

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

PLEASE SELECT FIVE

ONE HOUR / \$20 PER PERSON 90 MINS / \$25 PER PERSON
TWO HOURS / \$30 PER PERSON

STEAK AND CHEESE EGG ROLLS, garlic aioli

CAPRESE BRUSCHETTA, tomatoes, basil, balsamic, evoo

SHRIMP COTIJA ROLL, citrus aioli

VEGETABLE DUMPLINGS, sweet chile sauce

SPICED LAMB MEATBALL, tzatziki sauce

CHICKEN POTSTICKERS, soy scallion dipping sauce

CHICKEN PARMESAN ROLL, marinara sauce

BUFFALO CHICKEN EGG ROLL, blue cheese sauce

CHICKEN LEMONGRASS POTSTICKERS, soy scallion sauce

SPINACH, CARAMELIZED ONION, AND GOAT CHEESE QUESADILLA,
red pepper aioli

TAVERN TENDERS, blue cheese dressing

AL FRESCO FLATBREAD, tomato sauce, mozzarella

PROSCIUTTO AND FIG FLATBREAD, blue cheese, arugula, balsamic

STATIONARY APPETIZERS

HUMMUS PLATTER

carrots, cucumbers, roasted red peppers, Kalamata olives, feta cheese, naan bread
\$5 pp

CHARCUTERIE BOARD

assorted cured meats, accoutrements, crackers & bread
\$7 pp

ARTISAN CHEESE AND FRUIT DISPLAY

selection of local cheeses, fresh fruit, preserves, crackers
\$6 pp