



Sample Home Party Menu

Cocktail Hour

Passed Hors D'Oeuvres

CRUNCHY SHRIMP

Dipped in sweet and sour pomegranate sauce

MINI ANGUS BURGERS

Frizzled onions and house made red pepper sauce

CHICKEN POT STICKERS

Crispy and soft pot stickers with house made sweet ginger soy sauce dipping

MINI CAPRESE SALAD SKEWERS

With cherry tomatoes, mini fresh mozzarella, fresh basil and balsamic glaze

Cheese, Fruit and Dips Display

With chef's selection of breads

A combination of gourmet European and domestic cheeses with fresh sliced fruits, spiced nuts and assorted flat breads along with the following dips

HUMMUS

Chickpeas mixed with fresh lemon juice, olive oil, garlic and sesame paste.

CREAMED SPINACH

Chopped cooked spinach mixed with garlic, olive oil and thick yogurt.

Dinner Reception

Buffet Style

Freshly baked artisan rolls and butter

BABY SPINACH SALAD

With cherry tomatoes, fresh mozzarella and sesame dressing

Entree

BISTRO STEAK

Tender steak served with sautéed mushrooms and onions

LOBSTER RAVIOLI

With fresh tomato and cream sauce and parmesan cheese

Sides

ROASTED VEGETABLES

Sweet potatoes, carrot and zucchini

ROASTED GARLIC MASHED POTATOES

Dessert

ASSORTED DESSERT SHOOTERS

MINI BITE SIZED CHEESECAKES

Gourmet Coffee and Tea Station

With all the condiments