



Spring/Summer Sample Menus

Cocktail Reception #1

Passed:

Coconut Shrimp with Mango Dipping Sauce

Grilled Beef Brochettes with Chimichurri

Slider Station

Deviled Crab Cake with Shredded Lettuce & Scallion Crema

Jerk Chicken with Coriander Lime Slaw

Fried Green Tomato with Remoulade Sauce

Salads & Sides

Yukon Gold Potato Salad

Tropical Fruits & Fresh Berries

Farro Grain Salad with Radish, Blueberry, Spearmint & Lemon Dressing

Desserts

Louisiana Lime Tartelettes with Ginger Snap Crust & Chantilly Cream

Brazilian Brigadeiros





Spring/Summer Sample Menus

Cocktail Reception #2

Stationary Hors d'Oeuvres

Korean Beef Bulgogi in Napa Cabbage Wraps

Green Papaya Salad with Yard Long Beans, Cilantro, Crushed Peanuts & Lime Dressing

Chicken Satay with Indonesian Peanut Sauce

Green Bean Salad with Grape Tomatoes & Feta

Roasted Turkey Mini Sandwiches with Thai Basil Pesto Aioli

Wright's Hickory Smoked Mini BLTs with Garlic Aioli

Assorted Pickup Sweets

Double Chocolate Brownies

Citrus Snowballs

Fig & Almond Thumbprint Cookies

Chocolate Earthquake Cookies

Blueberry Crumb Squares

Cocktail Reception #3

Passed

Bacon Wrapped Dates

Black & White Sesame Ahi Tuna Skewers with Ponzu Dipping Sauce

Brie & Acadian Honey Crostini with Truffle Salt

Stationary

Creole Country Sausage Board

with Sweet & Spicy Mustard Selection

Mediterranean Mezze Board

Trio of Dips, Semolina Cakes, Falafel, Za'atar Roasted Veggies, Marcona Almonds & Dates, Kalamata

Olives & Roasted Garlic, Fresh Mozzarella & Grape Tomatoes, Garlic Pita Chips

Sliced Jerk Chicken & Fried Plantain Platter

Mini Galaxie Pies

Housemade Graham Cracker Cookie Sandwich

with Marshmallow and Bittersweet Chocolate