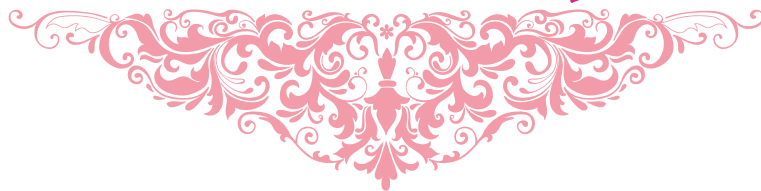




Cocktail Receptions



An elegant cocktail reception can be the perfect thank you to volunteers or a great networking event for your colleagues. Either way we can make it perfect.

Cocktail Reception #1

passed hors d'oeuvres - 5pcs/p

Cran-Mayo, Shaved Turkey and Crunchy Stuffing on Crostini
Rosemary-Scented Quiche Served in a Crisp Parma Ham Cup
Pulled Pork Slider with Asian Slaw
Maryland Crab Cakes with Lemon Zest Aioli
Creamy Mac and Cheese Tulips (half green onion and half bacon)
Sharp Cheddar and Apple Grilled Cheese Sandwiches

\$16 PER PERSON

Cocktail Reception #2

passed hors d'oeuvres - 4pcs/p

Crispy rice paper rolls filled with glaze noodles and veggies with sweet chili dipping sauce
Chipotle cranberry meatballs
Crispy southern chicken bites with candied pecans and local honey
Pulled pork slider with Asian Slaw
Tomato bruschetta with shaved parmesan
Mini falafel with creamy hummus and Tabouli

\$12 PER PERSON

Cocktail Reception #3

stationed items

imported cheese board
Duo of brie – walnut and cranberry as well as spicy pecans and local honey – warm baguette, crackers
Duo of martini glass mains – whipped potato with steak and crispy onions as well as
gourmet mac and cheeses
passed hors d'oeuvres - 5pcs/p
Chipotle meatball satay
Beef teriyaki rolls
Cranberry & goat cheese bites
Arancini with spicy tomato dip
Veggie satay – sun dried tomato, olive, bocconcini and spicy pecorino
Crostini with butternut squash, sage and a goat cheese and pine nut spread

\$32 PER PERSON





Cocktail Reception #4

passed hors d'oeuvres

Mini falafel with creamy hummus and Tabouli

Chicken shawarma bites

Tempura shrimp with sriracha mayo dip

Panko crusted chicken satay with aioli

lamb spadini with spicy arrabbiata sauce

fun and funky station

Chicken fingers with honey dijon

Montreal smoked meat pizza squares

Asian noodles with tofu and veggies

Mason jar kale Caesar

Poutine – with cubed potatoes, decadent curds and rich gravy

Jerk Chicken Sliders with Pineapple/Mango Slaw

mac and cheese station

Gourmet mac and cheese

Mini cranberry chipotle meatballs

Cajun shrimp

Tandoori chicken pieces

Crispy maple bacon

Shredded mozzarella

Shaved parmesan

Crispy onions

finger sweet station

Berry cups

Snow covered cream puffs

Mini cookies

Pecan and caramel brownies

French macarons

Mini cupcakes

Coffee and tea station

\$52 PER PERSON

Please note the menus provided are a starting point, the options are endless! Full service menus are available for parties of 25 or more only. All taxes, service charges, staffing, rentals are in addition to the price, which are subject to change, listed.

