

**Event Menu – Corporate Cocktail Party
with Passed hors d'Ouvres
Thursday, January 14, 2010**

TIME: 5:30pm – 8:30pm (3 hours)
LOCATION: Lion's Eye Institute, Ybor City
ATTENDANCE: 150 guests
DESCRIPTION: 3 hour corporate cocktail reception, upscale feel and look

Menu

Signature Appetizer Bites (passed throughout the event)

Mini Crispy Chicken Tacos

marinated grilled chicken, & smoky chipotle salsa (mild) in a crispy mini-taco

Mini Grilled Cheese Sandwiches

served atop a shooter of tomato-basil soup (veg)

Fried Mac-N-Cheese Lollipops

Comfort food meets class! We serve them at nearly every event and they are a hit!! (veg)

Gourmet Cheeseburger Sliders

*Miniature Angus beef burgers, melted pepper-jack cheese cheese
with a hint of Scotchbonnet mayo*

Andouille Sausage Skewers

With manchego cheese and roasted red pepper on a knotted bamboo skewer

Seared Ahi Tuna

with avocado-tomato relish and chili-cilantro vinaigrette, served on crispy wonton triangles

About This Event

When a top notch local videographer began to plan their re-launch party, they came to us in search of a menu of heavy passed hors d'Ouvres that would wow the guests but also remain "down to earth." This turned out to be a terrific selection and perfectly complimented the evening of drinks, dancing and entertainment.

-call us to discuss having a similar menu specially designed for your event -

