



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore's Cocktail Parties

Butlered Cocktail Party Menu

Butler Passed Hors D'oeuvres
Choice of any 12 Butler Passed Hors D'oeuvres
See Hors D'oeuvres List for Selections

Dessert

Chef's Selection of Four Petite Desserts

Coffee, Tea, Decaf

Please Call for Price
Staff Costs Not Included

Small Plates Cocktail Party Menu

Butler Passed Hors D'oeuvres
Choice of any 12 Butler Passed Hors D'oeuvres
See Hors D'oeuvres List for Selections

Small Plate Stations

Choose 4 Small Plate Selections
See Hors D'oeuvres List for Selections

Dessert

Chef's Selection of Four Petite Desserts

Coffee, Tea, Decaf

Please Call for Price
Staff Costs Not Included

Premier Cocktail Party Menu

Butler Passed Hors D'oeuvres
Choice of any 10 Butler Passed Hors D'oeuvres
See Hors D'oeuvres List for Selections

Fresh Guacamole and Taco Station

Guacamole Made To Order:

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno, Avocados, Cilantro, and Limes
Served with Jalapeno Tortillas, Warm Pitas, and Fresh Corn Chips

Duo of Southwestern Taco Toppings:

Chipotle Pulled Chicken and Roasted Corn with Shaved Jack Cheese
Yucatan Style Grilled Shrimp with Lime and Cilantro

Fresh Mozzarella Station

Buffalo Mozzarella
Truffle Burrata
Marinated Ciliegine
Fresh Mozzarella
Flash Fried Mozzarella
Pizza Margherita

Accompanied with Sliced Plum Tomatoes, Olive Oil, Chopped Garlic, Sea Salt,
Black Pepper Mill, Bruschetta, Crushed Red Pepper, Marinated Sundried Tomatoes,
Olive Tapenade, Prosciutto, and Pepperoni

Fresh Seafood Station

Jumbo Shrimp Cocktail with Mustard Horseradish and Traditional Cocktail Sauce
Lump Crab Tacos
Pastrami Smoked Salmon with Whole Mustard Aioli and Potato Blini
Petite Maine Lobster Roll
Black Pepper Seared Tuna with Truffle Soy Emulsion over Jasmine Rice Salad

Desserts

Chef's Selection of Four Petite Desserts

Coffee, Tea, Decaf

Please Call for Price
Staff Costs Not Included
minimum 50 guests