

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

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)

Filet Mignon with Truffle Butter

On a parmesan crostini

Stuffed Organic Cremini Mushroom Caps (VG)

Feta, Bell Peppers, Parmesan & Breadcrumbs

Ceviche Spoons

Local, seasonal white fish, cucumber, bell pepper, red onion, serrano chili, citrus

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)

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 Kabob

Grilled onion, tomato, peppers, mint pesto

Chipotle Lime Shrimp

Lemon Aioli

Herbed Roasted Chicken

Crisp Pastry Purse, Chive Crema

Avocado & Crab Tostaditas
Crab Salad, Fresh Avocado, Pico de Gallo

Truffled Potato Croquette (VG)

Baked Brie & Fig (VG)
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 (VG)
Saffron Aioli

Thai Chicken Satay
Peanut Sauce & Pickled Cucumber Salad

Mini Jumbo Lump Crab Cake
Homemade Remoulade

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

Lobster Salad Cup
Hand picked lobster, orange, mache, citrus vinaigrette

Lamb Meatballs
Filled with Aged Cheddar & Scallion

Shrimp Cocktail
Jumbo, wild shrimp, homemade cocktail sauce

Mini Roasted Pork Taco
Guacamole, Salsa Verde, Queso Blanco, Flour Tortilla

Kalamata Olive & Goat Cheese Tartlet (VG)

Chicken and Fontina Meatballs
Smoked tomato sauce

Lamb Samosa
Cilantro mint chutney

Shrimp Boil Skewer
Zatarain's spiced shrimp, red potato, andouille

Snapper Crudo
Snapper sashimi over crisp cucumber, topped with citrus, chili oil & scallion

Broiled Oyster
Sriracha butter

Curried Butternut Squash Soup Shooter (VG)
Pepitas, crème fraiche & scallion

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

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 (VG)

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

Salads & Stationary Spreads

Market Greens Salad

Mesclun, crispy shallots, blue cheese,
red wine vinaigrette

Black Eye Pea Salad

Scallions, tomatoes, bell peppers, lime
juice, parsley

Orangey Cous Cous Salad

Chopped walnuts, dates, dried
cranberries, dried apricots, fresh
squeezed oranges, olive oil, scallions,
fresh parsley

Kale & Farro Salad

Roasted seasonal veggies, feta, paprika
spiced chickpeas, toasted pine nuts,
cider vinaigrette

Spinach & Quinoa Salad

Black beans, feta, bell peppers, cilantro,
scallion, chipotle vinaigrette

Classic Caprese

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

Grilled Peach Salad

Arugula, feta, pistachios, mint, honey
balsamic dressing

Sheppard's Salad

Chopped roma tomatoes, cucumbers,
black olives, parsley, diced red onion,
mint, feta, cider vinaigrette

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

Mezze Spread

Greek feta, marinated white beans &
tomatoes, assorted olives,
marinated artichoke hearts,
Spicy grilled eggplant, roasted peppers
Hummus, tzatziki
Pita chips & herbed grilled bread

Low Country Crudite Spread

Crackers & fresh local vegetables
served with
Creamy chive dip & Pimiento cheese

Nordic Platter

House pickled seasonal veggies
Spring pea hummus, Smoked white fish
dip, Smoked salmon, Danish pork
sausage, Hard boiled egg, Cucumber
salad, Homemade mustard
Assorted pumpernickel & Sliced breads

Farmers Cheese Board

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

Seasonal Farmers Market Vegetable Crudite

Fresh seasonal vegetables
Your choice of two dips:
Green Goddess, Roasted Yellow Onion
Dip, Garlic & Lemon Hummus,
Creamy Blue Cheese,
Creamy Herb Ranch, or Romesco

Local Cured Meats Board

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

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

Buffet Style Entrees

*All items can be customized for plated dinner set ups

Adobo Marinated Short Ribs

Filipino style short ribs slow braised in coconut milk, soy sauce, cider vinegar & garlic
With steamed white rice

Pierogi Bar

Handmade in house, choice of:
Potato & Cheese OR Potato & Onion
Toppings include: crumbled bacon, crispy shallots, sour cream

Cider Braised Chicken & Apples

Served with wild rice topped with wild mushrooms & pinenuts

Vegan Moussaka

Greek casserole of eggplant, potato, chickpeas, onion garlic, vegan beschamel

Stuffed Cabbage

Cabbage rolls stuffed with ground beef, pork, rice, and simmered in a savory homemade tomato sauce

Baked Potato Bar

Build your own, Idaho baked potatoes with your choice of toppings:
Sour cream, bacon, salsa, guacamole, broccoli, sauteed mushroom, Caramelized onions, black beans, avocado
Pulled pork, shredded chicken, 3 bean chili

Baked Branzino

Lemon & Herb Gremolata

Stuffed Acorn Squash

Wild rice, cannellini beans, toasted pinenuts, parmesan

West African Chicken Yassa

Fall off the bone, tender bone-in chicken, caramelized onion, lemon juice, garlic, dijon mustard, habanero, chopped green olives
Served with steamed white rice

Carving Stations

New Zealand Rack of Lamb

Marinated in homemade chimichurri and cut fresh off the rack served with roasted new potatoes

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

Stout Braised Brisket & Chimichurri

Lemon roasted fingerling potatoes with smoked paprika and rosemary

Bo Ssam Pork Roast

Sugar cured and slow roasted pork shoulder.

Fall apart tender and served with a variety of homemade accompaniments: Sliced cucumber, lettuce, kimchi, ginger scallion sauce, soy sauce, Sriracha mayo
Served with Steamed rice & scallion

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

Donut Tower

Chocolate Pot de Crème

Topped with pistachio & cherry compote

Sweet Fondue Station

Melted Milk Chocolate, White Chocolate, Dulce de Leche
Strawberries, bananas, pineapple, apple slices
Marshmallows, brownie bites, churros, sprinkles

Mini Flancocho

Homemade cake topped with flan, strawberry & mint

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

Mason Jar Apple Pies

Assorted Fruit Arrangement