



Sample Gala Event Cocktail Party

Stationary Display

Italian Antipasto Display

Assorted Italian meats and cheeses with marinated artichoke hearts, olives, roasted peppers and marinated mushrooms. Served with crostinis and bread sticks

Butlered Appetizers

Sushi Tuna Roulades

Sushi grade tuna rolled with daikon radish, scallion and wasabi aioli

Open Faced Beef Wellington

Beef tenderloin with goose liver and wild mushroom duxelle on garlic crostinis

Roasted Figs

Fresh roasted figs wrapped in prosciutto di parma with ricotta salata and aged balsamic vinegar

Caprese Bites

Fresh mozzarella wrapped in basil with cherry tomato, olive oil and black pepper

Tri-Color Pesto Tortellini Skewers

with roasted peppers and bermuda onions

Duck Confit

Shredded tender duck on walnut crostinis with dried cranberry and a roasted garlic aioli

Mini Kobe Beef Burgers

The Best Beef! Mini burgers with french chevre and applewood bacon

Wild Mushroom Tartlets

Morels, shitakes and ceps sautéed with sherry and thyme in a phylo cup

Southern Fried Chicken Brochettes

Crispy fried chicken on a skewer with hot pepper jelly

Asian Shrimp Dumplings

Handmade shrimp dumplings with a soy ginger sauce

Butlered Dessert

Mini Italian Sorbets

Strawberry, Pear and Black Raspberry

Mini French Pastries

An assortment of cannoli, fruit tarts, éclairs and more

Coffee Station

Sensational fresh brewed regular coffee, decaf and teas

Bar Service

Full open bar with imported liquors, wines and beers