



Cocktail Reception Selections

Black and Blue Crostini

Blue cheese & black walnut topped garlic croutons with balsamic tomatoes
and fresh basil

Classic Spinach Dip

Vegetable Tray

Assortment of fresh vegetables served with ranch dressing

Wings, 50pcs

Available Buffalo or Sriracha-style (brown butter, honey, Sriracha, soy-ginger aioli)

Peppered Calamari

Pepper battered tubes and tentacles flash fried; served with roasted garlic aioli
and spicy sweet & sour dipping sauce

Assorted Cheese Platter

Assortment of domestic and imported cheeses; with fruit garnish & gourmet
crackers

Caprese Skewers, 50pcs

Fresh mozzarella, tomato and basil; drizzled with balsamic reduction

Thai Chili Chicken Skewers, 50pcs

Tossed in a soy-chili glaze

Crab & Artichoke Dip

Cajun Chicken Egg Rolls, 50pcs

Served with creole mustard dipping sauce

Mini Crab Cakes, 50pcs

Pan-fried fresh claw and lump crab meat with shallots, lemon and parsley

Jumbo Shrimp Cocktail, 50pcs

Steamed and peeled; served with spicy caper cocktail sauce

Sesame Steak Skewers, 50pc

With soy-ginger aioli

Enhancements

Tenderloin Carving Station

Smoked Brisket Carving Station

Served as tacos with pickled onions & tomatillo-avocado
salsa

Roast Beef Carving Station

Served with slider buns & horseradish sauce

Dessert Sampler

Assorted Cookies, Chocolate Bourbon Pie Bites, Krispy
Kreme Bread Pudding Bites, Key Lime Pie Bites