

Cocktail Grazing Party

Impress your guests with the presentation of this menu.
Foods are arranged and displayed on various decorated stations.

Stationary Hors D'oeuvres

Cocktail Meatballs *handmade and served in our savory sweet sauce*
Chicken Tenders *lightly breaded and accompanied by a variety of dipping sauces*
Fresh Crudités *a beautiful assortment of fresh vegetables with creamy Ranch dip*
Cheese and Cracker Display *gourmet cheeses (Brie, Cheddar, Port wine, etc.), and bolognas served with an assortment of fruit, crackers and breads*
Spinach Dip *our own creamy recipe garnished with fresh baked breads* **OR** *Caesar Salad*

Carving Table

Your Choice of one of the following to be carved onsite :
Seasoned Roast Pork, Smoked *or* Roasted Turkey Breast,
Top Round of Roast Beef, Honey-Glazed Ham
Filet Mignon encrusted with peppercorns also available (market \$\$)
All served with fresh baked rolls and sauces

Butlered Hors D'oeuvres

An assortment of puff pastries and hors d'oeuvres circulated by wait staff.
(You may select 4 choices and the chef will add additional selections)

Gourmet Sweets Table

A delicious station of sweets to include an assortment of gourmet cream puffs, mini éclairs, lemon squares, chocolate raspberry squares, New York cheesecake, raspberry cheesecake, Fresh cut fruit chunks and ripe strawberries served with a chocolate fondue.

Hot Coffee Station

Urns of piping hot coffee (decaf and regular) and water for assorted teas.
Includes cream and sweeteners

Service includes:

- * Set-up of decorated buffet stations
- * Disposable upscale cocktail plates
- * and utensils

Upgrade options:

- * Mashed Potato Martini Bar
- * Jumbo shrimp served in Ice Bowl

Staffed Buffet Service Only

28.95 Per Person

Minimum of 55 people

Serve time is for 3 hours

Additional staffing required

Kitchen access is required

17% Event Fee, 6% PA Sales Tax

*Gratuities are to the client's discretion