

COCKTAIL PARTY



The most dynamic parties are ones that offer a variety for the guests. Cocktail parties allow for multiple food options while keeping the mingling and socializing to a maximum. Our company is a premier caterer to cocktail events.

HORS D'OEUVRES & CANAPES

Recommendation of 4-6 pieces per person for pre-dinner, 6-8 pieces per person for partial cocktail party and 8-14 pieces per person for full evening cocktail event.

(v) = vegetarian or pescatarian option, inquire about making vegan
(gf) = gluten free. Please note most items on breads can be made gf

WARM

- Mini latkes, sour cream, chives, apple shaving (v / gf)
- Nduja sausage and fennel crostini, arugula
- Mini poppadum's crisp with chicken tikka
- Flatbread, chickpea purée, spicy lamb sausage, parsley leaves, sliced shallots
- Thai shrimp skewer (v / gf)
- Tandoori shrimp skewer (v / gf)
- Lemon chili shrimp sticks (v / gf)
- Curried coconut chicken skewers (gf)
- Lime marinated chicken with avocado cream dip (gf)
- Sesame and honey glazed beef skewer
- Mini mint marinated lamb kebobs (gf)
- Bacon wrapped water chestnuts
- Quesadilla triangles with smoked shredded chicken, sharp aged cheddar, scallions
- Sesame ginger soba noodle spoon, beef, scallions (gf)
- Coconut saffron shrimp spoons, lime zest (v / gf)

DINE & STYLE

FINE CATERING AND EVENTS

- Grilled shrimp with spicy Asian peanut dipping sauce (v / gf)
- Lemon risotto spoons with crab, onion sprouts (v / gf)
- Spicy pork, scallions, coriander, carrot spoons (gf)
- Seared scallops with golden shallot and grapefruit sauce serve spoon (v / gf)
- Poached shrimp with spicy mayo and dipping garlic breadcrumbs (v)
- Bacon wrapped seared sea scallops (gf)
- Mushrooms stuffed with roasted red pepper and feta cheese (v / gf)
- Bamboo skewered Greek style marinated chicken served with yogurt cucumber tzaziki sauce (gf)
- Panko crusted jumbo coconut shrimp with apple-mango chutney (v)
- Mini braised beef short ribs with demi glaze
- Grilled hoisin chicken with scallions, peanut and jalapenos in lettuce cup
- Warm Quebec brie crostini, mango chutney, green apple shaving (v / gf)
- Italian prosciutto wrapped asparagus with lemon aioli and parmesan (gf)
- Field mushrooms stuffed with goat cheese, spinach and bacon (gf)
- Smoked cheddar, caramelized onion & apple mini grilled cheese (v)
- Golden curry chicken salad in wonton cups with scallion garnish
- Spicy vegetable potato samosa with tamarind sauce (v)
- Chipotle pork & pineapple kebobs
- Spicy chicken kebabs with blue cheese dip
- Pear and caramelized onion pizzette, gruyere (v)
- Mini pulled pork on sourdough toasts, red cabbage slaw

DINE & STYLE

FINE CATERING AND EVENTS

- Pizzettes with fontina and wild mushrooms (v)
- Crab and avocado canapés, wasabi, on cucumber rounds (v)
- Baked salmon in filo cups with garlic pea puree & dilled cream (v)
- Vindaloo meatballs, raita and sweet mango chutney
- Pineapple and ginger pulled pork sliders, brown sugar, onions
- Beef sliders, chipotle mayo, gruyere cheese
- Strip loin beef, soy reduction, shaved carrot, chives on spoon
- Bacon, almond & smoked cheddar toasts

COOL

- Mini herbed pancakes with salmon caviar and lemon crème fraiche (v / gf)
- Mini chive pancakes with crème fraiche and red onion, lardon confit (gf)
- Potato and rosemary focaccine, gruyere cheese (v)
- Caprese skewer, aged balsamic (v / gf)
- Grilled beef filet crostini, salsa verde
- Soba noodle spoon, ginger, basil, mango, red pepper (v / gf)
- Honey focaccia, chicken liver pate, grilled endive, pickled grape
- Crostini with mint green pea puree, buffalo ricotta, edible flowers, chives (v)
- Salmon teriyaki spoon with ginger soy dipping (v)
- Filo tartlets with smoked chicken, black olives and basil pesto
- Filo tartlets with Asian beef salad
- Blue cheese, mascarpone, red onion confit quichettes (v)
- Sesame falafel spoons, plum tomato, yogurt (v)
- Brie, date and toasted walnut crostini (v)
- Tomato bruschetta crostini, basil, goat cheese, cracked pepper (v)

DINE & STYLE

FINE CATERING AND EVENTS

- Smoked trout salad with cucumber, scallions and dill served on miniature toast (v)
- Baked pear and honey crostini, with goat cheese and arugula (v)
- Beef tenderloin with caramelized onions and horseradish cream canapé, pea shoots
- Smoked salmon canapé cups with dilled cream, capers, Spanish onion (v)
- Cold vegetable spring rolls with Thai chili sauce (v)
- Focaccia with caramelized citrus onions, goat cheese and asparagus (v)
- Mini polenta cup with blue cheese and balsamic Spanish onion (v)
- Spicy blistered cherry tomato bruschetta (v)
- Smoked salmon with capers, mint and avocado bruschetta, cream cheese (v)
- Wild mushroom crostini with parmesan-reggiano (v)
- Mushroom and caramelized onion polenta square (v)



PLATTERS & EVENT SPECIALTY STATIONS

Charcuterie

Selection of charcuterie: Smoked Prosciutto, Smoked Soppressata, Chorizo, Cured Beef Salami, Duck Pâté, crostini, gerkins, olives, fig jam, grain mustard

Gourmet Cheese

Applewood Smoked Cheddar, Quebec Chevre, Stilton and French Camembert, sun dried tomato flatbreads, Rainforest crisps, cream crackers, figs, grapes, balsamic, honey

Crudité

Cherry Tomato, Asparagus, Green Beans, Cucumber, Red and Yellow Pepper and Carrots accompanied by jalapeno dipping sauce

Pita & Spreads

Pita crisps, organic blue corn chips accompanied by (choose three) garlic hummus, grilled eggplant baba ganouj, vine ripe tomato bruschetta, white bean and artichoke dip, smoked eggplant and white bean dip, tabbouleh, and chipotle black bean dip

Antipasto

Salami, provolone cheese, grilled eggplant, roasted red peppers, sundried tomatoes, artichoke hearts, pickled jalapeno peppers, roasted asparagus, pickled onions and oil mushrooms and olives, garnished with mustards, bakery fresh breads, flatbread chips

Taco Bar

Mini Tortillas with spiced beef / smoked chipotle pulled chicken Accompanied with lime zest guacamole, mango salsa, tomato salsa, sour cream, hot sauce, and salsa verde

See our STATIONS menu for further chef attended station options.