



**SIMPLY ELEGANT**

## **COCKTAIL RECEPTION MENU**

### **Passed Hors d'Oeuvres**

#### **Coconut Lobster Skewer**

Sweet Lobster Tail Meat  
Encrusted in Shaved Coconut Flakes  
On a Knotted Bamboo Skewer

Presented with a Citrus-Apricot Dipping Sauce

#### **Bourbon Maple Glazed Pork Belly Lollipops**

Served on Bamboo Skewers  
Peach Chutney



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## **STATIONARY COCKTAIL MENU BUFFET**

### **Grilled Thai Spiced Chicken Satay**

Served Room Temperature  
Offered with a Zesty Peanut Sauce

### **Mediterranean Display**

Creamy Tzatziki and Roasted Red Pepper Hummus  
Served with Pita Wedges  
Garnished with Kalamata Olives and Fresh Vegetable Dippers

### **Sliced Cheese and Fresh Fruit Arrangement**

Vermont Cheddar, Creamy Havarti,  
Dutch Gouda and Swiss

Served with Vine Fruit and Seasonal Berries

Multi-grain Crackers and Flatbreads

### **Chilled Jumbo Shrimp Cocktail**

On a Bed of Ice Chips

Zesty Cocktail Sauce and Fresh Lemon

### **Delectable Dessert Display**

Vanilla Napoleons

Chocolate Eclairs

Crème Puffs

Fruit Tartlets