



Cocktail Menu Option One

PASSED APPETIZERS

Grilled Chili Lime Shrimp Skewers

Crispy Asiago Asparagus Spears in Phyllo

Brie & Caramelized Onion Crostini

Deviled Eggs with Candied Bacon

Goat Cheese, Roasted Beet & Pickled Onion Mussel Shells

Crab Stuffed Mushrooms

Shrimp, Scallion & Mozzarella Quesadillas

DISPLAYED APPETIZERS

Beef Tenderloin Sliders with Goat Cheese & Grilled Onions

Grilled Tarragon Chicken Skewers with Dijon Glaze

Honey Soy Seared Salmon Crostini



Cocktail Menu Option Two

PASSED APPETIZERS

- Maryland Crab Cakes with Cajun Remoulade
- Artichoke Goat Cheese Fritters with Lemon Aioli
- Peppered Flank Steak Crostini
- Chicken & Smoked Gouda Quesadillas

DISPLAYED APPETIZERS

- Gourmet Domestic & Imported Cheese & European Meats
- Buffalo Chicken Meatballs with Blue Cheese Sauce
- Mini Shrimp Cakes with Sweet Thai Chili Sauce
- Parmesan Crusted Chicken Sliders with Marinara & Provolone
- Baked Brie with Apple & Walnuts



Cocktail Menu Option Three

PASSED APPETIZERS

Mini Tandoori Chicken Satay

Bacon Wrapped goat Cheese Figs

Spicy Vegetable Samosas

Antipasto Skewers – Salami, Ciliegini, Artichoke,
Olive & Provolone

DISPLAYED APPETIZERS

Gourmet Domestic & Imported Cheese & European
Meats

Roasted Red Pepper Hummus & Garlic Hummus
with House-made Pita Chips & Mini Naan Bread

Basil Pesto Dip with Baked Crostini

Poached Salmon Fillet decorated with Cucumber,
Lemon & Radish – Served with Capers, Red Onion,
Chopped Eggs & Cucumber Dill Sauce

