



SWANKY COCKTAIL RECEPTION

Choose Up to Five Selections:

INTERNATIONAL CHEESE BOARD

A SELECTION OF IMPORTED WHOLE CHEESES GARNISHED WITH FRESH SEASONAL FRUIT AND
FLATBREAD CRACKERS

MARINATED GOAT CHEESE

INFUSED OLIVE OIL FLAVORED WITH GARLIC, BASIL, PEPPERCORNS SERVED WITH IMPORTED
CRACKERS

SORRY CHARLIE!

SEARED AHI TUNA ON CRISPY WONTON WITH GINGERED FLAVOR MAYONNAISE

SUSHI MADNESS

AN ASSORTMENT OF ARTFULLY DISPLAYED ROLLED SUSHI (COOKED) COMPLETE WITH THE
TRADITIONAL CONDIMENTS: WASABI, PICKLED GINGER AND SOY SAUCE

SHAKEN NOT STIRRED™ SHRIMP MARTINIS

PLUMP SHRIMP WITH HOUSE MADE PICO DE GALLO, AVOCADOS, SPICY COCKTAIL SAUCE SERVED
IN DISPOSABLE MARTINI GLASSES

CLASSIC SHRIMP COCKTAIL

CHILLED SHRIMP SERVED WITH SPICY COCKTAIL SAUCE AND LEMON WEDGES~CHOICE OF
KABOB STYLE OR ICE BOWL DISPLAY

SMOKED SALMON

SERVED ON TOASTED BAGUETTES WITH WHIPPED CREAM CHEESE, CAPERS AND CHOPPED
BERMUDA ONION OR PLATTER STYLE

OSCAR NOMINEE

SLICED STEAK WITH SWEET CRABMEAT AND ASPARAGUS WITH DOLLOP OF HOLLANDAISE SAUCE
SERVED ON SPOONS

STEAK `EM SHOOTERS!

CUBED GRILLED STEAK WITH HOUSE MADE PICO DE GALLO, AVOCADO, SPICY COCKTAIL SAUCE
IN DISPOSABLE SHOT GLASSES

STEAK OR CHICKEN SATAY

SKEWERED MARINATED IN A BLEND OF COCONUT MILK AND SPICES AND GRILLED TO
PERFECTION SERVED WITH SPICY PEANUT SAUCE

MONEY BAGS

LITTLE BAGS FILLED WITH SHRIMP, FISH, PEAS AND WATER CHESTNUTS

DEVILS ON HORSEBACK

BACON WRAPPED SCALLOPS

JAMAICAN CRAB CAKE BITES

SERVED WITH RED BELL PEPPER DIP

OOH LA LA SHROOMS

MUSHROOM CAPS STUFFED WITH CRABMEAT

VEGETABLE SAMOSA

PASTRY STUFFED WITH MASHED POTATOES, GREEN ONIONS, CABBAGE AND CARROTS WITH CURRY

SPICY VEGETARIAN POTSTICKERS

SERVED WITH A SPICY GINGER SOY SAUCE FOR DIPPING

\$17.95 PER PERSON

Additional Appetizers Available (Priced Accordingly)

HAND PASSED WILL REQUIRE SERVICE STAFF AT HOURLY RATES