



Personal Touch

EXPERIENCE

COCKTAIL PARTY

All cocktail event packages include menu items, passing platters, off premise kitchen tools and equipment and disposable plates for stationary displays. See additional options on page 8.

40 Guest Minimum for All Cocktail Party Packages.

TIER 1

30 PER GUEST

Selection of Four Passed Hors D'oeuvres and Station from Tier 1

HORS D'OEUVRES

Franks in a Blanket

Hennessey Ketchup and Dijon Mustard

Steakhouse Spiced Beef Crostini

Seasonal Rubbed Beef topped with Horseradish

Coconut Shrimp

Pomegranate Dipping Sauce

Southern Fried Clams

Lemon Butter, Minced Red Onions, Garlic and Parmesan

Chicken or Vegetable Quesadillas

Monterrey Jack and Cheddar Cheeses, Sautéed Onions, Red and Green Peppers

Vegetable Spring Rolls

Wrapped Organic Julian Vegetables with a Side of Chili-Lime Sauce

Mac n' Cheese Poppers

Cheddar, Gouda, and Provolone Cheeses Rolled in Herb Gremolata and Panko Bread Crumbs

Ricotta and Cherry Tomato Bruschetta

Peppery and Sweet Ricotta Topped with Sautéed Red and Yellow Cherry Peppers on Toasted Rustic Bread

Breadcrumb Stuffed Cherry Peppers

Sweet Cherry Peppers Stuffed with Classic Italian Vinegar Breadcrumb Stuffing

Due Morsi Pizza Frietz

A Policastro Secret Family Recipe of Handmade Fried Pizza Dough Topped with Chunky Tomato Basil Sauce and Fresh Grated Parma

STATION

Local and Domestic Cheeses • Assorted Crackers • Crudit  with Dipping Sauce •
Rustic Bread with Pesto Parmesan Butter Spread • Dehydrated Fruits • Mixed Seasoned Olives

TIER 2

40 PER GUEST

Selection of Six Passed Hors D'oeuvres and Station from Tiers 1 or 2

HORS D'OEUVRES

Angus Beef Burger on Miniature Pretzel Bun

Aged Cheddar, Caramelized Onions and Hennessey Ketchup

Pork Pot Sticker

Pan Fried and Drizzled with a Light Chili Sauce

Lump Crab Cake

Topped with Chipotle Aioli

Dynamite Shrimp

Crispy Shrimp Tossed in a Creamy Sweet and Spicy Sauce

Miniature Chicken Taco

Tender Shredded Chicken Tossed with Salsa Verde, Onion and Cilantro

Chicken or Eggplant Parmesan Meatball

Stuffed with Mozzarella and Infused with Homemade Marinara Sauce

Chicken Cordon Bleu Bites

Breaded Chicken topped with Ham and Swiss Cheese

Chicken and Waffle Cone

Spicy Maple Drizzle

Caesar Bites

Kale, Smoked Sundried Tomato, Peppered Pecorino

Avocado Points

Seasoned with Latin Spices topped with Cherry Tomatoes

Spinach Artichoke Dip Wonton

Creamy Spinach and Artichoke Dip Wrapped in a Wonton Crisp

Grilled Vegetable and Pesto Flatbread

Seasonal Vegetables

Wild Mushroom and Goat Cheese Tartlet

Local & Domestic Oyster and Shiitake Mushrooms Infused with White Truffle and Chives

STATION

Local, Domestic and Imported Cheeses • Charcuterie • Crudit  with Dipping Sauce • Selection of Rustic Breads with Pesto Parmesan Butter Spread • Dehydrated Fruits • Mixed Seasoned Olives • Garlic Sundried Tomatoes

TIER 3

48 PER GUEST

Selection of Eight Passed Hors D'oeuvres and Station from Tiers 1, 2 or 3

HORS D'OEUVRES

Veal Burger Crostini

Mediterranean Veal with a Curry Mayo on an Herb Crostini

Miniature Beef Wellington

Filet Steak Wrapped in Puff Pastry

Short Rib Taco

Packed with Grilled Pickled Onion, Chipotle Crème

Moroccan Lamb Lollipop *+\$3

Seasoned with Mild Curry and Crusted with Pistachio Flakes

Lobster Roll

Fresh Clawed Lobster Meat with Mayo, Zest of Lemon and Parsley on a Mini Brioche Roll

Fish Tacos

Blackened Mahi, Lime Avocado Sauce

Tuna Poke Cup

Poke, Nori, Cucumber and Cilantro in an Edible Wonton Cup

Tuna Tar Tar

Sesame Crisp

Prosciutto Wrapped Duck

Accompanied with Dates and Cheddar

Quail Scotch Egg *

Hard-Boiled Egg Wrapped in Sausage Meat, Coated in Bread Crumbs and Deep-Fried

Jalapeno Popper Deviled Egg

Topped with Parmesan Crisp

STATION

Local, Domestic and Imported Cheeses • Charcuterie • Breadcrumb Stuffed Mushrooms • Crudit  with Dipping Sauce • Selection of Rustic Breads with Pesto Parmesan Butter Spread and Homemade Ricotta • Seasonal Fresh and Dehydrated Fruits • Mixed Seasoned Olives • Garlic Sundried Tomatoes

UPGRADE YOUR STATION 4 PER GUEST

Upgrade your delicious cheese station by adding 2018's Olive Oil Trend

Assortment of House Infused Olive Oils

Chile, Garlic and Rosemary Infused Olive Oils displayed In Mason Jar Decanters Paired with Homemade Focaccia Bread

BAR

Includes Disposable Tumblers

Alcohol is provided based on consumption directly to an approved outside vendor and not included in this pricing.
 Your event specialist will work with you to create your alcoholic bar service selections.
 Clients have an option to include their own alcohol. A bartender is required for all bar services.

BAR A *Recommended for soft bar only or bar servicing beer and wine*

6 PER GUEST

Flat and Sparkling Water • Sodas • Juices • Bar Fruits: Lemons and Limes • Ice • Bar Equipment and Tools

BAR B *Required for full bar service*

8 PER GUEST

Flat and Sparkling Water • Sodas • All Mixers • Juices • Bar Fruits: Lemons, Limes, Oranges, Cherries, Cocktail Onions, Cocktail Olives • Ice • Bar Equipment and Tools

Recommended Rental Addition: All Purpose Glassware **+\$4 per Guest**

Champagne Flutes, Rocks Glasses and Specialty Cocktail Glasses Available at Additional Rental Charge.

SWEETS

4 PER GUEST

Add any 2 passed or stationary sweets to your cocktail party as well as hot beverage service.

SWEETS

Vanilla Truffles

Chocolate Truffles

Tiramisu Truffles

Miniature Double Fudge Brownie Bites

Bite Sized Chocolate Chip Cookies

Seasonal Delectables (ask your event specialist)

Fruit Skewers

Add Chocolate Covered Strawberries +\$1.50 per Guest

HOT BEVERAGE INCLUDES PUMPS - SUGGESTED SAMOVAR ADDITIONAL RENTAL

Served in Disposable Coffee Cups with Lids. includes Milk, Half & Half and Sugars
China Coffee Cups and Saucers available for Additional Rental

Regular Coffee

Decaf Coffee

Tea

Hot Chocolate

DETAILS

Please contact your event specialist 212.851.8436 OR 201.488.8820 | admin@ptevents.com

REQUIRED STAFF

Staff is always required for a cocktail party event.

Staff requirements are determined based on selected menu, venue and event details.

Our events are staffed to meet our experience hospitality standards. All staff members are experience certified and are guaranteed by Personal Touch management to serve you and your guests with the highest level of hospitality.

All events will include a Captain(s), Staff, Bartender(s) and Chef(s).

ADDITIONS

Your event specialist along with the Experience team will create the experience you envision for your special event.

Rentals of Tables, Chairs, Glassware, China, Linens, Etc. • Entertainment • Décor are not yet included but can be provided by Personal Touch to upgrade your experience.

An 8% Administrative Fee will be added to selected menu and soft bar to reflect all details which go into the planning and preparation of your event.

Garbage Removal available at additional cost.

UPGRADE

Substitute any tier 1 or 2 menu item with a higher tier menu option by adding \$3 per guest per item with exclusion of * items which are an additional \$5 per guest per item upgrade.

OFF PREMISE CATERING

Included in the pricing of each menu are all kitchen tables, kitchen linens and kitchen equipment required to produce your event as well as paper and floor tape to keep your event space in pristine manner. Your event specialist will discuss with you where our chefs can produce your event at your selected venue.

DELIVERY AND SETUP

Charges vary based on event details and venue.

**Customized menus are always available to create the experience you envision for your special event.
Speak to your event specialist if you do not see something you would like to add to your cocktail party.**

Prices included in this package do not apply to customized menus.