

SEASONS *of* SOUTHAMPTON

Deluxe Cocktail Party

\$45*/person based on 100
\$50*pp 50-99
\$55*pp 25-49

Passed Hors d' oeuvres

(Choice of Eight)

- Mini Crab Cakes with Spicy Remoulade
- Seared Peppercorn Tuna on Rice Cracker
Stuffed Eggs
with Truffles and Parsley or Capers and Shallots
- Pulled Pork Slider with Cabbage Slaw
- Mini Mac-n-Cheese bites
- Chicken Satay
- Smoked Salmon Mousse
on cucumber rounds
- Prosciutto & Sage Arancini
- Chorizo in Pastry
- Falafels with Yogurt Sauce
- Stuffed Mushrooms
with sausage or vegetables
- Polenta Cakes with Tomato Tapenade
- Pulled Spicy Chicken Billini
- Spring Roll
- Franks in a Blanket
- Scallop Ceviche
with melon, jalapeno and cilantro
- Tuna Tartar in a Cone Cracker
- Potato and Fennel Pancakes
- Tomato Bruschetta
- Assorted Grilled Flatbreads Pizzas
- Raspberry and Brie in Puff Pastry
- Spanakopita
- Pork Pate on Toast Points
- Cheese Straws
- Oyster Shooters
- Mini Croque Monsieur
- Clams Casino
- Oyster Po Boy Sliders
with Smoked Paprika Aioli
- Assorted Nori Rolls
- Bacon Wrapped Scallops
- Shrimp Wrapped in Prosciutto

Appetizer Station

(Choice of One)

- Gourmet Cheese Board
- Mediterranean Table
- Crudités with Assorted Dips
- Assorted Tapenade
with Breads, Olives, Nuts
- Clam Casino
- Shrimp Cocktail
- Smoked Salmon Platter
- Artichoke and Spinach Dip
with Assorted Bread Sticks
- Tri-Colored Tortilla Chips
with Guacamole and Salsa
- Caviar Toast Points

Add an Action Stations

(Priced Per Person)

Potato Bar	\$10
Raw Bar	\$13
Sushi Bar	\$11
Slider Station	\$11
Chicken Fajita Station	\$12

Bar Options

(Prices are Per Person)

4 Hour Open Bar	\$32
4 Hour Beer and Wine	\$26

****All Events are subject to a 20% Admin Fee charge and NYS sales tax of 8.625%. Labor and equipment not included in package price. Prices subject to change and are based on a minimum of 25 guests OFF Premise and a minimum of 50 guests ON Premise***