

Catering to your Business Needs

CORPORATE COCKTAIL PARTY MENU

Stationary Hors d'Oeuvres

Artisan Cheeses, Prosciutto, Sopressata and Salami served with Flatbreads, Crackers, Olives and Dijon Mustard

Grilled & Fresh Vegetable Crudit  with Hummus and Pita Triangles

Butlered Hors d'Oeuvres

Hawaiian Tuna Poke in a Savory Mini Ice Cream Cone

Coconut Shrimp with Blackberry Ginger Sauce

Beef Sliders with Sharp Cheddar, Caramelized Onions & BBQ Sauce

Petite Crab Cakes with a Chipotle Lime Remoulade

Mini Grilled Cheese with Tomato Bisque Shooter

Flatbread Pizzas three ways - Smoked Gouda + Fig drizzled with Balsamic Glaze,

Garlic Chicken + Caramelized Onions + Roasted Red Pepper + Mozzarella,

Classic Neapolitan Style

Small Plate Grazing Station

Paella with Seafood, Chicken, Chorizo and Smoked Paprika & Saffron Rice

Penne & Crab in a Vodka Cream Sauce

Cacio e Pepe, Roman Style Pasta with Pecorino & Fresh Pepper

Artisan Rolls with Garlic and Herb Olive Oil

Shot Glass Desserts

Carrot Cake, Tiramisu, Black Forest and Key Lime in Mini Cups

Fresh Seasonal Sliced Fruit

Beer & Wine Service including Glassware, Ice, Bar Gear. Host to supply Alcohol.