



VIP COCKTAIL RECEPTION

Choose Up to Five Selections:

SAY CHEESE! BOARD

AN ASSORTMENT OF DOMESTIC CHEESES GARNISHED WITH FRESH SEASONAL FRUIT AND CRACKERS

CHICKPEA CHIPS

ROASTED RED PEPPER HUMMUS WITH FLAVORFUL PITA CHIPS

PINWHEELS

SPECIALTY TORTILLAS WITH CHEF'S CHOICE OF FILLINGS

CHIX STIXS

CUBES OF CHICKEN BREAST FLAVORED WITH LEMON AND GARNISHED WITH SNOW PEAS ON STICKS

OINK, OINK!

SKEWERED CUBES OF PORK WITH BELL PEPPERS WITH GINGERED MANGO SAUCE

POTSTICKERS

HALF MOON DUMPLINGS FILLED WITH A BLEND OF PORK AND FLAVORFUL GINGER WITH A LIGHT SOY

THE GIRL FROM EMPANADA

HAND MADE CRESCENTS FILLED WITH PANAMANIAN FLAVORED GROUND BEEF AND SEASONINGS

CHICKEN SATAY

SKEWERED MARINATED IN A BLEND OF COCONUT MILK AND SPICES SERVED WITH PEANUT SAUCE

COCO LOPEZ

CHICKEN BREAST STRIPS ROLLED IN SWEETENED FLAKY COCONUT SERVED WITH ORANGE MARMALADE SAUCE

TOKYO STIXS

SKEWERED MARINATED CUBES OF CHICKEN BREAST WITH GREEN ONIONS

BUFFALO CHICKEN WINGS

BUFFALO, TERIYAKI OR BARBECUE STYLE WITH CARROT AND CELERY STICKS AND BLEU CHEESE DIP

SPICY ITALIANO WINGS

CHICKEN WINGS DUSTED WITH A BLEND OF PARMESAN AND SPICY BREAD CRUMBS

ITALIAN SHROOMS

JUMBO MUSHROOM STUFFED WITH RICOTTA CHEESE, SPICY ITALIAN SAUSAGE AND SPINACH WITH MARINARA SAUCE

OCEAN PEARLS

A BLEND OF SHRIMP, FISH, PEAS AND WATER CHESTNUTS HAND ROLLED IN BREAD CRUMBS

LOLLIPOP SCALLOPS

SKEWERED SUCCULENT SCALLOPS ROLLED IN PANKO BREAD CRUMBS SERVED WITH GINGERED MANGO SAUCE

VEGETABLE SAMOSA

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

SPICY VEGETARIAN POTSTICKERS

SERVED WITH A SPICY GINGER SOY SAUCE FOR DIPPING

HOT SPINACH ARTICHOKE DIP

BLENDED WITH CREAM CHEESE WITH SLICES OF BREAD, FLAT BREAD CRACKERS AND VEGETABLE CRUDITE

\$16.95 PER PERSON

Additional Appetizers Available (Priced Accordingly)

HAND PASSED WILL REQUIRE SERVICE STAFF AT HOURLY RATES