

Cocktail Party Menu

Passed Appetizers

1.5-hour service

Sliders

CAB Beef Patty, Blue Cheese, and Caramelized Onion

CAB Beef Patty, McMac Sauce, White American and
LTO

Southern Chicken with Scallion Sauce

Crab Cake with Bacon and Old Bay aioli

Puff Pastry

Chorizo, Manchego, and Pickled Reds

Short Rib and Cheddar

Spinach Feta and

Chicken Bacon Ranch

Mini Tacos

Shrimp with Peach Salsa and Honey Chipotle

Chorizo with Pickled Reds and Queso fresco
Sauteed Lobster, Tarragon Lemon Aioli, Crispy Onions
+\$5

Platters

Charcuterie – Meat, Cheese, and Accoutrements
Crudit  – Local Vegetables and Humus, Tzatziki, and
Caponata

Fresh Mozzarella and Tomato, Parmesan Crostini

Tea Platter – Deviled Eggs and Tea Sandwiches

Other Handhelds

Lobster Rolls on Butter Grilled Bread +\$5

Mini Empanadas – Steak Chicken or Chorizo

Stromboli – Chicken Parm, Deli Style, Eggplant

Mini BLT – Thick Cut Bacon, Local Plum Tomatoes,
Romaine

Pick 4 - \$65 per person

Pick 5 - \$75 per person

Passed Hors d' Oeuvres

1.5-hour service

Bay Scallop Ceviche

Petite Crab Cake, Orange and Old Bay Aioli

Risotto Balls with Caramelized Onions and Truffle

Grape Tomato and Mozzarella Bruschetta

Satay of Chicken, and Sweet Chili Sauce

Asian BBQ Short Rib Nugget, Tso Glaze

NY Strip Crostini

Franks en Croûte

Thai Beef Satay, Peanut Dipping Sauce

Chicken Quesadilla

Langoustine Tails with Truffle and Crispy Garlic +\$5

Mini Assorted Quiche

Chef's Meatballs with Parmesan

Pick 4 - \$40 per person

Pick 5 - \$45 per person