



Cocktail Party Hors d'oeuvres

Choose two from the following butlered hors d'oeuvres...

- Beggar's Purses with Adobe Chicken
- Caramelized Onion/Pancetta Phyllo Tartlets with Asiago
- Chicken Pesto ~or~ Thai Curry Chicken in Phyllo Shells
- Mini Bacon-Herb Cupcakes
- Fresh Tomato & Basil Bruschetta (*summer is when it's best!*)
- Green Olive & Cheddar Phyllo Tarts
- Artichoke Pesto ~or~ Prosciutto-Honey Mustard Palmiers
- Prosciutto Wrapped Gorgonzola, Brie ~or~ Goat Cheese Bites
- Smoked Gouda Pizza Squares with Caramelized Onions, Dates & Almonds
- Wild Mushroom-Madeira Tartlets ~or~ Tomato-Pesto Tartlets
- Antipasto Kabobs with Balsamic Drizzle
- Mini Broccoli Cheddar Frittatas
- Blue Crab-Parmesan Toasts ~please add \$3.00 per guest
- Seared Scallops with Orange-Sesame Dipping Sauce ~please add \$3.00 per guest

Choose three from the following tabled hors d'oeuvres...

- Amaretto-Mango Smothered Brie with Gourmet Crackers
- Black-Eyed Pea Con Queso with Pita ~or~ Tortilla Chips
- Blue Cheese, Gruyere & Pecan Gâteau with Fresh Red & Green Apple Slices
- Brie Glazed with Fig Preserves ~or~ Cranberry Salsa sided by Gingersnaps
- Chicken-Bacon Bites with Sweet-Hot Tomato Chutney
- Florentine ~or~ Sun-Dried Tomato Artichoke Dip with Pita Chips
- Garden Vegetable Basket with Green Goddess & Ranch Dipping Sauces
- Green Chili-Artichoke Dip with Corn "Fritos" Chips
- Montrachet, Sun-Dried Tomato & Pesto Terrine with Gourmet Crackers & Fresh Baguette Slices
- Mushroom Caps Stuffed with Brie-Pesto ~or~ Tavern Ham & Smoked Gouda ~or~ Poblano & Cheddar
- Puff Pastry Brie filled with Herbs & Salami ~or~ Wild Mushrooms sided by Gourmet Crackers & Fresh Baguette Slices
- Salsa Jack and Green Chili Sour Cream "Cheesecake" with Gourmet Crackers & Flat Breads

Also Included... Appropriate chafing dishes, beautifully garnished serving trays, ****platinum banded white china, stainless flatware**; white ~or~ ivory buffet linen, cocktail napkins and serving pieces. ****for disposables, please deduct \$1.25 per guest**

~ \$17.25 per guest, 20 guest minimum ~

Please note...

- For groups under nineteen guests, *please add \$3.50 per guest*
- For each additional butlered hors d'oeuvre, from the above list, *please add \$2.50 per guest*
- For each additional tabled hors d'oeuvre, from the above list, *please add \$3.50 per guest*

À La Carte Selections ~or~ Create Your Own Special Menu from the following...

Priced per guest

Seafood...

- Blanched Shrimp with Rémolade ~or~ Traditional Cocktail Sauce ~or~ Green Peppercorn Tartar Sauce
- \$6.75 ~ 16-20 Count (4 per guest)
- \$5.75 ~ 21-25 Count (4 per guest)
- \$7.00 ~ Bloody Mary Medium Shrimp Cocktails in Martini Glasses
- \$6.50 ~ Fire & Ice Shrimps (3 per guest)



- \$6.50 ~ Grilled Large Mustard-Tarragon Shrimp (3 per guest)
- \$6.25~ Marinated Large Shrimp Wrapped with Prosciutto & Sage (3 per guest)
- \$6.25 ~ Grilled Sweet-Spicy Shrimp with Mint Dipping Sauce (3 per guest)
- \$5.00 ~ Sautéed Medium Shrimp in Fried Garlic Vinaigrette
- \$4.25 ~ Petite Shrimp Cakes with Remoulade or Lemon-Caper Aioli
- \$4.25 ~ Blanched Shrimp on a Cucumber "Crown"
- \$4.25 ~ Gulf Shrimp Cakes with Lemon-Caper Aioli

- \$6.00 ~ Seared Tuna Caper Crostini
- \$6.00 ~ Seared Tuna on Fried Wonton with Wasabi-Green Onion Aioli
- \$6.75 ~ Ahi Tuna & Salmon Sushi with Soy Dipping Sauce (*If you like Sushi, please ask about our extensive list!)
- \$4.75 ~ California Rolls with Soy Dipping Sauce
- \$5.50 ~ Smoked Side of Salmon ("Dry" ~or~ "Wet" Smoked) with Capers, Red Onions, Dill-Horseradish Sauce, Caviar (please add \$4.00 per guest) & Pumpernickel Points
- \$6.50 ~ Gravlox Infused Salmon with Cilantro & Vodka (5 days notice please) Display with Baguettes Slices & Sauces
- \$4.50 ~ Mustard-Rosemary Marinated ~or~ Glazed Teriyaki Salmon Skewers
- \$4.50 ~ Petite Salmon Cakes with Chipotle Citrus Aioli or Lemon Caper Aioli
- \$4.75 ~ Petite Sweet Potato/Apple Cakes topped with Smoked Salmon & Crème Fraiche
- \$4.25 ~ Swedish Salmon Pancakes
- \$4.00 ~ Roasted Potato "Coins" topped with Smoked Salmon & Crème Fraiche
- \$3.85 ~ Smoked Salmon, Fresh Spinach & Horseradish Wrap Slices

- \$6.00 ~ Scallop ~or~ Shrimp ~or~ Salmon Seviche in Bamboo Spoons
- \$5.75 ~ Bacon Ginger Scallop Skewers
- \$5.75 ~ Honey Glazed scallops with Peach Butter
- \$5.75 ~ Bacon Wrapped Citrus Marinated Scallops

- \$4.50 ~ Crab filled Deviled Eggs
- \$4.90 ~ Mini-Southern Crab Cakes with Rémolade ~or~ Green Peppercorn Sauce
- \$4.90 ~ Crab Louis Cucumber Cups
- \$5.25 ~ Spicy Crab & Shrimp Bruschetta
- \$5.00 ~ Crab & Fresh Corn Relish in Wonton Shells
- Market Price ~ Sweet Banana Tostones with Caribbean Lobster
- Market Price ~ Lobster, Mango & Jicama Summer Rolls with Asian Dipping Sauce
- Market Price ~ Lobster-Mango Cocktail in Martini Glasses

Meats & Poultry...

- \$9.00 ~ Rosemary-Garlic Roasted Sliced Beef Tenderloin sided by Petite Rolls, Balsamic Caramelized Red Onions & Crumbled Gorgonzola



- \$7.85 ~ Rosemary-Garlic *~or~* Bourbon Marinated Roasted Sliced Beef Tenderloin sided by Petite Rolls, Crème Horseradish & Whole Grain Dijon Mustard ~ *blue cheese ~or~ rosemary biscuits ~ please add \$1.50 per guest*
- \$7.85 ~ Sicilian Antipasto Display (Marinated Mushrooms, Fresh Mozzarella, Roasted Red Peppers, Italian Charcuterie, Mediterranean Olives, Marinated Artichokes, Prosciutto & Provolone Stuffed Peppers with Focaccia Bread Wedges)
- \$6.00 ~ Beef Tenderloin Brochettes with Cabernet Glaze
- \$6.00 ~ Tunisian Skewered Beef Tenderloin
- \$6.00 ~ Beef Tenderloin Satays with Spicy Peanut Sauce
- \$6.00 ~ Beef & Bacon Sliders topped with Caramelized Shallots & Cheddar Cheese
- \$4.65 ~ Asian Glazed Meatballs
- \$4.65 ~ Grilled Beef & Biscuits with Ancho-Jalapeno Butter
- \$3.75 ~ Braised Short Rib Pierogi
- \$3.50 ~ Short Rib & Manchego Empanadas
- \$3.50 ~ Sirloin with Gorgonzola & Bacon Bites
- \$8.50 ~ Port Marinated Lamb Chops
- \$8.50 ~ Cocktail Rosemary Roasted Lamb Chops
- \$8.50 ~ Moroccan Spiced Lamb Kabobs
- \$5.45 ~ Roasted Greek Seasoned *~or~* Rosemary & Garlic Marinated Pork Tenderloin Slices with Triple Crown's Specialty Mustard Sauce & Crème Horseradish with Petite Rolls
- \$5.00 ~ Honey Mustard Roasted, Sliced Pork Tenderloin sided by Buttermilk Biscuits *~or~* Sweet Potato Biscuits
- \$5.00 ~ Spicy Peanut Marinated Pork Tenderloin Skewers with Warm Peanut Dipping Sauce
- \$4.30 ~ Mu Shu Pork Wonton Cups
- \$3.35 ~ Southern Smithfield Ham Biscuits
- \$3.45 ~ Bacon Wrapped Medjool Dates with Blue Cheese
- \$3.45 ~ Gruyere & Applewood Smoked Bacon Tartlets
- \$3.75 ~ Prosciutto Wrapped Medjool Dates with Goat Cheese
- \$3.75 ~ Peach Glazed Pork Skewers
- \$3.75 ~ BBQ Pork wrapped with Bacon
- \$3.75 ~ BBQ Pork Sliders with Country Coleslaw
- \$4.25 ~ Petite Pepperjack Cheese Grit Cakes topped with Eastern Carolina BBQ Pork
- \$5.00 ~ Chinese Chicken "Lollipops" with Asian Rémoulade
- \$5.00 ~ Ginger-Hoisin Chicken Drummetts
- \$4.30 ~ Cashew Chicken Skewers with Orange Ginger Sauce
- \$4.00 ~ Crown Chicken Breast "Lollipops"
- \$4.00 ~ Tuscan Chicken Cakes with Tomato Relish
- \$4.00 ~ Marinated Chicken Skewers with Peanut Dipping Sauce



\$3.75 ~ Peach Glazed Chicken Skewers

\$12.20 ~ Smoked Duck with Hoisin on Petite Rolls & Napa Cabbage Sesame Slaw

\$13.25 ~ Skewered Marinated Duck Breast with In-House Made Cranberry Mustard Dipping Sauce

Quesadillas...*accompanied by cilantro sour cream & pico de gallo*

\$4.40 ~ Grilled Salmon with Cucumber Salsa

\$3.50 ~ Fresh Mango & Brie

\$3.75 ~ Roasted Chicken & Salsa Jack

\$3.75 ~ Roasted Chicken, Mushroom & Kale

\$3.50 ~ Grilled Farmer's Market Corn, Avocado & Salsa Jack Cheese with Grilled Tomato Salsa

\$3.25 ~ Portobello Mushroom & Aged Provolone

\$3.00 ~ Artichoke & Monterey Jack

\$3.00 ~ Caramelized Onions & Pancetta with Smoked Gouda

\$3.00 ~ New México Vegetables & Salsa Jack

Pastas...

\$5.75 ~ Fettuccini with Scallops in Red Pepper Cream Sauce

\$5.22 ~ Penne with Smoked Salmon & Leeks in a Montrachét Cream Sauce

\$4.00 ~ Rigatoni with Bolognese Sauce

\$3.00 ~ Linguini with Tomato-Basil Sauce ~ *(please add \$2.75 per guest for Shrimp ~or~ Scallops)*

\$4.25 ~ Penne with Gorgonzola Cream Sauce & Toasted Walnuts

\$4.25 ~ Ricotta, Parmesan & Mozzarella Tortellini with Marinara & Shredded Parmesan

Dips, Spreads, Pastries, Etc...

\$4.50 ~ Artichoke-Crab Chaffered Dip

\$4.50 ~ Smoked Salmon Cheese Terrine

\$4.00 ~ Root Vegetable Crostini (marinated beets, carrots, parsnips on crostini with herbed cheese spread)

\$4.25 ~ Belgian Endive "Boats" filled with Blue Cheese, Dried Cranberries & Fried Onions

\$3.75 ~ Mini Fondue Cheesecake Bites topped with Red Grape Relish

\$3.75 ~ Edamame & Goat Cheese Dip with Won Ton Chips

\$3.75 ~ Chaffered Montrachet & Sun-dried Tomato Dip with Chips or Crudites

\$3.75 ~ Salsa Jack & Green Chile "Cheesecake" with Gourmet Crackers & Tortilla Chips

\$3.50 ~ Maytag Blue Cheese, Bacon & Almond Fondue with Crusty Bread Cubes

\$3.25 ~ Gorgonzola Dolce-Grilled Pear Crostini

\$3.00 ~ Florentine, Cheddar & Pecan Torte

\$3.00 ~ Herbed Chèvre with Olive Tapenade Pesto

\$3.00 ~ New York Cheddar & Spanish Olive Cheesecake

\$3.00 ~ Brie Baked with Toasted Pecans & Black Pepper sided by Baguette Slices



\$3.00 ~ Olive Oil, Garlic & Spice Marinated Goat Cheese sided by Gourmet Crackers & Baguette Slices

\$3.00 ~ Roasted Garlic & Basil Infused Goat Cheese with Toasted Baguette Slices

\$3.00 ~ Bruschetta of Portobello, Roasted Red Pepper & Chèvre ~or~ Roasted Beet & Garlic-Herb Cheese

Fruit, Vegetable and Cheese Displays...

\$5.00 ~ Domestic & European Cheeses Displayed on Marble with Vine Ripened Grapes, Luscious Strawberries, Gourmet Crackers & Fresh Baguette Slices ~ to add Mini Asian Cheese Balls ~ *please add \$2.50 per guest*

\$4.85 ~ Roasted Asparagus with Dijon ~or~ Orange Vinaigrette Drizzle

\$4.00 ~ Mini Caprese (marinated mozzarella & cherry tomatoes) on a Skewer

\$3.50 ~ Medley of Herb-Garlic Roasted Seasonal Vegetables

\$3.50 ~ Fresh Fruit Display with Melons, Strawberries, Pineapple, Grapes & Other Seasonal Fruits

\$3.75 ~ Honeydew Melon Balls with Coconut Milk & Lime in Shot Glasses

Sweets & Treats...

\$4.50 ~ Assorted Rich & Decadent Truffles

\$4.25 ~ Assorted Petite Decorated Cakes

\$4.50 ~ Dark Chocolate & White Chocolate Dipped Strawberries

\$3.80~ Assorted Petite Bar Desserts

Also Included...

Appropriate chafing dishes, beautifully garnished serving trays, **platinum banded white china, stainless flatware; white ~or~ ivory buffet linen, cocktail napkins and serving pieces. ****For disposables, please deduct \$1.25 per guest of the total a la carte per guest charge**

NOTE: For events over four hundred guests, please call for a price quote