



## Gold Cocktail Party—\$28.99pp (minimums apply )

### Hot and Cold Passed Hors D'oeuvres

(choose 4)

*Pesto Chicken Pinwheels*

*Grilled Chicken Salad in Belgian Endive*

*Bruschetta Crostini*

*Smoked Salmon on Toasted Rounds with Dill Sauce*

*Filet of Beef on Crostini with Boursin Cheese*

*Mushroom Caps filled with Sausage and Spinach*

*Mini Twice Baked Potatoes*

*Baked Brie with Raspberry in Filo*

*Sesame Seared Chicken Bites w/ Teriyaki Dipping Sauce*

*Coconut Shrimp with Orange Ginger Sauce*

*Soy Glazed Hibachi Beef Skewers*

*Smoke Gouda and Risotto Cakes*

*Crispy Pork Potstickers with Orange Ginger Soy Sauce*

*Asian Chicken Sate*

*Two Bite Philly Cheesesteaks*

*Franks in a Blanket with Dijon Sauce*

*Chicken and Pineapple Skewers*

*Artichoke Cakes with Fresh Lemon Cream*

### Main Reception Table

*Displayed Hors d'oeuvres*

*Selection of International*

*Meats and Cheese*

*Fresh Vegetable Crudités*

*Seasonal Fruits*

*Artisan Breads*



### Upgraded Hors D'oeuvres

*Prosciutto and Horseradish wrapped*

*Jumbo Shrimp*

*Oysters Rockefeller*

*Shrimp Cocktail*

*Lump Crab Cake*

*with Old Bay Aioli*

*Lamb Lollipops*

*with Apple Brandy Rosemary Jus*

### Stations

#### Salad Station

*With Balsamic Vinaigrette, Candied Pecans, Dried Cranberries, Gorgonzola Cheese, Grape tomatoes and Cucumbers*

#### Pasta Station

*Pasta Primavera with a Chardonnay Cream and grilled Chicken*