

Holiday Appetizer Reception

Hors d'oeuvres Platters (choose four)

- Endive with Gorgonzola and Candied Walnut*
- Fresh Fruit Kebabs or Seasonal Fresh Fruit Tray*
- Root Vegetable Chips with Hummus and Artichoke Dip*
- Fresh Ceviche with Tortilla Chips*
- Mango Shrimp Salad in Wonton Cup*
- Polenta Triangle with Caramelized Onion, Bleu Cheese, Candied Walnut*
- Artichoke Crowns with Lemon Dill Mousse*
- Roasted Vegetables with Ginger Teriyaki in Phyllo Cup*
- Imported and Domestic Cheese Tray garnished with Figs and Spiced Walnuts*
- Baked Brie in Puff Pastry with Apple Pear Chutney, served with crackers*
- Fig, Cranraisins and Walnut Cream Cheese Roll with Crackers*
- Bamboo Antipasti Skewers with Sundried Tomato, Olive, Artichoke and Fresh Mozzarella*
- Grilled Spanish Chorizo with Manchego Cheese*
- Olive Bar with Parmesan Pencil Bread Sticks*
- Chicken Cranberry Salad on Mini Croissants*
- Chilled Prawns with Whiskey Cocktail Sauce (add \$2)*
- Seared Sesame Crusted Ahi with Wasabi and Chili Soy Dipping Sauce (add \$3)*
- Fresh Oysters with Hot Sauce and Lemon (add \$3)*

Hot Hors d'oeuvres (choose four)

- Melted Brie, Figs, and Apples on Focaccia Bread*
- Mushrooms stuffed with Crab and Pepperjack Cheese*
- Fried Butternut Squash Ravioli with Sweet Tomato Basil Relish*
- Pecan Crusted Chicken Skewer with Pineapple Curry Sauce*
- Skewered Medallions of Beef with Jalapeno Bacon Sauce*
- Wild Mushroom, Parmesan, and Thyme in Phyllo Cup*
- Gourmet Pigs in a Blanket with Corralitos Sausage and Brandy Mustard Dipping Sauce*
- Puff Pastry Triangle with Prosciutto, Fontina, and Pine Nuts*
- Beggars Purse with Smoked Chicken and Blue Cheese*
- Chicken Mornay Tartlet*
- Baked Brie Puffs with Cranberry Jalapeno Jelly*
- Meatballs with Peppercorn Brandy Sauce*
- Grilled Corralitos Sausages with Dipping Sauces*
- Grilled Prawns wrapped in Bacon (add \$2)*
- Grilled Prawn and Scallop Skewer with Ginger BBQ Glaze (add \$4)*
- Grilled Lamb Chops with Dipping Sauces (add \$5)*

Dessert (Choice of One)

Adds: \$3/person

- Fresh Baked Pumpkin Pie*
- Fresh Baked Apple Pie*
- Fresh Baked Cranberry Apple Crisp*

Menu Pricing:

50+ Guests: \$22/Person, 25-49 Guests: \$25/Person

Includes linen for buffet tables, high quality disposable plateware and eating utensils, rental of serving dishes and serving utensils, drop off and set-up of menu items. 19% service charge and sales tax will be added to the final bill. Pricing valid Monday thru Friday before 5pm. Weekend and Weekday orders with delivery and/or pick-up after 5pm add \$2/person