

Cocktail Reception

Butler Passed Hors D'oeuvres

Grilled Ciabatta Caprese

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

Orange Scented Ahi Tuna

On top of a Wonton Crisp lightly garnished with Wasabi Cream and Pickled
Ginger

Spicy Cheese Torta

Garnished with Chipotle Cream

Stationary Hors D'oeuvres

Herb-crusted Beef Tenderloin

Carved to Order and Accompanied by Pommery Horseradish Cream and
Sweet & Spicy Barbecue Sauce with Freshly-Baked Cocktail Buns

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 Martini Glasses

MBP's Spicy Crab Dip

With Toasted Pita Triangles

Grilled Vegetable Relishes

Seasoned, Grilled Zucchini, Squash, Peppers, Onions, and Portobello
Mushrooms with Roasted Garlic Mayo



Distinctive Catering

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