

COCKTAIL PARTY RECEPTION

Cocktail Party Reception Ultra

Choose 4 Hor's to Pass

Choose 1 Ultra Station

Price \$25per guest

Cocktail Party Reception Ultra II

Choose 4 Hor's to Pass

Choose 2 Ultra Stations

Price \$35 per guest

Cocktail Party Reception Extravagance

Choose 4 Hor's to Pass

Choose 1 Ultra Station

Choose 1 Extravagance Station

Price \$43 per guest

Cocktail Party Reception Extra Extravagance

Choose 5 Hor's to pass

Choose 1 UltraStation

Choose 2 Extravagance Stations

Price \$59 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,Authenic 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
SmokedSalmon,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,Emmanthaler,Rachlette,White Wine,Shallots and Thymne

Ready for Your Hungry Dipping Guests Cubed

Breads,BlanchedVeggies,Sirloin,Shrimp,Cornichons,Apples,Pears,Baquette 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 Chowber 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,Tiramasu,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 Panko Lamb Lollipops with Tziki

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 Mascapone and Carmelized Garlic Roma Baby Potato

Towers Topped with Irish Bangers and Guinness onions

Thai Chicken Peanut Wonton Crisps with Sweet Lemongrass and Chilies 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 Pommegranite 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 Coqnac

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

Prosciutto 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 Morraccan 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