

COCKTAIL RECEPTION MENU

~~PASSED APPETIZERS~~

PLEASE SELECT FIVE

60 MINS / \$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 (V)
- VEGETABLE DUMPLINGS, ponzu dipping sauce (V)
- SHRIMP + RICE PAELLA BITES, saffron aioli (GF)
- VEGETABLE AND EDAMAME SPRING ROLL, sweet chile sauce (VG)
- ASPARAGUS RISOTTO BALLS, garlic aioli (GF)
- CHICKEN AND LEMONGRASS POTSTICKERS, soy scallion dipping sauce
- ARTICHOKE HEARTS + SPINACH, pesto dipping sauce (V)
- CHICKEN PARMESAN BITES, marinara sauce
- CHICKEN MEATBALL, tomato pesto sauce
- BUFFALO CHICKEN SPRINGROLL, blue cheese dressing
- BRIE + RASPBERRY EN CROUTE, raspberry coulis (V)
- CRISPY LOBSTER TART, remoulade sauce
- TAVERN TENDERS, blue cheese dressing
- AL FRESCO FLATBREAD, tomato sauce, mozzarella (V)
- PROSCIUTTO AND FIG FLATBREAD, blue cheese, arugula, balsamic

MUST HAVES:

- PREMIUM LUMP CRABCAKES, chipotle remoulade \$4.00 ea
- WHITE TRUFFLE POTATO CROQUETTE, aioli \$5.00 ea (V)
- 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 (V)

\$5pp

CHARCUTERIE BOARD

assorted cured meats, accoutrements, crackers & bread

\$7pp

ARTISAN CHEESE AND FRUIT DISPLAY

selection of local cheeses, fresh fruit, preserves, crackers

\$6pp