

Festiva's Cocktail Menu

Elaborate Stationary Appetizer Display

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*Crudité & Dip.*

*Assorted Gourmet Cheese and Crackers*

*Seasonal Fruit*

*Mini Pickles, Olives, Marinated Artichokes, Hummus|Pita  
Bruschetta | Toast, Caponata (Roasted Eggplant) | Tomato Spread*

## *Passed Hors D'oeuvres*

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(To be passed for 1 ½ hours)

Passed Hors D'oeuvres A: (Select 6 from A or B)

Mini Quiche in Phyllo Crust (Florentine or Lorraine)

Mini Mexican Tapas – a Variety Served with Peach Mango Salsa

Pigs in a Blanket – Traditional, All Beef (Kosher)

Chicken Egg Rolls

Potato Puffs (Kosher)

Pizza Bagels (Plain and Pepperoni)

Roasted Baby Bella Mushroom Caps – Stuffed with Mushrooms and Mozzarella

Mozzarella Sticks

Mozzarella & Cherry Tomato Skewers with Pesto Dipping Sauce

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*Passed Hors D'oeuvres B: (Select 6 from A or B)*

*Oven Baked Clams Oreganata*

*Caesar of Cheddar Cheese Pastry Puff Straws*

*Chicken Teriyaki Strips – with Spicy Peanut Dipping Sauce*

*Brie w/ Honey Mustard & Walnut in Phyllo Cups*

*Puff Pastry and Romano Cheese-Wrapped Asparagus*

*Prosciutto-Wrapped Asparagus Spears*

*Brie with Cranberry & Almonds in Puff Pastry Turnovers*

*Manchego Cheese with Fig Jam in Puff Pastry Turnovers*

*Scallop Wrapped in Bacon*

*Premium Mini Crab Cakes with Creole Remoulade*

*Coconut Shrimp with Pineapple Chutney*

## *Festiva's Dessert Tray*

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Coffee, Tea, Assorted Cookies and Brownies