

# COCKTAIL RECEPTION MENU

## TRAY PASSED APPETIZERS

✦ Minimum order of 3 dozen per item ✦

❖ Italian Organic Tomato Bruschetta \$20/dozen

++ *Gluten Friendly (modification required)* ++

❖ Trio of Mini Quiche \$22/dozen

goat cheese & tomato, spinach & mushroom, caramelized onion

Hot & Cold Canapés \$28/dozen

Chef's Selection

Mini Beef Wellingtons \$32/dozen

## SELF-SERVE STATIONS

✦ Pricing listed serves 20 people ✦

Gf Df Seared Jumbo Shrimp \$130

with assorted sauces

Charcuterie Platter \$195

dried & cured meats, breads, pickles

++ *Gluten Friendly (modification required)* ++

❖ Artisan Cheese Board \$215

assorted cheese, crostini, fruit, nuts

++ *Gluten Friendly (modification required)* ++

Gf Fresh Atlantic Oyster Bar

assorted garnish

**market price**

+ *subject to availability* +