

LIGHT COCKTAIL MENUS

MENU 1

FRESH VEGETABLES W/ DIP
CRAB/CHEESE FONDUE SERVED W/ French BREAD
MEXICAN CHEESE TORTE W/ FRESHLY MADE TORTILLA CHIPS
MARGARET ANN'S GOURMET COOKIES

MENU 2

MINIATURE CUBANS
SEAFOOD CHEESE ROUND W/ CRAB AND SHRIMP – SERVED W/ CRACKERS
GARLIC CILANTRO DIP WITH FRESH ASPARAGUS, JICIMA AND SWEET POTATO
MARGARET ANN'S GOURMET COOKIES

MENU 3

CRAB/CHEESE FONDUE SERVED W/ FRENCH BREAD
MEATBALLS IN RED WINE SAUCE
SHARP CHEDDAR CHEESE RING W/ STRAWBERRIES –SERVED W/ CRACKERS
FRESH VEGETABLES W/ DIP
MARGARET ANN'S GOURMET COOKIES

MENU 4

CRISPY CHICKEN STRIPS
TORTILLA TORTE – OUR VERSION OF A CHEESE AND PEPPER QUESADILLA!
FRESH VEGETABLES W/ DIP
GARLIC ROASTED BEEF COCKTAIL SANDWICHES W/ HORSERADISH SAUCE
MARGARET ANN'S GOURMET COOKIES

MENU 5

ORANGE/GARLIC ROASTED PORK LOIN SERVED W/ SWEET POTATO BISCUITS
PECAN CRUSTED CHICKEN W/ APRICOT DIPPING SAUCE
FRESH VEGETABLES W/ DIP
MEXICAN CHEESE TORTE W/ FLOUR TORTILLA CHIPS
MARGARET ANN'S GOURMET COOKIES

COCKTAIL BUFFET MENUS

MENUS DESIGNED FOR A "STAND UP" PARTY - HEAVY ENOUGH TO SUBSTITUTE FOR DINNER.

MENU 1

SHRIMP W/ COCKTAIL SAUCE

TABASCO BEEF W/ BLACK CHEDDAR BISCUITS – SERVED W/ HORSERADISH SAUCE

IMPORTED AND DOMESTIC CHEESES –GARNISHED W/ FRUIT – SERVED W CRACKERS

FRESH ASPARAGUS SERVED W/ JALAPENO HOLLANDAISE DIPPING SAUCE

MARGARET ANN'S GOURMET COOKIES

MENU 2

SPIRAL CUT HAM W/ BISCUITS AND HONEY MUSTARD

WHOLE ROASTED TURKEY W/ ORANGE MAYO AND ROLLS

ANTIPASTO TRAY W/ BLACK AND GREEN OLIVES, ARTICHOKE HEARTS, CARROTS,
CELERY, ASSORTED PEPPERS AND MARINATED TORTELLINI

IMPORTED AND DOMESTIC CHEESES – INCLUDES HUNTSMAN, BRIE AND CHEDDAR

SPICEY SHRIMP DIP W/ CRACKERS

MARGARET ANN'S GOURMET COOKIES

MENU 3 FLORIDA MENU!

WHOLE SMOKED GROUPER SERVED W/ MANGO SALSA

GARLIC ORANGE PORK LOIN SERVED W/ ORANGE MAYO AND SMALL ROLLS

TROPICAL CHICKEN SERVED W/ LEMON-CILANTRO DIPPING SAUCE

SEAFOOD CHEESE ROUND GARNISHED W/ CRAB AND SHRIMP – SERVED W/ CRACKERS

BLACK BEANS, CHORIZO AND PEPPERS – SERVED W/ SMALL CORN MEAL PASTRY CUPS

KEY LIME TARTS

MENU 4

SMOKED SALMON W/ CAPERS, CREAM CHEESE AND DARK BREAD

GARLIC ROASTED BEEF TENDERLOIN W/ ROLLS AND HORSERADISH SAUCE

PECAN CRUSTED CHICKEN W/ APRICOT DIPPING SAUCE

BAKED CRAB, BRIE AND ARTICHOKE DIP – SERVED W/ TOASTED BAGUETTE SLICES

ASSORTED FRESH VEGETABLES W/ DILL DIP

MARGARET ANN'S GOURMET COOKIES

MENU 5

BURIED TREASURE SHRIMP - GREAT!!
ASSORTED COCKTAIL SANDWICHES – GARLIC ROASTED BEEF W/ RED PEPPER MAYO,
SMOKED SALMON W/ CAPERS, SMOKED TURKEY MINI CROISSANTS AND MINI CUBANS
PECAN CRUSTED CHICKEN W/ APRICOT DIPPING SAUCE
BRIE W/ PESTO IN PUFF PASTRY
ASPARAGUS, SWEET POTATO, AND ZUCHINNI W/ GARLIC CILANTRO DIPPING SAUCE
MARGARET ANN'S GOURMET COOKIES

MENU 6

WHOLE SMOKED GROUPER W/ MANGO SALSA
CARIBBEAN CHICKEN SERVED W/ COCONUT RICE W/ BLACK BEANS, PEPPERS SERVED W/
CONDIMENTS
ORANGE/GARLIC PORK LOIN SERVED W/ SWEET POTATO BISCUITS AND ORANGE MAYO
CARIBBEAN ROASTED SHRIMP WITH PINEAPPLE RELISH
FRESH ASPARAGUS, JICIMA AND SWEET POTATO W/ GARLIC CILANTRO DIPPING SAUCE
FRESH FRUIT W/ TROPICAL DIP
MARGARET ANN'S GOURMET COOKIES

MENU 7

WHOLE BONELESS TURKEY STUFFED W/ SPINACH AND RICOTTA – SERVED W/ ROLLS AND
ORANGE MAYO
HERB – CRUSTED MINIATURE LAMB CHOPS
GARLIC ROASTED BEEF TENDERLOIN W/ ROLLS AND HORSERADISH SAUCE
IMPORTED CHEESE BOARD WITH FRUIT GARNISH AND CRACKERS
SEAFOOD CHEESE ROUND W CRAB AND SHRIMP
ASPARAGUS W/ JALAPENO HOLLANDAISE
MUSHROOMS STUFFED WITH FETA, SPINACH AND BACON – served from a chafer
CHOCOLATE FONDUE W/ CREAM CHEESE POUND CAKE AND FRUIT
MARGARET ANN'S GOURMET COOKIES