



# Evening Cocktail Party

**VENUE OVERVIEW** | Our venue includes the following services and amenities:

- A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- Variety of specialty table linens
- China, silverware, glassware, wait and bar staff
- Garden and patio dining options available



## 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

Shrimp Cocktail, GF

Spiedini Pomodoro

Asparagus Wrapped in Bacon with a Teriyaki Drizzle

Bacon Wrapped Dates Stuffed with Cream Cheese, 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

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

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

CHOOSE 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



## NON-ALCOHOLIC BEVERAGES

A Non-Alcoholic Beverage Station Consisting Of Lemonade, Iced Tea and Fruit Infused Water

Soft Drinks

Spring Water with Lemon or Cucumber Garnish

Coffee and Tea Station

MINIMUM 30 PEOPLE

Gratuity Included, 6% PA Sales Tax Not Included.

Price Per Person \_\_\_\_\_

