

## **Cocktail Party Packages**

*These Packages are suggestions and can easily be customized  
to suit your unique event*

### ***Pre-Dinner Cocktail Party***

*(Passable hors d'oeuvres designed for 1 hour prior to a dinner)*

Choose two from Group 1

Choose two from Group 2

\$14.95 per person ++

*(Example)*

*Coconut Shrimp*

*Spanakopita*

*Swedish Meatballs*

*Egg Rolls*

### ***Light and Easy Cocktail Party***

*(Hors d'oeuvres based on a four-hour party, on the lighter side)*

Choose four from Group 1

Choose two from Group 2

Choose one from Group 3

\$29.95 per person ++

*(Example)*

*Stuffed Mushrooms*

*Bruschetta*

*Chicken or Beef Satay*

*Pigs in a Blanket*

*Antipasto*

*Mini Quiche*

*Jumbo Shrimp Cocktail*

### ***Sumptuous Cocktail Party***

*(Hors d'oeuvres based on a four-hour party; this is dinner!)*

Choose four from Group 1

Choose three from Group 2

Choose two from Group 3

\$42.95 per person ++

*(Example)*

*Spinach Dip in Hollowed Pumpernickel*

*Chicken or Beef Satay*

*Bruschetta*

*Stuffed Mushrooms*

*Antipasto*

*Crab Cakes*

*Wings*

*Bacon Wrapped Scallops*

*Jumbo Shrimp Cocktail*

# Hors D'Oeuvres Selections

\* Indicates Passable Hors d'oeuvres

## Group 1

### Hummus with Pita Chips

#### Bruschetta

Fresh Mozzarella, Roasted Red Pepper, Basil,  
Onion Salad with Crostini

### Spinach Dip in Hollowed Pumpernickel

#### Spanakopita\*

### Caprese

Fresh Mozzarella, basil, and tomato slices with  
balsamic reduction

### Coconut Shrimp\*

### Hot Pretzels with Beer Cheese Dip\*

### Chicken or Beef Satay\*

### Pigs in a Blanket\*

## Group 2

### Crudité

Fresh seasonal vegetables with dipping sauce

### Antipasto

Grape tomatoes, roasted red peppers, olives, fresh  
mozzarella, provolone, pepperoncini, prosciutto,  
salami, and artichokes

### Mini Quiche\*

### Shaved Filet and Asparagus Crostini

### Fresh Sliced Seasonal Fruit Platter

### Swedish Meatballs\*

### Crab Cakes

### Wings\*

Choice of Teriyaki ginger,  
spicy honey garlic, or garlic parmesan

### Stuffed Mushrooms\*

with crab stuffing

## Group 3

### Cheese Platter

Assorted cheeses garnished with grapes, apples  
and strawberries, served with crackers

### Bacon Wrapped Scallops\*

### Smoked Salmon Platter

capers, red onion, boiled eggs,  
horseradish cream with toast points

### Asparagus wrapped with Prosciutto\*

### Jumbo Shrimp Cocktail\*

### Lamb Lollipops \*

### Seafood Platter:

(Add \$7.50 per person ++)

Oysters, Clams, Jumbo Shrimp Cocktail

Snow Crab Legs (Add \$7.50 per person++)

### Sushi Platter\*

(Add \$4.00 per person ++)

### California Roll

Avocado, cucumber, crab, and cream cheese

### Red Tuna Roll

Spicy tuna, cucumber, sliced tuna on top with  
tempura crunch and spicy mayonnaise

### Spicy Dragon Roll

Spicy salmon and mango topped with avocado,  
jalapeño, eel sauce, spicy mayo, and sriracha

### Windlass Roll

Shrimp tempura, cilantro rice, cucumber, and  
mixed vegetables topped with salmon, lemon,  
scallions and served with a citrus ponzu

## Carving Station

with carving attendant for one hour

Carved Flank Steak \$7.00

Virginia Baked Ham \$5.00

Leg of Lamb \$5.00

Prime Rib \$8.00

Filet Mignon \$10.00

### Pasta Station \$5.00

Pasta with marinara, vodka and Alfredo sauces,  
garlic olive oil, parmesan cheese

### Dessert Station \$7.00

Chocolate Fountain with seasonal fresh fruit,  
pretzels, angel food and cookies for dipping