



## **SAMPLE COCKTAIL PARTY MENU**

### **SPECIALTY COCKTAIL**

#### **BLACKBERRY OMBRÉ SPARKLER**

Champagne with a blackberry simple syrup, garnished with a blackberry and a sprig of rosemary

### **PASSED HORS D'OEUVRES**

#### **SCALLOP PUFFS**

Chopped scallops, gruyere, parmesan and dill on toast rounds, cooked until puffed and golden

#### **COCONUT CHICKEN**

Bites of coconut crusted chicken, served with duck sauce

#### **LAMB CHOP LOLLIPOPS**

Rounds of lamb seared medium rare, served on lollipop sticks with mint pesto

#### **VEGAN MINIATURE ARTICHOKE CAKES**

Chopped artichokes, red peppers, mayo, fresh herbs, served with spicy remoulade sauce

### **COCKTAIL BUFFET**

#### **PROVISIONS SIGNATURE STEAK SANDWICHES**

Mini brioche buns, grilled shaved tenderloin, tobacco onions, horseradish cream

#### **HERB GRILLED SHRIMP**

Jumbo shrimp seasoned with herbs and grilled, offered with cocktail sauce

#### **CHINESE CHICKEN SALAD IN ASIAN TO GO BOXES**

Shredded chicken, shredded napa and romaine, julienne carrots and julienne snow peas, toasted sesame seeds  
Offered in Chinese To Go Boxes with Chopsticks

#### **BAKED BRIE WITH FIG, WALNUTS AND HONEY**

Imported brie cheese topped dried figs, drizzled with honey, served with French bread

#### **VEGAN FALAFEL WITH TAHINI**

Ground chickpeas with fresh herbs and spices, served with vegan tahini sauce

### **SWEET ENDINGS**

#### **CHEESECAKE LOLLIPOPS**

Rounds of cheesecake of your choice dipped in chocolate, served frozen on lollipop sticks

#### **GLUTEN FREE CHOCOLATE CAKE WITH PEANUT BUTTER CUPS**

Layers of flourless chocolate cake, peanut butter frosting and chocolate ganache  
Topped with a mini peanut butter cup