

The Cocktail Hour

A Deluxe Selection of Cold and Hot Hors d'oeuvres Passed Butler-Style

Cold Hors d'oeuvres

Roast Beef Pinwheel with Horseradish Cream

Fresh Mozzarella, Sundried Tomatoes and Pesto Cream

Brie Cheese on Pumpernickel with Cantaloupe Melon

Sesame Shrimp on Shiitake Mushroom Cap

Seared Scallop with Roasted Red Pepper Horseradish Cream on Pumpernickel

Asparagus Tip with Smoked Salmon and Bonito Flakes

Blini with Crème Fraiche and Caviar

Goat Cheese with Roasted Red Peppers on Focaccia Bread

Chicken Breast Au Poive with Gorgonzola

Prosciutto and Melon

Smoked Salmon Rosette on Pumpernickel with Fresh Dill

Seared Salmon on Potato Dauphinoise with Wasabi Mayo and Sesame Seeds

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax and 11% Gratuity Charge
Prices Are Subject to Change Without Notice

Hot Hors d'oeuvres

Dragon Shrimp

Coconut Lobster

Miniature Crab Cakes

Roasted Vegetable Tartlet

Lobster Cobbler

Goat Cheese Red Onion Tartlet

Grilled Miniature Rubeens

Brie and Raspberry in Croustade

Honey Mustard Pistachio Chicken

Cocktail Frank En Croute

Kielbasa En Croute

Petite Beef on Crouton with Mustard Bearnaise

Spanakopita/Tyropita

Vegetarian Spring Roll

Miniature Egg Roll

Skewered Shrimp Scampi

Chicken Quesadilla

Skewered Chicken (Buffalo or Sesame)

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Crab Barquette

Vegetable Dim Sum

Assorted Gourmet Pizza

Potato Pancake

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