

DROP OFF ONLY - 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

- Mini latkes, sour cream, chives, apple shaving (v / gf)
- Thai shrimp skewer (v / gf)
- Tandoori shrimp skewer (v / gf)
- Lemon chili shrimp sticks (v / gf)
- Sesame and honey glazed beef skewer
- Mini mint marinated lamb kebobs (gf)
- Bacon wrapped seared sea scallops (gf)
- Mushrooms stuffed with roasted red pepper and feta cheese (v / gf)
- Italian prosciutto wrapped asparagus with lemon aioli and parmesan (gf)
- Mushrooms stuffed with goat cheese, spinach and bacon (gf)
- Spicy vegetable potato samosa with tamarind sauce (v)
- Mini herbed pancakes with salmon caviar and lemon crème fraiche (v / gf)
- Mini chive pancakes with crème fraiche and red onion, lardon confit (gf)
- Caprese skewer, aged balsamic (v / gf)
- Brie, date and toasted walnut crostini (v)
- Cold vegetable spring rolls with Thai chili sauce (v)



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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

Crudit 

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