APPETIZER / COCKTAIL RECEPTION & BUFFET MENUS

COCKTAIL RECEPTION
(Choose 5 – 6)

PICK UP FOODS AND CASUAL BUFFET ITEMS

- Green Chili Wontons
- Brie and Brown Sugar Wontons with Raspberry Sauce
- Jaletos
- *Miniature Hot Browns
- Cajun Chicken Bits with Louisiana Hot Sauce
- Asparagus and Herb Cheese in Endive Leaves with Proscuitto
- Vegetarian Spring Rolls with Oriental Sauce
- Blackened Shrimp with Satay Sauce
- Sesame Chicken Skewers with Satay Sauce
- Avocado Salmon Rolls on Rye Bread
- Sweet Pepper and Shrimp Tortilla
- Potstickers
- Tempura Shrimp with Sweet Chili Sauce
- Bourbon Smoked Salmon Canapes
- *Sesame Ahi Tuna on a Fork with Sweet Chili Sauce
- Or Ahi Tuna Salad
- Coconut Shrimp with Thai Sauce
- Bacon Chutney Spread with French Bread Rounds
- Olive Croistini with Toast Points
- Artichoke Fritters with Dijon Remoulade
- Miniature Crabcakes with Lemon Relish
- Country Ham Salad with Endive
- Fruit and Cheese Display
- Vegetable Crudite with Herb Dip or Humus
- Scallops Wrapped in Bacon
- Sliced Beef Tenderloin on Buns with Sauces
- Sliced Smoked Turkey on Buns with Sauces
- Cream Cheese Roll-Ups
- Sliced Ginger Soy Pork on Buns with Bourbon Bar-B-Que Sauce
- Marinated Asparagus with Raspberry Hollandaise
- Red Caviar Mousse with Crackers and Breads
- Warm Brie with Nuts and Brown Sugar with Crackers and Breads
- Oysters Rockefeller
**COCKTAIL RECEPTION**

**CONTINUED**

**PICK UP FOODS AND CASUAL BUFFET ITEMS**

Lobster Dumplings with Thai Sauce  
Spinach, Feta and Phyllo Triangles  
Phyllo Purses with Apples, Pecans and Cheddar Cheese  
Bean Bruschetta  
Bourbon Barbeque Meatballs  
Fried Oysters with Green Chili Tartar Sauce  
Sliced Country Ham on Mini Buns  
Maple Cheddar and Walnut Mold with Apples, Breads and Crackers  
Smoked Salmon with Classic Garnish with Breads and Crackers  
Toasted Almond Chicken Puffs  
Country Ham Fritters with Jezabelle Sauce  
Deviled Egg Salad on Rye Toast with Caviar  
*Open-Faced Tenderloin Sandwiches  
Stuffed New Red Potatoes with Caviar  
Tomato Basil Sandwiches  
Three Layer Cheese Mold with Fruit  
Blue Cheese Torte with Roquefort Grapes  
Country Ham Wontons with Dijon Sauce  
Cashew Chicken Springrolls with Red Pepper Sauce  
Coconut Chicken with Oriental Sauce  
Tortellini Parma Rosa

**DESSERTS**

Assorted Miniature Desserts

*These items should be passed only.*
APPETIZER/COCKTAIL BUFFET
(Choose 2 -3 Passed Appetizers and 4 – 5 Items for Buffet)

PASSED APPETIZERS
Asparagus and Herb Cheese in Endive Leaves with Prosciutto
Blackened Shrimp with Satay Sauce
Chicken Skewers with Satay Sauce
Shrimp Cocktail
Avocado Salmon Rolls on Rye Bread
Benedictine Rounds on Rye Toast
Bacon Chutney Toast
Brie and Brown Sugar Rounds
Cheese Wafers with Red Pepper Jelly
Olive Croistini
Toasted Almond Chicken Puffs
Lobster Dumplings
Bleu Cheese and Tomato Quesadillas
Coconut Shrimp with Pineapple Sauce
Artichoke Fritters with Dijon Remoulade
Miniature Crabcakes with Wasabi Remoulade
Country Ham and Swiss Tarts
Vegetable Crudite with Herb Dip and Hummus
Scallops Wrapped in Bacon
Miniature Hot Browns
Cajun Chicken Bits with Louisiana Hot Sauce
Smoked Salmon Canapes
Jaletos with Salsa
Green Chili Wontons with Guacamole
Seafood Fritters with Cocktail Sauce
Sesame Tuna on Crispy Toast
Springrolls with Thai Dipping Sauce
Vegetable Quesadillas
Black Bean and Shrimp Quesadillas
Coconut Chicken with Oriental Sauce
Kentucky Tomato Basil Sandwiches
Fried Oysters with Green Chili Tartar Sauce
Mini Lamb Chops with Mint Sauce
Country Ham Wontons with Honey Mustard
Mushroom Tarts
Greek Tomatoes
(Cherry Tomatoes Stuffed with Calamato Olives and Feta)
Caprese Skewers