

COCKTAIL PARTY HORS D'OEUVRES

Choose 6 items. \$18.00 per person, minimum of 40 people.

COCONUT SHRIMP

– pineapple marshmallow dipping sauce –

FRIED CALAMARI

– served with marinara –

STUFFED MUSHROOMS

– crabmeat stuffed –

FRESH MOZZARELLA AND TOMATO

– cherry tomato, basil, and fresh mozzarella served on a skewer. –

SPANAKOPITA

– spinach and feta wrapped in phyllo –

CHORIZO IN A BLANKET

– chorizo wrapped in puff pastry –

THAI FRIED SHRIMP

– tossed in a spicy chili mayo –

PULLED PORK SLIDER

– served on a mini brioche bun –

CHEESE QUESADILLA

– cheddar and mozzarella cheese –

BUFFALO CHICKEN MEATBALLS

– blue cheese stuffed meatballs tossed in wing sauce –

MEAT & CHEESE BOARD

– assorted artisanal meats and cheeses.
Served with assorted crackers and crostini's –

FRIED MOZZARELLA

– fresh mozzarella fried and served with marinara –

BAKED CLAMS

– -chopped baked clams- –

SESAME TUNA TARTAR

– tuna tartar served in a wonton shell with spicy mayo –

CHICKEN TERIYAKI

– grilled on a skewer –

MINI CHICKEN TOSTADA

– with black bean salsa –

MINI CRAB CAKES

– with chipotle cream –

CRISPY PITA AND HUMMUS

– roasted garlic hummus –

STEAMED MUSSELS

– tossed in marinara or white wine and garlic sauce –

ARANCINI

– risotto balls with fontina and Parmesan cheese in a crisp panko bread crumb –

FLATBREAD PIZZA

– fresh mozzarella, tomato and basil –

COCKTAIL PARTY UPGRADE

Additional \$25 per person

RAW BAR

– Shrimp and crab cocktail, raw clams and oysters –

BEVERAGE PACKAGES (3 HOURS)

Cash Bar or Bar Tab options also available

* 18 PER PERSON FOR UNLIMITED BEER AND HOUSE WINE (COASTAL RIDGE)

* 28 PER PERSON OPEN BAR (TOP SHELF INCLUDED)

* 8 PER PERSON FOR CORDIAL BAR

* 3 PER PERSON FOR NON ALCOHOLIC BEVERAGES