

your friendly neighborhood gourmet.



Cocktail Party Menu Options

Specialty Platters

Crudités	small serves 10-15 people (16") \$35.00	large serves 20-25 people (18") \$55.00
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Bountiful display of fresh vegetables. Served with Chef's choice of dipping sauce.

Bruschetta Platter	small serves 10-15 people (16") \$40.00	large serves 20-25 people (18") \$55.00
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Traditional tomato and basil bruschetta and olive bruschetta. Served with assortment of crostini, flatbread and breadsticks.

Grilled Vegetable Platter	small serves 10-15 people (16") \$55.00	large serves 20-25 people (18") \$65.00
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Roasted red peppers, yellow squash, zucchini, eggplant, red onion and asparagus drizzled with aged balsamic vinegar and olive oil.

The Cheese Board	\$4.95 per person
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Selection of imported and domestic cheeses. Served with bread, crackers and grapes.

Antipasto Platter	small serves 10-15 people (16") \$75.00	large serves 20-25 people (18") \$90.00
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Assortment of imported Italian cheeses and meats. Served with marinated olives, artichoke hearts and roasted red peppers.

Wheel of Baked Brie in Puff Pastry	serves 15-20 people \$55.00
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Brie stuffed with roasted garlic, sun dried tomato and basil or with cranberry-apple chutney. Served with crackers or french baguette.

The Bread Basket	serves 10-15 people \$55.00
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Assortment of fresh Italian, French, sourdough and flat breads. Served w/a hot lump crab meat dip.

Hot Artichoke & Cheese Dip	serves 10-12 people \$45.00
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Served with homemade pita chips.

Mexican Seven Layer Dip	serves 10-15 people \$45.00
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Layers include black beans, sour cream, refried beans, homemade guacamole, salsa and monterey jack cheese.

Served with authentic nacho chips.

Fresh Fruit Platter	small serves 10-15 people (16") \$55.00	large serves 20-25 people (18") \$70.00
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Selection of seasonal fruits served with a lemon or Grand Marnier dipping sauce.

"Sweet & Treats" Platter	small serves 15-25 people (16") \$50.00	large serves 25-35 people (18") \$75.00
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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.

Hot & Cold Hors D'oeuvres

\$13.99/dozen

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

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

Parmesan cheese "straws"

Hot & Cold Hors D'oeuvres

\$17.99/dozen

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

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
Figs wrapped in bacon
Fresh mozzarella wrapped in prosciutto with homemade pesto
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

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

Sesame crusted ahi tuna spears served with a wasabi aioli
Crabmeat stuffed mushrooms
Tuna tartar
Assortment of sushi
Shrimp potstickers served with a sweet Thai chili sauce
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