

COCKTAIL PARTIES

One of our favorite ways to plan for a party!

Cocktail parties are a specialty of ours

We create all Hors D'oeuvres in-house

(not purchased items from wholesalers)

and guests are always impressed with the variety of items offered



Most Cocktail parties usually have both a Table Display as well as Passed items

A typical party uses a small plate and consists of:

- * Passed Hot Hors D'oeuvres - 3-5 items
- * A table presentation with 7-10 items

Pricing depends on number of guests, selections, and services provided

Parties start @ \$14 per person

Items may also be purchased by the dozen a la carte

Want to turn APPETIZER ITEMS into a DINNER PARTY??
 Visit our page- COCKTAIL BUFFET SUPPERS

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HORS D'OEUVRE SELECTIONS

Items may be passed or buffet- style...
 served at a traditional cocktail party, before a main entrée,
 or as part of a Cocktail Buffet Supper

COLD HORS D'OEUVRES:

Antipasto Kabobs	Classic Shrimp Cocktail	Cajun Shrimp Croustade
Fresh Mozzarella & Tomato Skewers	Bruschetta	Marinated Mushrooms
Stuffed Antipasto Bread	Asparagus with Prosciutto	Figs with Ricotta & Honey
Cranberry Crostini with Turkey	Blue Cheese Bites with Grapes	Corn Relish Tartlets
Ham & Asparagus Rolls	Stuffed Grape leaves	Cashew Chicken and Cucumber Round
Chicken Roulade Canapés	Fruit Kabobs	Lox Pizza
Vegetable Pizza		
Tortilla Pinwheels: Turkey, Tropical, Southwest, or Capicola/Provolone		
Appetizer Cheesecakes: Salmon, Smoked Ham, Southwest or Blue Cheese & Apple		

DIPS AND SPREADS:

COLD:

Spinach Dip in Bread Round	Chevre & Pesto Terrine	Layered Mexican Dip
Brie cascade with Apricot & Berries	Roasted Red Pepper with Feta and Pita	Cranberry Walnut Log
Artichoke & Cucumber	Hummus with Pita	Eggplant Caponata
BLT Dip		

HOT:

Crab & Artichoke	Spinach & Artichoke	Mushroom with Spinach & Feta
Brie with Toasted Pecans	Feta & Artichoke	Gouda and Crab
Artichoke & Bacon	Hot Wing Dip	Cheese & Sausage
Classic Fondue	Brie en Croute	Brie with Cranberry & Apples
Reuben Dip	Pizza Dip	

PLATTERS AND STATIONS:

Roast Beef, Ham, and/or Turkey- Carved and served with Rolls & Croissants	
Mirror Display with fresh Vegetables, Cheeses & Fruit	
Petite Turkey Sandwiches - Apple Cinnamon Muffins	
Assorted Cheeses & Fresh Fruit Platter	Antipasto Platter
Tapenade Station	Mediterranean Tapas Station
Antipasto Station	Asian or Mexican Station
Pasta Bar Trio	Taco or Fajita Bar
Mashed Potato Bar	Roasted Vegetable Platter

HOT HORS D'OEUVRES:

Mushrooms stuffed with Crab	Artichoke Puffs	Grilled Panini
Spinach Pie	Meatballs	Petite Kabobs: Chicken, Beef, Seafood
Quesadilla	Bruschetta with Chevre	Asian Chicken Roulades
Brie with Apricot in Fillo	Crab Cakes	Beef Wellington
Cordon Bleu Roulades	Ratatouille Tarts	Mini Burgers
Scallops Dijon	Mini Reuben Sandwiches	Spinach, Tomato, and Feta Tarts
Mini Calzone	Sausage Spirals	Salmon Toast Cups
Gorgonzola Fillo Purses	Mini Corn Cakes with Salsa	Gingered Chicken with Bacon Bites
Seafood Strudel	Chicken Satay	Brie in Fillo with Raspberries
Empanadas	Wiener Wraps	Shrimp & Andouille Kabobs
Bacon Wrapped Scallops	Pork Tenderloin Hoisin	Bacon Wrapped Dates with Walnuts
Thai Chicken Skewers	Mixed Grill Kabob	Buffalo Wings
Water Chestnuts wrapped in Bacon	Sausage Bites	Asparagus in Fillo
Skewered Chorizo & Pineapple	Quiche	Seafood Newberg
Sesame Chicken with Honey Soy sauce	Skewered Chicken with Mango Sauce	
Focaccia Pizza: Classic, Athenian, Mexican, Caramelized Onion, Muffaletto, or Pesto & Artichoke		

SIGNATURE ITEMS

Petite lamb Chops with Tarragon & Artichoke Sauce

Caper Shrimp Fillo Tarts

Beef Tenderloin Canapés with Caramelized Onions

Mini Beef Wellington

Jumbo Shrimp wrapped in Bacon

Pork Tenderloin Hoisin



***Please contact us to assist you with
planning a menu that will have variety,
taste and visual appeal!***