

RECEPTION



COCKTAIL RECEPTION PASSED HORS D'OEUVRES

Designed for one hour of service

Choice of four - \$16 Choice of six - \$24

HOT

Mini Crab Cakes

Charred Lime Remoulade

Crabmeat Stuffed Mushrooms

Chicken Wellington

Mushroom Demi

Beef Wellington

Red Wine Demi

Chicken Satay

Hoisin Dipping Sauce

Beef Satay

Sweet Soy Sauce

Smoked Chicken Quesadilla

Chipotle Aioli

Vegetable Spring Rolls

Sweet Chili Dipping Sauce

Mozzarella & Provolone Arancini

Ham Croquettes

Mustard BBQ Sauce

Chicken Empanada

Chimichurri Aioli

Beef Empanada

Roasted Garlic BBQ Sauce

Mushroom Arancini

Creamy Caesar

Vegetable Samosa

Sweet Curry Sauce

Spanakopita

Feta Dipping Sauce

Franks in a Blanket

Mustard Dipping Sauce

Crab Rangoon

Asian Dipping Sauce

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COCKTAIL RECEPTION PASSED HORS D'OEUVRES

Designed for one hour of service

Choice of four - \$16 Choice of six - \$24

COLD

Antipasto on a Skewer

Balsamic Glaze

Chilled Poached Shrimp

Sweet Chili and Habanero Cocktail Sauce

Spicy Tuna Rolls

Sweet Soy Sauce

Fresh Catch Ceviche

Citrus Juices, Cucumber and Avocado

Mango Cups

Sea Salt and Tajin Sprinkled

Panzanella

Heirloom Tomatoes, Cucumber and Onion, Red Wine and Olive Oil

Carpaccio Toasts

Parmesan Cheese, Capers, Sea Salt, Fresh Pepper and Olive Oil

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

