

Private Cocktail Party – Sample Menu

Saturday, March 14, 2009

TIME: 7pm – 11pm CONTACT: Kevin Lacassin
LOCATION: “The Villa,” mansion, poolside party PHONE: 813-731-0819
ATTENDANCE: 150 guests, by RSVP EMAIL: catering@goodfoodtampa.com
DESCRIPTION: 4 hour cocktail party; food and service only

Menu

Passed Signature Appetizer Bites (Served Throughout the Party)

Pan sautéed Jumbo Lump Crab Cakes

with Creole white remoulade sauce

Fried Mac-N-Cheese Lollipops

comfort food meets class! One of our most requested signature items

Seared Ahi Tuna

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

Thai Chicken Salad

Thai style chopped chicken salad with a peanut satay sauce, served in a wonton cup

Stationary Small Plates and “Grab & Go” Display

Mini Chicken and Waffle Bites

Boneless fried chicken bites on mini waffles, with pecan-maple butter

Cajun Chicken and Sausage Jambalaya

the real deal, made by a Ragin’ Cajun

Bowtie Pasta

with applewood smoked bacon, sun-dried tomatoes, blue cheese and cracked pepper cream sauce

Penne Pasta Primavera

fresh seasonal vegetables in roasted red pepper cream

Gazpacho Soup Shooters

with spicy boiled shrimp

Dessert Station

Tower of Sweets

an artfully designed vertical buffet of assorted cheesecake lollipops, cream puffs and mini éclairs

About This Menu

Here’s a great cocktail party menu that goes outside of the box, using a variety of unique and familiar passed hors d’oeuvres as well as a self serve small plate presentation. This allows guests to dine at their leisure throughout the evening with small bites of food while still enjoying the social and cocktail aspects of this event. Including service and high quality plastic ware, a menu of this nature may cost \$31 and above per guest.

