



# Cocktail Party

**A**s a general rule of better quality service, one should allow ten pieces of canapés per person for 2 to 3 hour receptions.

## Hot

~ Swedish Meatballs	\$1.00/ea. ++
~ Mini Quiche	\$2.25/ea. ++
~ Coconut Shrimp	\$2.50/ea. ++
~ Shrimp Wrapped in Prosciutto	\$2.50/ea. ++
~ Scallops Wrapped in Bacon	\$2.50/ea. ++
~ Mini Baby Cheese Burgers	\$2.50/ea. ++
~ Chicken Stay Skewers	
Served with Thai Peanut Sauce	\$2.00/ea. ++
~ Mini Spanikopitas	\$2.00/ea. ++
~ Mushroom Caps with Crab Meat	\$3.00/ea. ++
~ Mini Crab Cakes	\$2.50/ea. ++
~ Mini sausage wrapped in phyla dough	\$1.70/ea. ++

## Cold

~ Mini - Bruschetta	\$1.00/ea. ++
~ Smoked Salmon with Crème Fraiche and Caviar	\$3.25/ea. ++
~ Pepper Seared Tuna on Wonton Crisp	
with a Wasabi Ginger Teriyaki glaze	\$2.25/ea. ++
~ Petite Beef Carpaccio	\$1.75/ea. ++
~ Mini Chicken or Beef Empanadas	
with tomatillo jalapeno relish	\$2.00/ea. ++
~ Oysters on the Half Shell	\$2.30/ea. ++
~ Mini Reuben Sandwich	\$2.00/ea. ++
~ Tapenade of Olives on cucumber cup	\$2.00/ea. ++

**Stations:** There will be an additional fee of \$75 per Chef Attendant. It is suggested that there be one Chef Attendant per 100 Guests. Stations will be billed per total # of guests attending on Cocktail Receptions.

- ~ **Roast Prime Rib of Beef** with Au Jus, Horseradish Sauce and French Rolls\_ **\$13.50++**
- ~ **Roasted Tenderloin of Beef** with Hollandaise and French Rolls **\$14.50++**
- ~ **Roasted or Smoked Breast of Turkey** with Turkey Gravy and Herb Mayonnaise and House Rolls **\$6.95++**
- ~ **Beer Braised Pork in its own sauce with French Rolls** **\$7.50++**
- ~ **Beef Wellington** with Béarnaise Sauce **\$16.00++**
- ~ **Culiabiac of Salmon,** Wild Rice and Mushrooms Baked in Puff Pastry served with Dill Champagne Hollandaise Sauce **\$16.00++**
- ~ **Roasted Strip Loin of Beef** with Au Jus, Horseradish Sauce **\$12.50++**
- ~ **Steamship of Beef** with Au Jus and Horseradish Sauce and French Rolls (100 person minimum requirement) **\$11.95++**
- ~ **Spiced Rubbed Deep Fried Turkey** with Giblet Gravy, Herb Mayonnaise and House Rolls **\$6.95++**
- ~ **Smoked Ham** with Bourbon Barbeque Sauce, Whole Grain Mustard Mayonnaise and French Rolls **\$7.50++**
- ~ **Whole Roasted Suckling Pig** **Market Price**

**Pasta Station**

Your choice of two (2) pastas and two (2) sauces such as: bow ties, penne, tortellini, rigatoni, linguini, fettuccini, marinara, pesto, alfredo, primavera, puttanesca, scampi  
sauce served with foccicia squares, freshly grated parmesan cheese, fresh cracked black pepper, and chopped fresh herbs **\$10.50++**

~ **Oriental Wok Station**

Stir-fry chicken breast, shrimp, peppers, onions, box choy, bean sprouts, broccoli, water chestnut and sugar snap peas with a ginger soy glaze served with fried rice and fortune cookies **\$16.00++**

~ **Seafood Station**

Peel & eat shrimp, oysters on the half shell, cold poached salmon served with cocktail sauce, cucumber dill sauce, lemon wedges, crackers, diced red onion and capers

**Market**

**Price**

~ **Kabob Station**

Beef and chicken kabobs tucked into pita pockets with taziki sauce and rice and peas

**\$10.95++**

~ **Fresh Fruit Display**

Sliced fresh fruit garnished with seasonal berries

**\$4.50++ per person**

~ **Imported & Domestic Cheeses**

Garnished with Grapes & Seasonal Berries and assorted crackers

**\$6.00++ per person**

~ **Crudités Display**

Garden Fresh Vegetables alongside Chef's Choice Dips **\$5.00++/ person**

## **Extraordinary Events**

### **Wilmington Island Oyster Roast**

Seasonally available and Roasted over Hickory Charcoal. Cocktail Sauce, Tabasco, Captain's Wafers and Fresh Lemons are the perfect accompaniment for this informal outdoor gathering.

**Market Price**

### **Low Country Boil**

Smoked Sausage, Shrimp, Corn on the Cob and New Potatoes simmered in a Seasoned Broth, served with Cookies and Fresh Melon

**Market price**

### **Hawaiian Luau**

Spit Roasted Suckling Pig, Grilled Mahi-Mahi, Charcoal Roasted Sweet Potatoes, Pineapple Ham Salad and Kona Coconut Cream Pie

**Market price**

## **Unique Additions**

### **Ice Sculptures**

Beautiful works of art, details to be discussed with Executive Chef Simone Concas

**\$350 per sculpture**

(++ denotes an additional 7% sales tax and 20% gratuity)

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