

## Cocktail Party Sample Menu

### PASSED HORS D'OEUVRES

- MINIATURE MAC N' CHEESE BITE
- PORTOBELLA MUSHROOM FRIES WITH A BALSAMIC AOLI
- CRAB CAKES WITH ROASTED PEPPER & CORN WITH A CHIVE CRÈME FRAICHE
- BBQ STYLE PULLED CHICKEN ON JALAPEÑO CORN BREAD
- SPICY CHICKEN, EGGPLANT & GRILLED ONION QUESADILLAS
- SPICED BEEF EMPANADAS WITH A LIME ALOLI
- HERB CRUSTED BABY LAMB CHOPS

### CARVING STATION (SELECT 2)

SERVED WITH AN ASSORTMENT OF FRESHLY MADE BREADS , CREAMY CAESAR COLE SLAW, POTATO SALAD & WITH CARAMELIZED ONIONS & A DIJON VINAIGRETTE & ORZO SALAD WITH PINE NUTS & RAISINS.

- FRESH ROAST TURKEY WITH A CRANBERRY CHUTNEY
- CORNED BEEF SERVED WITH SPICY MUSTARD &
- LEG OF LAMB SERVED WITH A MINT PESTO
- LONDON BROIL SERVED WITH HORSERADISH CREAM
- LOIN OF PORK SERVED WITH APPLE CHUTNEY
- GRILLED FLANK STEAK WITH A CHIPOTLE BBQ SAUCE
- POACHED SALMON WITH DILL CREAM SAUCE
- BBQ BEEF BRISKET

### TUSCAN STATION

- AN ASSORTMENT OF MARINATED GRILL VEGETABLES  
INCLUDING PEPPERS, ASPARAGUS, SWEET ONIONS, EGGPLANT, TOMATOES, ZUCCHINI
- BRUSCHETTAS  
TOMATO BASIL & WHITE BEAN, ROSEMARY
- AN ASSORTMENT OF CHEESES  
ASIAGO, PROVOLONE, RICOTTA, PARMESAN, PECORINO ROMANO
- FRESH MOZZARELLA CHEESE  
SPIRALED WITH TOMATO PESTO, MARINATED ARTICHOKE HEARTS & MUSHROOMS, PEPPERONCINI, CALAMATA OLIVES & FRESH BASIL
- SHAVED PROSCIUTTO & AGED HARD SALAMI
- TOASTED BAGUETTES & FRESHLY BAKED FOCACCIA
- WILD MUSHROOM RISOTTO CAKES
- GRILLED SEAFOOD SALAD  
SHRIMP, SCALLOPS, BABY OCTOPUS, CALAMARI, TOMATOES, ONIONS, CAPERS
- PICK TWO
- EGGPLANT ROLATINI
- SEAFOOD FRADIABLO  
SHRIMP, SCALLOPS & CALAMARI IN A SPICY TOMATO SAUCE
- PENNE WITH SUNDRIED TOMATOES, SPINACH, ROASTED PEPPERS IN A WHITE WINE SAUCE
- FARFALLE WITH EGGPLANT, PEA, PROSCIUTTO, RICOTTA SALATA IN GARLIC & OLIVE OIL

### TASTE OF THE MEDITERRANEAN

- SPANIKOPITA  
A BLEND OF SPINACH, FETA CHEESE, ONIONS & LEEKS WRAPPED IN PHYLLO
- GRILLED SEAFOOD SALAD  
SHRIMP, SCALLOPS, OCTOPUS & CALAMARI
- TABOULI SALAD  
PARSLEY, BULGAR WHEAT, TOMATOES, GREEN ONIONS, MINT & OLIVE OIL
- GRILL LAMB KABOBS
- GREEK CHOPPED SALAD  
VINE RIPE TOMATOES, CUCUMBERS & FETA TOSSED IN A HERB VINAIGRETTE
- GRILLED & MARINATED VEGETABLES  
ASPARAGUS, EGGPLANT, PORTABELLA MUSHROOMS, RED PEPPERS, SQUASH & ZUCCHINI
- CUCUMBER YOGURT DIP  
WITH CRISP PITA CHIPS
- MOUSSAKA  
LAYERS OF EGGPLANT, GROUND LAMB & BECHAMEL