



## *Hors D'oeuvres & Cocktail Party Menu*

*Our Menus are simply suggestions. We will gladly customize any of our menu items to your preference or create something uniquely tailored for your special occasion. Cutting-edge Cocktail Parties can offer Passed Canapes, Chef Crafted Displays, Beer & Wine Service, Cocktail Mixing Services, Party Rentals, Professional Service Staff, Food Stations & many other customizations to make your party an unforgettable experience! Minimum of three dozen per order of each Hors D'oeuvres.*

### *Seafood*

#### FISH

**Tuna Tostadas:** Sesame Ginger Ahi, Avocado, Pickled Vegetables, Masago Caviar, & Spicy Mayo

**Ahi Tuna & Watermelon Ceviche:** with Sesame Seed Oil & Chili Sauce (GF)

**Smoked Salmon & Lemon Dill Goat Cheese:** on Cucumber Round (GF)

**Bacon Wrapped Scallops:** with Mango BBQ Sauce (GF)

**Siesta Key Sushi:** Chef Prepared Sushi Rolls with a variety of Seafood & Vegetarian Toppings (GF)

**Russian Bellini:** Creme Fraiche, Caviar, & Lemon Zest

**Poke Cups:** Fresh Fish, Sushi Rice, Seaweed Salad, Sesame Seeds & Eel Sauce

**Tuna Carpaccio Cups:** Olives, Capers, Olive Oil, Balsamic Vinegar, & Parsley in a Phyllo Cup



## *Seafood*

### SHRIMP

**Jumbo Stuffed Key West Pink Shrimp:** Shrimp & Crab wrapped with Bacon & Tropical BBQ

**Black Tiger Shrimp:** Wrapped in Phyllo Dough with Plum Sauce. (GF)

**Blackened Cajun Shrimp & Grits Cups:** Cheesy Grits & Red Pepper Remoulade

**Gulf Shrimp Cocktail:** Chilled paired with Classic Cocktail Sauce. (GF)

**Tropical Shrimp Salad:** Served in an Endive leaf or phyllo cup (GF)

### CRAB

**Deep South Mini Crab Cakes:** Lump Crab with Spicy Remoulade

**Crab Cake Stuffed Mushrooms:** Roasted Cremini Mushrooms Stuffed with Crab Cake

**Creamy Crab & Spinach Artichoke Tartlets:** Flavored with Anisette Liqueur & Fennel

**Mr. Lee's Famous Crab Rangoon's:** Seriously the best you've ever! Paired with Duck Sauce



## *Seafood*

### **LOBSTER**

**Mini Lobster Rolls:** Lump Maine Lobster Salad  
on Slider Rolls

**Truffle Lobster Cups:** Lobster tossed in Truffle Oil  
& Chives set delicately in a Phyllo Dough Shell

**Lobster Mac & Cheese:** Cheesy Lobster  
& Elbow Noodles in Martini Glasses

**Asian Lobster Tostadas:** Fresh Slaw & Chipotle Mayo

## *Meats*

### **POULTRY**

**Pesto Chicken in Puff Pastry:** Sundried Tomato  
& Mozzarella

**Duck Confit:** Mascarpone Cheese & Chipotle  
Cherry's on Sweet Corn Cake

**Chicken & Waffles:** Red Onion & Bacon Jam,  
Whipped Cream Cheese & Maple Syrup

**Curry Chicken:** Salad, Cucumber, Sprout, & Pinwheels

**Kung Pao:** Chicken Meatballs in Signature Sauce

**Indonesian Chicken:** Satay Skewers with Coconut  
Curry Peanut Sauce



## *Meats*

### **B E E F**

**Mini Beef Wellingtons:** with Horseradish Cream  
& Boursin Cheese

**Bacon Cheeseburgers:** paired with Stuffed Mushrooms

**Beef Tenderloin Crostini:** Horseradish Crème  
& Pickled Onion

**Short Rib & Gruyere Grilled Cheese:** with Caramelized  
Onions & Demi Glaze

**Steak Chimichurri:** Crafted into Mini Quesadillas

**Meatballs:** Stuffed with Gorgonzola, Pistachios, Herbs  
& Spices with Basil Tahini Sauce

### **P O R K**

**Pulled Pork Biscuits:** Onion Jam & Artisan Cheddar Biscuits

**Prosciutto Spears:** Asparagus wrapped with  
Prosciutto & Puff Pastry

**Bacon Wrapped Stuffed Dates:** Goat cheese  
& Toasted Almond

**Apricot Glazed Pork Belly:** Dusted with Graham Cracker

**Gyoza Pork Pan Dumplings:** Fried with Teriyaki Sauce

**Cobb Salad Skewers:** with Pork Belly, Tomato, Olives  
& Bleu Cheese Dressing

**Prosciutto Wrapped Melons:** with Fine Parmesan Cheese

**Spiced & Glazed Pork Belly:** on sweet corn cake



## *Vegan & Vegetarian*

**Caramelized Onion & Smoked Gouda Wontons:** with  
Balsamic Syrup (Our #1 Seller)

**Phyllo Mushroom Cups:** with Fresh Herbs & Truffle Oil

**Broiled Miso Tofu Skewers:** with Grilled Vegetables

**Black Bean Burger:** with Mango Pico  
& Cashew Crème (Vegan & GF)

**Mini Spanakopita's:** with Tzatziki Sauce

**Smokey Deviled Potatoes:** with Chickpea  
& Cashew Crème (Vegan & GF)

**Puff Pastry Bites:** with Brie, Apricot Jam & Macadamia Nuts

**Endives:** with Bleu Cheese Mousse, Blackberries,  
Local Honey & Pistachios

**Cheese Tortellini Skewers:** with Tomato, Olives & Pesto

**Potatoes Huanciana in Peruvian Style:** with Olives,  
Eggs & Cheese

**Sweet Potato Bruschetta Cups:** with Pesto  
& Pine Nuts (Vegan & GF)

**Charcuterie Cups:** Fruits, Olives, Sweet Spreads,  
& Cheeses with crackers.

**Caprese Skewers:** Stacked Basil, Fresh Mozzarella, Tomato,  
and Balsamic Glaze



## *Stationary Displays*

*These menu items are options for when you want something just a little more than a small taste. If you don't see your ideal menu item, just ask us and we'll be pleased to accommodate!*

**Crudite Board** Whipped Feta & Beet with Vegetables, Smoked Salt, Dried Fruit, Lemon Zest, & Pistachios.

**Charcuterie Board** with an array of Cured Meats, Fruits, Olives, Sweet Spreads, & Cheeses with crackers.

**Grazing Table** perfect for larger parties, multiple dishes beautifully displayed with a variant of sliced Meats, Cheeses, Breads, Nuts & Fruits.

**Spanakopita** with Tzatziki, paired with Hummus, stuffed Grape Leaves, & Grilled Pita

**Pulled Pork Sliders** on Hawaiian Rolls with Bleu Cheese Slaw

**Filet Mignon Sandwiches** with Arugula, Caramelized Red Onions, & Horseradish on Cranberry Rolls

**Raw Beet Raviolis** (Vegan & GF) Beets layered with Cashew Cheese, & Sundried Tomato Pesto



## *Stationary Displays*

**Cold Seafood Platter** with Crab Legs, Lobster Tails, Shrimp, & Oysters. Paired with Cocktail Sauce & Mignonette. Beautifully displayed with Dry Ice.

**Raw Oyster Bar** served on ice with Mignonette, Crackers, Zesty Cocktail Sauce, & Lemon

**Baked Brie en croute** with Fresh Fruit & Crackers

**Grilled Vegetable Display** with Pesto & Flatbreads

**Cold Sliced Prime Beef Tenderloin** with Horseradish Sauce & Tomato Salad.

**Siesta Key Sushi** with Vegetarian, Fish & Shrimp Rolls with Yum Yum Sauce, Soy, Wasabi & Pickled Ginger

**New England Style Seafood Boil** with seasoned Shrimp, Kielbasa, Potatoes, Clams & Corn (Ask about upgrading with Lobster & Crab!)

**Empanada Bar** with your choice of Chicken, Beef, Spicy Chicken, Spicy Beef, or Vegetarian. Paired with appropriate sauces.



## *Do It Yourself Stations*

*Stations are a fun and interactive ways to enhance your guest's experience. Allow them to be involved in crafting their own appetizer, entree or dessert. If you dont see your ideal menu item, just ask us and we'll be pleased to accommodate!*

*Minimum of 20 people.*

**Taco Station** *Choice of Beef Barbacoa, Korean Beef, Chipotle Chicken, Adobo Pork, or Vegan Sweet Potato. Ask about upgrading to include choice of two proteins. Includes Corn Tortillas & Assorted Toppings*

**Guacamole & Salsa Station** *with freshly prepared Guacamole and a variety of Salsa's, paired with Corn Tortilla Chips.*

**Baked Potato Station** *Individually Foiled Wrapped Seasoned Potatoes & Assorted Toppings*

**Mac & Cheese Station** *with freshly prepared Elbow or Penne Pasta, in Aged Cheddar Cheese ready for your guest to customize with Assorted Toppings.*

**Pizza Station** *with Chef assistance. Includes flatbreads for your guests to create their mini pizzas with assorted gourmet toppings*

**Salad Bar** *with choice of Romaine Lettuce, Spinach, or Mixed Greens, paired with your choice of up to Six Assorted Toppings & Choice of Two Dressings.*





## *Desserts*

*We offer a variety of desserts to fulfill your guest's sweet tooth. Once again, we are pleased to create menu items tailored to your special occasion.*

*We also offer Cake Cutting Service!*

MINI LAVA CAKE DISPLAY

MINI CHEESECAKE DISPLAY

CHOCOLATE COVERED STRAWBERRIES DISPLAY

COOKIES & MILK DISPLAY

BROWNIE DISPLAY

MINI DESSERT SHOOTER DISPLAY

## *Interactive Desserts*

**Smores Station** includes Sterno Grill Kit artistically displayed with ready-to-go Chocolates, Graham Crackers, and Marshmallows

**Chocolate Fondue Station** allows your guest to dip their choice of Strawberries, Rice Crispies, or Pretzels. Ask about upgrading with Bacon Skewers!

**Candy Bar** designed with your theme in mind, we'll craft a Station stocked with Assorted Candies such as Lollipops & Jawbreakers, to Jellybeans & Gummies. Perfect to consider as a kid friendly party favor!



## *Beverage Stations*

**Lemonade & Iced Tea Station** with Sweeteners  
& Freshly Cut Lemons.

**Soft Drink & Water Station** with variety of Canned Soda  
& Bottles of Water.

**Standard Coffee Station** with roasted Java Dawg beans,  
Sweeteners, Milks, & Creamers.

**Espresso Station** much like our Coffee Station with an extra kick,  
where we'll provide the Barista to craft a  
Specialty Coffee for your guests.

**Mimosa Station** with a variety of Fresh Fruit Juices, paired with  
Prosecco & Garnishes.

**Bloody Mary Station** with Fresh Spicy Bloody Mary Mix, Bacon or  
Shrimp Skewers, Celery, Olives, Horseradish Sauce,  
Hot Sauce, and Salt & Pepper.