

COCKTAIL PARTY MENU

Price: \$72.00 Per Person

PASSED HORS D'OEUVRES

(Select eleven types of passed hors d'oeuvres)

A total of twenty-two hors d'oeuvres served per person

*Jumbo shrimp cocktail served with cocktail sauce
Roasted red pepper and goat cheese mini quiches
Asian chicken with pineapple salsa on a wonton
Filet mignon on French bread with horseradish sauce
Salmon cake with plum aioli
Artichoke hearts on phyllo pastry
Pumpkin tortellini with pesto and sun dried tomatoes
Southwestern black bean empanadas with salsa
Glazed cashews with brie on apple slices
Smoked salmon on pumpernickel with mustard dill
Asian shrimp balls with sweet soy dipping sauce
Goat cheese tartlet with pesto and roasted peppers
Maryland crab cakes served with lemon dill aioli
Potato pancakes with sour cream and apple sauce
Coconut shrimp with pineapple dipping sauce
Tomato caponata bruschetta with an olive paste
Beef or chicken satay with peanut sauce
Coconut chicken with plum sauce
Thai spring rolls with sweet chile sauce
Tuna on a rice cracker with ginger and wasabi cream cheese
Grilled beef rolls with tonkatsu sauce
Wild mushroom and gorgonzola cheese tartlets
Baby Lamb chops with mint pesto (add \$3.00 per person)
Grilled mahogany shrimp
Pistachio chicken with asparagus
Spicy crab rolls with coconut
Coney Island pigs in a blanket
Wild mushroom phyllo bundle
Mascarpone, blue cheese and caramelized onion tart
Baked clams with crispy bacon, onion and peppers
Bacon wrapped dates
Samosas served with tamarind chutney
Lump crab meat with fruit salsa on bread rounds
Pork pot stickers with soy dipping sauce*

STATIONARY HORS D'OEUVRES

(select three)

Price: \$8.00 Per Person

*Assorted international cheese and fresh fruit board with a variety of crackers
Colorful crudité basket with a variety of gourmet dressings
Assorted pate served with apple slices and an assortment of water biscuits
Assorted vegetable caponata spreads with toasted herb baguette bread
Hummus and grilled eggplant dips with pita chips*

DESSERT

Price: \$8.00 Per Person

*Assorted finger desserts created by our pastry Chef
Coffee, decaf and assorted teas*

THE FOLLOWING OPTIONAL STATIONS CAN BE ADDED TO YOUR COCKTAIL HOUR

CARVING STATION (\$17.00 Per Person)

(Select two items)

Oven roasted turkey breast with cranberry chutney and rosemary gravy

Baked ham glazed with sherry, brown sugar, and Dijon mustard

Sliced grilled London broil with a béarnaise sauce

Roast beef served with a peppercorn sauce

Herb crusted roast loin of pork with a pear sauce

Boneless leg of lamb with a mint sauce

Corned beef with assorted gourmet mustards

Prime rib au jus (add \$3.00 per person)

Filet mignon served with a cognac shallot sauce (add \$3.00 per person)

Rack of lamb served with a brandy sauce (add \$3.00 per person)

Optional side dishes are available at \$4.00 Per Person per Side Dish

ASIAN STATION (\$19.00 per Person)

Peking duck served with crepes, hoisin sauce, cucumbers and scallions

Asian shrimp balls with sweet soy dipping sauces

PASTA STATION (\$16.00 Per Person)

(Select two items)

Spinach and garlic tortelloni with a tomato and caper vermouth sauce

Four cheese agnolotti with roasted garlic and basil cream sauce

Penne pasta with pink vodka sauce and prosciutto

Pumpkin ravioli with light Alfredo sauce

Spinach gnocchi with saffron cream sauce and shiitake mushrooms

Penne with Bolognese sauce

Optional salads are available at \$3.00 Per Person

CREPE STATION (\$19.00 Per Person)

Crepes with a choice of fillings

(select two fillings)

Grilled vegetables with a four cheese sauce

Eggplant, peppers, zucchini and tomato ratatouille

Seafood crepe with salmon, scallops & shrimp with sherry cream sauce

Chicken divan with broccoli and gruyere cheese

Beef stroganoff with mushrooms, onions and sour cream sauce

Cinnamon apples served with whipped cream

SUSHI STATION (\$17.00 Per Person)

Sushi bar to include: California rolls, futo maki, crab rolls, cucumber maki, tuna rolls, salmon rolls, crab sushi, tuna sushi, shrimp sushi, squid sushi and salmon sushi

SEAFOOD STATION (\$20.00 Per Person)

A raw seafood bar artfully arranged with an abundance of shrimp cocktail, crab claws, poached mussels, clams and oysters on a half shell, served with cocktail sauce and fresh lemons

COCKTAIL PARTY PRICING

PRICE

\$72.00 per person for the Passed Hors D'Oeuvres Menu

Price includes the menu and all staffing. We will provide one staff person per fourteen guests.

Minimal rentals are also included in the price (china, linens, silverware, glassware, cocktail tables, white wood folding chairs with padded seats for up to 40% seating etc.)

Ballroom chairs, if desired, will cost an additional \$4.00 per chair.

Additional tables and chairs are available at a nominal extra fee

Optional Stations can be added (see menu for pricing).

Price includes all service charges.

Up to a 3 1/2 hour event.

Overtime after 3 1/2 hours will be billed at a rate of \$2.50 per person per half hour.

Bar set-ups (to include ice, soda, juices, bar fruit, etc.) are included in the above price.

Client will provide liquor. We will be happy to assist in determining quantities and ordering, etc.

You should budget about \$12.00 - \$15.00 per person for a 3 1/2 hour premium open bar.

Any additional rentals required by the Client (staging, lighting, conference tables, conference chairs, podiums, AV equipment etc.) are not included in this price and will be billed separately.

New York State Sales Tax will be added to your final bill.