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

MARGART 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

CARAMELIZED LEMON, SPINACH AND ARTICHOKE DIP–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