



Cocktail Menus

Cocktail Menus are set up buffet style and include disposable service.

Package A:

Smoked Chicken Quesadillas

Miniature Beef Wellington

Marinated Antipasto Tray - artichoke hearts, green and black olives, marinated mushrooms, blanched asparagus spears, and cherry tomatoes accompanied by a fresh spinach dip

Ham Log and Variety Crackers

Topiary Tree of Peanut Butter Milk Chocolate and Red Velvet White Chocolate Truffles

Bottled Water, Coffee and Tea

..... \$24.00 per person

Package B:

Assorted Petite Quiche (Lorraine, Cajun Shrimp, Herbed Cream Cheese & Spinach)

Antipasto Skewers (Mozzarella Cheese Cubes, chunks of sun-dried tomatoes, a wedge of artichoke heart and Kalamata olives brushed with a light Italian)

Cheese Logs with Assorted Cheese Cubes and Crackers

Chicken Fingers with Honey Mustard Sauce

Cold Cheddar Crab Dip

Sliced Smoked Beef Pot Roast with a Fresh Horseradish Dip

Miniature Cheese Cakes (2 each)

Bottled Water, Coffee and Tea

..... \$23.00 per person

Signature Package:

Handheld Shrimp and Grits

BLT Dip

Homemade Cheese Logs served with assorted Cheese Cubes and Crackers

Blooming Vegetable Topiary with Ranch Dip

Bacon Wrapped Chicken Tidbits

Chicken Salad and Ham Mousse stuffed in Miniature Pastry Shells

Cheesecake Smorgasbord

Bottled Water, Coffee and Tea

..... \$26.30 per person