



## **Cocktail Reception Selections**

### **Peppered Calamari**

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

### **Black and Blue Crostini**

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

### **Spinach Dip**

With house made tortilla chips

### **Vegetable Tray**

Assortment of fresh vegetables served with ranch dressing

### **Assorted Cheese Platter**

Assortment of domestic and imported cheese; served with fruit garnish and gourmet crackers

### **Wings**

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

### **Caprese Skewers**

Fresh mozzarella, tomato and basil with balsamic reduction

### **Thai Chili Chicken Skewers**

Tossed in a soy-chili glaze

### **Crab & Artichoke Dip**

Served with crisp tortilla chips

### **Cajun Chicken Egg Rolls**

Served with creole mustard dipping sauce

### **Jumbo Shrimp Cocktail**

Steamed and peeled; served with spicy caper cocktail sauce

### **Sesame Steak Skewers**

With ginger aioli dipping sauce