

# SOCIAL HEAVY COCKTAIL BUFFET (SAMPLE)

## HORS D' OEUVRE SELECTIONS (PLEASE CHOOSE FOUR)

- Tempura Fried Asparagus with Sesame Seeds Served in a Glass Voss with a Sweet Soy Dipping Sauce
- Fried Mozzarella and Risotto Fritters with Sun Dried Tomato Dipping Sauce
- Sautéed Spinach and Crumbled Feta Stuffed Filo with Parsley Mayonnaise Puree
- Mini Crab and Shrimp Cakes made with Ginger and Yellow Peppers and a Citrus Ponzu Dipping Sauce
- BBQ Flank Steak Skewers Grilled Rubbed with Cajun Seasoning and Served with “Bang Bang” BBQ Sauce
- Veal and Beef Meatballs with Stewed Onions in a Bourbon BBQ Sauce
- Chicken Satays Marinated in Sesame Oil, Soy Sauce and Ginger Tossed with Coriander and Seasonings Accompanied with a Peanut-Scallion Dipping Sauce
- “In-House” Smoked Salmon Topped Won Ton Triangles with Dill Mayonnaise, Chives and Siracha Sauce
- Crostini’s Topped with Crumbled Gorgonzola, Black Pepper Sautéed Pears, Roasted Walnuts and Balsamic Vinegar
- Cheese Tortellini’s Marinated in Balsamic Reduction, Herbs and Olive Oil on Bamboo Skewers Accompanied with Pesto Mayonnaise Cucumber Canapés Filled with Diced Mango, Diced Tomato, Orange Segments, Lump Crabmeat, Scallions and Cilantro Tossed with a Lime-Passion Fruit Dressing
- Bruschetta Spread with Herbed Ricotta Cheese and Topped with Grape Tomatoes Tossed with Honey and Balsamic Vinegar Garnished with Basil
- Homemade Middle Eastern Falafel Cakes Topped with Tatziki Sauce and Drizzled with Tahini
- Warmed Crostinis Topped with Pesto, Buffalo Mozzarella and Bruschetta Mix
- Grilled Vegetable Kebobs Skewered with Sweet Peppers, Mushrooms, Zucchini, Tomatoes and Squash with Ginger Citrus Vinaigrette for Dipping
- Cucumber Canapés Stuffed with Grilled Corn, Avocado, Cilantro & Tomatoes Tossed Lightly in a Creamy Vinaigrette

## DIP AND SPREAD SELECTIONS (PLEASE CHOOSE ONE)

- Shredded Chicken Lightly Smoked and Spiced mixed with a Mixture of Warmed Cheeses, White Wine, Herbs and Garlic accompanied with Crackers and assorted Vegetables
- Chilled Seafood Dip consisting of Crabmeat, Baby Shrimp, Celery, Peppers, Spices, Lemon Juice and a Pinch of Dill with Vegetables, Crackers and Crisp Flat Bread
- Hot Garlic, Sautéed Spinach, Shrimp and Crumbled Feta Cheese Dip with Garlic Grilled Flat bread, Crostinis and Wafers
- 7 Layer Spanish Dip to include Black Beans and Spanish Cheeses with Colored Tortilla Chips and Vegetables
- Hot White Bean, Smoked Sausage and Caramelized Apple Dip with Crostinis, Focachia and Sesame Sticks
- Mediterranean Display with Hummus, Olive Tapenade, Baba Ghanoush and Diced Tomatoes, Basil and Garlic with Pita Brad and Sliced French Bread
- Whipped Goat Cheese, Sun dried Tomato, Basil and Scallion Terrine Artfully displayed on a platter served with Water Crackers, Vegetables and Bread Sticks

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- Chilled “In-House Smoked Salmon”, Dill, Lemon Zest and Red Onion Dip with Cocktail Bread and Sliced French Baguettes
- Mexican Style Dips to include: Homemade Avocado, Tomato, Lime & Cilantro Salsa, Tomatillo Salsa and Spicy Chipotle Pico De Gallo with Colored Tortilla Chips and Soft Tortillas
- Layered Roasted Red Pepper, Sliced Scallion, Feta and Spinach Torte with Croutons, Pita Bread and Crackers

### **DISPLAY SELECTIONS (PLEASE CHOOSE TWO)**

- Mosaic Cheese Display to include Brie, Goat Cheese, Parmesan, and Gorgonzola with Wafers, Nuts and Grapes
- Seasonal Baby Grilled Vegetables Lightly Marinated and Displayed to Include: Asparagus, Sweet Peppers, Carrots, Onions, Zucchini, Squash, and Mushrooms Accompanied with Olive-Rosemary Puree
- Display of Crisp Vegetables and Domestic Cheeses such as Cheddar, Swiss and Provolone with Creamy Oregano & Garlic Dipping Sauce and Wafers
- Seasonal Fruit Display to Include: Golden Pineapple, Honeydew, Cantaloupe, Berries and Grapes Accompanied with a Brown Sugar Sour Cream Dipping Sauce
- Oven Roasted Chilled Asparagus Display Garnished with Grilled Sweet Peppers and Drizzled with a Grilled Red Onion Vinaigrette
- Grilled Large Portobello Mushroom Display Garnished with Toasted Pine Nuts, Cured Olives and Aged Parmesan Cheese Served with a Gorgonzola Cheese Vinaigrette
- Assorted Cured Olives, Dried Meats, Pickled Vegetables, Parmesan Reggiano and Sun Dried Tomatoes with Sliced French Bread and Rosemary Focaccia ( 1.95 additional per guest)

### **PLATTERED SELECTIONS (PLEASE CHOOSE ONE)**

- “Our Signature” Salmon Marinated in Maple Syrup, Shallots and Mustard Smoke-Roasted Garnished with Pickled Ginger Cucumbers and Accompanied with Pineapple and Sweet Pepper Salsa
- Drunken Salmon - Salmon Marinated in Rum, Garlic, Lime Juice, Dijon, Honey and Mexican Oregano Displayed over Red Cabbage with Chiptole-Tomato Pico De Gallo
- Grilled Sliced Chicken Breasts Marinated in Pineapple Juice, Soy Sauce, Ginger and Sesame Oil Served on a Bed of Bok Choy with a Pineapple-Scallion Salsa and Topped with Fried Wonton Strips
- Creole Seasoned and Oven Roasted Chicken Breasts Sliced Thin over Seasoned Rice Salad Garnished with Fresh Herbs Accompanied with a Molasses-Dried Fruit Gastrique
- Grilled Thai Lemon Grass Chicken Sliced Thin Served with a Coconut Milk-Coriander Dipping sauce Garnished with Fried Cellophane Noodles
- Lemon, Dijon and Rosemary Roasted Chicken Breasts Sliced and Served with an Apricot-Shallot Chutney and Garnished with Grilled Lemons
- Lime, Cilantro and Jalapeño Marinated Oven Roasted Chicken Breasts Served with a Fire Roasted Poblano Salsa and Garnished with Fried Tortilla Strips
- Sliced Ham Crusted with Brown Sugar, Dry Ginger and Mustard Served with Cranberry Mayonnaise, Peach Mustard and Potato Rolls
- Turkey Breast Cajun Injected and Fried Sliced Thin and Served with Cranberry, Apple, Orange Compote and Creole Mustard Accompanied with Mini Yeast Rolls
- Grilled Flank Steak Marinated with Marin, Soy Sauce, Ginger and Brown Sugar Sliced Thin and Served atop Spicy Peanut Noodles Accompanied with Lightly Spiced Chinese Mustard and Ginger Scallion Mayonnaise
- “24 Hour” Bourbon, Honey, Siracha and Teriyaki Marinated Beef Tenderloin Thinly Sliced Garnished with Shaved Scallions, Black Sesame and Fried Julian Wontons Accompanied with Soy and

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Hoison Gastrique and Plum Dipping Sauce ( 3.95 additional per guest)

**DESSERT SELECTIONS (PLEASE CHOOSE THREE)**

- Chewy Chocolate, Caramel, Bourbon Pecan Squares
- Chef Randolphs Cheesecake Brownies
- Maple Pumpkin Squares topped with Peanut Brittle
- Homemade Chocolate Chip and Pecan Brownies topped with Raspberry Jam
- Sliced Cranberry, Orange and Banana Pound Cake dusted with Powdered Sugar
- Very Berry Trifle with Nutmeg Whipped Cream ( can be served in shot glasses)
- Mini Belgium Chocolate and Raspberry Mousse Tarts ( can be served in shot glasses)
- Chocolate Mocha Cheese Cake Squares with Oreo Cookie Crust
- Nellie and Joes Key Lime Bars with Graham Cracker Crust
- Assorted Cookies to include Oatmeal Raisin, Chocolate Chip and Sugar
- Fresh Lemon Squares topped with Raspberry Puree
- Bailey's Crème Tiramisu Trifle ( can be served in shot glasses)
- Handmade Milk Chocolate Truffles rolled in Toasted Coconut and Cocoa Powder
- Fruit Skewers with Cinnamon Chocolate Fondue
- Blondie's with Chocolate Chips and Powdered Sugar
- Mini Apple and Pear Strudel topped with Cinnamon Sugar
- Vanilla and Chocolate Cupcakes topped with Rich Homemade Butter Cream
- Strawberry Shortcake Filled Homemade Sconed topped with Whipped Cram and Mint

**BEVERAGE SELECTIONS (INCLUDES BOTH)**

- Regular and Decaf Coffee in samovars with glass coffee mugs, creamers, sugars and stirrers

**INCLUDED WITH YOUR EVENT:**

Bread and Butter, Glass Dinner Plates, Glass Dessert Plates, Silverware, Linen Napkins, All Buffet Items (Chafing Dishes, Platters, Serving Utensils, Props, Votives, Greenery and Linens – White or Black Underlay with Gold Damask or Black “Fluff”\*.

(\* Or You May Provide Us with “Fluff” of Your Color Choice)

\* China is available at 2.00 additional per guest

IT IS OUR GOAL AT CHEF CARY'S CUISINE TO TAILOR YOUR PROPOSAL TO MEET YOUR SPECIFIC REQUESTS. PLEASE LET US KNOW IF YOU WOULD LIKE PART OR PARTS OF THE PROPSAL ALTERED.

WE WILL ALSO BE HAPPY TO PREPARE SPECIAL DIETARY RESTRICTED MEALS UPON REQUEST

THANK YOU FOR YOUR INTEREST  
WE LOOK FORWARD TO PREPARING A CREATIVE PROPOSAL FOR YOUR SPECIAL DAY

SINCERELY,  
CHEF CARY