



## Spring/Summer Sample Menus

### Cocktail Reception #1

#### **Passed:**

*Crawfish & Corn Fritters with Roasted Poblano Aioli*

*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*

*Sitto's Tabouleh Salad*

*Tropical Fruits & Fresh Berries*

#### **Desserts**

*Louisiana Lime Tartelettes with Ginger Snap Crust & Chantilly Cream*

*Brazilian Brigadeiros*





## Spring/Summer Sample Menus

### **Cocktail Reception #2**

#### **Stationary Hors d'Oeuvres**

*Pork & Ginger Meatballs with Ponzu Dipping Sauce*

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

*Chicken Satay with Indonesian Peanut Sauce*

*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*

*Almond Thumbprint Cookies*

*Chocolate Earthquake Cookies*

*Blueberry Crumb Squares*

### **Cocktail Reception #3**

#### **Passed**

*Bacon Wrapped Dates*

*Lamb Kefta Meatballs with Lemon Tahini*

*Shiitake Mushroom Crostini with Fresh Goat Cheese*

#### **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, Marinated Artichokes & Garlic Pita Chips*

##### **Sliced Jerk Chicken & Fried Plantain Platter**

##### **Mini Galaxie Pies**

*Housemade Graham Cracker Cookie Sandwich*

*with Marshmallow and Bittersweet Chocolate*