



## **CLASSIC COCKTAIL MENU**

(sample)

### **SERVED BUFFET STYLE**

#### **SEAFOOD CRUDITÉS WITH CHILI LIME AIOLI**

SHRIMP, CRAB CLAWS, HARICOT VERTS, CHERRY TOMATOES & ENDIVE  
SERVED IN A FESTIVELY-ADORNED BOWL OR BASKET

#### **FILET MIGNON**

CARVED AND SERVED ONTO CRUSTY FRENCH BREAD WITH A SAUCE AU POIVRE

#### **SAVORY BISCOTTI**

STUDED WITH ORANGE, PISTACHIO AND BLACK OLIVES

### **HORS D' OEUVRES, GRACEFULLY OFFERED**

#### **PIZZETTE OF SOCKEYE SALMON, MARSCAPONE AND CAPERS**

TOPPED WITH FRESH DILL

#### **ENDIVE PETALS STUFFED WITH ST. ANDRE, LUSCIOUS FRESH FIGS AND HONEY GLAZED PECANS**

#### **SAUTÉED CHICKEN SKEWERS WITH ENGLISH THYME AND ROSEMARY**

SERVED WITH A BLACK TRUFFLE AIOLI

#### **SPICY VEGETARIAN SPRING ROLLS WITH GINGER-SOY SAUCE**

#### **SEARED SESAME CRUSTED TUNA ON HANDMADE WONTON CRISPS**

TOPPED WITH WASABI-AVOCADO AIOLI

#### **SMOKED BBQ DUCK QUESADILLAS WITH FONTINA AND GRILLED MANGO**

TOPPED WITH SOUR CREAM AND FRESH CHIVES