



Cocktail Party Menu

Cocktail Party - Option #1

Stationary Hors d' Oeuvres *(pick 4)*

- Seasonal Meat & Cheese Board
w/ fruit, seasonal jam, honeycomb & crackers
- Seasonal Crudités Board *w/ herb dipping sauce*
- Antipasto Board *olives, roasted red peppers, long hot peppers, roasted vegetables, mozzarella, crostini*
- Mama Mary's Mini Meatballs *in marinara*
- Mac n' Cheese
- Penne Marinara
- Goat Cheese Log *w/ honey, apricots, almonds & crackers*
- Sautéed Brussels Sprouts
w/ applewood smoked bacon, truffle cheese sauce
- Hummus *w/ grilled flatbread & vegetables*
- Chicken Wings
w/ buffalo & bbq sauce, blue cheese, celery & carrots
- Buffalo Chicken Slider *w/ blue cheese*
- Gypsy Burger Slider
w/ caramelized onions, cheddar cheese, applewood smoked bacon
- Veggie Slider
w/ roasted peppers, broccoli rabe, provolone cheese
- Chicken & Biscuit Slider *w/ maple butter*
- Housemade Guacamole, Salsa & Chips
- Mini Pierogies *w/ sautéed onions & sour cream*
- Mac 'n Cheese Bites *w/ red sauce*

Passed Hors d' Oeuvres *(pick 3)*

- Tomato Mozzarella Skewers Bites *w/ reduced balsamic*
- Dilly Cucumber Bites *w/ dill cream cheese & tomato*
- Truffle Honey Beet Crostini *w/ whipped goat cheese*
- Cranberry Brie Crostini
- Cheesy Brussels Sprout Crostini
- Tomato Bisque Shooter *w/ Grilled Cheese*
- Classic Deviled Eggs
- Chicken Cordon Bleu Bite *w/ prosciutto, bleu cheese*
- Stuffed Mushrooms *w/ Sausage*
- Stuffed Mushrooms *w/ spinach and feta cheese*
- Cheesesteak Eggrolls *w/ spicy ketchup*
- Tomato and Mozzarella Bruschetta
- Grilled Pineapple Wrapped in Bacon
- Mama Mary's Mini Meatballs *in red sauce*
- Fried Ravioli *w/ red sauce*
- Franks in a Blanket *w/ spicy mustard*
- Fried Polenta *w/ gorgonzola, mushrooms, truffle oil*
- Short Rib Puff Pastry *w/ horseradish cream*

associated fees:

6% tax, 5% special events fee, 20% gratuity, room fee

Cocktail Party - Option #2

Stationary Hors d'Oeuvres (pick 5)

- Seasonal Meat & Cheese Board
w/ fruit, seasonal jam, honeycomb & crackers
- Seasonal Crudités Board *w/ herb dipping sauce*
- Antipasto Board *olives, roasted red peppers, long hot peppers, roasted vegetables, mozzarella, crostini*
- Mama Mary's Mini Meatballs *in marinara*
- Mac n' Cheese
- Penne Marinara
- Goat Cheese Log *w/ honey, apricots, almonds & crackers*
- Sautéed Brussels Sprouts
w/ applewood smoked bacon, truffle cheese sauce
- Hummus *w/ grilled flatbread & vegetables*
- Chicken Wings
w/ buffalo & bbq sauce, blue cheese, celery & carrots
- Buffalo Chicken Slider *w/ blue cheese*
- Gypsy Burger Slider
w/ caramelized onions, cheddar cheese, applewood smoked bacon
- Veggie Slider
w/ roasted peppers, broccoli rabe, provolone cheese
- Crab Cake Slider *w/ lemon aioli*
- Chicken & Biscuit Slider *w/ maple butter*
- Housemade Guacamole, Salsa & Chips
- Mini Pierogies *w/ sautéed onions & sour cream*
- Mac 'n Cheese Bites *w/ red sauce*
- Seafood Paella *w/ baby octopus, shrimp, mussels, calamari, salmon*

Passed Hors d'Oeuvres (pick 4)

- Tomato Mozzarella Skewers Bites *w/ reduced balsamic*
- Dilly Cucumber Bites *w/ dill cream cheese & tomato*
- Truffle Honey Beet Crostini *w/ whipped goat cheese*
- Cranberry Brie Crostini
- Cheesy Brussels Sprout Crostini
- Tomato Bisque Shooter *w/ Grilled Cheese*
- Classic Deviled Eggs
- Chicken Cordon Bleu Bite *w/ prosciutto, bleu cheese*
- Stuffed Mushrooms *w/ Sausage*
- Mini Crab Cakes
- Crab Rangoon (*fried dumpling*) *w/ sweet & sour sauce*
- Shrimp Cocktail Shooters *w/ buffalo gazpacho*
- Baby Lamb Chops *w/ mint cilantro yogurt sauce*
- Stuffed Mushrooms *w/ spinach and feta cheese*
- Cheesesteak Eggrolls *w/ spicy ketchup*
- Tomato and Mozzarella Bruschetta
- Grilled Pineapple Wrapped in Bacon
- Mama Mary's Mini Meatballs *in red sauce*
- Fried Ravioli *w/ red sauce*
- Franks in a Blanket *w/ spicy mustard*
- Fried Polenta *w/ gorgonzola, mushrooms, truffle oil*
- Short Rib Puff Pastry *w/ horseradish cream*
- Corn & Crab Salad *w/ lime cilantro sauce*
- Ahi Tuna Bites *w/ avocado, wasabi aioli, micro greens*
- Smoked Salmon *w/ cream cheese, dill, capers*

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee



Cocktail Party Menu

Stationary Stations Add Ons

- Mashed Potato Station – (+\$10/person)
 - Yukon Gold Masked Potatoes
 - *toppings of butter, crispy bacon, sour cream, crumbled blue cheese, caramelized onions, cheddar cheese, sautéed local mushrooms, chives*
- Salad Station – (+\$10/person)
 - Mixed Local Greens
 - *toppings of tomatoes, onion, cucumbers, shredded carrots, candied pecans, croutons, shaved parmesan, blue cheese crumbles, chick peas, hard boiled eggs*
 - *Dressings of Caesar, Balsamic, Ranch, 1000 Island*
- Sliced Filet of Beef (medium rare) – (+\$18/person)
 - *w/ horseradish cream sauce & mini rolls*
- Smoked Salmon Board - (+\$12/person)
 - *w/ dill-cucumber cream cheese, capers, chopped onion, assorted breads and crackers*
- Sundae Station – (+10/person)
 - *vanilla ice cream and include toppings, syrups, bananas, brownies, whipped cream...and yes, the obligatory cherry!!*
- Assorted Mini Dessert Station – (+10/person)
 - *per Pastry Chef!*

associated fees:

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