

COCKTAIL RECEPTION PAGE 1

OUR COCKTAIL RECEPTION MENU ALLOWS YOU TO PERSONALIZE YOUR MENU SELECTION
TO BEST ACCOMMODATE YOUR PARTY NEEDS.
EACH APPETIZER IS SPECIALLY PREPARED & SERVED BUFFET STYLE.
30 GUEST MINIMUM

APPETIZERS

APPETIZERS SERVED BUFFET STYLE

CHOOSE FOUR [4] ITEMS FOR \$39 PER PERSON • ADD AN ADDITIONAL ITEM FOR \$8 PER PERSON

SPINACH & ARTICHOKE DIP

TORTILLA CHIPS

CRISPY BRUSSEL SPROUTS

HONEY GARLIC SAUCE

MEATBALL MARINARA

PARMESAN & BASIL

CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE

BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED
WITH CELERY & BLUE CHEESE DRESSING

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE.
SERVED WITH CELERY, CARROTS & BLUE CHEESE

ITALIAN BRUSCHETTA

RIPE TOMATOES, BASIL, GARLIC, OLIVE OIL
TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE

COCONUT SHRIMP

SWEET THAI CHILI SAUCE

LOBSTER MAC 'N' CHEESE

CREAMY MAC 'N' CHEESE, MAINE LOBSTER,
PARMESAN CHEESE & HERB BUTTER PANKO
ADD \$9 PER PERSON

SHRIMP COCKTAIL

COCKTAIL SAUCE & LEMON

CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

VEGETABLE SPRING ROLLS

SWEET THAI CHILI SAUCE

PLATTERS

SMOKED FISH DIP

PAPRIKA & JALAPEÑOS. SERVED WITH CELERY
& TORTILLA CHIPS
\$175 PER ORDER | SERVES 30 GUESTS

SEAFOOD PLATTER

OYSTERS, SHRIMP, SMOKED MAHI-MAHI FISH DIP
& SHRIMP CEVICHE
\$180 PER ORDER | SERVES 8-12 GUESTS

ASSORTED CHEESE & CRACKERS

\$175 PER ORDER | SERVES 30 GUESTS

SEASONAL VEGETABLE PLATTER

RANCH
\$125 PER ORDER | SERVES 30 GUESTS

SEASONAL FRUIT PLATTER

\$100 PER ORDER | SERVES 30 GUESTS

COOKIES & BROWNIE PLATTER

\$150 PER ORDER | SERVES 30 GUESTS

*NOTICE: consumer information, there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked, if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. All food and beverage pricing & availability are subject to change depending on market availability.