



A COCKTAIL DINNER PARTY

... PASSED HORS D'OEUVRES ...

Potato Nests with Gingered Crab
Fresh Apple, Parsley, Cilantro

Balsamic Roasted Strawberry & Goat Cheese Crostini
Basil Honey Balsamic Glaze

Caviar Potato Gaufrettes
Scallion Creme Fraiche

... PLACED ...

Cocktail Shrimp Tower
Steamed Seasoned & Chilled Jumbo Shrimp
Lemon, Cocktail Sauce

Charcuterie

Artisan Boards of Cheeses & Cured Meats
House Pickled Peppers, Heirloom Vegetables, Olives, Grapes & Berries
Golden Raisin Chutney, Whole Grain Mustard,
Olive Oil Grilled Sliced Baguettes

... PASSED SMALL PLATES ...

Seared Sea Scallops
Citrus Brown Butter, Smoked Bacon, Sunchoke Puree, Chive Oil

Meatball Au Poivre
Cognac Cream Sauce, Garlic Mashed Potato, Arugula with Mustard Seed Vinaigrette

... THE DESSERT ...

Chocolate Espresso Cakes
Kahlua Buttercream

Raspberry Jam Bombolini
Powdered Sugar Dusted

