

Cocktail Party Menu

**All of our menus and packages are customizable. We also have many vegan, gluten, and allergen friendly options available upon request!*

Butler Style Hors D'Oeuvres

Charred Shishito Peppers (VG)

Sea Salt & Chipotle Aioli

Mini Poke Bowl

Sushi grade #1 Tuna or salmon, diced onion, tomato, cucumber, bell peppers, shoyu sauce over sushi rice

Ricotta Crostini(VG)

Local Ricotta, marinated cherry tomatoes, onion confit, pink sea salt

Mini Beef Wellington

Filet Mignon & mushroom duxelle wrapped in flaky puff pastry

Feta Stuffed Mini Bell Peppers(VG)

Short Rib & Polenta

Small Short Rib Slices on Fried Polenta with Kim Chi

Filet Mignon with Truffle Butter

On a parmesan crostini

Stuffed Organic Cremini Mushroom Caps (VG)

Feta, Bell Peppers, Parmesan & Breadcrumbs

Organic Chicken Pesto Crostini

Homemade mozzarella & pesto on top of organic chicken over a pita crisp

Organic Broccoli Fritters (V)

With chipotle veganaise & cilantro

Mini Shrimp Summer Rolls

Grilled Shrimp, shredded cabbage, bell peppers, lettuce, rice noodles, wrapped in rice paper, served with soy ginger dipping sauce

Bulgogi Skewers

Beef or Chicken marinated in a traditional Korean BBQ marinade

Crab Quesadillas with Pickled Jalapeños

shredded red cabbage and lime cream

Beet & Goat Cheese Napoleons (VG)

Sea Scallops with Spiced Bacon

Gumbo Spoons

Chicken, Andouille, Shrimp with Creole Spices

Homemade Chicken or Vegetable Empanadas (VG)

With Chipotle Aioli

Blue Fin Tuna Tartar

*Honey Soy Glaze
Wasabi Aioli, Radish, Cucumber*

Pulled Pork Slider

Barbeque Pulled Pork & Vinegar Slaw

Lamb Burger Slider

Savory lamb burger with onion confit, red pepper feta spread

Seasonal Soup Shot

Chipotle Lime Shrimp

Lemon Aioli

Herbed Roasted Chicken

Crisp Pastry Purse, Chive Crema

Avocado & Crab Tostaditas

Crab Salad, Fresh Avocado, Pico de Gallo

Baked Brie & Fig

Brie & fig preserve baked in delicate phyllo cup, topped with toasted almond and honey drizzle

Shrimp or Pork Dumplings

Soy dipping sauce

Ham & Manchego Croquette

Smoked Paprika aioli

Asparagus Risotto Croquette

Saffron Aioli

Thai Chicken Satay

Peanut Sauce & Pickled Cucumber Salad

Mini Jumbo Lump Crab Cake

Homemade Remoulade

Asparagus Risotto Croquettes(VG)

Red Peppers & Fontina

Truffled Potato Croquette(V)

Lamb Meatballs

Filled with Aged Cheddar & Scallion

Mini Artisan Flatbreads

Classic Margherita with fresh tomato, basil & mozzarella OR Spinach, prosciutto, mozzarella, roasted garlic

Mini Quiche (VG)

Ham, leek & gruyere, Or Seasonal vegetable & fontina

Shrimp Cocktail

Jumbo, wild shrimp, homemade cocktail sauce

Jollof Rice Croquette

West African curry, cayenne, paprika, chicken, mixed vegetables, breaded & fried

Mini Roasted Pork Taco

Guacamole, Salsa Verde, Queso Blanco, Flour Tortilla

Kalamata Olive & Goat Cheese Tartlet(VG)

Mini Falafel(V)

Red Cabbage & Tahini

Chicken and Fontina Meatballs

Smoked tomato sauce

Cajun Chicken Salad on Black Bread

Deviled Eggs(VG)

Stand & Eat Small Plates

These items are intended for cocktail parties with substance. They are smaller portions and can be easily eaten standing and mingling

Organic Atlantic Salmon

Baked & served medium rare topped with tzatziki & fresh dill

Handmade Pesto Tortellini(VG)

Handmade Italian pasta with our homemade pesto sauce

Mini Poke Bowl

*Sushi quality salmon with jalapeno, diced bell pepper, cucumber, tomatoes
shoyu sauce, over steamed sushi rice*

New Zealand Lamb Chops

Grilled to perfection, topped with homemade chimichurri

Asian Marinated Beef Short Ribs

Topped with Kimchi

Chicken Cacciatore

*With mushrooms, fresh thyme, tomatoes,
garlic, white wine*

Grilled Jumbo Shrimp

Served over fried brown rice

Black Eye Pea Salad

*Scallions, tomatoes, bell peppers, lime juice,
parsley*

Thai Chicken Satay

Peanut Sauce & Pickled Cucumber Salad

Grilled Spring Asparagus Salad (VG)

*Olive oil, cured black olives, garlic & anchovy
Hard boiled organic egg*

Chipotle Shrimp

Corn & Black Bean Salad

Seared Sushi Quality Tuna

*Honey soy glaze, wasabi crème fraiche
salad of mache, haruki turnip & radish*

Traditional Jambalaya Cups

*Andouille, shrimp, chicken & rice with creole
spices*

Vegetarian Jambalaya Cups(V)

Peppers, onions & rice with creole spices

Lobster Rolls

*Hand picked fresh lobster meat, New England
split roll*

Classic Caprese (VG)

*Sliced large tomato (Jersey when available),
handmade mozzarella, sea salt, fresh basil &
balsamic glaze*

Stationary Spreads

Antipasti

Jersey Tomatoes & Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Glaze, Sea Salt & Basil
Asiago Presatto, Dried Italian Salumi & Prosciutto di Parma
Roasted Pepperonata with Olive Oil, Black Pepper, Sea Salt & Herb Bruschetta Toasts
Olives & Marinated Artichoke Hearts, Hummus
Focaccia & Ciabatta Breads

Sliders

A selection of Two sliders on homemade miniature potato buns
Salmon Burger with Remoulade, Lettuce & Tomato
Sirloin Burgers with Bacon, Chipotle Aioli, Gruyere, Lettuce & Tomato
Veggie Burger, base of black bean, chick peas, bell peppers, cilantro and spices, Lettuce & Tomato
Spiced Potato Chips with Roasted Yellow Onion Dip

Farmers Cheese Board

A Selection of locally handcrafted artisan cheeses from NJ and PA dairy farms
Local Honey, Jams, Seasonal Fruit & Marcona Almonds
Fresh Baguettes & Flatbreads

Seasonal Farmers Market Vegetable Crudite

Fresh seasonal vegetables that may include
Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery
Broccoli, Cauliflower
Endive, Fennel, Scallion, Cherry Tomatoes, Radish, Bell Peppers
Your choice of two dips
Green Goddess, Roasted Yellow Onion Dip, Garlic & Lemon Hummus, Creamy Blue Cheese,
Creamy Herb Ranch, or Romesco

Chicken, Beef & Swordfish Skewers (choose 2)

Rosemary Garlic Marinade
Mediterranean Quinoa Salad, Red Wine Vinaigrette
Warm Flatbread
Cucumber Tatziki Sauce

Local Cured Meats Board

*A selection of locally bread and cured meats
Whole Grain and Dijon Mustard
Cornichons, Marinated Olives,
Fresh Baguette*

Imported Cheese Board

*A Selection of traditional gourmet cheeses from France and Italy
Local Honey, Jams, Seasonal Fruit & Marcona Almonds
Fresh Baguettes & Flatbreads*

Bulgogi Skewers

*Beef or Chicken marinated in a traditional Korean BBQ marinade
Sliced Scallion
Boston Lettuce*

Raw Bar

Choice of:

Jumbo Beer Boiled Shrimp with Cocktail Sauce & Remoulade

East Coast Oysters on the Half Shell

Calamari Salad with Lemon, Bell Peppers & Green Onion

Clams on the Half Shell

Chilled Prince Edward Island Mussels

Scallop Ceviche

Jumbo Lump Crab Cocktail with Old Bay remoulade & cocktail sauce

Fresh Lobster, Orange & Mache

Carving Stations

New Zealand Rack of Lamb

Marinated in homemade chimichurri and cut fresh off the rack served with country potato salad

Prime Rib Eye Roast

Garlic & herb rub, horseradish cream sauce, roasted brussel sprouts & fingerling potatoes

Virginia Ham

European Potato Salad

Red Cabbage Slaw

Fresh Rolls & Assorted Mustards

Roast Turkey

24 hour brine, pan sus, green beans, parmesan garlic mashed potatoes

Roasted Beef Tenderloin

Wild Mushrooms, Red Wine Glace

Gruyere Au Gratin

Rosemary & Dijon Crusted Pork Tenderloin

Pan jus, braised kale, mashed potatoes

Desserts

Dessert Shots

(Individual miniature desserts)

New York Cheesecake

with Red wine Marinated Cherries

Strawberry Shortcake

Orange Crème Brulee

Chocolate Mousse with Raspberry Coulis

Assorted Sweets

May include:

*Coconut Macaroons, Triple Chocolate Brownies,
Blackberry Cheesecake Bars, Coconut Key Lime Bars,*

Lemon Drop Cookies
Miniature cannoli
Fresh Strawberries

Assorted Petit Fours

Petit Fours: Red Velvet, Chocolate Truffle, Carrot Cake & Chocolate Brownie

Chocolate Covered Strawberries

Mini Flancho

Homemade cake topped with flan, strawberry & mint

Cookies & Milk Shots

Ice Cream Sundae Bar

*Choice of two ice cream flavors plus:
m&ms, reeses peanut butter cups, heath bar crunch, chocolate and rainbow sprinkles,
Chocolate chips, crushed oreos, Chocolate and caramel sauce, whipped cream, fresh berries*

S'mores Bar

*Build your own s'more with your choice of accompaniments:
Graham crackers, marshmallow, milk chocolate, dark chocolate, salted caramel, peanut butter cups,
coconut shaving, sliced strawberries*

Dessert Shots

(Individual miniature desserts)
New York Cheesecake
with Red wine Marinated Cherries
Strawberry Shortcake
Orange Crème Brulee
Chocolate Mousse with Raspberry Coulis

Homemade Churros

With 3 sauces: Chocolate, Nutella & Dulce De Leche

Assorted Fruit Arrangement