

Sample Cocktail Party Menus with Service

Sample Cocktail Party Menu #1

**Includes Servers & Chefs for your Event, for up to five hours;
see terms and conditions**

**indicates traditionally stationary selections*

Select five:

**Vegetable Display*
**International Cheese & Crudite Display*
**Warm Spinach Dip*
served with Homemade Tortillas
Chicken Sate (served with dipping sauce)
Beef Sate' with Dipping Sauce
Vegetarian Quesadillas & Sour Cream & Salsa
Caesar Salad Crustinis
**Bruschetta*
Falafel Bites (fried garbanzo-bean patties with
dipping sauce)
Miniature Vegetable Cakes & dipping sauce
**Caprese Bruschetta*
**Roasted Portobello & Artichoke Bruschetta*
Tomato Soup & Grilled Cheese
Miniature Corndogs
with Honey Dijon Dipping Sauce

Cajun Beef Skewers
**Boneless Buffalo Wings*
**Jerk Chicken Wings*
**Shanghai Hot & Spicy Chicken Wings*
**Teriyaki Chicken Wings*
**Apple Cranberry Chicken Wings*
**Cilantro Lime Chicken Wings*
Vegetarian-Stuffed Mushrooms
Gorgonzola Meatballs
Autumn Meatballs & Roasted Red Pepper Jam
**Chicken Salad Crustinis*
Sweet Potato Quesadillas &
Cinnamon Sour Cream
Spinach & Artichoke in Phyllo Cups
Assorted Vegetable Miniature Quiches

Fresh Fruit Skewers with Dipping Sauce
California Vegetarian Sushi Rolls with Soy Sauce & Ginger
Macaroni & Cheese Bites with Panko Bread Crumbs & Shredded Parmesan Cheese
**Salads served in individual cups (select from cranberry walnut; Spinach, Pear & Goat Cheese, or Arugula*
with Mandarin Orange, Kiwi & Honey Lime Vinaigrette

**All Menus with service include beautiful presentation on either
rustic or stainless displays with fresh décor*

7.00% Massachusetts Meals Tax will be added to all packages

Sample Cocktail Party Menu #2

**Includes Servers & Chefs for your Event, for up to five hours;
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Select One from Each Station

Stationary Displays

International Cheese Display

Mediterranean Platter

Tenderloin Crustinis with Horseradish Cream Sauce

Italian Station

*Autumn Miniature Homemade Meatballs
with Roasted Red Pepper Jam*

Antipasto Skewers

Sweet Potato Quesadillas with Sweet Ginger Sour Cream

Individual Rustic Assorted Pizzas (Vegetarian)

Vegetarian Stuffed Mushrooms

Asian Station

Chicken Satay with Thai Peanut Dipping Sauce

Miniature Vegetable Spring Rolls with Dipping Sauce

Salad

Cranberry Walnut Salad (served in individual cups)

Seafood Station

Fish Skewers (Swordfish, depending on availability & market price)

Miniature Crab Cakes with Lemon Caper Roumelade

Grilled Citrus Shrimp with Chipotle Sauce

Sample Cocktail Party #3

Includes Servers & Chefs for your Event

**indicates traditionally stationary selections*

**Includes Servers & Chefs for your Event, for up to five hours;
see terms and conditions**

Select three:

- *Vegetable Display*
- *International Cheese & Crudite Display*
- *Warm Spinach Dip*
served with Homemade Tortillas
- Chicken Sate (served with dipping sauce)*
- Beef Sate' with Dipping Sauce*
- Vegetarian Quesadillas & Sour Cream & Salsa*
- Caesar Salad Crustinis*
- *Bruschetta*
- Falafel Bites (fried garbanzo-bean patties with dipping sauce)*
- Miniature Vegetable Cakes & dipping sauce*
- *Caprese Bruschetta*
- *Roasted Portobello & Artichoke Bruschetta*
- Tomato Soup & Grilled Cheese*
- Spinach & Artichoke in Phyllo Cups*
- Fresh Fruit Skewers with Dipping Sauce*
- California Vegetarian Sushi Rolls with Soy Sauce & Ginger*
- Macaroni & Cheese Bites with Panko Bread Crumbs & Shredded Parmesan Cheese*
- *Salads served in individual cups (select from cranberry walnut; Spinach, Pear & Goat Cheese, or Arugula with Mandarin Orange, Kiwi & Honey Lime Vinaigrette)*
- Miniature Corndogs*
with Honey Dijon Dipping Sauce
- Cajun Beef Skewers*
- *Boneless Buffalo Wings*
- *Jerk Chicken Wings*
- *Shanghai Hot & Spicy Chicken Wings*
- *Teriyaki Chicken Wings*
- *Apple Cranberry Chicken Wings*
- *Cilantro Lime Chicken Wings*
- Vegetarian-Stuffed Mushrooms*
- Gorgonzola Meatballs*
- Autumn Meatballs & Roasted Red Pepper Jam*
- *Chicken Salad Crustinis*
- Sweet Potato Quesadillas & Cinnamon Sour Cream*
- Assorted Vegetable Miniature Quiches*

Select three:

- California Vegetarian Sushi Rolls*
with Soy Sauce & Ginger
- Italian Antipasto Skewers*
- Marinated Mozzarella on Rosemary Skewers*
- Lemon & Dill Tortellini Skewers*
- Curried Chicken on an Endive Leaf*
- Pear, Pecan & Brie Cups*
- Cranberry & Cinnamon Goat Cheese Cups*
- Asparagus Parmesan Straws*
- Brie in Puff Pastry with Pear Chutney*
- Smoked Salmon Mousse on Cucumber Discs*
- Assorted Chicken Bites (e.g., Marsala, parmesan, Florentine, Caprese, Mediterranean)*
- Spicy Salmon Cakes with Cucumber Dill Sauce*
- Jumbo Gulf Shrimp Cocktail*
- Dates Wrapped in Bacon*
- New Orleans Fried Catfish Fingers*
(with Lemon Roumelade)
- Homemade soups in miniature bread bowls*
(large variety of soups available)

**Slider bar: your choice of two: beef, barbecue pork or
barbecue chicken sliders (Crab Cake Sliders
+\$3.75/pp)*

Buffalo or Cajun-style shrimp with dipping sauces

Select three:

*Award Winning California Maki Dip served with
Tempura Nori Crisps*

**Award Winning Mediterranean Eggplant Dip*

**Mediterranean Display*

**Antipasto Display*

Ahi Tuna or Salmon Sushi Rolls

with Soy Sauce & Ginger

*Bite-sized Lobster Corndogs,
served with Lemon Remoulade*

Tenderloin Crustinis

with Horseradish Cream Sauce

**Award-Winning Seven Cheese Tuscan Dip (with
Homemade Lavash Chips)*

Miniature Crab Cakes

Lollipop Lambchops

Miniature Beef Wellingtons

*Pan-Seared Sea Scallops with Butternut Squash Puree,
Mango Salsa or a Vanilla Buerre Blanc*

**Fruit Salsa served with
Cinnamon Sugar Lavash Chips*

Antipasto Bites

Crab-Stuffed Mushrooms

Coconut Shrimp with Dipping Sauce

Crab or Shrimp with Mango and Avocado

**Raw Bar (freshly shucked oysters, littleneck clams,
crab claws & shrimp cocktail)(+\$7.00/pp)*

Oyster Shooters

Scallops wrapped in Bacon

Ahi Tuna

*(Lightly marinated sushi-grade tuna, grilled, with a
coconut risotto cake, served on a Nori chip with green
apple wasabi drizzle)*

Dessert

Select two (+\$3.50/pp for each additional dessert):

<i>Brownies</i>	<i>Mixed Berry & Brie Bites</i>
<i>Canoli Dip</i>	<i>Ooey Gooey S'mores Bars</i>
<i>Candy Buffet</i>	<i>Chocolate Dipped Strawberries</i>
<i>Lemon Bars</i>	<i>Strawberry Shortcake Skewers</i>
<i>Miniature Pastries</i>	<i>French Toast Bread Pudding</i>
<i>Caramel Apple Bites</i>	<i>Crispy Bananas with Nutella</i>
<i>Key Lime Pie Shooters</i>	<i>Fresh Fruit Skewers with Dipping Sauce</i>
<i>Miniature Fruit Pizzas</i>	
<i>S'mores Popcorn Pops</i>	
<i>Chocolate Pudding with Bacon Spoons</i>	
<i>Assorted Homemade Cookies with Infused Milk</i>	
<i>Fruit Salsa with Cinnamon Sugar Lavash Chips</i>	
<i>Chocolate Dipped Pretzel Sticks</i>	<i>Mixed Berry Tiramisu</i>
<i>Milky Way Brownie Bites</i>	<i>Banana Pudding Shots</i>
<i>Caramel Apple Rice Krispie Treats</i>	
<i>Sweet Cream Ricotta Filled Strawberries</i>	<i>Vanilla Pudding Topped with Fresh Berries</i>

Coffee & Tea

Regular, Decaffeinated and Assorted Teas

Add a Gourmet Coffee Bar + \$2.50/pp

(Disposable Products Included Upon Request)