

CORPORATE COCKTAIL PARTY ONE

\$33 PER PERSON

HOT STATIONARY HORS D'OEUVRES

Selection of 4 Stationary Hot Hors D'oeuvres

ROOM TEMPERATURE

Fresh Guacamole with Tri-Color Tortilla Chips

Fresh Fruit Platter

International Cheese Display with Crackers

CORPORATE COCKTAIL PARTY TWO

\$44 PER PERSON

HOT STATIONARY HORS D'OEUVRES

Selection of 6 Stationary Hot Hors D'oeuvres

ROOM TEMPERATURE

Fresh Guacamole with Tri-Color Tortilla Chips

Fresh Fruit Platter

International Cheese Display with Crackers

TUSCAN ANTIPASTA DISPLAY

marinated artichokes | roasted baby peppers | tuscan bean salad |

mediterranean olives | tomato bruschetta | grilled eggplant |

portobello mushrooms | fresh marinated mozzarella | prosciutto di parma |

genoa salami | pepperoni | sliced Italian bread

HORS D'OEUVRES SELECTIONS

VEGETARIAN

Mini Potato Samosa, Raita

Edamame Pot Stickers, Soy Ginger

Mac & Cheese Bites

French Onion Pizzetta

Potato Cakelette, Apple Sauce Sour Cream

Truffled Mushroom Pizzetta

POULTRY

Buffalo Chicken Fingers, Bleu Cheese Dip

Parmesan Encrusted Chicken

topped w/Tomato Bruschetta

Thai Chicken Sticks, Spicy Chili Sauce

BEEF

BBQ Pulled Pork, Cheddar Corn Muffin

Mini Cuban Quesadilla

Mini Chorizo Quesadilla, Jalapeno Jack

Beef Chili, Pretzel Boule

BBQ Brisket, Sweet Potato Muffin, Cranberry

Chutney

Franks in a Comforter, Spicy Mustard

SEAFOOD

Saffron Seafood Arancini, Saffron Aioli

Crab Cake, Lemon Old Bay Aioli

Formal Set Up- \$100, Includes China Platters & Stainless Chaffers
Wire Racks & Sternos \$10 each