



Cocktail Menu – 1

Coastal Elegance



SMOKED SALMON ON CUCUMBER ROUNDS

Delicately smoked salmon atop crisp cucumber slices, garnished with dill

VEGETABLE SPRING ROLLS

Fresh vegetables wrapped in rice paper, served with a soy dipping sauce.

SPANAKOPITA

Phyllo pastry stuffed with spinach and feta cheese.

FIRE GRILLED VEGETABLES

Seasonal vegetables with cracked olives, fresh herbs, and cured hot peppers.

HOUSE-MADE BRUSCHETTA

Fresh tomatoes, onions, olive oil, and balsamic vinegar on toasted baguettes.

CHICKEN SATAY SKEWERS

Marinated chicken skewers with a peanut dipping sauce.

CAPRESE SKEWERS

Cherry tomatoes, fresh mozzarella balls, and basil drizzled with balsamic glaze.

MINI MEATBALLS IN MARINARA SAUCE

Bite-sized Italian meatballs simmered in a rich marinara sauce.

GOURMET CHARCUTERIE CHEESE BOARD

A selection of local and imported cheeses served with dried fruits, nuts, and assorted crackers.

GOURMET DIPS

Queso - Cheddar, French Onion, Roasted Red Pepper - Goat Cheese



Cocktail Menu – 2

Classic Indulgence



SMOKED TURKEY PINWHEELS

Smoked turkey with cream cheese, spinach, and sun-dried tomatoes in a tortilla wrap.

PHILLY CHEESESTEAK BITES

Mini phyllo cups filled with seasoned beef, provolone, and sautéed peppers and onions.

BEEF & BLUE CHEESE CROSTINI

Mini phyllo cups filled with seasoned beef, provolone, and sautéed peppers and onions.

CHICKEN SKEWERS

Marinated chicken skewers with a tangy BBQ glaze.

SHRIMP COCKTAIL

Poached shrimp with cocktail sauce and lemon wedges.

CORN & AVOCADO SALAD

Corn, avocado, onions, and cilantro with a lime dressing.

PROSCUITTO WRAPPED ASPARAGUS

Tender asparagus spears wrapped in savory prosciutto.

MAC & CHEESE BITES

Pasta with a creamy cheese sauce, baked until golden.

ANTIPASTO SKEWERS

Cured Meat with marinated artichokes, olives, cherry tomatoes, and mozzarella balls.

GOURMET DIPS

Queso - Cheddar, French Onion, Roasted Red Pepper - Goat Cheese



Cocktail Menu – 3

Garden Fresh



THAI SUMMER ROLLS

Fresh vegetables and herbs wrapped in rice paper, served with a peanut dipping sauce.

CHICKEN SKEWERS

Marinated chicken skewers with a simple fruit glaze.

ASIAN VEGETABLE WONTONS

Vegetable-stuffed wontons with a soy dipping sauce.

TOMATO & MOZZARELLA

Mozzarella slices with tomato, arugula, and olive oil on bread.

GRILLED SALMON

Grilled salmon with a simple herb dressing.

STRAWBERRY SALAD

Mixed greens with cranberries, strawberries, and a light vinaigrette.

MINI BAKED POTATOES

Small baked potatoes with cheese, bacon bits, and green onions

ROASTED VEGETABLES

Seasonal vegetables with olive oil and herbs.

GOURMET CHARCUTERIE CHEESE BOARD

A selection of local and imported cheeses served with dried fruits, nuts, and assorted crackers.

GOURMET DIPS

Queso - Cheddar, French Onion, Roasted Red Pepper - Goat Cheese



Cocktail Menu – 4

Savory Selections



MUSHROOM PASTRY PUFFS

Mushroom and cheese in puff pastry.

PROSCIUTTO WRAPPED MELON

Hand-wrapped melon slices with prosciutto.

BRISKET SLIDERS

Slow-cooked brisket with BBQ sauce on mini rolls.

CURED SALMON WITH PICKLED CUCUMBER

Salmon with pickled cucumbers and onions.

VEGETARIAN SPRING ROLLS

Fresh vegetables wrapped in rice paper, served with a sweet chili dipping sauce.

ROASTED BEET & FETA SALAD

Roasted beets with crumbled feta cheese and a citrus vinaigrette.

STUFFED MINI PEPPERS

Mini bell peppers filled with a savory cream cheese and herb mix.

TOMATO BRUSCHETTA

Fresh tomatoes, onions, olive oil, and balsamic vinegar on toasted baguettes.

GOURMET CHARCUTERIE CHEESE BOARD

A selection of local and imported cheeses served with dried fruits, nuts, and assorted crackers.

GOURMET DIPS

Queso - Cheddar, French Onion, Roasted Red Pepper - Goat Cheese