



## *Cocktail Hour*

### The Farmer's Table

Hand-selected variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers, & Sweet Grape Tomatoes  
Accompanied by our Chef's Favorite Dips

Artistic Display of Imported & Domestic Cheese Varieties with Fresh Fruit  
Marinated Gourmet Olives  
Mini Mozzarella in Olive Oil & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties;  
Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower,  
Zesty Citrus, Edamame, Roasted Tomato, & more!  
Served with Olive Bread, Herbed Flatbread, & Fresh Pita Triangles

### Pasta Bar

*Your guests will enjoy an elegant display of Penne Pasta in the following Sauces:*

Vodka Cream Sauce topped with Fresh Basil  
Wild Mushroom Cream topped with Portobello Wedges  
Lobster Sauce topped with Sautéed Garlic Shrimp

Topped with Aged Italian Grated Cheese, Crushed Red Pepper, & Cracked Black Pepper

### Choice of Six Butlered Hors d'oeuvres

Fan Tail Fried Shrimp  
Fried Bocconcini & Salsa Crude  
Chicken Pot Stickers with Citrus Soy Sauce  
Smoked Salmon with Herbed Crème Fraiche  
Home Made Bruschetta on Garlic Crostini  
Spinach Wrapped in Phyllo Dough  
Walnut Chicken Salad in Phyllo Cup  
Mini Grilled Cheese & Tomato Soup Shooter  
Stuffed Mushrooms with Baked Crabmeat  
Caramelized Onion & Short Rib Flatbread

Mini Beef Wellington  
Gourmet Pizzas Italiano  
Ahi Tuna Tartar on Potato Gaufrette  
Scallops Wrapped in Bacon  
Chicago Style Beef Franks en Croute  
Potato Pancakes with Sour Cream  
Filet Mignon Canapés  
Baked Brie with Honeyed Fig Preserve  
Caprese Skewer  
Crispy Sesame Chicken

Each item served with complementing condiments

**\$12.75 PER PERSON**

PLUS 20% GRATUITY & 6% SALES TAX  
PRICES BASED ON ONE HOUR WITH DINNER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.