



## Cocktail Party

**Service: (tipping additional)**

**\$28.00/hour/server**

**\$30.00/hour/bartender**

**\$32.00/hour/chef**

**Rentals: Tents, Chairs, Linens, Glasses, Plates etc... See rentals list.**

**Bar:**

**Complete Liquor Lists available, includes types and quantities. Ask about our signature drinks!**

**Menu:**

**Includes approximately eight items.**

**Fee: Cocktail party prices begin at \$23.00/head.**

**Items available at an additional cost include:**

- 1. Filet Mignon**— cold, served with Tarragon Mayonnaise on Truffle Toast w/arugula and shaved parmesan.
- 2. Shrimp or Crab Claw Cocktail, Shrimp Chimichurri or Mojo de Ajo.**
- 3. Smoked Salmon.**
- 4. Clams or Oyster** — fresh shucked (clam bar), or Rockefeller, Casino, or Oreganato.
- 5. Swiss Raclette**-Assorted foods and meats, topped with Melted Raclette Cheese or Raclette Table.
- 6. Pasta Bar.**
- 7. Tuscan Table/Antipasto.**
- 8. Dim Sum** — assorted Mini Dumplings prepared in a bamboo steamer w/ Zhenjiang Dipping Sauce.
- 9. Sushi** — California, Cucumber, Vegetable, Tuna Rolls w/ Ginger & Wasabi in Soy Sauce.
- 10. Tuna Tartare prepared with Diced Avocado, Spicy Mayo in a Phyllo Cup.**
- 11. Seared Tuna w/ Soy Ginger Reduction & Wasabi Cream on Gyoza Crisps.**

**12. Sliders:** Grilled Kobe Burger w/ Sautéed Portobello Mushrooms.

Asian Pulled Pork w/ Spicy Sesame Slaw.

Lobster Roll.

Crab Cake w/ Fresh Herb Sauce.

**13. Summer Rolls w/ Spicy Peanut Sauce or Sweet and Sour Dressing.**

**14. Baby Lamb Chops w/ Ancho Seasoning and Pineapple Mango Salsa.**

**The following is a list of some popular Hors d'oeuvres:**

**Roast Squash Quesadilla w/ Red Pepper Jack Cheese, Chipotle, Lime, and Sour Cream.**

**Cheese, Chicken or Beef Quesadilla w/ Guacamole, Salsa & Sour Cream.**

**Fish Tacos w/ Mango Salsa.**

**Chicken, Beef, Black Bean, Goat Cheese, Chorizo and Monterey Empanada's.**

**Bruschetta** — Fresh Tomato Basil, Goat Cheese w/ Sauteed Oyster Mushroom in Truffle Oil.

**Spanakopita** — Spinach and Feta Cheese in Phyllo.

**Sausage Bundles** — Sausage, Cream Cheese, and Mushroom in Phyllo.

**Phyllo Triangles** — Chicken in Sherry, Cheese, Shrimp, Crabmeat.

**Shrimp and Cheese Pastry** — Shrimp, Cream Cheese, Horseradish, baked in Puffed Pastry.

**Rumaki** — Marinated Water Chestnuts, Sea Scallops or Chicken Livers wrapped in Bacon.

**Stuffed Mushrooms** — Three Cheese in Madeira Wine and Tarragon; or Artichoke w/ Asiago Cheese.

**Satay** — Chicken, Lamb, Tofu or Beef marinated in an Indonesian Peanut Sauce.

**Coconut Chicken (or Shrimp)** — served with Ginger Dipping Sauce.

**Sesame Chicken** — served with Peanut Ginger Sauce.

**Indian Spice**—Chicken Thighs spicy hot with a Lime Kick.

**Chicken Tikka Masala w/ Naan Bread.**

**Chicken, Beef or Lamb Curry served on an Apple Chip.**

**Tempura** — Vegetables, Chicken, Shrimp, in Teriyaki, Szechuan, or Horseradish Sauce.

**Mexican Seven Layer Dip** — served with Nacho Chips. Guacamole or Salsa with chips.

**Fried Potato Skins** — with Jalapeno Cheese Dip, or Sour Cream and Chives.

**Bacon Parmigiana Canapés.**

**Spring Rolls**—Vietnamese Spring Rolls w/ Dipping Sauce or

Filet Mignon Spring Rolls w/ Caramelized Onion, Cheddar Cheese & Fresh Spicy Ketchup.

**Samosa**—w/ Tamarind Chutney and Mint Cilantro Chutney.

**Fritters** — Corn, Plain or with Pineapple, served with Boysenberry Jam or Applesauce.

**Clam Fritters** — served with Fresh Herb Sauce or Cocktail Sauce.

**Roast Eggplant Fritters** — with Yogurt Mint Sauce.

**Salmon Lobster Fritters** — with Sorrel Cream.

**Crab Cakes** — served with Fresh Herb Sauce, Tomato Tartar, or Mango Salsa.

**Mini Potato Pancakes** — Regular or Sweet Potato, served with Applesauce,  
Sour Cream, or Salmon Caviar.

**Mini Crepes** — Vegetable, Cheese, Sausage, or Fruit Fillings.

**Assorted Miniature Quiche** — Lorraine, Vegetable and Cheese, Spinach,  
Tomato and Basil, Zucchini, etc...

**Pigs in a blanket** — Dijon or Honey Mustard.

**Sliced Kielbasa** — on Party Rye or Pumpernickel with Horseradish Cream Sauce, Mustard.

**Fried Zucchini, Mushrooms, Oysters, Clams**

**Mini Reuben** — traditional, with Turkey or Coney Island.

**Fruit Chunks** — Platter with Dip, or wrapped in Prosciutto Ham.

**Crudit ** — Fresh Vegetable Platter served with Dip. Or all Asparagus (in season).

**Deviled Eggs** — Sriracha, Wasabi or Traditional.

**Stuffed Breads** — Meat, Vegetable, and Cheese Combinations.

**Crocque Monsieur**— Ham and Gruyere Cheese Squares w/ B chamel Sauce.

**Tea Sandwiches** — Pinwheels, Herb, Hummus, Ham, Chicken, Tuna, Crab.

**Chicken Salad** — on toasted Zucchini, Lemon Poppy Seed, or Cranberry Nut Bread Rounds.

**Corn Cups w/ Chili & Cheddar Cheese.**

**Whole sliced Ham, Turkey, Beef with Condiments.**

**Spinach or Cheese Dip served with Pumpernickel or Rye.**

**Profiteroles** — Salad, Meat or Cheese Filled.

**(Gorgonzola & Fig/ Tarragon Lobster Salad/ Lump Crab w/ Herbs)**

**Assorted Cheeses and Pate served with Crackers and Baguette.**

**Rolled Grapes** — in Blue Cheese sprinkled with Crushed Walnuts.

**Ceviche** — Marinated Seafood wrapped in Snow Pea.

**Fresh Mozzarella and Grilled Eggplant wrapped in Roast Red Pepper Strips.**

**Cucumber Sandwiches** — Plain, or with Salmon Mousse

**Meatballs** — Turkey, Swedish, or Chinese, or Mini Meatball Slider.

**Mini Pizza** — Assorted toppings.

**Mini Calzone** — Mozzarella Artichoke Sausage w/ Marinara Sauce.

**Naan Bread Pizza w/ Goat Cheese, Caramelized Onion, and Olives.**

**Beef or Smoked Salmon Tartar/ Tuna Carpaccio** — Served with Capers, Shaved Romano Cheese and Chili Mayo.

**Stuffed Vegetables** — Hearts of Palm, Celery, Snow Peas, Endive, Cherry Tomato ...  
stuffed with Gorgonzola Cheese, Lobster Salad, Herb Cream Cheese,  
Caviar Cream Cheese, and Heirloom BLT.

**Brie & Raspberry Puffs.**

**Asparagus Cheese Rolls.**

**Tortellini Skewers** — Sun Dried Tomato, Alfredo, or Pesto Sauce.

**Chicken Wings** — Buffalo (with Blue Cheese and Celery) or Oriental.

**Baked Brie served with Swedish ginger snaps.**

**Hummus on pita, Baba Ghanouj** — Eggplant Spread with Tahini.

**Hot Crab, Artichoke and Jalapeno Dip with Pita Triangles.**

**Bar Treats** — Cheese Straws, Truffle Popcorn, Kale Chips, Tater Tots w/ Assorted Dips.

**Please feel free to enquire about any items not shown on this list.**

**Other services include:** Portable Sanitation Units, Floor Plans, Plant Rentals.

**Referral Services** — Photographer, Entertainment, Flowers, etc... **Complete Price Estimates.**