



# Stone Creek Catering

## COCKTAIL PARTY MENU

Based on a 25 Guest Minimum: Butler or Stationed Service

Imported and Domestic Cheese & Cracker Display  
Relish Platter/variety of pickles and olives/marinated mushrooms & artichokes/stuffed celery sticks/radishes  
Mesquite Roasted Turkey and Black Forest Ham Sliders/served with Cranberry and Dijon Aioli  
Caprese Skewers/ sunburst tomatoes /fresh basil leaf / mini mozzarella in basil pesto  
Chilled Shrimp and Gazpacho Shooters

\$32/Guest

Marinated Beef Thai Sticks /Thai Peanut Dipping Sauce  
Honey Smoked Salmon Puffs/ capers/lemon Cream Cheese  
Baked Brie in Puff Pastry / granny smith apple and golden raisin chutney/Carr's Water Crackers  
Pear and Gorgonzola Flatbread /caramelized onions/Orange Balsamic Drizzle  
Spinach Artichoke Crab Dip / French Baguettes  
Vertical Crudités Display/ Chipotle sour cream Ranch

\$28/Guest

Mini Cordon Bleu's/Asiago Cheese dipping sauce  
Buffalo and Jalapeno Sausage Bites/ Honey Westcott dipping sauce  
Cracked Pepper Smoked Salmon Cucumber Canapes/sliced black olive capers/purple onion relish/lemon cream cheese  
Asian Vegetable Spring Rolls /Strawberry Jalapeno Dipping Sauce  
Warm Marinated Olives

\$31/Guest

Petite Prime Rib Sammie's/cheddar/onions/peppers  
Wild Mushroom Ragout on Crispy Polenta  
Crab Stuffed Wontons/ Thai chili drizzle  
Bite size Twice Baked Potatoes  
Zucchini and Goat Cheese tarts/sautéed onions

\$27/Guest

\*Note: The selections above are priced to serve as a 1-1.5 hour cocktail event

If you would like this to be served as a Tapas meal please speak to your Stone Creek Catering special event planner for pricing.

As a cocktail event, approximately 1.5-2.5 pieces per guest depending on menu selection.

**\*\*SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE\*\***

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Final count must be given to us 10 days prior to your event, if you have fewer guests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.