

Cocktail Hour Specialties

First impressions are lasting impressions. Enhance your cocktail hour by customizing your package with the delicious Hors D'Oeuvres and Specialty Stations below. Please note that all pricing is based on a one hour service; ask your catering representative for pricing for longer events.

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; a beautifully garnished presentation of Domestic & International Cheeses; and assorted crackers and flatbreads.

\$7.50 per person

Standard Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce Seafood Puffs
Vegetable Tempura, Honey Plum Sauce Reuben Squares
Chicken Potstickers, Ginger Soy Dipping Sauce
Corn Fritters with Scallions
Miniature Crab Cakes, Remoulade Sauce Stuffed Mushrooms
Monte Cristo Squares Potato Pancakes
Mini Deep Dish Sausage Pizzas Franks En Croute
Churrasco Chimichurri on Bamboo Skewers
Grilled Cheese Brioche Canape with charred tomato & sweet basil compote
Seafood or Chicken Quesadilla Fingers, Sour Cream Rosette & Cilantro

\$16.95 per person including Cold Buffet

Deluxe Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Lotus Wontons with Broccoli, Chorizo Sausage & Jack Cheese
Crab Hushpuppies with Curry Dijon Mustard Sauce
Chicken Wellington Chicken Curry Brochettes
Chutney Marinated Plantains Wrapped in Bacon
Asparagus in puff pastry wraps with Hollandaise dip
Brie & Raspberry Phyllo Pockets Sliced Steak on Garlic Toast
Four-Cheese Stuffed Artichoke Bottoms
Baked Guava and Almond Empanadas

\$20.95 per person including Cold Buffet

Premium Hot Hors D'Oeuvres Service

(Choose any five, served in unlimited quantity for one hour)

Lollipop Lamb Chops/Mint Jelly
Coconut Shrimp/Spicy Chipotle Mayo
Chutney Marinated Plantains in Bacon
Asparagus in Puff Pastry, Hollandaise
Thai Shrimp Rolls, Lemon Grass Coconut Milk Sauce
Seared Beef Crostini, Herbed Bleu Cheese Cream & Caramelized Red Onion
French Brie with Dried Cranberries in Phyllo Baskets

\$25.95 per person including Cold Buffet

Specialty Station Upgrades

Iced Martini Station

Your guests will be drawn to the brilliantly illuminated Themed Ice Carving as our Martini Specialist creates dozens of modern variations on the ultimate classic cocktail! Premium Vodkas and Gins mixed with flavored liquors and liqueurs flow through the ice carving into guests' glasses and then are garnished with their favorite fruits. Ask your catering representative for more details!

Gourmet Mushroom

Portabella, Shitake & Enoki Mushrooms sauteed with guest's choice of Fresh Tomato, Garlic, Pine Nuts, Sundried Tomato, Fresh Spinach, Feta Cheese and Scallions and served over Pastry Shell. White Wine Cream Sauce on the side. \$7.95 per person.

Gourmet Slider Station

Choose any two styles:

Cheese Beef Burger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli; Smoky Pulled Pork Jo's with sautéed Sweet Onions, Cider stone ground Mustard BBQ Sauce; Crab Cake with Arugula, and Chipotle Remoulade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens.
\$7.95 per person

Baked Potato Station

Sweet & Yukon Gold Potatoes with toppings bar of Cheddar, Bleu Cheese, Bacon, Carmelized Onions, Sauteed Mushrooms, Roasted Red & Yellow Peppers, Chives, Sour Cream, Sundried Tomato, and Scallions.
\$6.95 per person

Carving

Roast Beef, Turkey Breast, Pastrami, Corned Beef, Herb Crusted Pork Loin or Baked Ham (choose one) carved to order and served on Party Breads with appropriate sauces. \$7.95 per person (For more than one meat: \$4.95 per person per item)

Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce. \$7.95 per person

Latin Corner

Bring the Latin touch to your cocktail hour with a melange of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas. Presented with Cuban Sandwich Fingers and Fried Sweet Plantains dusted in Brown Sugar. \$7.95 per person

Seared Tuna

The finest sushi-quality tuna loin encrusted with sesame seeds and cooked to order—rare to medium well. Garnished with chopped scallion and served with guest's choice of ginger-soy and peanut lime sauces. California Rolls with Wasabi & Ginger add the finishing touch!
\$11.95 per person

Sushi Boat

A colorful display of California Rolls, Spicy Tuna Rolls, Salmon Rolls and Eel Rols with Soy, Wasabi and Ginger displayed in a beautiful boat!
\$11.95 per person

Shrimp Cocktail Station

Extra Large Shrimp presented on a beautiful illuminated ice display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce. \$14.95 per person.