



Cocktail Party

Minimum 35 people

**Must include Minimum Two hours of Hors d'oeuvres
One Signature Display or Silver Chaffing Dish and
One or more Specialty Stations**

Hors d'oeuvres

Two Hour: \$37.

Third Hour: \$13.

Selection of Six Butler Passed Hors d'oeuvres

Cold Canapé Sections

Mozzarella Caprese

Smoked Salmon Dill & Cucumber on Toast +2. Per Person

Tuna Tartar on a Wonton Chip +2. Per Person

Hummus on Grilled Pita with Roasted Peppers

Charred Beef Tenderloin with Horseradish Mayonnaise +2. Per Person

Brie on a Crostini with a Dollop of Fig Jam

Goat Cheese and Roasted Pepper Tarts

Salami Chips with Dijon Mustard

Hot Hors d'oeuvres

Skewered Cajun or Sesame Chicken

Mini Franks in Puff Pastry, Deli Style Mustard

Shrimp & Avocado Mousse on a Tortilla Chip +2. Per Person

Braised Short Ribs & Manchego Cheese Empanadas

Crispy Artichoke Hearts with Lemon Aioli

Clams Oreganata or Clams Casino

Chicken & Cheese Quesadilla with Sour Cream

Crispy Tempura Shrimp with Sweet Chile Glaze +2. Per Person

Vegetable Spring Rolls

Mac & Cheese Balls

Arancini Balls

Coconut Chicken

Hors d'oeuvres Upgrades

Additional \$4 Per Piece

Mini Lamb Chops with Mint and Chimichurri Sauce

Colossal Shrimp Cocktail with Horseradish Cocktail Sauce and Wasabi Aioli

Mini Crab Cakes

Specialty Enhancements for your Party

Signature Display Tables

One Hour

Garden Vegetable Crudités

An Assortment of Fresh Raw Vegetables Served with Dill and Ranch Dips

\$10. Per person

Mirrored Antipasto Display

Assorted Italian Meats, Cheeses, and Marinated Vegetables Served with Italian Bread

\$15. Per person

International Cheese and Fruit Display

A Delicate Assortment of Imported and Domestic Gourmet Cheeses

Complimented with Crisp Crackers and Seasonal Fresh Fruit

\$14. Per person

Grilled Vegetable Display

Selection of Seasonal Vegetables served With Balsamic Vinaigrette and Toasted

Baguettes

\$14. Per person

Silver Chafing Display

One Hour

Select One

Meatballs

Fried Calamari

Eggplant Rollatini

Shrimp, Mussels, Calamari and Chorizo Paella

Italian Sausage and Peppers

Cavatelli and Broccoli Sautéed in Garlic & EVOO

Mussels in Marinara

Mussels Fra Diavolo

\$16. Per person

Specialty Stations

One Hour

Carving Station

*Chef carving your selection of **One** of the following:*

*Maple Glazed **Ham** with Mustard Sauce*

*Oven Roasted **Turkey Breast** with Giblet Gravy and Cranberry Relish*

\$11 Per Person

Roast Beef or Stuffed Loin of Pork

\$12. Per person

Filet Mignon

\$20. Per person

Salad Station

Select One

Classic Caesar

Garden Salad

Roasted Pear and Arugula

Karen's Chopped Salad

Beet Salad

Additional \$8. Per person

Soup Station

Priced accordingly

Raw Bar Station

A seafood harvest presented on a bed of ice with the Freshest Clams,

Oysters, Jumbo Shrimp & Crab Claws beautifully arranged

with the Appropriate Sauces

Fair Market Price

Seafood Station

Choice of Two:

Seafood Risotto

Fried Calamari

Littleneck Clams with White Wine and Garlic

Additional \$18. Per person

Sushi Station

Assortment of Sushi Rolls, California, Tuna, Salmon with Pickled Ginger, Wasabi &

Soy Sauce

MP Per person

Slider Station

Select Two

Mini Franks

Hamburger

Cheeseburger

Meatball Parmigiana

Pulled Pork

Chicken BBQ

Chicken Parmigiana

\$13. Per person

Crab Cake

Additional \$5. Per person

Filet Mignon

Additional \$7. Per person

Italian Station

Select Two

Bowtie Primavera

Penne Pasta in Vodka Cream Sauce

Braided Pasta, Blistered Grape Tomatoes, White Beans, Spinach, Garlic & EVOO

Penne or Rigatoni Marinara Sauce

Eggplant Rollatini

Pasta Pesto (Contains Nuts)

\$12. Per person

DESSERTS

Select Two

Assorted Fresh Fruit Bowl +2. Per Person

German Chocolate Cake

Carrot Cake

\$7. Per person

Liquor is not included in this package.

Menu selection due 1 month prior to event.

All menu selections are subject to 6.625% state sales tax and 20% gratuity. Final count to be charged is due five days prior to event or the reservation number will be charged. Cake plate charge \$1 additional per person. A fee of 3.5% will be charged if you elect to pay by credit card for your event. Prices subject to change prior to contract.

mistercsbeachbistro.com

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