

Cocktail Hour Specialties

First impressions are lasting impressions. Enhance your cocktail hour by customizing your package with the delicious Hors D’Oeuvres and Specialty Stations below. Please note that all pricing is based on a one hour service; ask your catering representative for pricing for longer events.

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; a beautifully garnished presentation of Domestic & International Cheeses; and assorted crackers and flatbreads.

\$15.50 per person

Standard Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce

Seafood Puffs Breaded Spinach Artichokes

Spicy Korean Gochujang Meatballs

Chicken Potstickers, Ginger Soy Dipping Sauce

Almond Stuffed Dates Wrapped in Bacon

Miniature Crab Cakes, Remoulade Sauce

Stuffed Mushrooms Franks En Croute

Caribbean Jerk Meatballs

Mini Grilled Three-Cheese with Tomato Basil Soup Shooters

Seafood or Chicken Quesadilla Fingers, Sour Cream Rosette & Cilantro

\$25.95 per person including Cold Buffet

Upgraded Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Wontons with Broccoli, Chorizo Sausage & Jack Cheese

Chutney Marinated Plantains Wrapped in Bacon

Phyllo Wrapped Asparagus with Prosciutto

Bang-Bang Shrimp Shooters Moroccan Chicken Satay

Phyllo Cups with Ricotta & Thyme

Sliced Steak on Garlic Toast Shrimp Cocktail Shooters

Four-Cheese Stuffed Artichoke Bottoms

Brie & Raspberry in Phyllo Pockets

Chicken & Waffle Skewer, Honey Sriracha Sauce

Stuffed Mushrooms with Sausage, Cream Cheese, Onions & Garlic

\$32.95 per person including Cold Buffet

Premium Hot Hors D’Oeuvres Service

(Choose any five, served in unlimited quantity for one hour)

Lollipop Lamb Chops/Mint Jelly

Korean BBQ Shrimp Skewers Lobster Empanadas

Crab Beignets with Mustard Aioli

Seared Beef Crostini, Herbed Bleu Cheese Cream & Caramelized Red Onion

French Brie with Dried Cranberries in Phyllo Baskets

Grilled Stuffed Jalapenos with Bacon, Cheddar & Cream Cheese

\$36.95 per person including Cold Buffet

Specialty Station Upgrades

Iced Martini Station

Your guests will be drawn to the brilliantly illuminated Themed Ice Carving as our Martini Specialist creates dozens of modern variations on the ultimate classic cocktail! Premium Vodkas and Gins mixed with flavored liquors and liqueurs flow through the ice carving into guests' glasses and then are garnished with their favorite fruits. Ask your catering representative for more details!

Gourmet Mushroom

Portabella, Shitake & Enoki Mushrooms sauteed with guest's choice of Fresh Tomato, Garlic, Pine Nuts, Sundried Tomato, Fresh Spinach, Feta Cheese and Scallions and served over Pastry Shell. White Wine Cream Sauce on the side. \$13.95 per person.

Gourmet Slider Station

Choose any two styles:

Cheese Beef Burger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli; Smoky Pulled Pork Jo's with sautéed Sweet Onions, Cider stone ground Mustard BBQ Sauce; Crab Cake with Arugula, and Chipotle Remoulade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens.

\$13.95 per

person

Korean Kalbi Tacos

Beef Short Ribs marinated Korean Style and served in Soft Flour Tortillas with shredded Romaine, Cilantro, Red Onion and drizzled with Gochugaru Sesame Soy Sauce. \$13.95 per person

Carving

Roast Beef, Turkey Breast, Pastrami, Corned Beef, Herb Crusted Pork Loin or Baked Ham (choose one) carved to order and served on Party Breads with appropriate sauces. \$18.95 per person (For more than one meat: \$8.95 per person per item)

Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce. \$13.95 per person

Latin Corner

Bring the Latin touch to your cocktail hour with a melange of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas. Presented with Cuban Sandwich Fingers and Fried Sweet Plantains dusted in Brown Sugar.

\$13.95 per person

Taste of India

Chicken Tikka Masala, Potato Samosas and Garlic Naan
\$13.95 per person

Sushi Boat

A colorful display of rolls including California, Spicy Tuna, Salmon, Eel, & Tempura Shrimp with Soy, Wasabi, Ginger displayed in a beautiful mahogany boat.

\$14.95 per person

Shrimp Cocktail Station

Extra Large Shrimp presented on a beautiful illuminated iced display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce. \$23.95 per person.

Please add 22% Service Charge and 7% Sales Tax to all prices. Minimum revenue fees may apply.