

Catering With Distinction Sample Cocktail Party Menu

Choice of passed hors d'oeuvres

Examples:

Seared Tuna

Sushi grade tuna barely seared, served on rice crackers, with wasabi aioli and caviar

Roast Tenderloin of Beef

Rare roasted tenderloin, thickly sliced, served on French bread toasts with horseradish cream

Mini Lobster Club

Fresh lobster, Avocado, Bacon and Citrus Aioli served on Toasted Challah

Roasted Butternut Squash Tart

Rich pastry filled with lightly seasoned, roasted butternut squash

Honey Chicken

Tempura battered chicken, wok fried until crispy, drizzled with honey and sesame seeds

Optional stations

Examples:

Raw Bar

Clams, Oysters, King Crab Legs, Shrimps Displayed on ice with Traditional Garnishes

Middle Eastern Display

Homemade hummus and baba ghanoush served with toasted pita chips, stuffed grape leaves and olives.

Bruscheta Bar

Grilled French bread with a variety of toppings to include marinated tomatoes, olive tapenade, roasted red peppers and mozzarella cheese.

Dessert

Passed or stationary miniature French pastry