



## COCKTAIL RECEPTION BUFFETS

Below you will find several simple ideas for light and casual entertaining. These menus represent only a sampling of what we have to offer. Please contact one of our event coordinators to send you additional selections and assist you in creating your very own special event.

*(Minimum of 20 Guests)*

### OUR FAVORITE COCKTAIL PARTY

Our Special Tempura  
Chicken, Broccoli, Mushroom, Red Pepper & Sweet Potatoes  
dipped in the lightest of batters & delicately fried  
served with Ginger Dipping Sauce

Mexican Fiesta Wraps  
A Flour Tortilla filled with Guacamole, Roasted Turkey, Refried Beans,  
Sour Cream, Salsa, Shredded Lettuce & Cheese

Hot Artichoke & Parmesan Dip  
accompanied by Homemade Herbed Pita Chips

Pesto Charlotte  
Our Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Fresh Tomato Basil & French Breads

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise on Whole Wheat Roll

Tarragon Roasted Sirloin  
with Horseradish Sauce on Petite Pain

Honey Baked Ham & New York Cheddar  
on Petite Rye Roll

\$11.90 per Person

A CALYPSO COCKTAIL BUFFET

Grilled Medallions of Mango Glazed Barbados Chicken  
served with Dark Rum Kiwi Dipping Sauce

Our Original Sweet & Sour Cocktail Meatballs

Hot Crab & Pimento Crock  
served with Fresh Red & Yellow Tortilla Chips

Grilled Vegetable Crudite  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Trio of Cocktail Sandwiches

Thinly Sliced Pork Tenderloin  
with Cranberry Apple Chutney on Petite Pain

Medium Rare Tenderloin  
with Shitake Mayonnaise served on Brioche

Apricot Glazed Turkey  
with Moutarde des Chanoines on Whole Grain

\$11.85 per Person

JUST ADD THE MARGARITAS!!!

Mexican Hat Dance  
featuring Refried Beans, Guacamole & Sour Cream  
layered & topped with Shredded Cheddar Cheese & Chopped Black Olives  
surrounded by Fresh Tortilla & Blue Corn Chips

Grilled & Seasoned Chicken Tenders  
served with Blackened Avocado Lime Mayonnaise

Display of Domestic Cheeses  
to include Swiss, Cheddar, Havarti & Muenster Cheeses alongside Dried Fruit, Berries & Grapes  
served with assorted Crackers

Our Original Sweet & Sour Cocktail Meatballs

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise on Whole Wheat Roll

Grilled Chicken  
with Shiitake Mayonnaise on 9 Grain Roll

Fresh Grilled Vegetables with Roasted Yellow Pepper, Baby Eggplant, Italian Squash,  
Fresh Plum Tomato & Buffalo Mozzarella on Petite Focaccia

\$12.45 per Person

## THE COMPANY COCKTAIL PARTY

Our Original Sweet & Sour Cocktail Meatballs

Baby Bay Shrimp Canapés  
served with Tangy Horseradish Cocktail Sauce

Smoked Chicken Wraps  
with Roasted Red Pepper, Shredded Leaf Lettuce, Smoked Chicken, Spring Scallion,  
BBQ Ranch Dressing & Pepper Jack Cheese  
wrapped in a Flour Tortilla

Grilled Vegetable Crudite  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Display of Domestic Cheeses  
to include Swiss, Cheddar, Havarti & Muenster Cheeses  
alongside Dried Fruit, Berries & Grapes  
served with assorted Crackers

\$10.40 per Person

## A TOUCH OF CLASS

Fresh Atlantic Escalor grilled with Virgin Olive Oil Marinade  
served with Sweet Pepper Relish & Basil Chiffonade

Chilled Chicken Medallions  
wrapped around Grilled Fig & Pear & served with Savory Raspberry Sauce

Grilled Vegetable Crudite  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Our Special Tempura  
Chicken, Broccoli, Mushroom, Red Pepper & Sweet Potatoes  
dipped in the lightest of batters & delicately fried  
served with Ginger Dipping Sauce

Pesto Charlotte  
Our Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Fresh Tomato Basil & French Breads

Hot Artichoke & Parmesan Crock  
accompanied by Homemade Herbed Pita Chips

\$17.95 per Person

A RECEPTION TO REMEMBER

Fresh Vegetable Crudite  
of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables  
accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips

Smoked Chicken & Wild Mushroom Focaccia  
with Herbed Ricotta & Mozzarella Cheese

Whole Poached Norwegian Salmon  
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Trio of Cocktail Sandwiches

Thinly Sliced Pork Tenderloin  
with Cranberry Apple Chutney on Petite Pain

Medium Rare Tenderloin  
with Shitake Mayonnaise served on Brioche

Apricot Glazed Turkey  
with Moutarde des Chanoines on Whole Grain

Baked Brie in Puff Pastry  
with Imported Apricot Preserves & Moutarde des Chanoines  
accompanied by Baguette Rounds & Fresh Fruit

Boneless Medallions of Chicken Piccata  
sautéed with Lemon Caper Beurre Blanc

\$18.15 per Person