

Sample Catering Menu: Cocktail Party

Passed Hot Hors D'Oeuvres

Prosciutto, Quattro Fromaggio and Italian Herb Puff Pastry Spirals

Black Truffle Gougères with Wild Mushroom Filling

Butternut Squash and Sage Filled Hazelnut Tartlettes

Passed Cold Hors D'Oeuvres

Sesame Seared Ahi Tuna with Wasabi Cream on Wonton Crisps

Endive with Balsamic Fig Butter and Pancetta

Goat Cheese Canapés with Honey and Thyme

Dips and Platters

Classic Shrimp Cocktail with Asparagus and Bell Pepper Crudités

Myers Family Chicken Liver Pate with Caramelized Apples and Sliced Baguette

Warm Artichoke Dip with Spinach, Water chestnuts, Parmesan & Basil

Cocktail Sandwiches

Roasted Turkey on Soft Rolls with Caramelized Onions, Cranberry Sauce & Fresh Spinach

Herb Biscuits with Ham, Jarlsberg and Honey Mustard

Baked Goodies

Triple Ginger Snaps

Lime Shortbread

Chocolate Chip Toffee Cookies

Anise Almond Biscotti

Earl Grey Tea Cookies

Cream Cheese Grand Marnier Brownies