



## SAMPLE COCKTAIL PARTY MENU

### Hors D'oeuvres

#### **Stuffed Baby Artichokes**

Baby artichokes, halved and sautéed, stuffed with smashed garlic, toasted breadcrumbs and lemon zest

#### **Mini Fish Tacos**

Soft taco shells filled with grilled mahi-mahi, lime juice, cilantro, and coated with crunchy slaw,  
Served on lime wedges

#### **Mini Reubens with Kosher Pickles**

Grilled cocktail bread with lean corned beef, sauerkraut, Swiss cheese & Russian dressing  
Served with Kosher dill pickles

#### **Mini Crab Cakes**

Mini crab cakes flavored with Old Bay, topped with cocktail sauce

### Stationary Hors D'oeuvres

#### **Miniature BLT's On A Stick**

Miniature bread round topped with lettuce, tomato, mayo, and a crisp piece of bacon presented on a toothpick

#### **Tomato Tart**

Thin pastry crust topped with mustard, gruyere & parmesan cheese, thick slices of vine ripe tomatoes and seasoned  
with herbs, baked until crispy and served in squares

#### **Spicy Bloody Mary Deviled Eggs**

Egg whites rimmed with paprika, filled with yolk, tomato juice, mayo & horseradish

#### **Tuna Tartar in Won Ton Cups**

Ahi tuna marinated in sesame vinaigrette, served on a bed of seaweed salad  
Topped with wasabi cream and tobiko, presented in crispy won ton cups

#### **Vodka and Beet Infused Gravlax**

Gravlax cured with beets, sugar and salt, vodka, and citrus juices  
Sliced thin and served on cucumber rounds with horseradish remoulade

### Sweet Endings

#### **Crème Brûlée in Spoons**

Traditional crème brûlée with caramel crust, served in little spoons

#### **Flourless Peanut Butter Cup Cake in Shot Glasses**

Layers of flourless chocolate cake, peanut butter frosting and chocolate ganache, served in a shot glass and topped  
with a mini peanut butter cup