



# *Elegant Cocktail Party*

## *Presentation Table*

*Artistic display of Fine Imported Cheese*  
*Aged Charcuterie ~ Assorted Breads ~ Seasonal Fruit*  
*Vegetable Crudite ~ Assorted Antipasta*

## *Butler Passed*

### *Hors D'Oeuvres*

*(choice of six)*

*Whole Shrimp Cocktail with Cocktail Sauce*  
*Chopped Maine Lobster on Belgian Toast*  
*Filet Mignon with Horseradish Sauce*  
*Asparagus Wrapped in Puff Pastry*  
*Stuffed Mushrooms Oreganate*  
*Spicy Cajun Shrimp*  
*Steamed Dumplings*  
*Teryaki Meatballs*  
*Garlic Shrimp*  
*Fried Ravioli*

*Sockeye Smoked Salmon on Wasabi Rice Cracker*  
*Imported Goat Cheese and Tomato Bruchetta*  
*Cocktail Franks with Deli Mustard*  
*Marinated Fresh Mozzarella*  
*Mozzarella en Corrozza*  
*Roasted Garlic Hummus*  
*Mediterranean Pesto*  
*Chicken Springroll*  
*Petite Rice Balls*  
*Coconut Shrimp*

*\$20.00 per person*

## *“Elegant Options”*

*Priced Accordingly*

### *Macaroni Madness*

*Campanella ~ Cavatelli ~ Farfalla*  
*Penne ~ Tortellini*  
*Stuffed Shells*  
*(Choice of Sauce)*

### *Carving Corner*

*Filet Mignon with Perrigodine Sauce*  
*Roast Pork Loin*  
*Caesar Salad*  
*Rice Pilaf*

### *Simply Seafood*

*Jumbo Lump Crab Meat*  
*Jumbo Shrimp Cocktail*  
*Snow Crab Claws*  
*Frutti Di Mare*

### *Gourmet Grill*

*Marinated Jumbo Shrimp*  
*Imported Rack of Lamb*  
*Skewered Lobster Tails*  
*Ahi Tuna*

*coffee setup & plasticware included*  
*Waiter and Bartender \$125 per staff*  
*(Depending on Location)*

