

# AN ELEGANT COCKTAIL RECEPTION

## *Butler Passed hors d'Oeuvres*

### California Shrimp on a Skewer

jumbo prawns served chilled on a skewer topped with a finely minced pico de gallo

### Thai Chicken Sate

tangy peanut sauce

### Seared Ahi on Waffle Potato Crisp

drizzled with a wasabi vinaigrette

### Coconut Chicken on a Skewer

sweet apricot dipping sauce

### Bite size Seafood Tostada

julienne of seared mahi mahi on tortilla crisp with pickled cabbage and avocado sauce

### Minced Chicken in Lettuce Cup

hoisin and plum sauces

### Mini Falafel Balls

drizzled with tahini, served with a wood pick

### Sweet Potato Fries in a Cone

ketchup dipping

### Chilled Cherry Soup in a Demitasse Cup

refreshing balance of sweet and tart

### Pan Fried Veget. Potstickers

sesame soy glaze

### Beef Sliders & Veggie Burger Sliders Miniature Grilled Rubeen Sandwiches

our own tangy relish

on cocktail rye grilled golden brown

### Turkey Meatballs with Cranberry Glaze

wood pick

### Proscuitto and Melon

thin slices of Parma proscuitto wrapped around cantalope wedge

### Bruschetta Pomodoro

roasted roma tomato, basil and garlic on toasted baguette

### Eggplant Chevre Fritter

sun dried tomato vinaigrette

### Medley of Wild Mushroom Confit

in a bite size pastry bouchet drizzled with a sherry vinaigrette

### Goat Cheese Empanadita

caramelized onion

### BBQ Chicken Pizza Bites

red onion

### Smoked Duck Tacos

scallion pancake

### Crab Cakes

dollop of remoulade

### Tenderloin of Beef on Crostini

horseradish cream

## COCKTAIL STATIONS

### *Mediterranean Appetizer Station*

Bruscheta Pomodoro

toasted crostini and petite breadsticks

Hummus and Toasted Pita Triangles

cruets of extra virgin olive oil

Cascade of Fresh Vegetable Crudite

with onion pistachio dip and roasted eggplant dip

### *Tapas Table*

*displayed in traditional terra cotta potteryware*

Sauteed Marinated Mushrooms

with garlic, sherry and parsley

Eggplant Caviar

with onion and tomato

Chilled Calamari Salad

Paprika Roasted Spanish Almonds

Assorted marinated Spanish Olives

### *A Taste of Zabar's*

zabar's mini knishes

marinated mushrooms

pickles, olives and gherkins

marinated artichokes

assorted italian breadsticks

### *Asian Pu Pu*

Minced Chicken in Lettuce Cups

with a dollop of hoisin sauce

Vegetarian Potstickers

presented on a won ton crisp with a soy-sesame glaze

Seafood Shu Mai

rice wine vinegar and soy sauce for dipping

Fried Won Ton Strips

with a spicy mustard and ketchup dip and a sweet apricot dip

