

Cocktail Reception

Enjoy a memorable evening with your guests while feasting on these delectable Hors d'oeuvres. Keep the night lively with music, wines and elegant cocktails, all in the comfort of your own home. Menu's can be customized to fit any themed party.

Stationary Items

Vegetable Crudités and Dips

Roasted Red Pepper Hummus with Toasted Pita

Selection of Assorted Cheeses, Crackers and Dried Fruits

Cold Selections

Choose Four

Oregano Seared Tuna with Tzatziki Sauce on Pita Chip

Maine Lobster "BLT" with Basil Aioli (\$)

Spicy Tuna Tartar in Crispy Cone with Avocado Mousse

Curry Marinated Shrimp with Cilantro

Garlic & Herb Marinated Shrimp with Sun-Dried Tomato

Roasted Pepper, Tomato and Caper Bruschetta on Crostini

Herb Goat Cheese and Tomato on Parmesan Crisp

Curry Chicken Salad with Mango and Cilantro

Seared "Blue Grass" Beef Sirloin with Chive Aioli on Crostini

Crab Salad with Cucumber, Pineapple and Mint on Endive

Roasted Corn and Black Bean Salsa in Crispy Flour Tortilla

Hot Selections

Choose Four

Caramelized Chipotle Shrimp with Pineapple

Tequila Shrimp with Cilantro and Lime

Mediterranean White Bean Crostini with Pancetta

Maryland Crabcakes with Cilantro Remoulade

Crispy Truffled Mac & Cheese "Bites" with Herbed Bread Crumbs

Seared Basil Risotto Cakes with Tomato Marmalade

Pastrami Rueban with Provolone, Sauerkraut, Thousand Island on Toasted Rye

"Guinness" Braised Beef Short Rib Sliders with Caramelized Onions on Brioche Bun

Lemon & Herb Grilled Chicken Skewer with Cucumber-Yogurt Sauce

Thai Style Chicken Satay with Peanut Dipping Sauce

Prosciutto Panini, Roasted Peppers and Mozzarella and Pesto

BBQ Pork Sliders with Creole Slaw on Brioche Bun

Mini Croque Monsieur (French Ham and Gruyere Cheese)

Passed Dessert

Assorted Cookies, Brownie and Blondie's Bites