A Gourmet Cocktail & Appetizer Celebration

8pm Event Start
~ 100 Guests ~

Gourmet Small-Bites Buffet (these can also be tray-passed)

Spicy Tuna Tartare on a Sticky Rice Cake

'Umami' Sliders on Petite Brioche Rolls
Angus Sirloin with Wisconsin Cheddar ~ Chicken Bánh Mì with Cilantro Aioli

Scrumptious Bites of Home-made Fried Chicken & Buttermilk Waffles
drizzled with Vermont Maple Syrup

Chinese Chicken Salad, in Asian To-Go Containers with Chopsticks

Vegetarian Saigon Rice Paper Spring Roll with Kaffir Lime Leaves

Grilled Top Sirloin with Caramelized Onions & Creamed Horseradish on a Crostini

Beautiful, Multi-Tiered Mezze Display

A Variety of Domestic & Imported Cheeses
Charcuterie: Hard Salami, Chicken Paté & Prosciutto

Farmer's Market Crudités with Ranch Dip & Red Bell Pepper Coulis

Roasted Peppers, Marinated Mushrooms, Assorted Olives & Tapanades

Homemade Hummus with Pita Points

Warm Spinach-Artichoke Gratin

Baked Brie in a Puff Pastry, with Sliced Apples and Candied Pecans

{Above served with Sliced Baguettes, Artisan Crackers & Crostini}

Petite Sweets & Treats with Coffee Service

Deep Dish Lemon Bars ~ Apple Crumbles ~ Raspberry Linzer Tarts
Flora Fudge Brownies ~ Homemade Chocolate Chip Cookies

Fresh Roast Coffee with Classic Accompaniments

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