

# CAPE CODDER

## RESORT & Spa

### 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

#### **Stationary Displays**

Hot Artichoke and Spinach Dip, Toasted Crostini (Serves 30-40 people)	\$80.00
Baked Brie with a Fig and Port Wine Drizzle; Served with Toasted Crostini and Bread Sticks. Serves 40+	\$80.00
Mezza Platter	\$4.00 Per Person
Hummus, Babaganoush, Feta Cheese, Kalamata Olives, and Pita Chips	
International Cheese Table and Crudités Basket	\$9.00 Per Person

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.

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*Drink Prices – Based on a Per Drink Basis*

<i>House Brand Liquor</i>	\$7
<i>Premium Brand Liquor</i>	\$8
<i>Top Premium Brand Liquor</i>	\$9
<i>House Wine</i>	\$7
<i>Domestic Beer</i>	\$5
<i>Premium Beer</i>	\$6
<i>Non-Alcoholic Beer</i>	\$5
<i>Sodas</i>	\$2
<i>Bottled Waters</i>	\$3
<i>Cordials</i>	\$8

*Premium Brands: Stolichnaya, Absolut, Beefeater, Bacardi, Captain Morgan, Cuervo Gold, Mt. Gay Rum, Myers Dark Rum, Canadian Club, Tangueray Gin, Jim Beam, Jack Daniels, Dewar's, J&B*

*Top Premium: Johnny Walker Black, Grey Goose, Ketel One, Tangueray 10, Crown Royal, Makers Mark Bourbon*

*Cordials: Baileys, Kahilua, Amaretto, Gran Marnier*

*Domestic Beers: Budweiser & Budweiser Light*

*Premium Beers: Corona, Heineken, Amstel Light, Michelob Ultra, Samuel Adams, Bass*

*Please allow us to order your Favorite Brand in Advance.*

*Our sommelier is pleased to offer suggestions for wine and beverage pairings to accompany your menu.*

*A \$100 Bartender Fee for each Bartender applies.*

*1 Bartender per 100 Guests.*

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