

COCKTAIL PARTY

Passed (or Stationary)

Roasted Pepper, Pine Nut and Goat Cheese Crostini with Rosemary, Capers and Balsamic(v)
 Wild Mushroom "Shumai" with Scallion Dipping Sauce(v)
 "Bruschetta Rossa" - Tomato with Olive Oil, Garlic and Basil on a Garlic Crostini(v)
 Tropical Fruit "Sangria" Shooters(v)
 Handmade Mozzarella & Oven-Dried Tomato Skewers(v)
 Kumamoto Oysters on the ½ Shell with Red Wine Mignonette & Cocktail Sauce
 Prince Edward Island Mussels with Garlic, White Wine and Smoked Tomatoes
 Shrimp Toast with Scallion and Sweet Soy Sauce
 Lump Crab Cakes with Chives and Honey Remoulade
 Lobster Bisque Shooters with Lobster Bits and Tarragon Oil
 Chilled Salmon Nachos with Pico de Gallo and Avocado Crème Fraîche
 Tuna Tartare with Tomato, Onion, Avocado and Horseradish Vinaigrette on a Crispy Corn Tortilla
 Chicken & English Pea Samosas with Cumin-Apple Yogurt
 Duck Confit Egg Roll with Savoy Cabbage, Sweet Onion and Port Wine Reduction
 Duck & Foie Gras Terrine with Fig Preserves, Aged Fig Balsamic on Raisin Toast *(add \$3pp)*
 Twice Baked Fingerling Potatoes with Bacon, Chives and Aged Cheddar
 Braised Pork Wontons with Scallions and Hot Sesame Glaze
 Steak Tartare with Cornichon, Caper, Onion & Fried Egg on a Garlic Potato Chip
 Thai Beef Satay with Peanuts and Masaman Curry
 Roasted Bone Marrow with Sea Salt and Short Rib "Chutney"
 Mini Bison Burger with Stilton Cheese & Pickles on a Honey Bun
 Lamb & Smoked Gouda Toasted Ravioli with Spiced BBQ Sauce
 Chocolate Dipped Vanilla Cream Puffs(v)
 Assorted Circle City Sweets Macarons(v)
 Chocolate Truffles(v)

Stationary

Domestic & Imported Cheeses with Wafers and Jam(v)
 Artichoke Dip with Toasted Breads & Crispy Tortillas(v)
 Vegetable Crudités with Gorgonzola Dip(v)
 Sliced Fresh Seasonal Fruit(v)
 Antipasto – Cured Meats, Mozzarella, Portabellas, Artichokes, Peppers, Olives and Breads *(add \$3pp)*
 Peel & Eat Shrimp with Cocktail Sauce, Lemon & Honey Remoulade *(add \$1pp)*
 Union Square Café's Fried Calamari with Lemon and Anchovy Mayonnaise
 Smoked Salmon with Red Onion, Tomato, Capers, Egg Mimosas, Crème Fraîche and Toast Points
 Chocolate Dipped Strawberries(v)

Pick 4 selections for \$20.00 per guest

Pick 6 selections for \$25.00 per guest

Pick 8 selections for \$30.00 per guest

(Based on a 2 hour reception. Add \$5 per guest for each additional hour)

30 minutes of Pre-Dinner Hors d'Oeuvres, Pick 3 selections for \$7.50 per guest.

(v) denotes vegetarian