



SMALL PLATES PARTY MENU

Up to 10 people - Event Time: 3.5 hours
\$1,500 plus food cost, tax, and 20% gratuity

INCLUDES:

- Menu planning and party detailing
- Food shopping
- Preparation approximately 2 hours before party (at your location)
- Food preparation, cooking, serving, and clean-up
- Three 20-minute live music sets
- Choose 7 Appetizers
- Choose 1 Dessert

UPGRADES:

- Extra time \$300 an hour
- Extra guests \$50 each



APPETIZERS: (Pick 7)

- **Charcuterie Plate** of assorted cured meats and cheeses
- **Tuscan Hummus** with vegetable crudité and flatbread
- **Roasted Brie** topped with assorted nuts and dried fruit in a maple and brown sugar sauce
- **Mini Crab Cakes** classic remoulade
- **Soy Molasses Shrimp** with avocado crema
- **Classic Shrimp and Grits:** Cajun spice and cheesy grits
- **Barbecued Scallops** wrapped in bacon
- **Seared Tuna** sesame crusted with seaweed and ponzu sauce
- **Seafood Stuffed Mushrooms** with a splash of sweet sherry
- **Margarita Flatbread** pesto, tomatoes, fresh mozzarella, garlic and basil
- **Prosciutto and Fig Flatbread** fig puree, prosciutto, mozzarella, blue cheese, arugula
- **Grilled Eggplant Crostini** fresh mozzarella and topped with tomato bruschetta
- **Grilled Steak Crostini**, herbed mascarpone, onion confit, micro greens
- **Mini Pulled Chicken Tacos** mango salsa
- **Prosciutto Wrapped Asparagus** with asiago cheese, honey drizzle
- **Buffalo Chicken Meatball Skewers** with bleu cheese
- **Pork Potstickers** sweet soy dipping sauce
- **Vegetarian Potstickers** sweet soy dipping sauce
- **Caprese Salad:** Fresh mozzarella, oven roasted peppers, sliced tomatoes, fresh basil
- **Chef Danny's Caesar:** Romaine, homemade garlic croutons, creamy Caesar dressing, parmigiana shreds
- **Pretty Barbara Salad:** Greens, pears, bleu cheese, candied walnuts, smoked bacon, maple mustard dressing
- **Butternut Squash & Apple Soup**
- **Pasta Fagioli**

Salads and soup served family style



DESSERT: (Pick 1)

- *VERY BERRY SHORTCAKE BAR:*

Homemade Southern buttermilk biscuits, assorted fresh berries, Chambord berry sauce and whipped cream

- *HOLE-IN-ONE DOUGHNUT BAR*

Flambéed doughnut holes, your favorite ice cream, assorted cereal, M&M's, nuts, berries, bourbon spiked butter sauce and whipped cream

- *FONDUE FANTASY:*

A silky and decadent chocolate river with assorted wafers, strawberries, apples and bananas

- *NUTELLA SMOREWICH:*

Chef Danny puts a spin on this iconic dessert by making his own oversized graham crackers and homemade marshmallows smothered with decadent Nutella

- *FRENCH TOAST BREAD PUDDING:*

Served warm with maple butter sauce and fresh whipped cream

- *APPLE & CRANBERRY CRISP:*

Served warm with fresh whipped cream

- *CHOCOLATE MOUSSE:*

Served with fresh raspberries

You can also create your own menu with Chef Danny!

Questions? Contact us at 203-414-5263 or cookingandchords@gmail.com