



An Elegant Cocktail Reception

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone & Prosciutto
Chicken Teriyaki Dumplings with Sesame Soy Ginger Sauce
Filet Mignon Wrapped with Bacon
Mini Beef Wellington with Wild Mushroom Dip
Mini Cheeseburger Sliders with Shallot Dijon Relish
Mini Chicken & Cheese Quesadillas with Salsa
Lump Crab Cake with Traditional Tartar Sauce
Scallops Wrapped with Bacon
Sesame Chicken Pieces with Honey Mustard
Shrimp Cocktail with Cocktail Sauce
Mini Chicken Cordon Bleu with Wild Mushroom Dip
Mini Italian Meatballs with Spicy Tomato Sauce
Cilantro Grilled Shrimp
Buffalo Vegetables Meatballs with Blue Cheese Dip
Teriyaki Beef Skewers with Sesame Seeds and Scallions

Stationary Hors d'Oeuvres

Assorted Imported Cheese Platter with Crackers
Fresh Crudite Platter with Spinach Dip

Coffee Service and Dessert are available for an additional fee.

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays and 40lbs. of ice per 25 guests. Additional ice available upon request.

Price per person is \$40.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

Price per person does not include service staff or rental equipment.

Service staff rate is \$30.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 25 guests.
Smaller groups are welcome to order hors d'oeuvres a la carte.**