



## Cocktail Hour Menu

All passed hors d'oeuvres are handmade in Rachel's Kitchen Hot Hors

D'oeuvres Choose \_\_\_ **Lobster Bisque Shots**– Rachel's famous lobster bisque served in a shot glass

**Spicy Chicken Satay**– Brushed with a Thai peanut sauce **Beef Satay**– Tender filet mignon brushed with Ginger soy glaze **Spanakopita**– Spinach and feta cheese with fresh herbs and spices baked in crispy Phyllo **Apricot Brie en Croute**– Premium apricot jam baked with French Brie in a flaky butter pastry **Coconut Shrimp**– Tiger shrimp lightly battered and rolled in a mixture of sweet coconut and panko crumbs **Scallops Wrapped in Bacon**– Fresh local scallops wrapped in apple wood smoked bacon **Fig and Gorgonzola Flatbread**– Imported fig preserve, Italian Gorgonzola and fresh green onion **Shrimp Wontons**– Hand made with fresh shrimp, garlic, green onion and toasted sesame oil **Mini Ruben**– Corned beef, Swiss and Russian dressing **Korean Chicken Meatballs**– Spicy kimchi, glazed in sesame ginger vinaigrette **Mini Crab Cakes**– Jumbo lump crab, lightly seasoned and topped with chive aioli and pineapple, apple salsa **Assorted Mini Quiches**– Bacon and cheddar, mushroom and asparagus, and broccoli and swiss **Clams Casino**– Baked with bacon and red peppers, topped with panko crumbs and chardonnay butter **Pretzel Dogs**– Classic pigs in a blanket wrapped in pretzel dough \*not made at Rachel's Cold Hors D'oeuvres Choose \_\_\_

**Cucumber Crab Salad**– Wasabi crab salad served on a cucumber ring  
**Asparagus Wrapped Prosciutto**– Fire grilled asparagus wrapped in Prosciutto di Parma  
**Fresh Mozzarella Balls** –Wrapped in roasted red and yellow peppers, balsamic drizzle  
**Grilled Vegetable Bruschetta**– Herb rubbed vegetables over grilled Napa bread  
**Peking Chicken over Soba Noodles**– Roasted chicken tossed in Hoisin sauce served over orange ginger marinated noodle salad  
**Wild Mushroom Crostini**– Ragout of mushrooms braised in demi glace with roasted garlic mascarpone cheese over grilled Napa bread  
**Truffled Lobster Mousse**– Chunks of fresh Maine Lobster over lobster mousse, grilled asparagus and truffle oil  
**Seafood Ceviche** – Sea scallops, panama shrimp, and mussels marinated in cilantro and lime  
**Rachel's Famous Tuna Nachos** – Ahi Tuna tossed in chipotle ginger aioli topped with crushed rice paper nachos

## Cocktail Hour Platters

Choose \_\_\_

### **Market Fresh Crudités**

Fresh seasonal vegetables served with creamy herb dipping sauce

### **Fresh Mozzarella and Tomato**

Garden tomatoes and fresh mozzarella served over baby field greens, with roasted red and yellow peppers and balsamic reduction

### **Tuscan Grilled Vegetable Platter**

Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula

### **\*\*Shrimp Cocktail by the Dozen**

#### **Fruit Platter**

This season's selections

#### **Pita Triangles**

With choice of marinated eggplant relish, artichoke humus dip or tomato basil relish

#### **Little Italy Platter**

Prosciutto, Genoa salami, capicola, marinated vegetables, assorted cheeses, olives and grilled Tuscan bread

#### **Greek Antipasto**

Lemon herb chicken, feta, calamata olives, marinated cucumber salad, roasted plum tomatoes, grilled pita on a bed of mixed greens with lemon chive dressing

#### **Premium Fruit & Cheese Board**

A selection of imported and domestic cheeses grapes, sliced apples, pears and served with French bread and assorted crackers

#### **Japanese Crudités**

Edamame dip with ginger grilled crudité

**\*\*Additional Charge**