

HOME PARTY MENU

COCKTAIL HOUR

JERK SHRIMP NACHO WITH RED CABBAGE SLAW

Sautee shrimp with jerk spice serve on fried plantain chip

On red cabbage slaw cilantro micro greens

PULL BBQ BEEF SLIDER

MINI SLIDERS WITH BBQ BEEF ON RED CABBAGE PICKLES AMERICAN CHEESE

CHICKEN POT STICKERS

CRISPY CHICKEN POT STICKERS MADE WITH SWEET GINGER SAUCE

MINI CAPRESE SALAD SKEWERS

With cherry tomato fresh mini mozzarella cheese, fresh basil and figs balsamic glaze

DIPS, CHEESE, FRUITS DISPLAY

A COMBINATION OF GOURMET EUROPEAN AND DOMESTIC CHEESE WITH FRESH SLICED CHEESE

HUMMUS DIP

Chickpeas tahini paste fresh lemon juice, paprika and olive oil herbs

Eggplant dip

Fire Roasted eggplant and onion, with blister cherry tomato fresh basil lemon juice

Freshly bake artisan rolls/ butter

Crackers, pita bread, pretzel stick

DINNER RECEPTION

BUFFET STYLE

CRANBERRY WALNUT SALAD

Mesclun mix green, cucumber, bell pepper, red onion, cherry tomato, goat blue cheese, balsamic vinaigrette candied walnut and pistachio

CEASAR SALAD

Romanie lettuce, shaved parmesan cheese, classic Caesar dressing, garlic croutons

ENTRÉE

Grilled herbs marinated fillet mignon

Garlic dill marinated pan seared salmon

Lemon butter caper chicken franscaise

SIDES

Vanilla sweet mash potato

roasted Garlic mash potato

Market vegetable

asparagus

DESSERT

ASSORTED DESSERT SHOOTER CUPS

MINI BITES SIZED BROWNIE

RASPBERRY SORBET

GOURMET COFFEE AND TEA

WITH ALL COMDIMENTS

