



COCKTAIL PARTIES

Silver Cocktail Party Menu

Cool choices

- Fresh Mozzarella & Grape Tomato Sticks w/Basil Pesto (V) (GF)
- Fava Bean & Avocado Bruschetta w/ pecorino (V)
- Zucchini boats w/ babaganoush & roasted heirloom tomatoes (GF)(V)
- Bruschetta w/ Tapenade (V)
- Canapes with Prosciutto, Brie, Fig jam
- Shrimp & Cucumber skewers w/Soy Glaze (GF)
- Devilled Eggs w/Pickled Shallots & Parsley (GF)

Warm choices

- Vegetarian slider w/fried green tomato, mozzarella, basil aioli (V)
- Baby Potatoes with Aioli (GF) (V)
- Mediterranean Tart – w artichokes, olives & parmesan (V)
- Baked Brie w Cranberries on a canape (V)
- Thai Shrimp Cakes w/Lemongrass Dressing & Alfalfa (GF)
- Smoked Salmon Rose on Crispy Potato Pancakes (GF)
- Assorted Mini Quiche –Spinach & Feta, Potato & Bacon, Roast Red Pepper
- Asian Chicken Sticks w/Sweet Chilli Dressing (GF)
- Bacon Wrapped Apricots (GF)
- Thai Turkey Meatballs w/Satay Dressing (GF)
- Chorizo, Mushroom & Red Pepper Kabobs (GF)
- Pigs in a Pretzel w/Bavarian Mustard
- Mediterranean Meatballs w/Sun Dried Tomato Dressing (GF)



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Gold Cocktail Party Menu

For an affair with Flair

Cool choices

- Crostini w/Grilled Peach, Burrata & Basil (V)
- Mediterranean Crostini – Hummus, Roasted Red Peppers & Olives (V)
- Crostini w/ tomato pesto, prosciutto & fresh horseradish
- Crostini w/ goat cheese, rosemary poached pear & Riesling caramel (V)
- Zucchini Rolls w/Herbed Cream Cheese, Pine Nut & Arugula (V) (GF)
- Asparagus wrapped in Parma w/Saffron Aioli (GF)
- Sautéed Shrimp in a Cucumber Boat w/ Wasabi Cream (GF)
- Marinated Trout w/ Lavender Honey Dip on Roasted Sunflower Canape
- Prosciutto & Pear rolls w/arugula & Parmesan (GF)
- Sliced Roast Beef on Red Onion Ragout in a Pastry Shell

Warm choices

- Smokey Feta Cigars w/Sun Dried Tomato Dressing
- Moroccan Chicken Kabobs w/Honey Chilli Dip (GF)
- Truffled Mac & Cheese on a spoon (V)
- Baby Beef Franks wrapped in a Pretzel w/Dijon Mustard
- Dates Stuffed w/ Genoa Salami glazed w/Wildflower Honey (GF)
- Dates wrapped in Bacon (GF)
- Phyllo triangles w/ kale & pine nuts w/ fire roasted red pepper dressing (V)
- Five Spice Chicken Breast bites w/Lemon Pepper Sauce (GF)
- Moroccan style pork tenderloin w/ dried apricot compote on a poppadum chip
- Teriyaki Glazed Shrimp w/Fennel Grapefruit Slaw in phyllo shell
- Baby Back Ribs glazed w/Red Pepper Jelly dusted w/Toasted Sesame Seeds (GF)
- Sea Bass Parcels with Cilantro & Lime
- Asian Turkey Sliders on a Black Bun w/Kimchi & Tamari Mayo
- Chicken Praline in Nut Crust w/Cranberry reduction (GF)
- Baby Portabellas stuffed w/Sun Dried Tomato & Artichoke (on a spoon) (GF) (V)



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Platinum Cocktail Party Menu

For a Debonair affair

Cool choices

- Tempura Asparagus w/Smoked Bourbon Tomato Aioli (V)
- Lobster in Tomato Dill Mousseline (served in a shot glass) (GF)
- Beluga Molossal Caviar on Melba Toast w/Crème Fraiche
- Medley of Sushi (GF)
- Seared Sesame Tuna w/ Smoked Watermelon Relish & Sprouts (GF)
- Foie Gras with Caramelized Apple (GF)
- Sesame Seared Tuna with Sweet Soy & Chilli Dressing on soy cracker (GF)
- Berbere cured Chicken Liver Mousse on Rye
- Salmon tartar in artichoke heart w/sun-dried tomato & roasted pepper relish (GF)
- Oysters w/ tuna sashimi pickled shallots, pea sprouts, wasabi dressing (GF)
- Mousse de foie gras on toasted brioche w/truffled prune tarragon relish
- Asian beef tartar on melba toast w/ deviled quail egg

Warm choices

- Truffled cheese puff on rye w/ bacon
- Seared Halibut Bites w/ Sticky Miso Glaze
- Rosemary Skewers with Monkfish & Bacon (GF)
- Grilled Shrimp w/Lime Jalapeno Butter (GF)
- Saffron Coconut Soup w/Shrimp Dumpling (served in a shot glass)
- Prawn Wontons w/Wasabi Foam
- Grilled Shrimp w/Lime Jalapeno Butter (GF)
- Scallops wrapped w/Serrano Ham (GF)
- Truffled la Mer Tart – Lobster, Truffled Hollandaise in Pastry
- Lobster Tempura
- Peking Duck w/Fresh Vegetable, Hoisin Sauce in an Asian Wrap
- Five Spice Duck Breast on an Asian Crepe w/Cherry Ginger Sauce
- Seared Cinnamon Duck Breast w/Mango Compote & Papadam
- Lamb Lollipops with Orange Rosemary Crust
- Roast Lamb in Herb Crepe w/Carrot Jam, Shitake drizzle & Turmeric Aioli
- Hangar Steak Skewers w/wasabi cream sauce



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