

Cocktail Reception Appetizer Menu

ALL APPETIZERS CAN BE SERVED BUFFET STYLE OR PASSED
ALL PRICES ARE BASED ON 50 PIECES

Cold

SHRIMP COCKTAIL	\$150
BRUSCHETTA	\$100
SALMON MOUSSE TARTLETS	\$80
AHI TUNA TARTAR TARTLETS	\$120
CAPRESE SKEWERS	\$115

Hot

HERB CRUSTED GOAT CHEESE MEDALLIONS WITH MARINARA SAUCE \$100.00	MINIATURE SPICY CRAB CAKES \$150.00
BLUE CHEESE AND SPINACH STUFFED MUSHROOMS \$100.00	SESAME CRUSTED CHICKEN SKEWERS WITH SOY BEURRE BLANC \$85.00
WILD MUSHROOM & GORGONZOLA STRUDEL \$90.00	KINZIE'S MINI BURGERS WITH CARAMELIZED ONIONS AND BLUE CHEESE \$75.00
CRISPY CALAMARI SERVED WITH MARINARA SAUCE AND A SPICY AIOLI \$95.00 (SERVES 20)	BEEF TENDERLOIN CROSTINI WITH A HORSE RADISH CREAM SAUCE \$110.00
SHRIMP AND CHORIZO SKEWERS \$125.00	BEEF TENDERLOIN IN HERB PROFITEROLES WITH A CHERRY DEMI-GLACE \$115.00
BLACKENED SCALLOPS WITH A WHOLE GRAIN MUSTARD SAUCE \$135.00	BEEF TENDERLOIN SKEWERS WITH A CABERNET DEMI-GLACE \$115.00

Sweet Tooth

MINIATURE CRÈME BRULÉE	\$40
MINIATURE CHOCOLATE CAKES	\$35
MINIATURE RUM CHEESECAKES	\$40
CHOCOLATE DIPPED ASSORTED COOKIES	\$30