



# *Platinum Cocktail Party—\$32.99pp (minimums apply)*

## *Hot and Cold Passed Hors D'oeuvres (choose 4)*

- Pesto Chicken Pinwheels*
- Grilled Chicken Salad in Belgian Endive*
- Bruschetta Crostini*
- Smoked Salmon on Toasted Rounds with Dill Sauce*
- Filet of Beef on Crostini with Boursin Cheese*
- Mushroom Caps filled with Sausage and Spinach*
- Mini Twice Baked Potatoes*
- Baked Brie with Raspberry in Filo*
- Sesame Seared Chicken Bites w/ Teriyaki Dipping Sauce*
- Coconut Shrimp with Orange Ginger Sauce*
- Soy Glazed Hibachi Beef Skewers*
- Mini Lobster and Risotto Cakes*
- Crispy Pork Potstickers with Orange Ginger Soy Sauce*
- Asian Chicken Sate*
- Two Bite Philly Cheesesteaks*
- Franks in a Blanket with Dijon Sauce*
- Chicken and Pineapple Skewers*
- Artichoke Cakes with Fresh Lemon Cream*

## *Upgraded Hors D'oeuvres*

- Prosciutto and Horseradish wrapped Jumbo Shrimp*
- Oysters Rockefeller*
- Shrimp Cocktail*
- Lump Crab Cake with Old Bay Aioli*
- Lamb Lollipops with Apple Brandy Rosemary Jus*

## *Main Reception Table*

- Displayed Hors d'oeuvres*
- Selection of International Meats and Cheese*
- Fresh Vegetable Crudités*
- Seasonal Fruits*
- Artisan Breads*



## *Stations*

### *Salad Station*

- With Balsamic Vinaigrette, Candied Pecans, Dried Cranberries, Gorgonzola Cheese, Grape tomatoes and Cucumbers*

### *Pasta Station*

- Pasta Primavera with a Chardonnay Cream and grilled Chicken*

### *Chef Attended Carving Station*

- Fresh Herbed Turkey Breast and Garlic Rubbed Roast Beef*

### *Dessert Station*

- Caramel Apple Bread Pudding with Bourbon Sauce*