

your friendly neighborhood gourmet.



Cocktail Party Menu Options

Specialty Platters

Crudités

Bountiful Display of Fresh Vegetables. Served with Chef's choice of Dipping Sauce.

small serves 10 to 15 people (16")	\$35.00
large serves 20 to 25 people (18")	\$55.00

Bruschetta Platter

Traditional Tomato and Basil Bruschetta and Olive Bruschetta. Served with Assortment of Crostini, Flatbread and Breadsticks

small serves 10 to 15 people (16")	\$40.00
large serves 20 to 25 people (18")	\$55.00

Grilled Vegetable Platter

Roasted Red Peppers, Yellow Squash, Zucchini, Eggplant, Red Onion and Asparagus drizzled with Aged Balsamic Vinegar and Olive Oil

small serves 10 to 15 people (16")	\$55.00
large serves 20 to 25 people (18")	\$65.00

The Cheese Board

Selection of Imported and Domestic Cheeses. Served with Bread, Crackers and Grapes

\$4.95 per person

Antipasto Platter

Assortment of Imported Italian Cheeses and Meats. Served with Marinated Olives, Artichoke Hearts and Roasted Red Peppers

small serves 10 to 15 people (16")	\$75.00
large serves 20 to 25 people (18")	\$90.00

Smoked Fish and/or Smoked Salmon Platter

Smoked Salmon, Trout, Mackerel and/or Whitefish Salad. Served with Traditional Accompaniments.

small serves 10 to 15 people (16")	\$75.00
large serves 20 to 25 people (18")	\$100.00

Wheel of Baked Brie in Puff Pastry

Brie stuffed with Roasted Garlic, Sun Dried Tomato and Basil OR with Cranberry-Apple Chutney. Served with Crackers or French Baguette

serves 15 to 20 people	\$55.00
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The Bread Basket

Assortment of Fresh Italian, French, Sourdough and Flat Breads. Served w/a Hot Lump Crab Meat Dip.

serves 10 to 15 people	\$55.00
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Hot Artichoke & Cheese Dip

Served with Homemade Pita Chips

serves 10 to 12 people \$45.00

Mexican Seven Layer Dip

Layers include Black Beans, Sour Cream, Refried Beans, Homemade Guacamole, Salsa and Monterey Jack Cheese. Served with Authentic Nacho Chips

serves 10 to 15 people \$45.00

Fresh Fruit Platter

Selection of Seasonal Fruits served with a Lemon or Grand Marnier Dipping Sauce

small serves 10 to 15 people (16") \$55.00

large serves 20 to 25 people (18") \$70.00

"Sweet & Treats" Platter

Choose from any of the following... or ask us to include a mix of our homemade goodies: Triple fudge brownies, jumbo cookies, blondies, lemon bars, linzer bars, 7-layer cookies and/or Gilda's biscotti

small serves 15 to 25 people (16") \$50.00

large serves 25 to 35 people (18") \$75.00

Hot & Cold Hors D'oeuvres

\$13.99/dozen

Cucumber Cups with Feta, Sun Dried Tomatoes, Roasted Garlic and Kalamata olives

Mini Pizzas with Roasted Red Pepper and Feta

Parmesan Cheese Puffs

Italian Stuffed Mushrooms

Pigs in a Blanket with Dijon Mustard dipping Sauce

Tangy Cocktail Meatballs

Deviled Eggs

Hot & Cold Hors D'oeuvres

\$17.99/dozen

Marinated Fresh Mozzarella, Cherry tomatoes and Basil on skewers

Sausage and Creamy Cheese Phyllo Rolls

Vegetable Potstickers. Served w/a Thai Sweet Chili Sauce

Trout Mousse and Cucumber Canapés

Asparagus Spears Wrapped with Prosciutto

Chorizo Empanadas

Asparagus Risotto Balls

Portabella and Parmigiano Puffs

Mascarpone Cheese and Fig Phyllo Bundles

Crab Croquettes

Brie and Raspberry Phyllo Rolls

Asparagus Tips w/Prosciutto and Reggiano Parmesan Wrapped in Phyllo

Tartlets Filled with French Brie and Cranberry Chutney

Miniature Quiche Tartlets with Assorted Fillings

Stuffed Mushrooms Caps with Chevre and Spinach

Skewered Lime-Marinated Chicken. Served with an Avocado Dipping Sauce
Chicken Sate. Served with a Peanut Dipping Sauce
Sausage-stuffed Mushroom Caps
Spanakopita
Miniature Shepherds Pies
Red Bliss Twice-baked Potatoes w/Caviar and Sour Cream
Smoked Salmon Mousse and Cucumber Canapés
Skewered Tortellini with a Lemon Parmesan or Pesto Dipping Sauce

Hot & Cold Hors D'oeuvres

\$21.99/dozen

Sesame Crusted Ahi Tuna Spears served with a Wasabi Aioli
Assortment of Sushi
Teriyaki Beef Skewers
Flank Steak Roulade w/Boursin Cheese and Watercress
Crostini w/Filet Mignon, Caramelized Onions and Horseradish Crème Fraîche
Miniature Beef Wellingtons
Scallops wrapped in Bacon
Jumbo Shrimp Cocktail. Served w/homemade Cocktail Sauce
Herb-Marinated Grilled Shrimp on Skewers. Served with a Mango Salsa
Miniature Jumbo Lump Crab Cakes. Served w/a Chili-Lime Aioli
Tartlets filled with Grilled Shrimp and a Southwestern Mango and Black Bean Salsa

All hors d'oeuvres are priced by the dozen and there is a 2 dozen minimum purchase on all selections.