

# Cocktail MENU

## COCKTAIL MENU

### GRAZING STATIONS

#### Artisanal Charcuterie

*An abundant and artfully arranged station featuring fresh garden vegetables with chef-crafted dips, seasonal fruits, and crisp crostini. The display also includes a curated charcuterie selection of Italian cured meats, hand-selected cheeses, and marinated vegetables, alongside Mediterranean classics—silky hummus and tangy tzatziki. Complemented with dried fruits, nuts, and a variety of gourmet condiments.*

*Custom Enhancements Available Upon Request*

#### South of the Border Bar

*Create custom tacos with a selection of fillings such as grilled meats, seafood, and vegetarian choices, complemented by an array of toppings including salsa, guacamole, cheese, and pickled vegetables*

*Purchase an Individual Margarita*

#### Southern Comfort Station

*Enjoy Southern comfort cuisine with dishes like buttermilk fried chicken, macaroni and cheese, collard greens and cornbread*

*Purchase a Spiked Sweet Tea with Whiskey and Fresh Peaches*

#### Farm to Table Salad Bar

*A vibrant presentation of freshly harvested, seasonal components obtained from nearby farms. This includes an assortment of lettuce varieties, vegetables, fruits, nuts, seeds, cheeses, and home-made dressings. Guests have the opportunity to craft personalized salads using the freshest ingredients available*

#### Midnight Munchies Dinner

*Enjoy timeless dinner classics like sliders, chili cheese fries, loaded nachos, mini grilled cheese sandwiches and onion rings. Guests can savor these nostalgic comfort food favorites while reminiscing about late-night dinner excursions*

*Purchase a Boozy Adult Milkshake*

#### Breakfast for Dinner

*Indulge in a late-night brunch experience by setting up a breakfast-themed station that offers a variety of savory and sweet brunch favorites. Allow guests to customize their meals with, Belgian waffles, French toast, bacon, sausage, hash browns, and an assortment of pastries. Give guests the opportunity to savor the comfort of breakfast dishes at any hour, be it day or night*

#### Decadent Dessert Bar

*A sweet ending to the evening with an extravagant display of indulgent mini desserts such as strawberry shortcake, fruit tarts, chocolate tulip cups, brownies, lemon tart, and a show-stopping chocolate fondue fountain with a dessert charcuterie board*

*Purchase Elevated Coffee and Tea Bar*

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### CARVING STATIONS

*Served with Butter Top Soft Rolls*

**Maple Glazed Ham with Choice of Buttermilk Biscuits**

*Whole Grain Mustard Sauce*

**Grilled Salmon**

*Dill Butter | Piccata | Florentine | Honey Almond*

**Crusted Prime Rib of Beef**

*Horseradish Sour Cream and Au Jus*

**Rosemary Roasted Beef Tenderloin**

*Peppercorn Demi | Bordelaise | Roasted Garlic Demi*

**Apple Cider Brined Turkey Breast**

*Cranberry and Tarragon Coulis*

*Requirement of at least 50 guests*

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### HAND PASSED HORS D'OEUVRES

#### Tier One

##### Choose Three

**Wild Mushroom & Caramelized Onion Crostini**

*with Horseradish Aioli*

**Stuffed Mushrooms**

*with Spinach and Artichoke*

**Garlic & Herb Meatballs**

*with Chimichurri*

**Grilled Shrimp**

*and Pineapple Skewers*

**Crispy Chicken Spring Rolls**

*with Chipotle Sour Cream*

**BBQ Chicken Flatbread Squares**

*with Caramelized Onions*

**Mojo Pulled Pork Sliders**

*with Citrus Ginger Slaw*

**Pork & Apple Crostini**

*with Sage and Honey Drizzle*

#### Tier Two

##### Choose Three

**Beef Carpaccio on Parmesan Crisps**

*with Arugula and Balsamic Reduction*

**Smoked Salmon Crostini**

*with Herbed Mascarpone*

**Crusted Ahi Tuna on Wonton Chips**

*with Soy Wasabi Aioli*

**Buffalo Chicken Wonton Cups**

*with Bleu Cheese*

**Curry Chicken Bites**

*with Cilantro Lime Sauce*

**Petite Lamb Chops**

*with Lemon and Herbed Tzatziki*

**Pork Sausage Stuffed Mushrooms**

*with Smoked Gouda Cheese*

**Cubano-Inspired Petite Sliders**

*with Mustard Aioli*

**Mini Crab Cakes**

*with Ramaloude*

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**Grilled Shrimp**

*and Pineapple Skewers*

**Crispy Chicken Spring Rolls**

*with Chipotle Sour Cream*

**BBQ Chicken Flatbread Squares**

*with Caramelized Onions*

**Mojo Pulled Pork Sliders**

*with Citrus Ginger Slaw*

**Pork & Apple Crostini**

*with Sage and Honey Drizzle*

#### *Tier Two*

##### *Choose Three*

**Stuffed Mushrooms**

*with Spinach and Artichoke*

**Beef Carpaccio on Parmesan Crisps**

*with Arugula and Balsamic Reduction*

**Smoked Salmon Crostini**

*with Herbed Mascarpone*

**Crusted Ahi Tuna on Wonton Chips**

*with Soy Wasabi Aioli*

**Buffalo Chicken Wonton Cups**

*with Bleu Cheese*

**Curry Chicken Bites**

*with Cilantro Lime Sauce*

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**Pork Sausage Stuffed Mushrooms**

*with Smoked Gouda Cheese*

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*with Mustard Aioli*

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