



COCKTAIL PARTY SAMPLE MENU



Hors D'oeuvres (to pass)

CRAB FILLED MUSHROOMS

Oven baked mushroom caps filled with fresh lump crabmeat in a creamy sauce.

CROSTINI

Garlic rounds with Roma tomatoes, basil and Mozzarella cheese.

Cocktail Buffet

ROASTED TENDERLOIN OF BEEF

Prime tenderloin of beef served with silver dollar and condiments: horseradish cream, Dijon mustard, sliced and served under a heat lamp.

CHICKEN APPETIZERS

Bite sized boneless chicken breast, marinated in garlic butter, coated in French bread crumb/parmesan cheese crust. Baked until golden brown and served with a peanut sauce for dipping.

NORWEIGAN SMOKED SALMON

A delicious smoked salmon served with capers, cream cheese, diced eggs, onions, a raspberry mustard and assorted breads, displayed on a beautiful wooden and pewter salmon tray.

GOAT CHEESE TORTA

This torta is made with goat and cream cheese and layered with sundried tomatoes and a pinenut/pesto mixture, served with crackers.

SPINACH SPREAD

Fresh spinach combined with sour cream and water chestnuts, served with garlic bread rounds.

Desserts

STRAWBERRY DISPLAY

A beautiful presentation of fresh strawberries accompanied by a variety of other seasonal berries, garnished edible flowers and fresh mint beautifully displayed in a glass bowl, and served with a chocolate fondue for dipping.

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MINIATURE DESSERTS

An assortment of open faced miniature tea sandwiches topped with a savory selection of chicken salad, ham salad, egg salad, pimento cheese, cucumber & watercress, and/or smoked salmon with cream cheese & capers. Each canapé is individually garnished and beautifully presented on silver trays.