



Corporate Cocktail Menu Pricing

Basic: starts at \$8 per person, to include 4 appetizer choices

Elevated: starts at \$12 per person, to include 5 appetizer choices

Gourmet: starts at \$16 per person, to include at 6 appetizer choices

A sampling of our hors d'oeuvres include but are not limited to the following:

Individual Crab Cakes with Remoulade and Capers
Pistachio Crusted Goat Cheese Truffle with Port Reduction with Flatbread
Olive Tapenade with Roasted Red Peppers and Pitas (vegan)
Roasted Red Skin Potato Wedges with Dill Buttermilk Sauce (gluten free)
Individual Crudite Cups with Romesco, Hummus, or Creamy Herb Ranch Dipping Sauces
Seasonal Fruit Skewers with Orange Vanilla Yogurt Dip (vegetarian)
Beef Empanadas with Chimmichurri Sauce
Spicy Bourbon Pimento Cheese Dip with Pretzel Crostini
Italian Sausage Antipasti Skewers
Cranberry Chili Meatballs
Chilled Grilled Shrimp with Avocado Cream and Classic Cocktail Sauce
Parmesan and Chive Gougeres (vegetarian)
Chicken Croquettes with Garlic Aioli
Brie and Balsamic Grape Crostini with Crispy Prosciutto
Beet Tartar with Orange, Balsamic, and Fennel with Rice Crisps
Smoked Salmon Canapes with Dill, Lemon Zest, and Crème Fraiche
Bacon Wrapped Blue Cheese Stuffed Dates
BLT Canape with Bourbon Bacon Jam
Mac n' Cheese Bites (vegetarian)
Caprese Salad Skewers
Gourmet Cheese, Fruit, and Nut Display with Crackers and Chutney
Basil Pesto Palmiers
Parmesan Arrancini with Spicy Arriabata Sauce
Caramelized Onion and Blue Cheese Flatbread with Chive
Twice Baked Stuffed Red Skin Potatoes with Chive, Bacon, and Cheddar Cheese
Spinach and Artichoke Phyllo Tartlets
Triple Chocolate Brownie Petifores
Orange Curd Tartlets with Candied Orange Peel
Peanut Butter Mousse Chocolate Cups
S'mores Tartlet with Chocolate Ganache, Toasted Marshmallow, and Graham Cracker Crumbs
Assorted Cookie and Brownie Tray
Orange Curd Tartlets with Candied Orange Zest
Earl Grey and Lavender Chocolate Truffles
Chocolate Mousse Shooters with Raspberry Coulis