

Cocktail Party Menu

Passed Hor D'oeuvres

(Choose 6 from the following)

Swedish Meatballs
Buffalo Wings
Vegetable Spring Rolls with Sweet and Sour Sauce
Bacon & Cheddar Pinwheels
Chicken Quesadilla with Sour Cream
Mozz Sticks Marinara
Chicken Teriyaki Dumplings
Spinach and Cheese Stuffed Pastries
Cream Cheese Hot Pepper Jelly Bites
Fried Ravioli's with Marinara
Pork Pot Stickers with Sweet and Sour
Sweet Italian Sausage Stuffed Mushrooms
Buffalo Fried Ravioli
Vegetable Pot Stickers
Mini Franks in a Blanket
Cheddar Jalapeno Poppers
Breaded Fried Chicken Cordon Bleu Puffs
Battered Broccoli & Cheese Bites
Mini Beef Empanadas
Coconut Shrimp*
Chicken Tenders with BBQ
Deep Fried Mac & Cheese Bites
Shrimp Dumplings *
Classic Italian Garlic Knots
Chicken Breast Kabobs with Pineapple
Breaded Zucchini Sticks
Ham & Cheese Pockets
BBQ PopCorn Chicken
Thai Beef Satay with Spicy Peanut Sauce*
Asparagus Tips Rolled in Pastry with Cheese
Marinated Chicken Satay
Rice Balls with Marinara
Chicken Croquettes
Scallop Skewers Wrapped with Crisp Bacon*
Mushroom Puff Pastries
Thai Chicken Spring Roll with Gingered Soy

\$24.99 per person

* denotes \$1 additional charge per person

Platters

*(Price is Per Platter Each Platter Serves 30-40 people
Except Where Noted *)*

Fresh Vegetable Crudités

Broccoli, Carrots, Celery, Tri-color Peppers and
Cherry Tomatoes with Home-style Ranch Dip.
\$ 65.99

Fruit & Cheese Display

Sliced Pineapple, Grapes & Strawberries.
Cheddar, Pepper-jack
Assorted Cheeses with Gourmet Crackers
\$ 75.99

Classic Bruschetta Platter

(100 pcs.)
Crostini with Fresh Mozzarella, Chopped Tomatoes
and Pesto.
\$ 65.99

Shrimp Bowl

(100 pcs)
Medium Sized Shrimp with Home-Style Cocktail
Sauce.
\$ 85.99

Assorted Petite Sandwich Platter

(50 pcs)
Turkey with Pepper-Jack. Tuna with Lettuce. Ham
with Swiss. Fresh Mozz with Tomato.
\$ 65.99

Eggs Mimosa

(25 pcs)*
Hardboiled Eggs Halved and Stuffed with Elegant
Spices
\$ 25.99

Antipasto Platter

Assortment of Peppers with Sliced Genoa Salami,
Ham, Smoked Provolone Cheese and Sliced Olives
Tossed with Fresh Herbs, Extra Virgin Olive Oil and
Red Wine Vinegar.
\$ 65.99

Prosciutto & Melon Skewers

(30 pcs)*
Imported Dry Cured Prosciutto Wrapped Around
Cantaloupe Drizzled with Balsamic Reduction.
\$ 79.99

Smoked Salmon Platter

Thin Sliced Smoked Atlantic Salmon Served over
Cucumber Salad with Capers.
\$ 125.99

Beverage Menu

Open Domestic Beer and House Wine

1 Hour 10.99
2 Hour 14.99
3 Hour 16.99
4 Hour 19.99

Open House Brands:

(Includes House Wine, Domestic Draft and Domestic Bottle Beer, Well Vodka, Gin, Rum, Whiskey, Tequila, Assorted Fruit Liquors and Mixers)

1 Hour 12.99
2 Hour 16.99
3 Hour 19.99
4 Hour 21.99

Open Call & Premium Brands:

(Includes all Open House items as well as: Absolute, Tito's, Kettle & Grey Goose Vodka, Tanqueray Gin, Bacardi, Malibu and Captain Morgan's Rum, Jack Daniel's and Jameson, Cuervo Tequila, Johnny Walker Black, Jim Beam and Dewar's)

1 Hour 14.99
2 Hour 18.99
3 Hour 21.99
4 Hour 23.99

Punch Bowls:

(Approximately 30 Servings)

Champagne Punch - \$66.99

Screw Driver - \$66.99

Mimosa - \$66.99

Bloody Mary- \$66.99

Rum Punch- \$75.99

Bay Breeze - \$65.99

Appletini - \$80.99

Pomegranate Martini- \$80.99

Rum and Coke- \$65.99

Lemonade Punch - \$65.99

Sangria - \$80.99

Additional Items

Champagne Toast - \$ 5.99 per person

Bottle House Wine- \$ 15.99 per bottle