

COCKTAIL PARTY

• passed & stationed platters •



PASSED HORS D'OEUVRE

• priced per piece •

SAUTÉED CAJUN SHRIMP EN CROUTE 2.50

SMOKED SALMON ROLLS 2.25
with dill cream cheese

SAFFRON LOBSTER SALAD 3.50
in filo cup

JUMBO SHRIMP COCKTAIL 3.50

SCALLOPS WRAPPED IN BACON 2.95

CHICKEN SATAY 2.00
chicken with spiced peanut sauce

ASIAN PINEAPPLE CHICKEN SKEWERS 2.00

BEEF TENDERLOIN EN CROUTE 3.00
with tarragon aioli

ASIAN STEAK BITES 2.25

PORK POT STICKERS 1.75
saigon dipping sauce

BRUSCHETTA 1.50
garlic toast rounds, tomato, onion, capers, peppers, romano

FRESH FRUIT KABOB 1.50

SPANAKOPITA 1.75
spinach and feta in filo

BONELESS BUFFALO CHICKEN BITES 1.75
with blue cheese dipping sauce

MINI LUMP CRAB CAKES 2.95
lemon caper remoulade

COCKTAIL MEATBALLS 1.50
italian, swedish, or sweet and sour

STATIONS

• serves 35-40 people •

ANTIPASTI 150.00

assorted meats, cheeses, marinated artichokes, olives
roasted peppers

FRUIT AND CHEESE 95.00

fresh fruit (or fresh fruit and veggies) assorted cheeses, and
assorted crackers

FRESH VEGETABLE PLATTER 55.00

with assorted dipping sauces

BEEF TENDERLOIN PLATTER 200.00

red onion, asparagus, marinated mushrooms, capers,
assorted sauces, garlic crouton

MEDITERRANEAN PLATTER 110.00

hummus, tabbouleh, feta cheese, grape leaves, Greek olives,
and toasted pita

SMOKED SEAFOOD PLATTER 150.00

assorted smoked seafood, capers, red onion, tomatoes,
cucumbers, and lemon caper remoulade with water crackers

SPINACH AND ARTICHOKE DIP 65.00

with fresh vegetables and pita chips

FETA DIP 80.00

house-made imported feta dip, served with olive tapenade, diced
tomatoes, and toasted pita chips

SUSHI TUNA PLATTER 125.00

rare, seared sesame tuna, seaweed salad, pickled ginger, wasabi,
tamari soy, and crispy fried wontons

FRESH SMOKED SALMON PLATTER 130.00

full side of smoked salmon with capers, tomatoes, red onion,
cucumber, hard-boiled egg, lemon caper remoulade, and
toasted pita chips