

# 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.

**\$8.50 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

**\$18.95 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

**\$22.95 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  
**\$27.95 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. \$8.95 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

### **Korean Kalbi Tacos**

Beef Short Ribs marinated Korean Style and served in Soft Flour Tortillas with shredded Romaine, Cilantro, Red Onion and drizzled with Gochugaru Sesame Soy Sauce. \$8.95 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. \$8.95 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. \$8.95 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. \$8.95 per person

### **Asian Stir Fry**

Choose Chicken or Beef Teriyaki stir-fried to order in sesame oil with Oriental vegetables. Served with Fried Rice, Fortune Cookies, Chinese Noodles & Soy Sauce. \$8.95 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!  
\$12.95 per person

### **Shrimp Cocktail Station**

Extra Large Shrimp presented on a beautiful illuminated iced display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce. \$15.95 per person.

*Please add 20% Service Charge and 6% Sales Tax to all prices.*