

Corporate Cocktail Party Menu

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Welcome Stations

(Please select one welcome station or four items from the station selections)

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MEDITERRANEAN WELCOME STATION

Antipasto Display featuring marinated olives, artichoke hearts, Provolone cheese drizzled with balsamic glaze, Genoa Salami, pepperoncini, mushrooms, and roasted red peppers

Artisan Cheese Selection offering our chef's selection of imported and domestic cheeses, served with coarse mustard and a selection of gourmet crackers

Minted Lamb Meatball seasoned lamb, with fresh mint accompanied by tzatziki sauce

Mideast Trio hummus, babaganouch, and olive tapenade served with pita

SPRING WELCOME STATION

Market Basket Display of fresh seasonal vegetables served with ranch, cucumber wasabi, and honey mustard

Torta Basil of Chevre cheese, sundried tomatoes, pesto, and pine nuts

Hot Parmesan Cheese and Artichoke Dip served with pita and crackers

Spring Spreads mango and jicama salsa, plum tomato relish, and salsa verdi offered with garlic crostini and crisp tortilla chips

CHARM CITY WELCOME STATION

Hot Maryland Crab Dip in chafer served with a gourmet cracker selection and pita

Bruschetta Bazaar diced roasted vegetable bruschetta, olive muffaletta bruschetta, and fresh tomato bruschetta, served with toasted garlic crostini and pita

Market Basket of Seasonal Vegetables with an accompaniment of ranch, blue cheese, cucumber wasabi, or honey mustard

Natty Boh Cheddar Cheese Fondue Baltimore's favorite beer, cheddar cheese, and seasoning spices, served with assorted crackers and vegetables

WINTER WELCOME STATION

Block Bleu Cheese drizzled with infused honey and Reggiano Parmigianino served with an aged balsamic vinaigrette

Cocktail Meatballs in sweet & sour, stroganoff, or teriyaki sauce

Crudité Shots crop top carrots, blanched asparagus, and red pepper in a shot glass with your choice of ranch, honey mustard, or red pepper hummus

Brie en Brioche presented on a plate painted with raspberry coulis

PREMIUM WELCOME STATION SELECTIONS

Cracked Crab Claw Display served with a spicy cocktail sauce and herb mustard dipping sauce

Roasted Marinated Vegetables featuring sweet potatoes, zucchini, eggplant, yellow squash, broccoli, cauliflower, peppers, and red onion

Hand Rolled Sushi Display California roll, fresh salmon, spicy tuna, and vegetarian sushi served to guests with spicy mayonnaise, pickled ginger, wasabi, and soy sauce

Cocktail Stations

(Please select one from the following)

THE CARVERY

Hand Carved Marinated Flank Steak and Turkey Breast accompanied by horseradish, cranberry chutney, coarse grain mustard, mayonnaise, and demi glaze

Assorted Breads and Artisan Rolls

Herb Roasted Red Bliss Potatoes or Garlic Mashed Potatoes

Substitute Tenderloin for Flank Steak for \$3.95

PASTA BAR

Choice of Two Pastas Radiatore, Fusilli, Penne, or Tri Colored Tortellini

Choice of Two Sauces Garden Marinara, Vodka Rosé, Pesto, Alfredo, Root Vegetable Primavera, Basil Cream, Bolognese, or Shitake Mushroom Cream

Served with Garlic Toast Rounds and Caesar Salad

Offered with sliced olives, grated Romano cheese, and chopped fresh herbs

SPRING WELCOME STATION

Market Basket Display of fresh seasonal vegetables served with ranch, cucumber wasabi, and honey mustard

Torta Basil of Chevre cheese, sundried tomatoes, pesto, and pine nuts

Hot Parmesan Cheese and Artichoke Dip served with pita and crackers

Spring Spreads mango and jicama salsa, plum tomato relish, and salsa verdi offered with garlic crostini and crisp tortilla chips

ASIAN SAUTE´

Authentic Asian Stir Fry prepared vegetarian style, and with chicken, beef, or seafood in a blend of Asian seasonings and sauces

Steamed White Rice

Offered with chow mein noodles, chili garlic sauce, soy sauce, and duck sauce

FRUITS OF THE SEA

Mussels Provencal sautéed in blush wine with fresh chopped tomatoes, onions, garlic, and fresh herbs

New Orleans Jambalaya made with crawfish, shrimp, scallops, and Andouille sausage

Cocktail Crab Claw Display served with herbed mustard dipping sauce and spicy cocktail sauce

MASHED POTATO BAR

Mashed Red Bliss Potatoes and Mashed Sweet Potatoes

Guest's Choice of Toppings including bacon, blanched broccoli, sautéed peppers, sautéed mushrooms, sautéed onions, chopped scallions, brown sugar, cinnamon, guacamole, sour cream, salsa, shredded cheddar, melted butter, and glazed walnuts

GRILLED CHEESE AND SOUP STATION

Brie and Pear Grilled Cheese Wedge on whole wheat bread

Spinach, Tomato, and Dill Havarti Grilled Cheese Wedge on pumpernickel bread

Tomato, Mozzarella, and Basil Grilled Cheese Wedge drizzled with a balsamic reduction and served on multi grain bread

Served with Butternut Squash Bisque or Tomato Orzo Soup

SLIDER STATION

Choice of Two Sliders

Miniature All Beef Burger accompanied by fried green beans served with choice of toppings including frizzled onions, bread and butter pickles, mustard, mayonnaise, ketchup, and thousand island dressing

Barbeque Beef Brisket Slider with wasabi coleslaw, served with macaroni and cheese bites

Codfish Slider with Habanero Aioli, served with curried carrot salad

Vegetable Burger Slider with raspberry Dijon, served with cucumber salad

Buffalo Chicken Salad Slider served with house made potato chips

INCLUDED APPOINTMENTS

Service will be conducted with china (6" plates), silverware, and glassware

Linens for all buffet tables, guest tables, and guest napkins

A professional uniformed service staff to perform your event

All decorative fabrics and enhancements for food and beverage display tables

We specialize in customizing menus to fit your style and budget
Please call for additional possibilities and pricing
Various bar and dessert selections available