



COCKTAIL HOUR MENU

Butler Passed Hors d'oeuvres

Beef Crostini

Tuna Taco

Beached Shrimp

Coconut Chicken Kabobs

Pigs in a Blanket

Brie and Raspberry Stars

Asparagus wrapped in Prosciutto

Wild Mushroom and Parmesan Rice Balls

Petite Crab Cake

Stationary Platters

Poached Shrimp Cocktail served with Lemon Wedges,
Pickled Vegetables, and Cocktail Sauce

Antipasto Display - Assortment of Italian Cured Meats, Olives, Artichokes, Mozzarella,
Marinated Mushrooms, and Foccicia Bread

House Cured Chilled Organic Salmon served with Chopped Egg, Capers, Tomatoes,
and Red Onion
served with Pumpernickel Crostini and Crème Fraiche

Imported Cheese and Fruit Display - Hand Crafted Chef Selected Gourmet
Cheese served with an
Assortment of Seasonal Sliced Fruits and Gourmet Crackers

Dessert
Specialty Cake