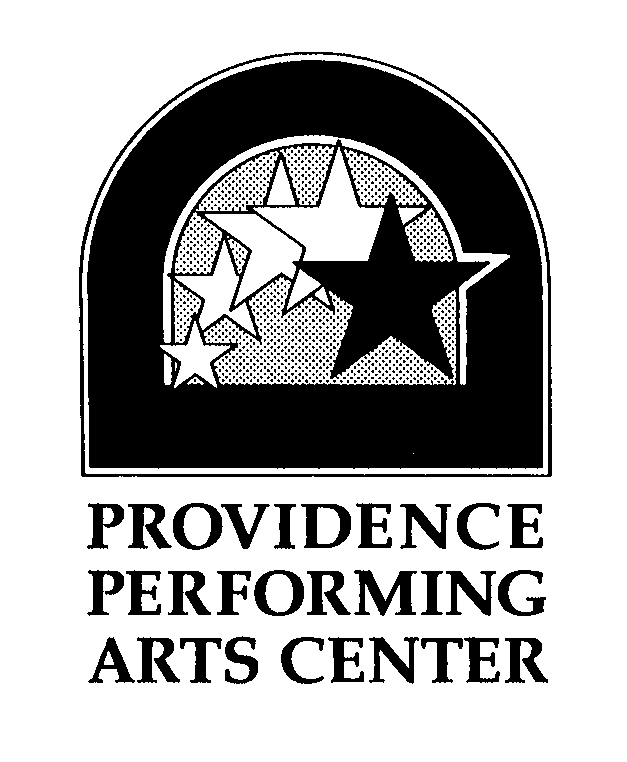
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Cocktail Party Menus

**President’s Cocktail Party Package………………..…………….…………..$28.50 per person**

1 selection from Section A

3 selections from Section B

2 selections from Section C

**VP’s Cocktail Party Package…………………..……………………………….$24.00 per person**

3 selections from Section B

2 selections from Section C

**Section A**

* Coconut shrimp with orange marmalade horseradish dipping sauce
* Beef tenderloin on French bread with horseradish cream
* Scallops on tortilla shell with avocado relish
* Skewered tenderloin with horseradish cream
* Smoked chipotle chicken salad on toasted corn bread
* Cocktail shrimp with spicy cocktail sauce
* Lobster cakes with remolade
* Garlic mashed potatoes and lobster crostini with lemon aioli
* Scallop wrapped in hickory smoked bacon

**Section B**

* Endive boats with crumbled gorgonzola, dried cranberries, and finely diced apples and walnuts
* Stuffed mushrooms
* Assorted grilled pizza
* Grilled vegetable quesadillas with guacamole and salsa
* Phyllo cups with caramelized onion and goat cheese drizzled with balsamic reduction
* Vegetable nime chow with Thai dipping sauce
* Crab cakes with cilantro cream
* Chicken sate with peanut dipping sauce
* Chicken Caesar salad in puff pastry cups
* Smoked salmon with dilled sour cream on lightly toasted crostini

**Section C**

* Assorted domestic & imported cheese display with French bread and crackers, garnished with seedless grapes
* Seasonal vegetable crudités with sweet red pepper dipping sauce
* Warm artichoke and goat cheese dip
* Trilogy of baked brie with pesto, brown sugar and walnuts, and cranberry and orange zest served with French bread
* White bean and garlic spread with lightly toasted crostini
* Basket of bruschetta with sliced tomatoes and parmesan cheese