

# cocktail party packages

based on 50 people

## the happy hour

### Assorted Fruit & Cheese Platter

Fresh fruit accompanied by cubed cheese.

### Meatballs

Choice of Marinara, Swedish or Sweet n' Sour.

### Assorted Mini Sandwiches

Turkey & Swiss, ham & cheddar, & roast beef & provolone.

### Tomato Bruschetta

Vine ripe tomatoes blend with fresh herbs served with toast points.

### Chicken Wings

Choice of BBQ, Teriyaki, Buffalo or Plain.

### Assorted Cookies

A variety of fresh baked cookies.

## the executive

### Beef Brochet

Tender beef atop a pesto croustade.

### Traditional Crudite

Fresh vegetables served with a cool spinach dip.

### Chicken Satay

Miniature chicken skewers smothered in a savory sauce.

### Stuffed Mushrooms

An assorted of sausage, Florentine & crab stuffing.

### Exotic Fruit Display

An array of tropical fruits served with a piña colada dip.

### Assorted Petit Fours

Miniature cakes & tarts.

*The price per person includes disposable eatingware & linen buffet set-up. Additional fee per person for complete china set-up.*

*Price does not include tax, gratuity, wait staff, facility fee or table & chair rentals.*

*Additional fee per person if less than 50 guests.*

## the dignitary

### Assorted Canapés

A variety of bouchees & pates.

### International Cheese Display

An eclectic variety of cheese from around the world served with gourmet crackers.

### Hot Artichoke Dip

A delicious blend of cheese, bacon & tender artichoke hearts served with toast points.

### Mini Beef Wellingtons

Tender beef followed with a shitake pate wrapped in a flaky puff pastry.

### Smoked Salmon Display

Smoked Alaskan Salmon served with capers, diced onion, chopped egg, sour cream & toast points.

### Fondue Station

Warm chocolate served with fresh strawberries, pineapple chunks, marshmallows & angel food cake.

## the orient express

### Seared Ahi Tuna

Sesame seared tuna served with wasabi & soy sauce.

### Roasted Vegetable Crudite

Fresh Vegetables roasted until tender served with a roasted red pepper dipping sauce.

### Vegetable Spring Rolls

Crispy Spring rolls served with a spicy peanut & plum sauce.

### Pork Potstickers

A tender steamed pork dumpling served with teriyaki sauce & green onions.

### Sweet N' Sour Chicken Skewers

Crispy fried chicken skewers dressed with fresh squash zucchini, pineapple & sweet and sour sauce.

### Fried Chinese Donut Station

Warm fluffy pastry tossed in sugar served with cherry & pineapple dipping sauces.

# cocktail party packages

## zeus' feast

prices based on 50 people

### **Spanikopitas**

Spinach & feta cheese stuffed in flaky phyllo pastry.

### **Salami Cornucopias**

Mild Genoa Salami with a creamy cheese & scallion filling.

### **Chicken Medallions**

Sliced Breasts stuffed with fresh roasted veggie covered with a cream Zorba sauce.

### **Saganaki Station**

Flaming Cassari cheese served with pita points  
Prepared fresh by our Chef.

### **Deviled Shrimp Croustade**

Deliciously flavored shopped shrimp atop a crispy toast point.

### **Mini Baklava**

A true Greek tradition, sweet flaky pastry.

## the oscar party

### **Assorted Fruit and Cheese Platter**

Fresh fruit accompanied by cubed cheese.

### **Hot Crab Dip**

Sweet crab dressed in a creamy cheese sauce served with toast points.

### **Stuffed Mushrooms**

An assortment of Sausage, Florentine and Bleu Cheese & Pecan stuffing.

### **Mini Cordon Bleu's**

Small chicken portions filled with ham & Swiss cheese.

### **Tenderloin Display**

Charbroiled Beef Tenderloin served with apple horseradish sauce & assorted breads.

### **Shrimp Cocktail**

Jumbo poached tiger shrimp accompanied by fresh lemons & key lime cocktail sauce.

### **Traditional Crudite**

Fresh vegetables served with a cool spinach dip.

### **Bananas Foster Station**

Fresh bananas flambéed in a sweet sauce atop vanilla bean ice cream prepared by our Chef.

