



# **Small Gatherings**

# **Cocktail Party Menu**

## ***Reception Hot***

**Roasted Sirloin, Caramelized Onion, Blue Cheese on a Croustade**

**Maine Lobster Macaroni & Cheese**

**Asparagus Spears Wrapped in Puff Pastry**

**Prosciutto & Basil Wrapped Shrimp, Winter Citrus Salad**

**Fish Tacos, Spicy Aioli, Tomato Salsa**

**Smoked Sea Salt Rubbed Beef Skewers, Marion Blue Cheese Fondue**

**Soy Glazed Duck Breast, Ginger Spiced Plums**

**Szechuan Crusted Chicken Satay with Peanut Sambal**

**Spicy Asian Meatballs**

**Wild Forest Mushroom & Camembert Phyllo**

**Roasted Cauliflower & Turnip Bisque, White Truffle Oil, Chestnut Crumble**

**Butternut Squash Bisque, toasted pepitas, fig syrup**

**Braised Short Rib, Truffled Grilled Cheese, Port Syrup**

**Spicy Teriyaki Beef Satay with Hoisin Sauce**

**Crab Stuffed Mushrooms**

**Tandoori Chicken Satay with Yogurt Sauce**

**Crab Cakes with Chipotle Aioli**

**Game Hen Quesadilla with Smoked Gouda & Pepper Mélange**

**Seared Sea Scallops with Red Pepper Aioli**

## ***Reception Cold***

**Vermont Chevre Stuffed Mission Fig, Wrapped in Prosciutto, Marsala Syrup**

**Poached Shrimp on a Cucumber Round Citrus Cocktail Sauce**

**Ginger Soy-Tuna Tartare**

**Caprese Skewer, Maple Brook Farm Mozzarella**

**Crab & Lobster Salad on Endive with Lemon Crème Fraiche**

**Asparagus Tips Wrapped in Prosciutto, Marion Blue Cheese Vinaigrette**

**Oysters on the Half, Blood Orange Mignonette**

**Shrimp & Scallop Ceviche, Cilantro Oil**

**Cured Olive Tapenade on Crisp Lavash, Greek Feta**

**Poached Pear, Toasted Walnuts, Marion Blue Cheese, Cranberry Balsamic Glaze**

**Caramelized Pears on Cranberry Walnut Bread with Blue Cheese**

**Chicken Liver Pate with Cornichon**

**Native Beets with Goat Cheese, Pistachio Vinaigrette**

**Oven Cured Tomatoes with Maple Brook Farm Mozzarella**

**Roasted Shallot & Boursin Dip** on a Baguette

**Smoked Peppered Salmon** on a cucumber round

**Braised Tomato & Leek Tartelette**

**Pepper Crusted Tuna Wonton** with Kimchee

**Gourmet Deviled Eggs with Caviar**

**Poached Pear Wrapped in Prosciutto** with Fig Syrup

**Beef chimichurri** on a toasted Baguette

## **Reception Displays**

### ***Imported, Domestic & Farmstead Cheeses***

Served with Assorted Breads, Crackers & Garnished with Fresh Fruit

### ***Spreads Displayed with Artisan Bread***

Sundried Tomato & Cured Olive Spread, Roasted Shallot & Boursin Dip, Eggplant & Feta Tapenade, White Bean & Herbs Provencal Spread with EV00

### ***Mediterranean Display***

Mussels & Chourico with White Wine, Prosciutto & Chick Pea Salad, Arugula with Maple Brook Farm Mozzarella & Peppercorn Mélange, Spicy Almonds & Citrus Olives

### ***Antipasti Display***

Imported Prosciutto, Salami & Capocollo, Roasted Vegetables with Feta, EV00 Marinated Artichokes, Slow Roasted Roma Tomatoes with Garlic Oil & Fresh Mozzarella, Marinated Mushrooms & Peppers

