

Evening Cocktail Party

Domestic & International Cheese Board

Assortment of Aged and Fresh Cheeses Served with Grapes, Fresh Seasonal Berries, Honeycomb, Artisan Breads and Crackers

Middle Eastern Platter

Hummus, Baba Ganoush, Spinach Pie, Stuffed Grape Leaves, Lamb Tikka with Minted Yogurt Sauce and Fresh Pita

Rustic Charcuterie Board

Italian Roast Pork, Soppressata, Prosciutto di Parma, Mortadella, Grilled Artichokes, Dried Fruits, Assorted Nuts, Breadsticks and Crusty Tuscan Bread

Sushi Boat

Assorted Sushi Rolls to Include Ahi Tuna, Shrimp, California, Vegetable, Dragon and Eel

Hors D'oeuvres

Jerk Chicken Skewers with Peanut Dipping Sauce

Vietnamese Summer Rolls with Plum Wine Dipping Sauce
(with Shrimp, Cucumber, Avocado)

Cajun Shrimp with Mango-Coconut Dipping Sauce

Tartlette with Goat Cheese, Caramelized Onions and Dried Cherry

Chicken "Banh Mi" Sliders with Pickled Carrot, Cucumber and Sriracha Aioli

Grilled Steak Skewer with Peruvian Aji Dipping Sauce

Crispy Prosciutto Baked Brie Bites with Honey Pear and Walnuts

Seafood Bisque Shooter with Mini Crabcake

Short Rib Potato Samosas with Ginger-Date Chutney

Pan Seared Scallop with Roasted Corn Ragout and Basil Oil on Tasting Spoon

Hand-Pressed Tortilla with Grilled Chicken, Smoked Tomatillo Relish and Aged Jack Cheese

Smoked Trout Salad on Crispy Garlic Potato

Crispy Plantain with Mango-Jicama Salad

Assorted Cookies & Bars

Triple Chocolate Brownies, Caramel Blondies, Peanut Butter Delights, French Macaroons, Oatmeal-Cherry, Sea Salted Chocolate Chip, S'mores Cookies, Turtle Bars, Raspberry-Hazelnut Bars and Assorted Chocolate Truffles

For more information, please contact our Catering Manager Susan Converso at 917-225-6469 or msconverso@optonline.net.