

Silver Cocktail Party

Fresh Vegetable Crudités Shots

Filet Mignon Bites with Basil Aioli

Fresh Bruschetta on a Crustini

Franks en Croute

Caprese Skewers

Boneless Wings with Three Dipping Sauces

Vegetable Napoleon

Naked Meatballs with Two Dipping Sauces

Black Bean and Corn Salsa

BLT cups

Fried Ravioli with Marinara Sauce

Sesame Chicken

Salsa Shots with Homemade Tortilla Chips

Mini Rice Balls with Marinara Sauce

Vegetable Spring Rolls with Duck Sauce

Chocolate Covered Strawberries

Cheesecake Lollipops

Cream Puffs

Cannoli

PACKAGE INCLUDES

Choose 5 Passed Hors D'oeuvres

Paper Goods, Serving Trays, Equipment, Cooks and Serving Staff

\$20 per Person for Two Hours

Additional \$5 per Person/per Hour

Gold Cocktail Party

Shrimp Cocktail with Homemade Cocktail Sauce

Baby Lamb Chops with Mint Dijon Aioli

California Vegetable Salad Wrapped in Rice Paper with a Miso Dip

Sesame Seared Tuna on a Wonton Crisp with Wasabi

Seared Filet Mignon on a Parmesan Crisp with Crispy Onion and Basil Aioli

Eggplant Springwich with Mesculin, Fresh Mozzarella and Balsamic Glaze

Coconut Shrimp with Pineapple Diablo Sauce

Duck Spring Roll

Cherry Tomato Stuffed with Goat Cheese Pesto

Miniature Crab Cakes

Miniature Beef Wellington Served with Horseradish Cream

Greek Filo Cup with Kalamata Olives, Cucumbers and Feta

Scallops Wrapped in Bacon

Pulled Pork with a Demi Glaze, Spinach and Parmesan on Crustini

Risotto Cakes

Berry Shots with Szechuan Button

Cheesecake Stuffed Strawberries

Fresh Chocolate Pasta with Raspberries and Chocolate Drizzle

Crustini with Brie, Strawberries, Honey and Basil

PACKAGE INCLUDES

Choose 5 Passed Hors D'oeuvres

Paper Goods, Serving Trays, Equipment, Cooks and Serving Staff

\$30 per Person for Two Hours

Additional \$7 per Person/per Hour

Platinum Cocktail Party

Passed Hors' D'oeuvres

Fresh Vegetable Crudités Shots

Filet Mignon Bites with Basil Aioli

Fresh Bruschetta on a Crustini

Franks en Croute

Caprese Skewers

Boneless Wings with Three Dipping Sauces

Vegetable Spring Rolls with Duck Sauce

Fried Ravioli with Marinara Sauce

Chocolate Covered Strawberries

Cheesecake Lollipops

Chocolate Dipped Brownie Bites

Savory Stations

Pasta Station with Three Sauces

Mashed Potato Bar with Six Toppings

Stir Fry Station

Sliders Station with all the Fixings

Dessert Stations

Ice Cream Station with Two Ice Creams and Six Toppings

Pastry Station with Fresh Cannoli, Napoleons and Cream Puffs

PACKAGE INCLUDES

Choose 4 Passed Hors D'oeuvres, One Savory and One Dessert Station

Paper Goods, Serving Trays, Equipment, Cooks and Serving Staff

\$40 per Person for Two Hours

Additional \$8 per Person/per Hour

Peach Cocktail Party

Shrimp Cocktail with Homemade Cocktail Sauce

Baby Lamb Chops with Mint Dijon Aioli

California Vegetable Salad Wrapped in Rice Paper with a Miso Dip

Sesame Seared Tuna on a Wonton Crisp with Wasabi

Seared Filet Mignon on a Parmesan Crisp with Crispy Onion and Basil Aioli

Eggplant Springwich with Mesculin, Fresh Mozzarella and Balsamic Glaze

Cheesecake Stuffed Strawberries

Fresh Chocolate Pasta with Raspberries and Chocolate Drizzle

Savory Stations

Carving Station

Louisiana Station Featuring Jambalaya, Blackened Catfish and Turkey Gumbo

Times Square Station with New York Pretzels, Mini Reubens, Potato Knishes and Hot Dogs
Mustard, Ketchup, Relish, Sauerkraut, and New York Onions

Raw Bar featuring Jumbo Shrimp, Littleneck Clams, Blue Point Oysters and Cracked Alaskan
King Crab Claws served with Homemade Cocktail Sauce and Lemon Wedges

Dessert Stations

Belgian Waffle Station Made to Order with Strawberries, Blueberries, Chocolate Sauce, Warm
Maple Syrup and Vanilla Ice Cream

Cheesecake Station with Multiple Flavors and Toppings

Carnival Station featuring Churros, Cotton Candy, Pop Corn and Candy Apples

PACKAGE INCLUDES

Choose 4 Passed Hors D'oeuvres and Three Stations
Paper Goods, Serving Trays, Equipment, Cooks and Serving Staff
\$50 per Person for Two Hours
Additional \$9 per Person/per Hour