



HOLIDAY COCKTAIL PARTY  
DECEMBER, 2009  
60 GUESTS

PASSED HORS D'OEUVRES

CHEESEBURGER SLIDERS

SHORT RIB CROSTINI WITH ROASTED TOMATO CONFIT

GRILLED BABY LAMB CHOPS, MINT & MUSTARD SAUCE

MAC & CHEESE BITES

MINI COCKTAIL PIZZAS WITH RED POTATO, ASIAGO & THYME

ARTICHOKE CROUSTADES

WILD MUSHROOM RISOTTO FRITTERS

COCONUT SHRIMP WITH MANGO CHUTNEY DIPPING SAUCE

BUFFALO CHICKEN SKEWERS, GORGONZOLA DIPPING SAUCE

STATIONARY HORS D'OEUVRE

BAKED RICOTTA WITH TOMATO BASIL BRUSCHETTA

SPIRAL HAM PLATTER, APPLE COMPOTE & CHEDDAR SCONES

SUPER TUSCAN TABLE ~ IMPORTED CHEESE, SELECTION OF SLICED CURED MEATS, SEASONAL MARINATED VEGETABLE SALADS, OLIVES AND ACCOMPANIMENTS

DESSERT

ASSORTED MINI DESSERTS ~ DARK CHOCOLATE, KEY LIME, CARAMELIZED LEMON & TIRAMISU TARTS, TRIPLE CHOCOLATE BROWNIES, CHOCOLATE MOUSSE SHOTS, SEASONAL BERRIES, CHOCOLATES

SPECIALTY COCKTAILS

HOT CHOCOLATE WITH PEPPERMINT SCHNAPPS  
CHOCOLATE MARTINIS