



MAKING HAPPINESS OUR BUSINESS

**OFF PREMISE CATERING
COCKTAIL MENU 1
(1 Hour Pass Around)**

Cold Hor d'oeuvres

Poached Prawn on Cucumber with Salsa
Smoked Cajun Beef with Julienne Bell Pepper & Spring Onion
Parma Ham Cornets
Brie Cheese with Strawberry on Baguette Crisp

Hot Hor d'oeuvres

Scallops wrapped Bacon with Hot Sauce
Chicken Croquette with Honey Mustard Sauce
Tuna Vegetable Empanada
Sweet Potato & Onion Tart
Grilled Portobello Mushroom with Goat Cheese

Dessert

Chocolate Brownies
American Baked Cheese cake
Fruit Tartlets

**\$45.00 PER PERSON
MINIMUM 30 PERSONS**





MAKING HAPPINESS OUR BUSINESS

**OFF PREMISE CATERING
COCKTAIL MENU 2
(1 hour Pass Around)**

Cold Hor d'oeuvres

Poached Prawn & Caviar on Baguette
Smoked Salmon with Caramelized Pineapple
Shaved Chicken with Olive Tapenade
Stuffed Celery with Cream Cheese

Hot Hor d'oeuvres

Mini Louisiana Crab Cake with Remoulade Sauce
Chicken Yakitori
Seafood & Vegetable Skewer with Roasted Pepper Sauce
Beef Roulade with Onion Compote
Mushroom and Spinach Empanada
Ratatouille in Puff Pastry

Dessert

Chocolate Dipped Strawberries
Gourmet Cheesecake
Vanilla Profiteroles

**\$50.00 PER PERSON
MINIMUM 30 PERSONS**

