

constantino's
CATERING & EVENTS

Cocktail Party Package



HAND PASSED HORS D'OEUVRES

CHOOSE 4

Buffalo Chicken Kebobs with
Bleu Cheese Dipping Sauce

Thai Chicken Kebobs with a Coconut
Peanut Dipping Sauce

Mini Chicken and Monterey Jack Quesadilla
with Sour Cream and Pico de Gallo

Fried Chicken and Waffles

Mini Filet Mignon Sandwiches with
a Horseradish Cream

Steak Crostini with Gorgonzola and
Caramelized Onions

Philly Cheesesteak Spring Roll with
Sweet Chili Glaze

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with
Cheddar Cheese

Cocktail Wieners with Honey Mustard Sauce

Assorted Stromboli

Asparagus Wrapped in Bacon with a
Teriyaki Drizzle

Bacon Wrapped Dates Stuffed with
Cream Cheese and Almonds, GF

Prosciutto Wrapped Asparagus with
Boursin Cheese, GF

Stuffed Mushrooms, Sausage and Crabmeat

Mini Crab Cakes with Dijon Dipping Sauce

Fried Crab Rangoon with Duck Sauce

Shrimp Cocktail, GF

Coconut Shrimp with Plum Sauce

BBQ Shrimp Wrapped in Bacon, GF

Scallops Wrapped in Bacon, GF

Seared Scallop over Bacon Cheddar Polenta
with Carolina BBQ Sauce

Smoked Salmon on a Cucumber Crostini with
Chive Cream Cheese and Caper Garnish, GF

Seared Ahi Tuna, Ponzu Sauce,
Wasabi Mayo, GF

Assorted Old Forge Style Pizza: Red, White,
and Fresh Tomato

Spiedini Pomodoro

Pecorino Romano Fried Rice Balls
with Stuffed Provolone

Fried Butternut Squash Gnocchi Skewers
with Apricot Dipping Sauce

Antipasto Skewers with Pepperoni, Pepper Jack,
Roasted Red Peppers, Artichoke Hearts and
Kalamata Olives, GF

Fresh Mozzarella Crostini with Tomato
and Pepper Bruschetta

Personal Mac and Cheese Bowls

Loaded Baby Redskins, GF

Spinach and Artichoke Dip Crostini

Grilled Vegetable and Feta Wontons
with Balsamic Glaze

Brie Filled Phyllo Cup with Glazed
Pecans and Raspberry Sauce



APPETIZER STATION

CHOICE OF 4

Selection of Domestic Cheeses, Grapes, Dried Sausage, Pepper Shooters, Olives, Honey Mustard and Crackers

Vegetable Crudite with Dips and Spreads, Fresh Pita and Roasted Red Pepper Hummus

Spring Mix Salad with White Balsamic Vinaigrette, Craisins, Glazed Walnuts, and Crumbled Goat Cheese

Caesar Salad with Homemade Croutons and Shaved Parmesan

Romaine Lettuce with Shredded Carrots, Cherry Tomatoes, Cucumbers, Croutons, and Shredded White Cheddar Cheese, with Parmesan Peppercorn Dressing

Panzanella Salad

Fresh Mozzarella, Tomato, and Basil Caprese Salad Shooters

Penne Pasta with Vodka Sauce

Mezzi Rigatoni with Sausage Bolognese

Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan

Cavatelli with Broccoli Scampi

Gnocchi with Tomato Alfredo Sauce, Spinach, Artichoke hearts, and Roasted Red Pepper

Eggplant Rollantini

Mini Meatballs in Marinara Sauce

INCLUDED IN YOUR PACKAGE

Wait Staff, China, Silverware and table linen for Station

ADD-ONS

DESSERTS AND BEVERAGES

- Miniature Pastry and Italian Cookie Display..... \$5
- Chocolate Chip Cookies and Brownies \$2
- Bottled Water, Canned Soda and Iced Tea..... \$2
- Lemonade, Iced Tea and Spring Water in Dispensers..... \$2
- Coffee and Tea Station \$2

SERVICES

Bartender and Liability Insurance \$30 per hour(set-up, event, breakdown) plus \$2 per person

RENTALS

- Glassware (wine, mixer, rocks, martini, pilsner)\$1 per glass
- Linens..... \$10 per cloth
- Tables (high top, café, rounds, rectangular) \$10 per table
- Chiavari Ballroom Chairs (gold, silver, mahogany, natural).....\$8 per chair
- White fanback folding chair\$2 per chair

MINIMUM 40 PEOPLE

Gratuity Included, 6% PA Sales Tax Not Included.

Price Per Person _____