

COCKTAIL HORS D'OEUVRES RECEPTION

Minimum of 60 Guests

(Call us for menu options for smaller groups)

Menu One

Parmesan Crisp Cajun Shrimp served
With Gulf Sauce and Garnished with Fresh Dill

Maryland Crab and Artichoke Dip
Accompanied with Toasted Crosstini

Mini Corn Muffins Topped with
Smoked Turkey and Garnished with Cranberry Relish

Carne Asada ~ Beef Kabobs Cocktail with
Argentinean Chimichurri

Cascade of Seasonal Sliced Fruits
Accompanied with Raspberry Coulis

Pumpnickel Basket Filled with
Spinach Dip and Surrounded with Fresh Cut Vegetables

Italian Display of assorted Cheeses
served with Carr Crackers and Garlic Toasts

Cajun Grilled Chicken Strips Garnished with Sliced Mango
Nicely Displayed with Fresh Corn and Red pepper Salad

French éclairs, mini Napoleons bars,
Dark and White Chocolate Mousse Shells with Fresh Fruit Tarts