

# Cocktail Hour

## 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 Cheeses

Accompanied by Fresh Fruit, Marinated Gourmet Olives, Mozzarella in Olive Oil, Garlic & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties:

Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower, Zesty Citrus, Edamame, Roasted Tomato, and more!

Served with Olive Bread, Herbed Flatbread & Fresh Pita Triangles

### PASTA BAR

Your Guests will Enjoy an Elegant Display of Pasta in the Following Sauces:

Vodka Cream Sauce Topped with Fresh Basil

Wild Mushroom Cream Topped with Portobello Wedges

Lobster Cream Topped with Sautéed Garlic Shrimp

Toppings Include; Aged Italian Grated Cheese, Crashed Red Pepper & Cracked Black Pepper

### CHOICE OF SIX BUTLERED HORS D'OEUVRES

**\$26 PER PERSON**  
**SALES TAX AND SERVICE**  
**FEE INCLUDED**

**PRICES BASED ON ONE**  
**HOUR WITH DINNER**

Fan Tail Fried Shrimp

Mini Beef Wellington

Fried Bocconcini & Salsa Crude

Gourmet Pizzas Italiano

Chicken Pot Stickers with Citrus Soy Sauce

Ahi Tuna Tartar on Potato Gaufrette

Smoked Salmon with Herbed Crème Fraiche

Scallops Wrapped in Bacon

Home Made Bruschetta on Garlic Crostini

Chicago Style Beef Franks en Croute

Spinach Wrapped in Phyllo Dough

Walnut Chicken Salad in Phyllo Cup

Filet Mignon Canapés

Mini Grilled Cheese & Tomato Soup Shooter

Baked Brie with Honeyed Fig Preserve

Stuffed Mushrooms with Baked Crab Meat

Caprese Skewer

Caramelized Onion & Short Rib Flatbread

Crispy Sesame Chicken

Potato Pancakes with Sour Cream

*Each item is served with complimenting condiments*

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

# Cocktail Party

## COCKTAIL PARTY

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# Cocktail Party

## COCKTAIL PARTY

### CARVING STATION

Hand-carved Prime Rib of Beef au Jus with Creamy Horseradish Sauce  
Served with Snow Flake Rolls

### MASHED POTATO STATION

Smashed Red Bliss & Mashed Sweet Potatoes Scooped into a Martini Glass with the following toppings:

Chopped Scallions  
Crumbled Hickory Smoked Bacon  
Parmesan Cheese  
Cheddar Cheese,  
Whipped Butter  
Sour Cream  
Sun Dried Tomatoes  
Marshmallows  
Brown Sugar  
Roasted Garlic  
Horseradish  
French Onion Crisps  
Red Wine Bordelaise

**\$48 PER PERSON**

**SALES TAX AND SERVICE FEE  
INCLUDED**

**PRICES BASED ON TWO  
HOURS OF FOOD**

Display of Assorted Gourmet Cakes & Coffee Station