

Corporate Cocktail Dinner Station Menu

Our Cocktail Style Dinner Stations Are Full of Wonderful Themed Foods For Your Guests to Sample Throughout Your Meal.

Sample Menu:

Cocktail Hour

Salmon and Caperberry Cone with Citrus Chive Syrup
Mediterranean Spicy Cucumber with Shaved Feta
Sea Scallop and Applewood Bacon Lollipop
Plantain Chip - Cilantro Shrimp Avocado Salsa
Prosciutto Wrapped Asparagus with Lemon Aioli
Buffalo Chicken Skewers Creamy Bleu Cheese Dip

Dinner Stations

Seafood Bar

Seasonal Clams and Oysters on the Half Shell & Poached Gulf Shrimp
Scallop, Lump Crab and Calamari Salad Fine Herb Citrus Dressing
Served with Fresh Lemons, Horseradish, Traditional Cocktail Sauce and Mignonette
Pan Seared Prince Edward Island Mussels, Tomato Pernod Cream - Roasted Garlic Basil Croustade

Latin Tango

Traditional Cuban Sandwiches Griddled to Order
Avocado Salad with Crisp Plantain Chips
Guava Glazed St. Louis Ribs
Fresh Tomatillo and Black Bean Salsa - Salsa Fresca
Cilantro Shrimp Skewers Layered with Peppers, Onions and Olives

Texas Round-Up

Smoked Bourbon Barbeque Brisket Beef with Frizzled Onions
Cast Iron Cornbread Pudding with Tomato Chutney
Honey Baked Jalapeño Biscuits ■ Vinegar Green Bean Salad
Glazed Southern Fried Chicken Skewer with Buttermilk Blue Cheese Dip

For Dessert

French Crepes Table

Delicate Warm Crepes with Grand Marnier Sauce
Sauce Anglaise, Chocolate Shavings, Fresh Whipped Cream and Vanilla Ice Cream
Profiteroles, Chocolate Drizzle and Sugar Dust
French Lace Cookies and Market Strawberries