

COCKTAIL RECEPTION MENUS

AFTER WORK COCKTAIL PARTY

TERIYAKI MEATBALLS

Savoury meatballs served in our homemade garlic ginger teriyaki sauce

THAI CHILI CHICKEN WINGS

Hot, tangy & a little spicy

COCKTAIL SANDWICHES

Bite size tortilla sandwiches with a variety of meat and vegetarian fillings

MEXICAN DIP

Served with crispy homemade tortilla chips

CHEESE AND FRUIT

Cheddar, Havarti, Gouda and brie combined with seasonal fresh fruit and **crackers**

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served with a **ranch dip**

Price per person for 100 - 200 Guests \$12
Price per person for 50 - 99 Guests \$16
Please call or email for pricing of larger or smaller groups
Price excludes staffing and service charges

COCKTAIL MENU 1

CHICKEN MONEYBAGS

Wonton purses filled with jalapeno jack cheese, sweet bell peppers and chicken

DATES AND PECANS

Wrapped in bacon

HONEY GARLIC MEATBALLS

Savoury meatballs served in our own homemade honey garlic sauce

SMOKED SALMON CUPS

Phyllo pastry filled with smoked salmon and cream cheese mousse

AVOCADO FETA DIP

Served with crispy homemade tortilla chips

CHEESE AND FRUIT

Cheddar, havarti, gouda and brie combined with seasonal fresh fruit and **crackers**

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served with a **ranch dip**

Price per person for 100 - 200 Guests \$16
Price per person for 50 - 99 Guests \$20
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An Affair to Remember Catering

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COCKTAIL MENU 2

HOISIN BEEF SHORT RIBS

Braised beef short ribs marinated in a hoisin sauce

CHICKEN SOUVLAKI

Greek marinated seared chicken skewers
served with tzatziki

MINI CRUSTLESS QUICHE

With cheddar cheese and jalapeno

JUMBO PRAWNS

Tiger prawns served with a chili mojo

ROASTED PEPPER HUMMUS

Served with assorted chips and crackers

INTERNATIONAL CHEESE BOARD

A variety of domestic and imported cheeses
served with a selection of **crackers**

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served
with a **ranch dip**

FRESH FRUIT & CHOCOLATE FONDUE

Assorted market fresh fruit artfully presented served with a
decadent dark chocolate fondue

Price per person for 100 - 200 Guests \$24

Price per person for 50 - 99 Guests \$28

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COCKTAIL MENU 3

TEQUILA PRAWNS

Prawns sautéed to perfection with garlic,
fresh herbs, lime juice and tequila

FILET AU POIVRE

Oven roasted beef tenderloin served with assorted French breads,
hollandaise sauce & fresh horseradish

PORK AND PROSCIUTTO MORSELS

Tender pieces of pork loin rolled in prosciutto
dipped in a garlic crumb mixture
Served with a **curry and red roasted pepper yogurt**

THAI CHICKEN AND PEANUT CAKES

Brushed with a sweet chili sauce

TUNA TARTARE

Fresh tuna with accents of pickled ginger and soy
Served with sesame crisps and toast points

ASSORTED CANAPES ON RYE BREADS

Fig and Olive Tapenade –
topped with cream cheese and roasted almonds
Tomato and Basil – on cream cheese
Polish dill pickle – with sausage and horseradish

BRUSCHETTA

Served with crisp tortilla chips & crostini

INTERNATIONAL CHEESE BOARD

A variety of domestic and imported cheeses
served with a selection of **crackers**

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served
with a **ranch dip**

FRESH FRUIT & CHOCOLATE FONDUE

Assorted market fresh fruit artfully presented served with a
decadent dark chocolate fondue

Price per person for 100 - 200 Guests \$32

Price per person for 50 - 99 Guests \$36

Please call or email for pricing of larger or smaller groups
Price excludes staffing and service charges

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