



PASSED COCKTAIL PARTY

BASED ON 25 OR MORE GUESTS

Stand-up Cocktail Party – All Foods Passed

Service, 10% Consumption Fee and 7% Sales Tax added to all menus

Menu 1: \$32.00 per person plus fees listed above

Green and White Asparagus wrapped in Prosciutto with Aioli Dipping Sauce
Vegetarian Spring Rolls with Thai Dipping Sauce
Petite Brie and Pesto Cups
Spinach and Feta Stuffed Mushrooms
Marinated Shrimp wrapped with Snow Peas
Spiral Chicken Crostini with Sundried Tomato Jam
Sherried Tenderloin Tips with Mushrooms
Herb Crusted Lollipop Lamb Chops with Fresh Mint Sauce
Margaret Ann's Outrageous Trifles – petite size
Chocolate Dipped Strawberries

Menu 2: \$32.00 per person plus fees listed above

Fresh Vegetable Medley served with Garlic Cilantro Dip
Miniature Montrachet Tarts topped with Chives
Endive filled with Fresh Mozzarella, Tomato and Basil
Deviled Eggs topped with Caviar
Margaret Ann's Crab Cakes topped with Mango Salsa
Panko Chicken Bites with Sun-dried Tomato Dip
Tabasco Beef Tenderloin on Tiny Black Pepper Cheddar Biscuits
Black Bean and Chorizo Sausage served in Miniature Corn Cups
Margaret Ann's Pick-up Desserts

Menu 3: \$32.00 per person plus fees listed above

Gazpacho Shooters with Cucumber Spears
Lemon Crostata Wedges with Goat Cheese and Pears
Manchego and Guava Napoleons
Roasted New Potatoes topped with Crème Fraiche and Caviar
Seared Tuna on Wonton Triangles with Wasabi and Picked Ginger
French Gougeres filled with Tarragon Chicken Salad
Beef Tenderloin on Bleu Cheese Rounds
Rosemary Pork Tenderloin with Spiked Grape Tomatoes
Miniature Key Lime Tarts and Tiny Chocolate Espresso Bites