



FESTIVE COCKTAIL MENUS

ALL PRICES ARE BASED ON 25 OR MORE GUESTS. PRICES WILL BE QUOTED FOR FEWER NUMBERS.
ITEMS CAN BE ADDED OR DELETED AS YOU WISH.
PAPER GOODS ARE INCLUDED IN THE PRICE.
CLEAR PLASTIC, CHINA, SILVERWARE AND GLASSWARE IS AVAILABLE AT AN EXTRA CHARGE.
A 10% CONSUMPTION FEE AND 7% SALES TAX IS ADDED TO EVERY MENU.

MENU 1 \$11.00 PER PERSON

CRAB CHEESE FONDUE WITH FRENCH BREAD, CARROT STICKS, CELERY CURLS AND CUCUMBER ROUNDS – served hot (chafer)
MEATBALLS IN RED WINE SAUCE – served hot (chafer)
SHARP CHEDDAR CHEESE RING W/ STRAWBERRIES SERVED WITH CRACKERS
MARGARET ANN'S GOURMET COOKIES

MENU 2 \$15.50 PER PERSON

FRESH ASPARAGUS AND SUGAR SNAP PEAS WITH CITRUS DIPPING SAUCE
SESAME CHICKEN IN PLUM SAUCE – served hot (chafer)
ASSORTED COCKTAIL SANDWICHES – Miniature Cubans, Roast Beef with Horseradish and Turkey Pesto Club
JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMONS
MARGARET ANN'S GOURMET COOKIES

MENU 3 \$19.50 PER PERSON

IMPORTED AND DOMESTIC CHEESES WITH FRESH FRUIT AND CRACKERS
FRESH VEGETABLES WITH DILL DIP
BURIED TREASURE SHRIMP – Jumbo Shrimp with Water chestnuts, Bell Peppers, Black Olives and Grape Tomatoes tossed in a Horseradish Sauce
MEATBALLS IN RED WINE SAUCE – served hot (chafer)
PECAN CRUSTED CHICKEN WITH APRICOT DIPPING SAUCE
MARGARET ANN'S GOURMET COOKIES

MENU 4 \$22.50 PER PERSON

CURRY AND CHUTNEY CHEESE SPREAD SERVED WITH HOMEMADE GINGER SNAPS
FRESH VEGETABLES WITH GARLIC CILANTRO DIP
SPRING ROLLS WITH PEANUT DIPPING SAUCE
COCONUT CHICKEN WITH MANGO CUCUMBER SALSA
CITRUS ROASTED PORK LOIN WITH BLACK BEANS AND JASMINE RICE served with condiments of peanuts, tomatoes, mandarin oranges, scallions and coconut – served at room temperature – beautiful display.
MINIATURE KEY LIME TARTS, DECADENT DARK CHOCOLATE BITES AND TINY COCONUT CUPCAKES

MENU 5 \$27.00 PER PERSON

ASPARAGUS AND GREEN BEAN VINAIGRETTE – A Combination of Asparagus and Green Beans drizzled with a Walnut Dijon Vinaigrette
BRIE WITH BRANDIED APPLES
ROASTED NEW POTATOES WITH SOUR CREAM AND CHIVES
GARLIC ROASTED BEEF TENDERLOIN WITH ROLLS AND HORSERADISH SAUCE
BURIED TREASURE SHRIMP - Jumbo Shrimp with Water chestnuts, Bell Peppers, Black Olives and Grape Tomatoes tossed in a Horseradish Sauce
SPRIAL CHICKEN SERVED WITH FRESH TOMATO BASIL SAUCE AND GARLIC TOAST POINTS
MARGARET ANN'S GOURMET COOKIES



MENU 6 \$31.00 PER PERSON

MARINATED AND ROASTED VEGETABLES SERVED WITH CILANTRO AIOLI DIP
LAYERED PESTO TORTE SERVED WITH GARLIC TOAST POINTS
MINIATURE PROFITEROLES FILLED WITH SUNDRIED TOMATOES AND GOAT CHEESE – served with Basil/Mint Oil
SHRIMP REMOULADE – jumbo shrimp, artichoke hearts, bell pepper and grape tomatoes drizzled with our Remoulade Sauce
SPIRAL BASIL CHICKEN ROUNDS TOPPED WITH TOMATO PESTO JAM – slivered pinwheels of seasoned chicken breast and fresh basil topped with a wonderful tomato pesto jam
SPICY PULLED PORK SERVED WITH SHARP CHEDDAR CHEESE BISCUIT
MARGARET ANN'S ASSORTED PICK-UP DESSERTS – wonderful assortment of home made and hand decorated desserts

MENU 7 \$34.00 PER PERSON

FRESH VEGETABLES SERVED WITH CREAM CHEESE HERB DIP
FIG AND GORGONZOLA TERRINE SERVED WITH HOMEMADE GINGER SNAPS, GARNISHED WITH PEARS AND GRAPES
WHOLE BONELESS TURKEY STUFFED WITH SPINACH AND RICOTTA
SMOKED SALMON SERVED WITH CAPERS, CREAM CHEESE AND DARK BREAD
ORANGE DIJON HAM SERVED WITH CORNMEAL BISCUITS AND CITRUS CRANBERRY SAUCE
BAKED CRAB, BRIE AND ARTICHOKE DIP SERVED WITH CRUSTY FRENCH BREAD – served hot (chafer)
TRIFLE BAR – Build your own dessert!! A beautiful display of assorted Berries, White Chocolate Mousse and our Chocolate Whopper Cookies
MARGARET ANN'S GOURMET COOKIES

MENU 8 \$40.00 PER PERSON

PESTO GOAT CHEESE SPREAD SERVED WITH GARLIC TOAST POINTS
BLEU CHEESE BRUSCHETTA ROUNDS AND SPINACH AND FETA IN PHYLLO TRIANGLES – (displayed or passed)
MARGARET ANN'S ANTIPASTO PLATTER – asparagus, carrots, celery, assorted peppers, green and black olives and tri-color pasta pillows
APRICOT GLAZED PORK LOIN WITH WHIPPING CREAM BISCUITS
PANKO- PARMESAN CHICKEN SERVED WITH SUN-DRIED TOMATO DIP
THREE PEPPERED TENDERLOIN SERVED WITH ROASTED RED PEPPER OLIVE RELISH AND TINY ROLLS
WHOLE SMOKED SALMON WITH FRESH LEMON DILL SAUCE
FONDUE BAR – White Chocolate and Dark Chocolate Fondue served with Pineapple, Strawberries and Cream Cheese Pound Cake
MARGARET ANN'S GOURMET COOKIES

MENU 9 \$43.50 PER PERSON

WONDERFUL BLEU CHEESE TORTE WITH BLUEBERRIES AND STRAWBERRIES, GARNISHED WITH APPLES
AIOLI PLATTER WITH SPICY SHRIMP – a wonderful assortment of seasoned jumbo shrimp and fresh vegetables – (asparagus, green beans, bell peppers, roasted new potatoes, artichokes, and assorted olives) served with our Aioli Sauce. Beautiful Arrangement!!!
ROASTED MUSHROOMS STUFFED WITH GOAT CHEESE, SHRIMP AND TASSO HAM
HERB – CRUSTED LAMB CHOPS WITH FRESH MINT SYRUP
PECAN CRUSTED CHICKEN SERVED WITH APRICOT DIPPING SAUCE
GARLIC ROASTED BEEF TENDERLOIN WITH BLACK PEPPER CHEDDAR BISCUITS AND HORSERADISH SAUCE
SEARED TUNA WITH PICKLED GINGER AND WASABI SERVED WITH WONTON TRIANGLES
FRESH FRUIT SHORT CAKE BAR – individual Shortcakes served with whipping cream, fresh strawberries, blueberries and candied pecans
MARGARET ANN'S ASSORTED PICK-UP DESSERT - wonderful assortment of home made and hand decorated desserts



MENU 10 58.00 PER PERSON

FRESH VEGETABLES SERVED WITH GARLIC CILANTRO AIOLI

IMPORTED CHEESE BOARD WITH FRESH FRUIT: Brie with Honey and Candied Walnuts, Spanish Manchego with Guava Paste and Goat Cheese with Fig Preserves

LEMON CROSTATA WITH GOAT CHEESE AND PEARS – (displayed or passed)

SHRIMP AND TASSO HAM SERVED WITH SPICY GRIT CAKES

MARGARET ANN'S SAVORY TAPAS BAR: "small bites" to mix and match

GARLIC FLAT BREAD SERVED WITH TOMATO WEDGES, SLICED PIMENTOS, ASSORTED OLIVES AND FETA CHEESE

SHERRY GARLIC MUSHROOMS AND TENDERLION TIPS SERVED WITH GARLIC TOAST POINTS – served hot (chafer)

BLACK BEAN AND CHORIZO SAUSAGE SERVED WITH MINIATURE CORN CUPS - -served hot (chafer)

ROASTED NEW POTATOES TOPPED WITH BLEU CHEESE AND CRISPY PROSCUITTO

SPICY CRAB CAKES SERVED WITH MANGO SALSA – (displayed or passed)

CHICKEN MARABELLA ROUNDS SERVED WITH DRIED PLUMS, OLIVES AND CAPERS – served hot (chafer)

SLOW ROASTED PULLED PORK SERVED WITH BLACK BEANS AND JASMINE RICE - served with condiments of peanuts, tomatoes, mandarin oranges, scallions and coconut – served at room temperature – beautiful display.

CITRUS RASPBERRY TRIFLE –Orange Pound Cake layered with Old-fashioned Custard, Grand Marnier laced Raspberries and Whipping Cream

MARGARET ANN'S CREPE BAR – Citrus Cream Cheese filled crepes served with Hot Chocolate Sauce, Fresh Strawberry Brandy Sauce, Whipped Cream and Toasted Almonds