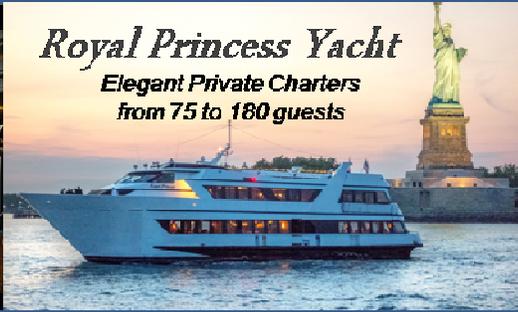
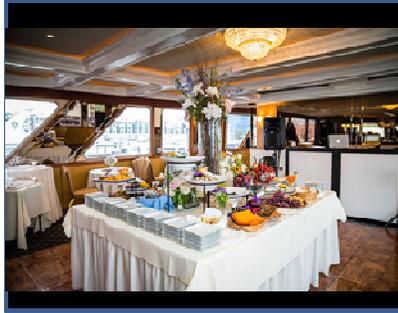


# Light Fare Passed Cocktail Menu



## 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 6)

- Assorted Petite Quiches (v)
- Salsa and Cheese Quesadillas
- Petite Gourmet Franks in Warm Crescent Rolls
- Crispy Chicken Egg Rolls
- Brushetta and toast (v, vn, gf)*
- Pizza bagels (*plain and with pepperoni*)
- Mozzarella Sticks
- Mini Mexican Tapas (empanadas, taquitos, mini tacos) – *a variety served with salsa*
- Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)
- Premium Mini Crab Cakes *with Creole remoulade*
- Smoked Salmon on Cocktail Pumpernickel
- Coconut Shrimp
- Endive with herb cheese (v)
- Crostini w/ricotta, fig jam, drizzled honey (v)

### **Butlered Hors D'oeuvres B:** (Select 2)

- Mini Beef Sliders (with or without cheese)
- Pulled Pork sliders with sauerkraut
- Gourmet Triangular Pizzas (v)
- Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)
- Cuban Beef and Black Bean Quesadillas *with Chipotle Lime Cream*
- Sautéed Vegetable Quesadillas (v)
- Stuffed mushrooms *with peppers, celery, onions mozzarella* (v)
- Baked Brie on Crackers (v)
- Shrimp cocktail
- Chicken Sate *with Peanut and Ginger Aioli (gf)*
- 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) served with Dinner rolls

## **Dessert Coffee and Tea Station**

*Cookies and Brownies*

# Light Fare Passed Cocktail Menu

## Upgraded Stations

### **Shrimp Scampi Station** - \$5pp

sauteed in garlic butter, dry white wine, and parmesan cheese, with bread

### **Manned Sushi Display** - *Add \$20pp plus \$350 for chef*

### ***Cold Shrimp Station*** - *Add \$10pp*

**International Gourmet Cheese Display** to replace stationary (*add \$10pp*)  
with Fresh Fruit, Crackers, Pate, Artisan Bread

**Antipasta Station** to replace stationary (*add \$12pp*)  
International Charcuterie and Assorted Cheeses

**Cold Seafood Station** to replace stationary Add \$25pp  
A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's  
choice of Seafood Salads with traditional Cocktail Sauces