



Cocktail Party Menu

Stationary Hors D'Oeuvres (please select two)

- **CHARCUTERIE TABLE** *jamon de bayonne, saucisson, foie gras mousse, pecorino, brie, house made blueberry-basil jam, cornichons, pickled radishes, olives, grainy mustard, truffle honey, baguettes, artisan flatbreads & crackers*
- **ARTISAN CHEESE BOARD** *parmigiano reggiano, drunken goat cheese, brie, grapes, dried cranberries, apricots, walnuts, crackers, crisps, flat breads*
- **ANTIPASTO BOARD** *prosciutto, salami, bocconcini, pecorino, olives, marinated artichokes, roasted red peppers, pepperoncini, breadsticks*
- **CRUDITES BASKET** *artfully & bountifully displayed steamed-crisp broccoli, asparagus, cauliflower, snap peas, baby carrots, radishes, grape tomatoes, celery, zucchini, red bell peppers, signature five-herb dip*
- **SEAFOOD BAR** *tuna tartare w/citrus-soy vinaigrette; shrimp cocktail glasses w/bloody mary sauce; oyster shooters w/mignonette sauce*
- **CROSTINI PLATTER** *sundried tomato pesto; artichoke-hummus; sweet pea-avocado mousse; ciabatta baguette*
- **SALSA STAND** *tomato-cilantro; corn & black bean; pineapple-mango; guacamole; tortilla chips*
- **CHIPS 'N DIPS** *house made sweet 'n spicy kettle chips; rosemary-garlic white bean dip; kale-basil yogurt dip; roasted red pepper-hummus*

Butlered Hors D'Oeuvres (please select five)

Vegetarian

- **ASPARAGUS RISOTTO SPOONS** *parmesan*
- **WILD MUSHROOM CAKES** *chive-thyme yogurt*
- **HEIRLOOM BEETS & FARRO** *orange vinaigrette*
- **FAVA BEAN & SWEET PEA MOUSSE** *crostini* **vegan**
- **MINI FRITTATAS** *roasted leeks, asparagus & gruyere*
- **SOUP SHOTS** *sweet pea, potato leek, vegan mushroom*
- **SUNDRIED TOMATO PESTO QUINOA SPOONS** *basil*

- ROASTED CAULIFLOWER, WHITE BEAN & FARRO *tarragon* **vegan**
- ASIAN ORZO LETTUCE WRAPS *peanuts, soy sauce* **vegan**
- WATERCRESS & CUCUMBER TEA SANDWICH *pumpernickel, herbed hummus* **vegan**
- ZUCCHINI FRITTERS *honey-mint yogurt*
- ARTICHOKE-SPINACH DIP CANAPE *baguette toast*
- CARROT-POTATO LATKES *dill sour cream*
- ARUGULA SALAD IN A GLASS *citrus vinaigrette* **vegan**
- QUINOA TABBOULEH CUPS *english cucumber*
- ROSEMARY-GARLIC WHITE BEAN *bruschetta*
- KALE-BASIL PESTO ORZO CUPS *walnuts*
- VEGETABLE KABOBS *beet, carrot & parsnip* **vegan**
- STUFFED ZUCCHINI RIBBONS *harissa-infused goat cheese*
- POLENTA ROUNDS *wild mushroom duxelles*

Poultry

- 3-HERB CHICKEN SALAD TEA SANDWICH *seven-grain*
- CHICKEN SATAY STICKS *mild green thai-curry dipping sauce*
- KALE CHICKEN CAESAR SALAD CUPS
- DECONSTRUCTED PULLED CHICKEN TACOS IN A GLASS *tortilla crisps*

Seafood

- MINI CRAB CAKES *old bay remoulade*
- SHRIMP COCKTAIL GLASSES *bloody mary sauce*
- MINI LOBSTER ROLLS *basil aioli*
- TUNA TARTARE SPOONS *citrus-soy vinaigrette*
- SHRIMP SOUVLAKI SKEWERS
- SMOKED SALMON MOUSSE *endive spears*

Beef & Lamb

- MINI REUBENS *house made pastrami, sauerkraut, russian dressing*
- GRASS-FED BEEF SLIDERS *mini brioche bun*
- BBQ KOREAN BEEF STICKS *bulgogi marinade*
- FILET MIGNON ON POTATO PLANK *horseradish sauce*
- LOLLIPOP LAMB CHOPS *mint chimichurri*

Beverages

- SAUVIGNON BLANC & MERLOT WINE
- BROOKLYN LAGER, CAPTAIN LAWRENCE
- SVEDKA VODKA, JOHNNY WALKER RED SCOTCH, BACARDI RUM, BOMBAY GIN, SAUZA SILVER TEQUILA
- MIXERS: COKE, DIET COKE, SPRITE, GINGER ALE, CLUB SODA, TONIC WATER, JUICES, BAR FRUITS, OLIVES AND GARNISHES