**2017 FESTIVE COCKTAIL MENUS**

**THESE MENUS RANGE FROM A SIMPLE COCKTAIL PARTY BEFORE DINNER TO COCKTAIL BUFFET PARTIES THAT LAST SEVERAL HOURS AND ARE “DINNER’! AS ALWAYS, WE ARE MORE THAN HAPPY TO CUSTOMIZE ALL MENUS.**

**MENU 1**

CRAB CHEESE FONDUE WITH FRENCH BREAD, CARROT STICKS, CELERY CURLS AND CUCUMBER ROUNDS – served hot (chafer)

MEATBALLS IN RED WINE SAUCE – served hot (chafer)

SHARP CHEDDAR CHEESE RING W/ STRAWBERRIES SERVED WITH CRACKERS

MARGARET ANN’S GOURMET COOKIES

**MENU 2**

FRESH ASPARAGUS AND SUGAR SNAP PEAS WITH CITRUS DIPPING SAUCE

SESAME CHICKEN IN PLUM SAUCE – served hot (chafer)

ASSORTED COCKTAIL SANDWICHES – Miniature Cubans, Roast Beef with Horseradish and Turkey Pesto Club

JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMONS

MARGARET ANN’S GOURMET COOKIES

**MENU 3**

IMPORTED AND DOMESTIC CHEESES WITH FRESH FRUIT AND CRACKERS

FRESH VEGETABLES WITH DILL DIP

BURIED TREASURE SHRIMP – Jumbo Shrimp with Water chestnuts, Bell Peppers, Black Olives and Grape Tomatoes tossed in a Horseradish Sauce

MEATBALLS IN RED WINE SAUCE – served hot (chafer)

PECAN CRUSTED CHICKEN WITH APRICOT DIPPING SAUCE

MARGARET ANN’S GOURMET COOKIES

**MENU 4**

CURRY AND CHUTNEY CHEESE SPREAD SERVED WITH HOMEMADE GINGER SNAPS

FRESH VEGETABLES WITH GARLIC CILANTRO DIP

SPRING ROLLS WITH PEANUT DIPPING SAUCE

COCONUT CHICKEN WITH MANGO CUCUMBER SALSA

CITRUS ROASTED PORK LOIN WITH BLACK BEANS AND JASMINE RICE served with condiments of peanuts, tomatoes, mandarin oranges, scallions and coconut – served at room temperature – beautiful display.

MINIATURE KEY LIME TARTS, DECADENT DARK CHOCOLATE BITES AND TINY COCONUT CUPCAKES

**MENU 5**

ASPARAGUS AND GREEN BEAN VINIAGRETTE – A Combination of Asparagus and Green Beans drizzled with a Walnut Dijon Vinaigrette

BRIE WITH BRANDIED APPLES

ROASTED NEW POTATOES WITH SOUR CREAM AND CHIVES

GARLIC ROASTED BEEF TENDERLOIN WITH ROLLS AND HORSERADISH SAUCE

BURIED TREASURE SHRIMP - Jumbo Shrimp with Water chestnuts, Bell Peppers, Black Olives and Grape Tomatoes tossed in a Horseradish Sauce

SPIRAL CHICKEN SERVED WITH FRESH TOMATO BASIL SAUCE AND GARLIC TOAST POINTS

MARGARET ANN’S GOURMET COOKIES

**MENU 6**

MARINATED AND ROASTED VEGETABLES SERVED WITH CILANTRO AIOLI DIP

lAYERED pESTO TORTE SERVED WITH GARLIC TOAST POINTS

mINIATURE pROFITEROLES FILLED WITH SUNDRIED TOMATOES AND GOAT CHEESE – served with Basil/Mint Oil

shrimp remoulade – jumbo shrimp, artichoke hearts, bell pepper and grape tomatoes drizzled with our Remoulade Sauce

Spiral Basil Chicken rounds topped with Tomato Pesto Jam – slivered pinwheels of seasoned chicken breast and fresh basil topped with a wonderful tomato pesto jam

Spicy Pulled Pork served with Sharp Cheddar Cheese Biscuit

Margaret Ann’s Assorted Pick-up Desserts – wonderful assortment of home made and hand decorated desserts

**MENU 7**

FRESH VEGETABLES SERVED WITH CREAM CHEESE HERB DIP

Fig and Gorgonzola Terrine served with HOMEMADE Ginger Snaps, garnished with Pears and Grapes

WHOLE BONELESS TURKEY STUFFED WITH SPINACH AND RICOTTA

SMOKED SALMON served with Capers, Cream Cheese AND DARK BREAD

ORANGE DIJON HAM SERVED WITH CORNMEAL BISCUITS AND CITRUS CRANBERRY SAUCE

BAKED CRAB, BRIE AND ARTICHOKE DIP SERVED WITH CRUSTY FRENCH BREAD – served hot (chafer)

TRIFLE BAR – Build your own dessert!! A beautiful display of assorted Berries, White Chocolate Mousse and our Chocolate Whopper Cookies

MARGARET ANN’S GOURMET COOKIES

**MENU 8**

PESTO GOAT CHEESE SPREAD SERVED WITH GARLIC TOAST POINTS

BLEU CHEESE BRUSCHETTA ROUNDS AND SPINACH AND FETA IN PHYLLO TRIANGLES – (displayed or passed)

MARGARET ANN’S ANTIPASTO PLATTER –asparagus, carrots, celery, assorted peppers, green and black olives and tri-color pasta pillows

APRICOT GLAZED PORK LOIN WITH WHIPPING CREAM BISCUITS

PANKO- PARMESAN CHICKEN SERVED WITH SUN-DRIED TOMATO DIP

THREE PEPPERED TENDERLOIN SERVED WITH ROASTED RED PEPPER OLIVE RELISH AND TINY ROLLS

WHOLE SMOKED SALMON WITH FRESH LEMON DILL SAUCE

FONDUE BAR – White Chocolate and Dark Chocolate Fondue served with Pineapple, Strawberries and Cream Cheese Pound Cake

MARGARET ANN’S GOURMET COOKIES

**MENU 9**

WONDERFUL BLEU CHEESE TORTE WITH BLUEBERRIES AND STRAWBERRIES, GARNISHED WITH APPLES

AIOLI PLATTER WITH SPICY SHRIMP – a wonderful assortment of seasoned jumbo shrimp and fresh vegetables – (asparagus, green beans, bell peppers, roasted new potatoes, artichokes, and assorted olives) served with our Aioli Sauce. Beautiful Arrangement!!!

ROASTED MUSHROOMS STUFFED WITH GOAT CHEESE, SHRIMP AND TASSO HAM

HERB – CRUSTED LAMB CHOPS WITH FRESH MINT SYRUP

PECAN CRUSTED CHICKEN SERVED WITH APRICOT DIPPING SAUCE

GARLIC ROASTED BEEF TENDERLOIN WITH BLACK PEPPER CHEDDAR BISCUITS AND HORSERADISH SAUCE

SEARED TUNA WITH PICKLED GINGER AND WASABI SERVED WITH WONTON TRIANGLES

FRESH FRUIT SHORT CAKE BAR – individual Shortcakes served with whipping cream, fresh strawberries, blueberries and candied pecans

MARGARET ANN’S ASSORTED PICK-UP DESSERT - wonderful assortment of home made and hand decorated desserts

**MENU 10**

FRESH VEGETABLES SERVED WITH GARLIC CILANTRO AIOLI

IMPORTED CHEESE BOARD WITH FRESH FRUIT: Brie with Honey and Candied Walnuts, Spanish Manchego with Guava Paste and Goat Cheese with Fig Preserves

LEMON CROSTATA WITH GOAT CHEESE AND PEARS – (displayed or passed)

SHRIMP AND TASSO HAM SERVED WITH SPICY GRIT CAKES

MARGARET ANN’S SAVORY TAPAS BAR: “small bites” to mix and match

GARLIC FLAT BREAD SERVED WITH TOMATO WEDGES, SLICED PIMENTOS, ASSORTED OLIVES AND FETA CHEESE SHERRY GARLIC MUSHROOMS AND TENDERLION TIPS SERVED WITH GARLIC TOAST POINTS – served hot (chafer)

BLACK BEAN AND CHROIZO SAUSAGE SERVED WITH MINIATURE CORN CUPS - -served hot (chafer)

ROASTED NEW POTAOTES TOPPED WITH BLEU CHEESE AND CRISPY PROSCUITTO

SPICY CRAB CAKES SERVED WITH MANGO SALSA – (displayed or passed)

CHICKEN MARABELLA ROUNDS SERVED WITH DRIED PLUMS, OLIVES AND CAPERS – served hot (chafer)

SLOW ROASTED PULLED PORK SERVED WITH BLACK BEANS AND JASMINE RICE - served with condiments of peanuts, tomatoes, mandarin oranges, scallions and coconut – served at room temperature – beautiful display.

CITRUS RASPBERRY TRIFLE –Orange Pound Cake layered with Old-fashioned Custard, Grand Marnier laced Raspberries and Whipping Cream

MARGARET ANN’S CREPE BAR – Citrus Cream Cheese filled crepes served with Hot Chocolate Sauce, Fresh Strawberry Brandy Sauce, Whipped Cream and Toasted Almonds