

Biscottis

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CATERING ~ COCKTAIL PARTY

The following are sample cocktail menus at different price points. We are happy to mix and match items and to customize a menu so that it may fit your style, taste and budget.

Light Cocktail Party #1

Passed Appetizers

~ chilled vegetable spring rolls served with sweet chili sauce, tuna tartare, jalapenos, cashews and ginger topped with coconut milk

Light Appetizer Buffet

~ trio of dips edamame dip, creamy oriental dressing and vegetable tabbouleh served with crisp vegetables and seasoned pita chips

~ "kicked up" deviled eggs

~ silver dollar sandwiches with sliced turkey breast, hickory smoked bacon and marinated tomatoes

~ grilled and seasoned beef tenderloin kabobs with roasted poblano vinaigrette

~ high quality clear plastic plates and napkins

Cocktail Party #2

Passed Appetizers

~ chilled, white bean gazpacho served in a mini martini glass

~ chipotle shrimp salad with roasted corn and red peppers in tortilla cups

~ "potato skins" with hickory smoked bacon, fresh chives and cheddar topped with crème fraiche

Appetizer Buffet

~ spanish antipasto: mahon and manchego cheeses, aged chorizo, toasted almonds, mixed olives, herb marinated mushrooms and cracker

~ fontina stuffed meatballs in red bell pepper coulis

~ grilled asparagus with feta-caper boursin wrapped in a crepe

~ beef tenderloin silver dollar sandwiches with double tomato relish and creamy horseradish

~ grilled lemon-garlic shrimp kabobs served with chipotle aioli

~ thai chicken spring rolls served with creamy oriental dressing

~ high-quality clear plastic plates, forks and napkins

Cocktail Party #3

Passed Appetizers

~ seared beef tenderloin carpaccio on crostini topped with capers, shaved parmesan and olive oil, dusted with fresh parsley

~ goat cheese tartlet with lemon-fig compote

~ canapé of artichoke, mozzarella and prosciutto topped with balsamic

Appetizer Buffet

~ honey five-spiced chicken kabobs served with three-fruit lemongrass mustard

~ silver dollar sandwiches with asian marinated pork tenderloin and apricot mustard

~ mushroom, spinach and artichoke fondue served with toast rounds

~ grilled lamb kibbeh served with apricot-mint vinaigrette

~ mayport shrimp display two ways: poached with ginger cocktail sauce and cajun grilled with smokey tomato remoulade

- ~ roasted new potatoes stuffed with dill potato salad*
- ~ assorted petite desserts*
- ~ high quality clear plastic plates, forks and napkins*

** bartending, servers, alcohol, flowers, rentals and delivery charges are billed in addition*