



YOUR EVENT IS SPECIAL TO US TOO!

Mini Meals Cocktail Party On The Buffet

Mediterranean Tower

*Classic Tomato Bruschetta * Five Olive Tapenade * Sicilian Eggplant Bruschetta*

*Traditional Hummus * Roasted Red Pepper Hummus*

Garlic Crostini & Fresh Pita

Baked Brie

Creamy brie enrobed in raspberry sauce and wrapped in crispy phylo crust, served warm on a granite stone.

Martini's

(not really, just served in large martini glasses)

Fresh Baby Mozzarella Balls with Sweet Grape Tomatoes, Fresh Basil & Olive Oil

*Olive & Artichoke Salad * Marinated Roasted Peppers*

Butlered Hors D'oeuvres

Choice of 6 hors d'oeuvres from "A" & 3 from "B" & 3 Mini Meals

(see page 2 for additional selections)

Served on white china platters with fresh flowers and appropriate dips.

Mini Meals

*(Served Butler Style, choice of **Three**)*

Lobster Mac & Cheese Served In Mini Campfire Pots

Mixed Vegetable Lomein served in Chinese takeout Boxes w/ Chop Sticks

Sliced Filet Mignon on Yukon Gold Smashed Potatoes w/ Porcini Mushroom Sauce

*Shrimp Bisque Shooters * Jalapeno Mac & Cheese in Mini Campfire Pots*

*Pulled Pork over Jalapeno Mac & Cheese * Pan Seared Scallops with Mango Salsa*

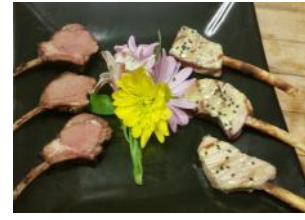
Grilled Cheese & Tomato Bisque Shooters

Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, disposable mini meal plates & utensils.

Pricing starts at \$48.95 per person

Minimum 50 guests/ plus staffing (please contact our banquet manager for details).



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Hot Hors D'oeuvre Listing

Section A

*Franks In Jackets * Vegetarian Quiche Assortment (V) * Wild Mushroom Tartlet (V)*
Asparagus Roll up with Asiago & Blue Cheese Wrapped In Phyllo Pastry (V)
*Brie Phyllo Roll with Raspberry Sauce (V) * Buffalo Chicken Skewers*
*Pear , Toasted Almonds & Brie Phyllo Roll (V) * Caponata Phyllo Star (V)*
*Chicken Cordon Bleu Puff * Goat Cheese & Honey Phyllo Triangle (V)*
*Spanikopita (V) * Wild Mushroom & Cheese Phyllo Triangles (V)*
*Buffalo Chicken Spring Roll * Vegetable Spring Roll (V)*
*Tequilla Chicken Taquitto * Mini Reubens*
Mushroom Caps w/ Spinach & Gorgonzola (V)
*Mushroom Caps w/ Sausage * Sesame Chicken Skewers*

Cold Hors D'oeuvres (included in Section A)

Asparagus Wrapped With Lox
Melon Wrapped w/ Prosciutto
Mozzarella Wrapped w/ Roasted Pepper (V)
Southwestern Grilled Shrimp in Phyllo Baskets

Section B

*Scallops Wrapped In Bacon * Shrimp Stuffed With Crabmeat*
*Bacon Wrapped Shrimp * Coconut Shrimp*
*Ahi Tuna Spring Rolls * Peking Duck Spring Roll * Philly Cheese Steak Spring Roll*
*Breaded Crab Cakes w/ Mango Cocktail Sauce * Maui Shrimp Spring Roll*
*Asian Short Rib Pot Pie * Beef Teriyaki Skewers * Beef Tenderloin Kabobs*
*Beef Tenderloin & Gorgonzola Wrapped In Bacon * Braised Short Rib Wrapped In Bacon*
*Moroccan Lamb Kabob w/ Fig, Apricot & Peppers * Peach BBQ Brisket Wrapped in Pork Belly*
*Pork Belly Satay * Beef Empanada w/ Fire Roasted Vegetables * Buffalo Chicken Empanadas*
*Braised Short Rib & Manchego Empanadas * Chorizo & Black Bean Empanadas*
*Fire Roasted Vegetable Empanadas w/ Pepper Jack Cheese (V) * Pork Carnita Taquito*
*Arepas w/ Chorizo & Manchego * Chicken & Waffles w/ Chipotle Aioli * Mini Cubans*
*Short Rib & Fontina Panini * Beef Wellington * Carolina Pulled Pork and Corn Bread Tartlet*
*Short Rib & Roquefort Hand Pie * Bella Flora Puff (V) * Porcini Mushroom Risotto Croquette (V)*
*Quinoa & Zucchini Fritters (V) * Risotto with Asparagus & Mushroom Croquette (V)*
*Paella Croquette w/ Shrimp & Chorizo * Braised Short Rib Pierogi*