



# Cocktail Party Menu

## Cocktail Party

### Stationary Hors d' Oeuvres *(pick 6)*

- Fried Pickles w/ *green goddess dressing*
- Mac n' Cheese
- Franks in a Blanket w/ *spicy mustard*
- Tomato Mozzarella Skewers Bites w/ *reduced balsamic*
- Chicken Bites w/ *green goddess dressing*
- Fried Green Tomatoes w/ *zesty aioli*
- Pretzels w/ *pimento cheese sauce and spicy mustard*
- Mussels & Sausage
- Loaded Tater Tots
- Mini Short Rib Grilled Cheese
- Chicken Pot Pie
- Classic Deviled Eggs
- Cheesesteak Eggrolls w/ *spicy ketchup*

### Add Items Ons *(price per person)*

- Slider Station +8
  - **pick three** (*Pulled Pork w/ coleslaw, Chicken n' Biscuit w/ green goddess, Cajun Cheesesteak, Cheddar Burger, Crab Cake w/ lemon aioli, Catfish Po Boy*)
- Mini Crab Cakes w/ *cajun aioli* +6
- Shrimp Cocktail w/ *bloody mary cocktail sauce* +6
- Seafood Jambalaya +5
- Shrimp and Grits +5
- Voodoo Shrimp +6

### Stationary Stations Add Ons

- Mashed Potato Station – (+\$10/person)
  - Yukon Gold Masked Potatoes
    - *toppings of butter, crispy bacon, sour cream, crumbled blue cheese, caramelized onions, cheddar cheese, sautéed local mushrooms, chives*
- Salad Station – (+\$10/person)
  - Mixed Local Greens
    - *toppings of tomatoes, onion, cucumbers, shredded carrots, candied pecans, croutons, shaved parmesan, blue cheese crumbles, chick peas, hard boiled eggs*
    - *Dressings of Caesar, Balsamic, Ranch, 1000 Island*
- Smoked Salmon Board - (+\$12/person)
  - *w/ dill-cucumber cream cheese, capers, chopped onion, assorted breads and crackers*
- Sundae Station – (+10/person)
  - *vanilla ice cream and include toppings, syrups, bananas, brownies, whipped cream...and yes, the obligatory cherry!!*
- Assorted Mini Dessert Station – (+10/person)
  - *per Pastry Chef!*

#### **associated fees:**

*6% tax, 5% catering event fee, 20% gratuity, room fee*