



**Sample Cocktail Party
Passed Hors D'oeuvres & Small Plates**
for 150 Guests, Spring Menu
at a Manhattan Loft Space

As guests arrive to the event, they will be greeted by servers offering trays of Bellini & Mimosa cocktails and a selection of savory hors d'oeuvres including...

Chicken, Cherry & Artichoke Heart Salad
artichoke cup
&
Asparagus Tartlets
caramelized leeks, fromage blanc

*following speeches from special guests,
attendees will be invited to taste a selection of featured small plate appetizers including...*

Chilled Peekytoe Crab Salad
melon, basil, citrus marinade
served in a stemless martini glass with small spoon
&
Sliced Beef Tenderloin
sweet peas & fingerlings, slow roasted tomato, pea shoots, balsamic vinaigrette
served on a rectangular white plate with small fork

followed by more elegant passed hors d'oeuvres...

Stuffed Zucchini Rounds
parmesan & herbs
Jumbo Shrimp Summer Rolls
rice paper, mango, radish, baby arugula, hoisin-lime
House Made Ricotta Crostini
local honey, lemon zest, ficelle toast
Crispy Potato Pancakes
rhubarb apple compote

and sweet mini-treats...

Blood Orange Mousse Cups
white chocolate zest, grand marnier
Trio of Creamy Chocolates
dark & milk chocolate ganache, hazelnut crunch
served in a mini cup with a demi spoon
Assortment of Mini Cookies
caramel cream sandwiches, mint chocolate, butter crisps

with special cocktails at the bar
Prosecco Bellini's & Mimosas

Coffee & Herbal Tea