



COCKTAIL BUFFET MENUS

**MENUS DESIGNED FOR A "STAND UP" PARTY - HEAVY ENOUGH TO SUBSTITUTE FOR DINNER.
PRICES ARE BASED ON 25 OR MORE GUESTS.
WHITE PAPER GOODS ARE INCLUDED.
CHINA, LINENS AND FLOWERS ARE ADDITIONAL.
SERVICE, 10% CONSUMPTION FEE AND 7% SALES TAX ADDED TO ALL MENUS**

MENU 1

SHRIMP W/ COCKTAIL SAUCE
TABASCO BEEF W/ BLACK CHEDDAR BISCUITS – SERVED W/ HORSERADISH SAUCE
IMPORTED AND DOMESTIC CHEESES –GARNISHED W/ FRUIT – SERVED W CRACKERS
FRESH ASPARAGUS SERVED W/ JALAPENO HOLLANDAISE DIPPING SAUCE
MARGARET ANN'S GOURMET COOKIES
\$19.50 PER PERSON

MENU 2

SPIRAL CUT HAM W/ BISCUITS AND HONEY MUSTARD
WHOLE ROASTED TURKEY W/ ORANGE MAYO AND ROLLS
ANTIPASTO TRAY W/ BLACK AND GREEN OLIVES, ARTICHOKE HEARTS, CARROTS,
CELERY, ASSORTED PEPPERS AND MARINATED TORTELLINI
IMPORTED AND DOMESTIC CHEESES – INCLUDES HUNTSMAN, BRIE AND CHEDDAR
SPICEY SHRIMP DIP W/ CRACKERS
MARGARET ANN'S GOURMET COOKIES
\$23.50 PER PERSON

MENU 3 FLORIDA MENU!

WHOLE SMOKED GROUPER SERVED W/ MANGO SALSA
GARLIC ORANGE PORK LOIN SERVED W/ ORANGE MAYO AND SMALL ROLLS
TROPICAL CHICKEN SERVED W/ LEMON-CILANTRO DIPPING SAUCE
SEAFOOD CHEESE ROUND GARNISHED W/ CRAB AND SHRIMP – SERVED W/ CRACKERS
BLACK BEANS, CHORIZO AND PEPPERS – SERVED W/ SMALL CORN MEAL PASTRY CUPS
KEY LIME TARTS
\$28.00 PER PERSON

MENU 4

SMOKED SALMON W/ CAPERS, CREAM CHEESE AND DARK BREAD
GARLIC ROASTED BEEF TENDERLOIN W/ ROLLS AND HORSERADISH SAUCE
PECAN CRUSTED CHICKEN W/ APRICOT DIPPING SAUCE
BAKED CRAB, BRIE AND ARTICHOKE DIP – SERVED W/ TOASTED BAGUETTE SLICES
ASSORTED FRESH VEGETABLES W/ DILL DIP
MARGARET ANN'S GOURMET COOKIES
\$25.50 PER PERSON PLUS



MENU 5

BURIED TREASURE SHRIMP - GREAT!!
ASSORTED COCKTAIL SANDWICHES – GARLIC ROASTED BEEF W/ RED PEPPER MAYO,
SMOKED SALMON W/ CAPERS, SMOKED TURKEY MINI CROISSANTS AND MINI CUBANS
PECAN CRUSTED CHICKEN W/ APRICOT DIPPING SAUCE
BRIE W/ PESTO IN PUFF PASTRY
ASPARAGUS, SWEET POTATO, AND ZUCHINI W/ GARLIC CILANTRO DIPPING SAUCE
MARGARET ANN'S GOURMET COOKIES
\$25.00 PER PERSON

MENU 6

WHOLE SMOKED GROUPER W/ MANGO SALSA
CARIBBEAN CHICKEN SERVED W/ COCONUT RICE W/ BLACK BEANS, PEPPERS SERVED W/
CONDIMENTS
ORANGE/GARLIC PORK LOIN SERVED W/ SWEET POTATO BISCUITS AND ORANGE MAYO
CARIBBEAN ROASTED SHRIMP WITH PINEAPPLE RELISH
FRESH ASPARAGUS, JICIMA AND SWEET POTATO W/ GARLIC CILANTRO DIPPING SAUCE
FRESH FRUIT W/ TROPICAL DIP
MARGARET ANN'S GOURMET COOKIES
\$32.50 PER PERSON

MENU 7

WHOLE BONELESS TURKEY STUFFED W/ SPINACH AND RICOTTA – SERVED W/ ROLLS AND
ORANGE MAYO
HERB – CRUSTED MINIATURE LAMB CHOPS
GARLIC ROASTED BEEF TENDERLOIN W/ ROLLS AND HORSERADISH SAUCE
HUNTSMAN CHEESE – SHARP CHEDDAR AND STILTON CHEESE LAYERED AND SERVED W/
CRACKERS AND PEARS
SEAFOOD CHEESE ROUND W CRAB AND SHRIMP
ASPARAGUS W/ JALAPENO HOLLANDAISE
MUSHROOMS STUFFED WITH FETA, SPINACH AND BACON – served from a chafer
CHOCOLATE FONDUE W/ CREAM CHEESE POUND CAKE AND FRUIT
MARGARET ANN'S GOURMET COOKIES
\$38.50 PER PERSON