

COCKTAIL RECEPTION

Items are priced per piece and may be selected in orders of 50 pieces

HOT HORS D'OEUVRES

Stuffed Mushrooms with Sausage and Fontina Cheese	\$2.00
Stuffed Mushrooms "Vegetarian" Duxelle, Craisins and Pine Nuts	\$2.00
Phyllo Cups with Seafood Cake Stuffing	\$2.50
Mini Vegetarian Spring Rolls	\$2.50
Chicken Satay with Thai Peanut Sauce	\$2.75
Beef Satay with Thai Peanut Sauce	\$3.25
Mini Chicken and Cashew Spring Rolls	\$3.00
Scallops Wrapped in Bacon	\$3.00
Jumbo Shrimp in Garlic Butter	\$3.75
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli	\$3.50
Fried Oysters with Wasabi Cream	\$4.00
Seafood Cakes with Lobster Sauce	\$4.25
Lamb Lollipops – Mini Lamb Chops with Black Muscat Sauce	\$5.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.25
Steamed Shomai Dumplings, Tamari dip	\$2.50
Lemon Chicken Skewers	\$2.75
Georgia Chicken "Pecan Crusted" with Peach Sauce	\$2.75
Fried Chicken Wings with Honey Mustard Dip or BBQ Sauce	\$2.00
Baked Clams Casino, Topped with Bacon and Herb Butter	\$3.50
Spinach and Feta Phyllos	\$1.75
Fried Jalapeño Poppers with Ranch Dip	\$2.00

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta	\$1.75
Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish	\$2.50
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese	\$3.00
Jumbo Chilled Shrimp Cocktail	\$3.75
Oyster Shooters with Bloody Mary Sauce	\$3.75
Gourmet Canape Cups (Select from below)	\$4.00
Summer Roll with Seaweed Salad and Orange Ginger Sauces	
Grilled Vegetables with Fire Roasted Red Pepper, Feta Dip	
Grilled Pineapple and Mango with Fruit Relish	

All Guarantees are Due 3 Business Days Prior to Your Event

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

CAPE CODDER

RESORT & Spa

STATIONARY DISPLAYS

Hot Artichoke and Spinach Dip, Toasted Crostini (Serves 40 people)	\$80.00
Baked Brie with a Fig and Port Wine Drizzle; Served with Toasted Crostini and Bread Sticks. (Serves 40 people)	\$80.00
Hot Deviled Crab Dip Served with Toasted Crostini. (Serves 40 people)	\$100.00
Mezza Platter	\$4.00 Per Person
Hummus, Babaganoush, Feta Cheese, Kalamata Olives, and Pita Chips	
International Cheese Table and Crudites Basket	\$9.00 Per Person
Served with Assorted Crackers and Toasted Crostini	

JUST FOR FUN HORS D'OEUVRES

Chicken Fingers	\$3.00
Potato Skins	\$2.50
Mozzarella Sticks with Marinara Sauce	\$2.25
Vegetable Risotto Cakes with Marinara Sauce	\$2.50
Tempura Fried Vegetables	\$1.75

PIZZAS

Tomato and Cheese Pizza, with tomato sauce and Mozzarella Cheese	\$14.99
Veggie Pizza, with peppers, tomato, onions, mushrooms, herbs & Cheese	\$15.99
Pepperoni Pizza	\$15.99
Sausage Pizza	\$15.99
Mushroom Pizza	\$15.99
Onion Pizza	\$15.99
Mushroom and Onion Pizza	\$15.99

Each Fresh-Baked Pizza is 16" and is cut into 8 slices

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