



Distinctive Entertaining

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 Prosciutto
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



Distinctive Entertaining

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.



Distinctive Entertaining

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 Crostini

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