



Catering Concepts

COCKTAIL MENU



From our kitchen to your special event!
The prices listed are for food only and based on 50 guests or more. A standard cocktail reception consists of 5 to 7 items.
Please contact a Catering Concepts Event Specialist for pricing on smaller events.

HORS D'OEUVRES

(Price based on two pieces per person)

VEGETARIAN

Black Bean Empanada

A Blend of Black Beans, Smoked Corn, and Jalapeno Peppers seasoned with Fresh Cilantro and served with a Cilantro Lime Sour Cream

\$3.50/person

Boursin Cheese Mousse

Served on an Endive Spear with Roasted Red Peppers
\$3.50/person

Caprese Skewer

With Fresh Mozzarella, Tomatoes, Basil Pesto, and a Balsamic Glaze
\$2.50/person

Brie Tartlets

Garnished with Chevrons of Fresh Strawberries with a Balsamic Glaze
\$3.50/person

Asparagus Wrapped in Phyllo

With Asiago Cheese and a Basil Crème Fraiche
\$3.50/person

Antipasto Kabob

With Fresh Mozzarella, Marinated Roasted Tomato, Kalamata Olives, and
Artichoke Hearts
\$3.50/person

Vegetable Spring Rolls

Fresh Vegetables wrapped in Rice Paper. Served with a Cucumber Wasabi
Aioli
\$3.00/person butler passed

Golden Fried Vegetable Lumpia

With a Spicy Plum Sauce
\$2.00/person

CHICKEN

Caribbean Chicken Skewer

With Grilled Pineapple and Roasted Red Peppers. Served with a Coconut
Rum Sauce
\$3.50/person

Curry Chicken Spring Roll

Curried Chicken with Napa Cabbage and Shredded Carrots rolled in Rice
Paper and served with a Thai Peanut Sauce
\$3.50/person

BEEF/PORK

Sirloin and Gorgonzola wrapped in Bacon
With a Roasted Garlic and Orange BBQ Sauce
\$4.25/person

Beef Tenderloin Sandwiches
Served on Mini Potato Rolls with Horseradish Aioli
\$3.50/person

Cracked Pepper Seared Beef Tenderloin
Served on a Brioche Round with Red Onion Marmalade, Crumbled Stilton
and Alfalfa Sprouts
\$4.00/person

Smithfield Ham
Served on Mini Potato Rolls with a Honey Mustard Spread
\$3.25/person

SHELLFISH/SEAFOOD

Mini Chesapeake Bay Crab Cakes
With a Dill Dijon Sauce or a Cucumber Wasabi Aioli
\$3.75/person

Classic Shrimp Cocktail
With Key West Cocktail Sauce. Each portion is a ¼ pound per person
\$6.75/person

Coconut Beer-Battered Shrimp
Large Shrimp Breaded with Toasted Coconut and Golden Fried and served
with an Orange Marmalade Horseradish Sauce
\$4.00/person

Smoked Gouda and Horseradish Stuffed Shrimp
Wrapped in Bacon with a Smokey BBQ Vinaigrette
\$4.50/person

Crab Remoulade
In a Pastry Cup garnished with Fresh Chives
\$3.00/person

New Orleans Crab, Andouille, and Roasted Corn Fritters
With a Cajun Aioli
\$3.50/person

Smoked Bacon wrapped Sea Scallops
With a Granny Smith Apple Tartar Sauce
\$3.50/person

STATIONARY HORS D'OEUVRE DISPLAY



With the freshest of food and focusing on local seasonal ingredients, our stationary Hors D'oeuvres display is a work of art. Utilizing draped fabric, assorted props, fresh flowers and greens, unique containers and different levels, creating a colorful, yet stylish presentation.

Fresh Fruit Display

To include Cantaloupe, Golden Pineapple, Seedless Grapes, and Strawberries

\$3.50/person

To Compliment Your Fruit Display

Pina Colada Dip, Romanoff Sauce, Kahlua Chocolate Fondue or Raspberry Yogurt Dip

\$.50/person

Cheese Display

Pepper Jack Cheese, Cheddar, Havarti, and Smoked Gouda. Served with Assorted Crackers

\$2.00/person

Whole Block Cheese and Fruit Display

Wisconsin Cheddar, Stilton Blue, Boursin Spread, Double Crème Brie, Red Seedless Grapes, and Fresh Strawberries. Served with Rustic Breads and Assorted Crackers

\$5.50/person

Tangier Island Crab Dip

Served with Assorted Crackers

\$2.50/person

Smoked Gouda and Roasted Tomato Fondue

Served with Assorted Breads and Crackers

\$2.00/person

Smokey Jalapeno Chicken Dip

Served with Tri-Colored Tortilla Chips

\$2.50/person

Spinach and Artichoke Dip

Served with Assorted Crackers

\$2.00/person

Nine Layer Dip

Served with Tri-Colored Tortilla Chips

\$2.00/person

Anti Pasta Display

A beautiful Presentation of an Italian Classic featuring Marinated and Grilled Zucchini, Summer Squash, Roasted Eggplant, Roma Tomatoes, Red Bell Peppers, Fresh Mozzarella, Mediterranean Olives, Genoa Salami, and Marinated Artichokes. Served with Assorted Rustic European Breads

\$7.50/person

Build Your Own Bruschetta

A Creative Display of Spreads and Tapenades to build on Your French Bread Crostini featuring Roasted Red Pepper Hummus, Olive Tapenade, Boursin Mousse, Tomato-Basil Concasse, Baba Ghanoush, and Aged Parmesan Cheese.

\$4.50/person

Chesapeake Seafood Display

A crowd pleaser featuring Jumbo Cocktail Shrimp, Cocktail Blue Crab Claws, chilled Marinated Mussels, Cherry Stone Clams, and Oysters on the Half Shell. Served with Cocktail Sauce and Drawn Butter

\$16.00/person

Mini Chesapeake Seafood Display

A crowd pleaser featuring Jumbo Cocktail Shrimp and Cocktail Blue Crab

Served with Cocktail Sauce

\$11.00/person

DESSERTS

A Sweet and Delicious end to any event. Our Desserts are made with only the finest ingredients, and a variety of options are available for your selection.

Assorted Dessert Miniatures

\$3.50/person

Select 3 from the following:

Chocolate Chip Cookies

Lemon Cooler Cookies

Gourmet Hope Royale Cookies

Petit Lemon Squares

Mini double Chocolate Brownies with Peanut Butter Drizzle

Southern Pecan Pie Tartlets

Key Lime Tartlets

Specialty Assorted Dessert Miniatures

\$4.50/person

Select 3 from the following:

Miniature Fruit Tartlets

Petit Tartlet Shell with Vanilla Custard Garnished with Strawberry, Kiwi, Mandarin Orange, Blueberry, and Drizzled with an Apricot Glaze

Seasonal Petit Fours

Iced and Decorated Petit Cakes with Seasonal Garnish

Chocolate Sobinette Mousse Cups

Choice of Mocha Espresso Mousse or Passion Fruit Mousse

Peanut Butter Coated Maraschino Cherries

Dipped in Chocolate

Mini Strawberry Shortcake

Served In a Mini Martini Glass

English Trifle

Fresh Berries, Pound Cake, Vanilla Custard, and Whipped Cream served in a Mini Martini Glass

DESSERT RECEPTIONS

Ever increasingly popular, let our Event Specialists design a beautiful reception to fit your concept. Some popular options include Chef Attended Flambee' Stations, Chocolate Fountains, and Candy Stations.

BEVERAGES

Assorted Sodas
\$1.50/person

Coffee Service
\$1.50/person

Bar Set-ups

Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix, Sour Mix, Tonic and Soda Water, Coke, Diet Coke, Ginger Ale, 7-Up, All Fruit Garnishes, Beverage Napkins, Straws, Ice, and Party Mix
\$3.50/person

ADDITIONS TO MENU PRICING

Catering Concepts is a full service off-premise caterer that offers attention to every detail. The following are items that will be customized to your event based on your menu choices, type and hours of your event.

Service Staff

Chefs, Kitchen Staff, Captains, Servers, Station Attendants, Bartenders and Dishwashers

Rentals

Tables, Linens, Chairs, China, Glassware, Flatware, etc.

Liquor License

Catering Concepts has a full caterer's liquor license and can accommodate a variety of beverage scenarios to fit your event.

Selection and pricing are updated regularly. Pricing does not include labor or any required rentals. All prices are subject to State and Local Tax. A 10% Service Charge will be added to all events. Our Event Specialists will be happy to assist you with any questions you may have. Thank you for considering Catering Concepts for your next event!

Catering Concepts

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