

COCKTAIL RECEPTION MENU

-PASSED APPETIZERS-

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
- VEGETABLE DUMPLINGS, sweet chili sauce
- CHICKEN AND LEMONGRASS POTSTICKERS, soy scallion dipping sauce
- ARTICHOKE HEARTS + SPINACH, pesto dipping sauce
- CHICKEN PARMESAN BITES, marinara sauce
- CHICKEN MEATBALL, tomato pesto sauce
- BUFFALO CHICKEN SPRINGROLL, blue cheese dressing
- BRIE + RASPBERRY EN CROUTE, raspberry coulis
- CRISPY LOBSTER TART, remoulade sauce
- TAVERN TENDERS, blue cheese dressing
- AL FRESCO FLATBREAD, tomato sauce, mozzarella
- PROSCIUTTO AND FIG FLATBREAD, blue cheese, arugula, balsamic

EXTRAS:

- PREMIUM LUMP CRABCAKES, chipotle remoulade \$4.00 ea
- WHITE TRUFFLE POTATO CROQUETTE, aioli \$5.00 ea
- COLOSSAL SHRIMP, cocktail sauce \$3.50 ea
- PRIME SLIDERS, CHT secret sauce, pickles, brioche bun \$4.50 ea

- STATIONARY APPETIZERS-

MEDITERRANEAN MEZE

whipped feta, hummus, beet tzatziki, olives, roasted red peppers, naan
\$5pp

CHARCUTERIE BOARD

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

ARTISAN CHEESE AND FRUIT DISPLAY

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