

## COCKTAIL MENU

Understood as hors d'oeuvrs, Finger Food, appetizers

### Crostinis | sliders | hot Items | cold items | mini desserts



## **HOW IT WORKS**

Food can be either dropped off at your location where guests serve themselves or we can offer the food to be passed out to guests by servers at your event. Some Items require a chef on site to prepare to ensure superior quality in taste.

All items are priced per piece











## **COLD ITEMS**



#### SHRIMP

Chiptole Honey shrimp w an applewood aioli



#### CAPRESE SKEWERS

Basil, cherry tomatoes, mozzarella, balsamic glaze



#### BUTTER LOBSTER ROLL

Maine Lobster on new england butter roll

#### MELON FETA BITE

Cube watermelon with feta cheese, mint and balsamic



#### ANTIPASTO SKEWER

Bocchini cheese, salami, olive, roasted red pepper

### CUCUMBER CANAPÉS

Cucumber rounds, herb cream cheese, smoked salmon, dill



#### SHRIMP SHOOTERS

Chilled shrimp in shot glasses, cocktail sauce, lemon wedge



#### CEVICHE SHOOTERS

Fresh seafood marinated in citrus juice & herbs





#### PROSCIUTTO MELON

prosciutto wrapped cantalope melon seasoned with house balsamic glaze

#### CHACCUTURIE CUPS

Prosciutto, cheddar, fontina cheese, strawberries, olive, crostini, rosemary,

## **HOT ITEMS**



#### MEATBALL LOLLIPOPS

lollipops individually skewered with a Tomato basil sauce



#### BUTTER LOBSTER ROLL

Maine Lobster on new england butter roll



#### VEGETABLE SKEWERS

Seasonal roasted vegetables grilled and seasoned









#### MINI BEEF WELLINGTON

Puffed pastry with roasted mushrooms and tender beef

#### LAMBS PEDUCCI

Flame-grilled skewered lamb



#### CHICKEN LOLLIES

Lolipop chicken bites

#### LAMB CHOPS

Seared with Rosemary & Lemon, balsamic glaze





#### SHRIMP SKEWERS

Garlic Butter Shrimp skewered with herbs



#### CRAB CAKES

Margherita, fried rissotto, toimato basil sauce and parmageino

### JALAPEÑO POPPERS

bacon-wrapped jalapeño poppers with cheese





#### KHEBABS

Turkish Chicken, Beef, or lamb



## CROSTINIS



All served on toatsed baguette

#### BRUSCHETTA

Diced tomatoes, fresh basil, garlic, olive oil, balsamic







#### MUSHROOM AND THYME

Mushrooms, truffle cream, pepper & chives



#### BLUEBERRY PROSCIUTTO

Muddled blueberry compote with shaved prosciutto



#### SMOKED SALMON

Herbed cream cheese, smoked salmon, lemon & dill

#### TORCHED PEACH BRIE

Ontario Peach, sliced peach with flame torched brie



#### CRANBERRY & BRIE

Brie Cheese and sweet cranberry



#### MARSCAPONE FIG

Figs, honey drizzle, Marscapone, pea shoot



#### RED PEPPER FETA

Roasted red peppers with feta and fresh parsely





#### BEET, HONEY, RICOTTA

Beets with ricotta spread, honey and pistachio crumble



## SLIDERS

### Brioche Bakery Bun



#### GRILLED CHICKEN

Chicken, provolone, lettuce bled, aioli

### CHICKN PARM

Slow-cooked tomato basil sauce, chicken Parm slider

#### CLASSIC BURGER

Old-style cheddar & house sauce, lettuce, tomato

#### ROAST BEEF

Roast Beef, lettuce, roasted pepper, garlic aioli

#### LAMB SLIERS

Lamb, tzatziki, tomatoes, feta, arugula

#### PRIME RIB

Prime Rib, horseradish cream, Caramelized onions, arugula

#### ROASTED VEGETABLE

Roasted zucchinis, peppers and mushrooms, olive pate



#### MEATBALL

Slow cooked meatball, tomato basil and cheese

#### WAYGU BEEF

Bacon Jam, garlic aioli, lettuce, wagyu beef slider



Minimum order 20 pieces

# INDIVIDUAL SWEETS



#### CHEESECAKE

Salted Caramel Mini Cheesecake



#### CHOCOLATE MOUSSE

Triple Chocolate



#### APPLE CRISP

Classic gooey Fudge Brownie



#### STIKCY TOFFE PUDDING

Thick custard topped with seasonal berry coulis



#### CHOCOLATE CAKE

Chocolate Cake



#### BERRY TRIFFLE

Sponge cake layered with sweet cram and berries



#### TRES LECHE CAKE

Tres leches cake soaked in a sweet deluche



#### CHOCOLATE LAVA

Graham cracker crust, chocolate ganache, torched marshmallow



#### TIRAMISU

Seasonal fruit skewers