic Glazed Chicken and Portobello Mushroom Skewer
Roasted Garlic Dip

Sesame Seed Crusted Tuna on a
Fried Wonton Chip, Wasabi Cream and Ginger Garni

Sushi Rolls of
Avocado, Jasmine Rice, Bell Peppers and
Pickled Ginger Wrapped in Nori Paper

Bleu Cheese and Walnut Terrine Served with
Crackers and Homemade Flatbread

Seafood Ceviche with
Peppers, Onions and Cilantro and Fresh Lime Juice
Served with Tortilla Chips

Kobe Beef Tartar with
Roasted Red Pepper and Tellicherry Peppercorn Mousse

Wild Mushroom Duxelle Crostini with
Crème Fraiche and White Truffle Oil

Blackened Swordfish Skewers with
Spicy Remoulade Sauce

Artichoke and Prawn Skewers with
Coconut Lime Sauce

Belgian Endive Leaves with Gorgonzola and Toasted Pecan Mousse
Ahi Tuna Tartar with Chives,
Soy Sauce, Sesame Oil and Wonton Chips

Hot

Grape Leaves Stuffed with Ground Lamb,
Rice and Fresh Mint

Mushrooms Stuffed with
Sausage, Bell Peppers and Asiago

Roast Duck Quesadilla with
Goat Cheese and Apricot Chutney or Cherry Chutney

Braised Baby Spinach and Maytag Bleu Cheese
Wrapped in Phyllo

Asparagus Tips Wrapped with Serrano Ham and Phyllo

Roasted Butternut Squash Tart with
Apple Glaze

Coconut Crusted Gulf Shrimp Served with Spicy Plum Sauce

Chive Tartlet topped with Lobster and Saffron Mayonnaise

Hickory Smoked Beef Tenderloin with Leeks and Fennel
Smoked Tomato Glaze

Macadamia Chicken Breast Skewer
Kiwi Coulis

Beef Skewer with Tarragon Mayonnaise and
Dusted with Crispy Potato Chips

Smoked Ham, Gruyere and Roasted Poblano Quesadilla
Tomatillo Sauce

Hungarian Paprika Meatballs
Saffron Cream

Dates Stuffed with Goat Cheese and
Wrapped in Smoked Bacon

BUFFET MENU I

Select three (3) from our Hors d' oeuvres menu
And the following...

Cocktail Sandwiches

Oak Roasted Turkey with Cranberry Chutney
Coriander Crusted Sirloin of Beef with Poblano Rouille
Maple Baked Ham with Apricot Mayonnaise
Balsamic Glazed Grilled Vegetables

Pistachio and Four Cheese Torte

Served with Sliced Apples and Pears
Accompanied by Crusty Breads and Crackers

Vegetable Crudite

Bountiful Assortment of Crisp Vegetables
Served with Spicy Curry Dip and Roasted Onion Dip

Chips and Dips

Herbed Pita Chips with Crocks of Hummus and Olive Tapenade
Tri-Color Tortilla Chips with Roasted Tomato Salsa

Something Sweet

Chocolate Dipped Cookies
Tangy Lemon Bites and Fudge Nut Brownie Bites

Coffee Service with all the Condiments

Tea with Lemon Wedges

BUFFET MENU II

Select three (3) from our Hors d' oeuvres menu
And the following...

Wicker Baskets of Paninis
Portobello Mushroom, Havarti Cheese and
Watercress with Roasted Red Peppers,
Smoked Turkey, Cheddar Cheese and Tomato with Turkey Bacon,
Grilled Sirloin with Caramelized Onions,
Red Pepper and Cheddar, Horseradish Whip

Baked Jarlsberg en Croute
Assorted Crackers

Skewers of Spinach Tortellini and Provolone Cheese
Basil Sauce

Marble Boards Holding
Grilled Gruyere Pizza Topped with
Fresh Greens and Herbs

Antipasto Platter of
Cubes of Mild and Sharp Cheeses,
Spicy Sausages, Roasted Vegetables and
Brine Ripe Olives

Cranberry-Orange Crumble Bars

Spicy Pumpkin Crumble Bars

Chocolate Covered Strawberries

Coffee Service with all the Condiments

Tea with Lemon Wedges

BUFFET MENU III

Select three (3) from our Hors d' oeuvres menu
And the following...

Smoked Salmon Mousse Tortas
Topped with Capers, Fresh Dill, Finely Chopped Red Onion and Sieved Egg
Garnished with Imported Cubed Cheese and Grape Clusters
Baskets spilling Garlic Pumpernickel Points

Blue Cheese and Leek Torta
Savory Cream and Blue Cheese Blended with Leeks
Garnished with Imported Cubed Cheese and Grape Clusters
Basket spilling Toasted Baguette Slices

Miniature Skewers Holding
Portobello Mushroom Marinated in Balsamic Vinaigrette,
Macadamia Chicken with Honey Mustard Dipping Sauce,
Teriyaki Flank Steak Glazed and Coated with Black and White Sesame Seeds,
Grilled Pineapple with Kiwi Coulis

Assorted Miniature New Potatoes Filled with
Garlic Mashed Potatoes, Chili,
Irish Stew, Gorgonzola Cheese,
Bacon and Sour Cream

Lahinai Meatballs – Sweet and Sour Bite Sized Meatballs

Pre-made Miniature Roast Beef Sandwiches with
Stone Ground Mustard, Caramelized Onions and Whipped Horseradish

Fresh Fruit Skewers of
Cantaloupe, Watermelon, Honeydew and Strawberries

Chocolate Mousse Crepe Bites Filled with Mocha Mousse and Dipped in Dark Chocolate
Lemon Crepe Bites Filled with Lemon Crème and Dipped in White Chocolate

Assorted Finger Bars

Coffee Service with all the Condiments

Tea with Lemon Wedges

BUFFET MENU IV

Select three (3) from our Hors d' oeuvres menu
And the following...

Chef Carving
Sirloin Tip Roast and Honey Roasted Turkey Breast

Bread Display of
Baguettes, Open Hearth Rolls and Lahvosh
Condiments of Mayonnaise, Cranberry Mayonnaise,
Stone Ground Mustard Caramelized Onions and Whipped Horseradish

Dried Pasta, Garlic Braids and Olive Oil Cans Used as Decor
Angel Hair Pasta with Julienne of Wild Mushrooms
Tossed with Roasted Garlic and Light Tomato Sauce,
Tri-Colored Rotini with Chunky Primavera and
Linguini with Alfredo Sauce
Grated Cheese, Red and Black Pepper Shakers and Garlic Bread Fingers

Whole Vegetables Used as Decor
Marble Boards Displaying Marinated then Grilled Vegetables of
Asparagus, Cauliflower, Carrots, Zucchini, Jicama,
Fennel and Red and Green Peppers

Cut Glass Bowls Holding Caesar Salad with Croutons to the Side

Copper Skillets Brimming with French Potato Salad of
Diced Roasted Potatoes, French Green Beans,
Scallions, Chopped Tomatoes, Cured Olives and Fresh Herbs
Balsamic Vinaigrette

Platter of Seasonal Fresh Fruits to Include
Watermelon, Cantaloupe, Honey Dew, Pineapple, Jumbo Strawberries,
Varieties of Seedless Grapes

White Chocolate-Cranberry Brownie

Coffee Service with all the Condiments

Tea with Lemon Wedges