

Light Fare Passed Cocktail Menu



Stationary Appetizer Display Open Upon Boarding

Chef's choice of Veggies/ Dips, cheese, crackers, fruit, etc.

Total of Butlered Eight *Hors D'oeuvres* To Be Passed: (for 1 ½ hours)

Butlered Hors D'oeuvres A: (Select 4)

- Assorted Petite Quiches (v)
- Chicken & Cheese Taquitos
- Salsa and Cheese Quesadillas
- Petite Gourmet Franks in Warm Crescent Rolls
- Crispy Chicken Egg Rolls
- Irish Potato Bites w/cheese, sour cream, chives (w or w/o bacon) (v, gf)
- Sweet Plantain Bites (v, vn, gf)
- Fried Plantains (Tostones) (v, vn, gf)
- Polenta/Pesto/Mozzarella Bites (v, gf)
- Watermelon, mint, feta bites (v, gf)
- Zucchini pizza bites (v, gf)
- Mini Mac and Cheese cups (v) Vegetable gyozas (v, vn)
- Brushetta and cucumber bites (v, vn, gf)

Butlered Hors D'oeuvres B: (Select 4)

- Veggie hot dogs (cut small) (v, vn)
- Mini Beef Sliders
- Mini bun less cheeseburger bites (gf)
- Pulled Pork sliders
- Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)
- Gourmet Triangular Pizzas (v)
- Smoked Salmon on Cocktail Pumpernickel
- Mini Philly Cheesesteaks
- Cucumber avocado rolls (v, vn, gf)
- Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)
- Spicy Cuban Beef and Black Bean Quesadillas with Chipotle Lime Cream
- Curry-Scented Jamaican Beef Pastries
- Miniature Grilled cheeses (v)
- Roasted Brussel Sprouts with garlic ioli (v, vn, gf)
- Oven Baked Clams Oreganata
- Shrimp cocktail
- Proscuitto-wrapped asparagus spears
- Crispy Fried Mushrooms (v, gf)
- Premium Mini Crab Cakes with Creole remoulade
- Chicken Sate with Peanut and Ginger Aioli (gf)
- Baked Brie on Crackers (v)
- Orange Ginger Pork Lollipop (gf)

GOURMET PASTA STATION with choice of 2 prepared pastas
Penne with Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil)

Dessert Coffee and Tea Station

Assorted miniature passed desserts