



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

ENCORE CORPORATE COCKTAIL PARTY MENUS

Formal Set Up- \$80, Includes China Platters & Stainless Chaffers
Wire Racks & Sternos \$10 each

Encore Cocktail Party Menu 33

STATIONARY HOT HORS D'OEUVRES

Selection of 4 Stationary Hot Hors D'oeuvres

ROOM TEMPERATURE HORS D'OEUVRES

Fresh Guacamole with Tri-Color Tortilla Chips

Fresh Fruit Platter

International Cheese Display with Crackers

Encore Encore Cocktail Party Menu 44

STATIONARY HOT HORS D'OEUVRES

Selection of 6 Stationary Hot Hors D'oeuvres

ROOM TEMPERATURE HORS D'OEUVRES

Fresh Guacamole with Tri-Color Tortilla Chips

Fresh Fruit Platter

International Cheese Display with Crackers

Tuscan Antipasta Display

marinated artichokes | roasted baby peppers | tuscan bean salad |

mediterranean olives | tomato bruschetta | grilled eggplant |

portobello mushrooms | fresh marinated mozzarella | prosciutto di parma |

genoa salami | pepperoni | garlic knots

HORS D'OEUVRES
SELECTIONS

Vegetarian

- **Mini Potato Samosa**
raita
- **Edamame Pot Stickers**
soy ginger
- **Mac & Cheese Bites**
- **French Onion Pizzetta**
- **Potato Cakelette**
apple sauce
sour cream
- **Truffled Mushroom Pizzetta**

Poultry

- **Buffalo Chicken Fingers**
bleu cheese dip
- **Parmesan Encrusted Chicken**
topped w/ tomato bruschetta
- **Thai Chicken Sticks**
spicy chili sauce

Beef

- **BBQ Pulled Pork**
cheddar jalapeno corn muffin
- **Mini Cuban Quesadilla**
- **Mini Chorizo Quesadilla**
jalapeno jack cheese
- **Beef Chili**
pretzel boule
- **BBQ Brisket**
sweet potato muffin
cranberry chutney
- **Franks in a Comforter**
spicy mustard

Seafood

- **Saffron Seafood Arancini**
saffron aioli
- **Crab Cake**
lemon old bay aioli

Staff Costs Not Included

**PLEASE NOTE: INGREDIENTS ARE NOT ALL-INCLUSIVE.
PLEASE CONTACT US REGARDING ANY POSSIBLE FOOD ALLERGIES.**