



Winter Cocktail Party Menu 2017

Perfect for at-home gatherings, fundraisers and open houses! Option to add basic setup assistance with delivery and/or full service available. Pickup available, too.

COMPOSED MENUS

These include a compilation of hors d'oeuvres and platters from the below list, and range from \$25-\$45 per person depending on how much you'd like to fill up your guests. We can choose the assortment, or you are welcome to choose.

A LA CARTE

All options on the below list are available a la carte, with a two dozen minimum per hors d'oeuvre variety. Choose as many or as few varieties as you'd like.

Snacks - minimum 2 dozen per selection, please.

Hors d'oeuvres range from \$22 - \$36 per dozen, depending on selection.

- Wild mushroom tartlet with truffled cashew cream
- Apple and caramelized onion tartlet with cashew cheese and rosemary
- Hearts of palm "crab" cake bites with horseradish aioli
- Olive, chickpea and tofu feta stuffed cucumber cups
- Endive cups filled with smokey tofu, dill, roasted golden beets in creamy dressing
- Cheesesteak empanadas with special sauce dip
- Two-bite sweet potato banh mi with spicy sauce, cilantro, cucumbers and carrots
- Spanakopita-style spinach bite-size pastries with tofu feta
- Mini potato and caramelized onion knishes

Platters - each serves 20

- Hummuses with olives, veggies, crackers and bread
- House-made vegan cheese platter with cultured pub-style cheese, wedges of muenster, fresh fruit, jam and crackers
- Charcuterie platter with fermented cashew cheese, tofu feta, beet pepperoni and marinated veggies