



COCKTAIL PARTY

Three Hour Event

ONE HOUR BUTLER PASSED HORS D'OEUVRES

CRAB CAKE
smoked red pepper aioli

FURIKAKE TUNA
on flat bread with mango relish

HARISSA RUBBED CHICKEN SATAY
mango chutney

BRUSCHETTA
tomato and onion salad, crostini, balsamic glaze

WILD MUSHROOM ARANCINI
smoked tomato puree

HERB CRUSTED BEEF
basil aioli

GRILLED TURKEY SLIDER
avocado aioli, pepper jack cheese

GOAT CHEESE & PROSCIUTTO
truffle oil & pistachios on crostini

~ May We Suggest to Add ~

Mediterranean Lamb Meatballs, dill yogurt sauce + \$2 | Chickpea & Soppressata Crostini topped with pesto + \$2 | Crab & Avocado Crostini, lump crabmeat, avocado cream + \$2 | Baked Clams Oreganata + \$2 | Chilled Octopus, sweet and sour eggplant + \$3 | Angus Sliders + \$2

MARKET TABLE

*seasonal vegetable crudité ♦
herb aioli ♦ spicy hummus ♦
local American cheese display
grapes ♦ strawberries ♦ dried figs ♦ apricots
♦ baguettes ♦
crostini & crackers*

OR

MEDITERRANEAN TABLE

*flat breads & pita ♦ hummus ♦ caponata ♦
marinated artichoke hearts ♦
roasted peppers ♦ assorted olives ♦ feta
cheese*

STATIONS

Choice of One

RISOTTO BAR

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe

PASTARIA

Select 2 sauces and 2 pastas

Pasta Choices: *Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli*

Sauce Choices: *vodka with peas ♦ broccoli rabe & Italian sausage garlic broth roasted grape tomatoes, basil, fennel, Kalamata olives basil broth Bolognese, filetto di pomodoro, wild mushroom bolognese*

~ Enhance Your Cocktail Party with Chefs Signature Stations ~

SLIDER *cheeseburger ♦ pulled pork ♦ Hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw +\$6*

PANINI PRESS Duo of grilled paninis *sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata ♦ provolone ♦ genovese pesto ♦ three seasonal soups ♦ house made chips +\$6*

HOT SEAFOOD *fried calamari, marinara sauce ♦ mussels marinara ♦ oil & herbs & artisanal breads +\$8*

CHINATOWN *beef and vegetable ♦ chicken and broccoli ♦ steamed jasmine rice ♦ pork pot stickers chilled sesame peanut noodles ♦ crispy wonton crackers ♦ sour duck sauce +\$8*

SUSHI BAR Hand rolled by an authentic chef *finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger wasabi ♦ soy sauce +\$16*

FRESH FROM THE SEA *shucked to order: littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad +\$20*

Enhance Your Menu with Chef's Signature Bistro Carvings Boards

Choice of One + \$5, Choice of Two + \$8

SHERRY MAPLE VIRGINIA HAM *buttermilk biscuits*

HERB BRINED TURKEY BREAST *cranberry -orange relish, pan gravy multi grain baguette & assorted rolls*

CORNED BEEF *pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads*

ROAST LOIN OF PORK *fine herb, madeira cream sauce*

SEA SALT ALASKAN SALMON *yogurt dill cream, champagne beurre blanc + \$3*

MARINATED FLANK STEAK *merlot roasted shallot demi glaze +\$3*

PEPPERCORN SHELL STEAK *bourbon demi glaze +\$5*

ROAST LEG OF LAMB *crème d'menthe & chambord creams +\$6*

SEARED FILET MIGNON *bordelaise & hollandaise sauces +\$6*

RACK OF LAMB *mint demi glaze +\$6*

ROAST SUCKLING PIG *pineapple teriyaki glaze, rustic bread display +\$5*

~ Enhance your menu with Chef's Sweet Tooth Delicacies ~

Fresh Brewed Coffee and Premium Teas with every Sweet Tooth Choice

HAND PASSED TAPAS DESSERT Pick Four (4) *chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ doughnuts ♦ tiramisu verrines ♦ black or white milk shakes ♦ assorted sorbet* +\$3

CHOCOLATE FOUNTAIN *warm Belgian chocolate ♦ rice krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦ pretzel rods ♦ pineapple ♦ strawberries ♦ bananas* +\$8

GELATO *vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries ♦ sliced bananas ♦ chocolate sauce ♦ whipped cream* +\$8

COOKIE & BROWNIE BAR *Apothecary Jar Display signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip brownies ♦ blondies* +\$5

MAKE YOUR OWN SUNDAE *vanilla, chocolate and strawberry ice cream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips ♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream* +\$7

BARISTA BAR *For a truly unforgettable coffee experience with a skilled Barista complete with: professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent coffee/alcohol pairings* +\$9

MINI PASTRIES AND COOKIES *signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ cannoli ♦ napoleon* +\$5

BEVERAGES

Soft Drinks, Coffee, and Tea

~ Enhance Your Menu with Additional Bar Packages ~

Contact us for availability & pricing Pricing is dependent on month, day, time & minimum guest guarantee.

Custom menus available upon request.