



COCKTAIL – RECEPTION MENU PASSED HORS D'OEUVRES SELECTIONS

Seafood Selections

- Fried Shrimp Beignets / Housemade Guacamole 2.50 ea
- Oysters on the Half Shell / Mignonette / Espelette Sauce 2.50 ea
- Mini Lump Crab Cakes / Housemade Tartare Sauce 3.50 ea
- Spicy Sesame Tuna Bites / Tataki Sauce 3.50 ea
- Shrimp Cocktail / Cocktail Sauce 3.50 ea
- Smoked Salmon / Cucumber / Capers / Crème Fraîche 3.00 ea

Meat Selections

- Foie Gras Terrine / Chutney / Honey Spice Toast 4.00 ea
- Kefta Chicken Tenders / Espelette Tzatziki 2.50 ea
- Spanish Chorizo Meatball / Roasted Red Pepper Coulis 3.00 ea
- Charbroiled Hanger Steak / Caramelized Onion / Crostini 4.00 ea

Vegetarian (vg) / Vegan (v) Selections

- Cherry Tomato-Feta Bruschetta (vg) 2.00 ea
- Roasted Mushroom & Goat Cheese Paté / Brioche (vg) 2.00 ea
- Crispy Falafel / Espelette Yogurt Dip (vg) or Hummus (v) 2.50 ea
- Lentil Mushroom Meatball / Roasted Tomato Sauce (v) 2.25 ea
- Roasted Mushroom Paté / Crostini (v) 2.00 ea
- Roasted Portobello Mushroom Caps / Olive Tapenade (v) 2.00 ea
- Phyllo Cups / Roasted Mushroom / Spinach (v) 2.25 ea

Platters

- Shrimp Cocktail on Ice – \$35 per Dozen (Minimum 5 Dozen)
- Artisanal Cheese - \$50 (10 – 12 People) / \$90 (20 – 25 People)
- Local Charcuterie - \$55 (10 – 12 People) / \$95 (20 – 25 People)
- Crudités / Hummus / Green Goddess Dip - \$45 (10-12 People) / \$75 (20 – 25 People)
- Assorted Bread Basket - \$15 ea. (10 – 12 People) Contains the following Breads:
Baguette/Rustic/Focaccia/Whole Wheat Irish Soda