

COCKTAIL PARTY RECEPTION

Cocktail Party Reception Ultra

Choose 4 Hor's to Pass

Choose 1 Ultra Station

Price \$34 per guest

Cocktail Party Reception Ultra II

Choose 4 Hor's to Pass

Choose 2 Ultra Stations

Price \$39 per guest

Cocktail Party Reception Extravagance

Choose 4 Hor's to Pass

Choose 1 Ultra Station

Choose 1 Extravagance Station

Price \$55 per guest

Cocktail Party Reception Extra Extravagance

Choose 5 Hor's to pass

Choose 1 UltraStation

Choose 2 Extravagance Stations

Price \$75 per guest

We customize each event to suit your every whim,want and desire- if its not on our list we would be happy to prepare it for you.

ULTRA STATIONS (5)

A Flowing,Beautiful Cascade of Imported and Domestic Cheeses,Tropical Fruits,Olives, Crisps and Crackers

Our Colorful Local Crispy Veggie Crudite with Assorted Dips,Hummus,Homemade Garlicky Dressing and Pulled Pesto Bruschetta All served with Crisps

Antipasto Mediterranean Featuring

Salamis,Mortadella,Sapparasata,Proscuitto,Salad Caprese,Marinated Artichokes,Olives,Enfused Mushrooms,Authentic Fruits,Breadsticks

and Focaccia Napoli A CROWD PLEASER

Alexander the Great and our Fantastic Middle Eastern

Cheeses,Figs,Pita,Hummus,Baba Ghanoush,Grape Leaves,Artichoke Salad,Melon,Tzsiki and Persian Flat breads

Elegant Pretty Canape Display Featuring

Smoked Salmon, Brie, Asparagus, Shrimp, Salami and Roast Beef

ALL SPECIAL & UNIGUE and very delicious

EXTRAVAGANCE STATIONS(9)

Cowboy Up

Choose Whole Roast Sirloin, Tri Tip, Tequila Turkey, Festive Ham or Peppered Porkloin all served with Atomic Horseradish, Hydroponic Cress salad & assorted sandwich rolls and accoutrements

Chateaubriand add \$3

Prime Rib add \$4

Paella Me

Traditional Rice with Saffron, Calamari, Shrimp, Lobster, Chicken and Chorizo Toast Tips Smothered in Garlic

Heirloom Tomato Salad with Manchego, Pumpkin Seed, Smoked

Paprika Vinaigrette VERY HIP

Fondue Fun "Savory"

Fondue Pot au Feu with Gruyere, Emmentaler, Raclette, White Wine, Shallots and Thyme Ready for Your Hungry Dipping Guests Cubed

Breads, Blanched Veggies, Sirloin, Shrimp, Cornichons, Apples, Pears, Bquette Sticks and Anything Your Cheesy Heart Desires

GOES GREAT WITH WINE

Fondue Fun "Sweet"

This Time its Chocolate -White with Raspberry, Dark with Booze Served with Pound

Cake, Berries, Bananas, Papaya, Mango, Cookies and more

FOR THE CHOCOLHOLICS

Horse and Carraige Goes Together Like Soup and Sandwich

Tiny Portions of Seafood Bisque, Cioppino, Clam Chowder or Gazpacho Served with Mini Meatball Sliders, NYC Pastrami and BBQ Po Boys all Accompanied with Slaw, Pickles and Chips

Seafood Extravaganza

Featuring Assorted Sushi, Sushimi, Shrimp, Baja Ceviche, Crab Claws and all of the Appropriate Sauces, Tortilla Ribbons and Salty Crackers

Chili Me

**Texas and Colorado Chili served with Texas Slaw and Cornbread
Roasted Beets and Pickled Cucumber Salad
Corn and Flour Tortilla with all the Fixins**

Simply Pasta

**Farfalle,Ziti and Ravioli
Alfredo,Filetto and Pesto Sauces
Homemade Brooklyn Meatballs and Sausages
Crunchy Breads and Romano
Dazzle Your Guests**

Desserts

**Our Famous Assortment of Fruit Tartlets,Cannolis,Petite
Fours,Tiramisu,Chocolate Decadence,Brownies,Cheesecakes and Eclairs
Whole Cake Displays Available Upon Request with additional chgs**

TRAY PASSED HOR'D OEUVRES SELECTIONS

Salmon and Creamcheese Lollipop

Ahi Carpaccio on Wonton Crisps-Wasabi & Sake

Cucumber Castles Boisin with Calamat Caponata

**Gaufrette Potato Plates with Poke Crème Fraiche and Crispy Leeks
Dill PankoLamb Lollipops with Tzsiki**

Lobster Wrapped in Pancetta served with Kiwi Ponzu

Endive Scoop with Hummus,Tabouli and Baba Ganoush

Clams Casino City Island

Scallops Wrapped in Leek ribbons served with Tequila Buerre Blanc

Island Dumplings served with Marin,Ginger Vinaigrette

Modern Oyster Rock on Sea Salt

Boa Dim Sum served with Rice Wine,Chive Dipping Sauce

Bufalo Mozzarella Crostini Drizzled with Pesto Love Oil

Blue Crab Stuffed Deviled Eggs served with Sweet Pickle Pucker

Remoulade Handmade Real Deal Crabcakes East Coast _Great Lakes

Caviar Tartar Serrano Ham Wrapped Dates with Creamy Goat Cheese

Center

Crisp Risotto Cakes Topped with Marscapone and Carmelized Garlic

Roma Baby Potato Towers Topped with Irish Bangers and Guinness

onions

Thai Chicken Peanut Wonton Crisps with Sweet Lemongrass and Chillies

Filo Diamonds with 3 cheeses or Spinach and Feta

Assorted Pretty Canapes-Ahi,Smoked Salmon,Brie,Salami

coronets,Shrimp Satay with Black Angus Sirloin,Pickled Lemon and

Pomegranite Aigre Chicken or Shrimp Choa on Sugercane served with

Apricot Sweet and Sour Shrimp Scampi Crosini with Gilroy Garlic and

Sherry Butter

Pate on Croute with Cognac

**Spicy Andouille Wrapped in Pastry served with Fancy Pub Mustards
Huge Shrimp Cocktail Carnivale**

Crab Louie VSOP on Spoons to Enjoy

Argentine Enpanada Chimmichurri

Manila Lumpia served with Chili Vinegar and Orange Sweet and

Sour Chevre Goat Cheese Crostini with Sundried Tomatoes and

Olives Chicken Satay with Red Curry Thai Peanut sauce

Drunken Chicken Jimmy Buffet Brochette

Panko Cocunut Shrimp with Horseradish Orange Marmalade

Mini Meatballs Brooklyn or Helsinki

Ceviche Nueva Rosita on Tortilla Ribbons

Assorted California and Nori rolls Yuguri San

Chicken Curry Endive Spears with Papaya Chutney

Proscuitto Wrapped Casaba Melon Scented with Chipolte

Lobster Satay with Pineapple Jalapeno Butter

Fresh Fruit Spoons Compote with Bay Shrimp and Cilantro

Gazpacho Shots with Jumbo Lump and Tortilla Twirls

Tostada with Chipolte Cream and Carnita

Tri Tip Rouladen Stuffed with Spinach and Gorgonzola

Ahi Nicoise Tartar Spoons topped with Smoked Paprika Aioli

Jerk Chicken Satay with Plaintains and Cumin

Steamed Mini Pork Boa Buns

**Boston Bib Cups with Spicy Chicken ,Thai Mint and Citrus Reduction
*Stuffed Artichoke with Parmesan,Asiago and Roasted Peppers***

Shrimp Spoons with Octopus, Daikon and Lemon Grass Drizzle Tapas

Spoons with Calamari, Grilled veggies,Salamis and Basil Vinaigrette

Tequila Bathed Oyster Shooter Mignonette

Maine Lobster Spoon with Pasilla Corn and Avocado

Crisp Grecian Flatbread Pizza with Gyro and Tzsiki

Red Square Steak Tartar with Vidalia Relish and Capers

Mini Beef Wellington sauce Cumberland

Mini Mamma's Sliders topped with Cherry Peppers and Provolone

Quesadilla Carne Asada Golden Boy

BBQ Pork Sliders Philly Style

Risotto Spoon with Lamb Osso Bocco

Smokey Shrimp Satay with Serrano Chervil Oil

Stuff A Mushroom with Crab, Spinach, Sausage or Duck

Skewers with Melon, Proscuitto, Strawberry and Seasalt

Chilled Chicken Curry Satay with BLT and Lemony Aioli

Caprese-Tortellini Skewer for the Vegans

Sesame Chicken Brochette served with Guava Marmalade

Sweet Potato, Green Bean and Asparagus Tempura Nori Dipping Sauce

Shrimp Artichoke Fondue with Spinach served with Endive Spoons &

Torta Tamale Crusted Scallops with Mango Remoulade

HORS D'OEUVRES TRAY PASSED ONLY

\$24(5) cocktail party

\$28(6) cocktail party

STATIONARY PRICING

PLEASE ASK YOUR COORDINATOR

WE ALSO OFFER THESE FUN ITEMS FOR YOUR CULINARY PLEASURES

MINI MARTINIS

Add \$2 Per guest

Beef Shortrib Martini over Garlicky Mashed

Osso Bocco Martini over Risotto

Spiced Moroccan Lamb Over Cous-Cous

FUN IN A BOX

Asia in a Box Fried Rice and Potsticker Gyoza add \$1 per guest

Asia in a Box Flat Noodle with Bay Shrimp & Black Bean add \$2 per

guest Asia in a Box Sesame Chicken Ponzu add \$1 per guest

Complete Buffet and Sit-Down Menues are Available on our website