

By Carlton & Co.



COCKTAIL PARTY MENU SUGGESTIONS

PRICES BASED ON MINIMUM OF
50 GUEST AND ARE SUBJECT TO
CHANGE WITHOUT NOTICE

#1 Cocktail Party

Stationary Appetizers

*Fresh cut fruit:
jumbo strawberries, golden pineapple
Fresh crudities & dip:
asparagus tips, sugar snap peas,
cherry or grape tomatoes, julienne red
and yellow bell peppers,
served with a homemade
dill vegetable dip*

Butlered Hors d'oeuvres

*Jumbo shrimp with fresh cocktail sauce
Petite MD soft shell crabs
with fresh tartar sauce
Petite spring rolls orange marmalade
and horseradish sauce
Belgian endive stuffed with Boursin
cheese and smoked salmon*

Desserts

Assortment of miniature desserts

Food cost @ \$32.00 per person

#2 Cocktail Party

Butlered Hors d'oeuvres

*Jumbo shrimp with fresh cocktail sauce
Petite Parmesan toast with scallions
Petite MD soft shell crabs
with fresh tartar sauce*

Main Buffet

*Sliced tenderloin of beef with fresh
horseradish & horseradish sauce
Thinly sliced Norwegian smoked salmon
with capers, onions, fresh lemon, cream
cheese and black bread
Sliced smoked turkey with honey cup
mustard and petite silver dollar rolls
French Brie cheese with raspberry sauce
and Swedish ginger snaps
Fresh cut fruit:
jumbo strawberries, golden pineapple,
assorted melons*

Fresh crudities & dip:

*asparagus tips, sugar snap peas, cherry or
grape tomatoes, julienne red and yellow
bell peppers, served with a fresh
homemade dill vegetable dip*

Desserts

Assortment of miniature desserts

Food cost @ 46.75 per person

#3 Cocktail Party

Butlered Hors d'oeuvres

*Jumbo shrimp with fresh cocktail sauce
Mini chicken Wellington
with orange marmalade
and horseradish sauce
Petite spring rolls with orange
marmalade and horseradish sauce
Greek spanikopitas*

Main Buffet

*Sliced tenderloin of beef with fresh
horseradish & horseradish sauce served
Petite grilled lamb chops
with a mint au jus
Thinly sliced Norwegian smoked salmon
with capers, onions, fresh lemon, cream
cheese and black bread
Jumbo lump MD crab cake
with fresh tartar sauce
French Brie cheese with raspberry sauce
and Swedish ginger snaps*

Fresh crudities & dip:

*asparagus tips, sugar snap peas, cherry
or grape tomatoes, julienne red and
yellow bell peppers, served with a fresh
homemade dill vegetable dip*

Fresh cut fruit:

*jumbo strawberries, golden pineapple
seasonal berries*

Dessert

*Assorted miniature desserts
Jumbo strawberries dipped in chocolate*

Food cost @ 48.25 per person