



Cocktail Party Menu

Appetizers

Breaded Chicken Fingers with Ranch dressing

Buffalo Chicken Wings and Drumettes with Ranch Dressing

Caramelized Onions and Cheese Purses

Chicken or Cheese Quesadillas w/ Sour Cream and Salsa

Meatballs w/ BBQ Sauce or Marinara Sauce

Grilled Shrimp Skewers w/ Garlic Aioli Sauce

Spanakopita

Stuffed Mushroom Caps (Vegetarian)

Teriyaki Beef Skewers

Appetizer Platters

Bruschetta – Tomato, Garlic & Basil w/ Crostini

Crudités – with Ranch Dipping Sauce

Fruit Platter – with dipping sauce

Imported Cheese and Berries Platter – with crackers

Hummus Dip – with Pita Bread

Salsa & Chips

Guacamole & Chips

Gourmet Hors d'oeuvres

Sliced Tri Tip with Horseradish Creme Fraiche on French Baguette

Belgian Endive Spears with Gorgonzola Mousse & Caramelized Pecans

Salmon Bellagio with Asparagus, Green Onion, Sesame Seeds and sauce, served on a Crisp Won Ton and topped with Avocado

Blackened Shrimp Skewers with Red Pepper and Garlic Aioli Sauce

Chicken Farinettes Chicken cakes with Gorgonzola cheese and roasted Shallots w/ Crème Fraiche

Grilled Chicken Sate with Sesame seeds and Peanut Sauce

Artichoke & Three Cheese Frittata Diamonds with fresh herbs and eggs

California Mini Pizzas Buffalo Mozzarella, Basil Chiffonade, Tomato, Sundried Tomatoes, Chevre Cheese, Cracked Black Pepper on Garlic Crustini

New Orleans Style Crabcakes with Crispy Onions and Arugala. Served with Creole Rémoulade

Seared Red Potatoes with Trio of Caviar served with Crème Fraîche & Chives

Grilled Prawns with Bourbon cocktail dipping sauce

Shrimp Stuffed Mushrooms with Fresh Parmesan cheese, fennel & onion

Ahi Tuna Sashimi with ginger soy sauce served with crispy wontons

Caprese: Buffalo Mozzarella, Roma tomato & fresh basil served on garlic toasted crustini

Sushi & Rolls: Variety of sushi (tuna, shrimp, yellow tail, etc.) and rolls (California, spicy tuna, cucumber, etc.)

Porcini Mushroom & Artichoke Quiche with Jack cheese and fresh thyme

Beef Satay marinated with Mint Cilantro, served with Hoisin dipping sauce

Rumaki: Oven roasted Medjool dates stuffed with roasted garlic & wrapped with smoked bacon

Beef Tenderloin served on crustini with Blue Cheese & Three Onion Relish

Santa Fe Grilled Chicken with mango Chutney and Cream Cheese on Crostini

Seared Peppered Ahi Tuna on Endive Spear with Sesame Cranberry Asian Sauce

Themed Food Stations

Pasta Bar - Penne, Linguine and Bow Tie pasta and Gluten Free pastas with Marinara, Alfredo, Bolognese, Basil Pesto Cream and Aglio e Olio sauces served with Chicken, Shrimp, Prosciutto, Broccoli, Spinach, Basil, Asparagus, Mushrooms zucchini, squash, carrots, sun dried tomatoes, Roma tomatoes, red peppers, garlic, shallots, olive oil and freshly grated Parmesan Cheese and crushed red peppers

Sushi Station - Nigiri - Tuna, Salmon, Shrimp, Yellow tail and Eel, Maki - Calif, spicy Tuna, Salmon and Lobster, Yellow tail, avocado and cucumber rolls, Sashimi - Tuna and Yellow Tail served with fresh ginger and wasabi.....Market Price

Fajita Station – Chicken, Beef & Shrimp served with Red peppers, Green peppers, onions, Tortillas, Sour Cream, Salsa, Shredded Cheese, Guacamole, Shredded Lettuce, Tomatoes with Rice and Beans

Seafood/Raw Bar - Variety of oysters, clams, lobster, crab, mussels, jumbo shrimp cocktail and cooked octopus with lemon slices, horseradish, cocktail sauce, saltine crackers and hot sauce..... Market Price
***Pick which seafood items you would like and we will price it out for you! ***

Contact: Joe Libby

Email: Joe@jleventsinc.com

Cell: 818-262-3665 Office: 213-488-3483