

COCKTAIL RECEPTION



SEARED HANGER STEAK

SLICED THIN SERVED ON A CROSTINI W/ CAPERS,
RED ONION, SEA SALT AND OLIVE OIL

VEGETABLE SPRING ROLLS

KOREAN BBQ SAUCE

STUFFED MUSHROOMS

SMOKED BACON AND CHEDDAR CHEESE

BBQ SAUCE

MINI CRAB CAKES

ROASTED RED PEPPER AIOLI

GRILLED CHICKEN FLATBREAD

MOZZARELLA CHEESE, BLUE CHEESE &

BALSAMIC GLAZE DRIZZLE

SALMON PUFF PASTRY ROUNDS

CREAM CHEESE AND DILL

GRILLED ZUCCHINI, TOMATO & MOZZARELLA SKEWERS

BASIL OIL AND BALSAMIC GLAZE

COCONUT SHRIMP

TROPICAL SAUCE

PUREE OF ASPARAGUS SOUP SHOOTERS

TOASTED PINE NUT GARNISH

BRIOCHE BREAD PUDDING

CARAMEL SAUCE