

Sample Cocktail Receptions

Menu I

Butler Passed Hors d'oeuvres

Steak Rumaki

Beef and Water Chestnut wrapped in Bacon and served with a Vanilla Bourbon Sauce

Jumbo Shrimp Shooters

presented on the rim of a Shot Glass with Spicy Cocktail Sauce

Tomato, Olive and Goat Cheese Bruschetta

Hors d'oeuvres Buffet

Gourmet Cocktail Sandwiches

to include:

Atlantic Salmon Filets with Caper Dill Cream Sauce Smoked Turkey with Havarti and Pesto Mayo Marinated Beef Tenderloin with Horseradish Cream

Sweet Chicken Bacon Wraps

Chicken skewered with Bacon and coated in Brown Sugar

Risotto Cakes with Grilled Zucchini

with a Lemon Saffron Drizzle

Signature Display of Domestic and Imported Cheeses

to include Spiced Nuts, Lavosh, with Parmesan Cheese Sticks and Fancy Crackers

Sherry-Mushroom Croustade

Wild Mushrooms with a Sherry Cream Sauce presented in a Toasted Bread Cup and topped with Freshly Grated Parmesan Cheese

> Spinach and Artichoke Dip with Fried Wonton Chips

Menu II

Butler Passed Hors d'oeuvres

Grilled Ciabatta Caprese

topped with Fresh Mozzarella, Sliced Roma Tomatoes and Fresh Basil, drizzled with Balsamic Glaze

Orange Scented Ahi Tuna

on a Wonton Chip lightly garnished with Wasabi Cream and Pickled Ginger

Brie, Pear and Almond Purses

chopped Pears, Almonds and Brie encased in Phyllo

Hors d'oeuvres Buffet

Herb-crusted Beef Tenderloin

Carved To Order and accompanied by Pommery Horseradish Cream and freshly-baked Cocktail Buns

Savory Three Cheese Cake

Coated in Sliced Almonds, topped with Fresh Currants and presented with Fancy Crackers

Mini Chicken Cordon Bleu Bites

with a Honey Dijon Dipping Sauce

Mash-tini Bar

Creamy Mashed Potatoes with Chopped Scallions, Sautéed Mushrooms, Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped Chive Butter presented with Martini Glasses

MBP's Spicy Crab Dip

with Toasted Pita Triangles

Matchstick Veggies

presented in a Baguette Bread Cup and filled with Spinach Parmesan Dip