



SAMPLE SOCIAL EVENT

MENU

A P P E T I Z E R S

CHICKEN SATAY

FLAVOR PACKED COCONUT MARINATED CHICKEN SATAY
PAIRED WITH A BOLD GINGER INFUSED PEANUT SAUCE

MINI CRAB CAKES

WITH REMOULADE

CHORIZO STUFFED MUSHROOM

CHORIZO STUFFED MUSHROOM MUSHROOMS FILLED WITH SPICY
CHORIZO & HERBED BREADCRUMBS, BAKED UNTIL GOLDEN

CHARCUTERIE PICKS

ENJOY BITE-SIZE CHARCUTERIE PICKS FEATURING BOLD SALAMI, EXQUISITE
SPANISH OLIVES, RICH MANCHEGO CHEESE, AND CHERRY PEPPERS

FRUIT PLATTER

ASSORTED MELONS, GRAPES, PINEAPPLE, STRAWBERRIES

MEDITERRANEAN MEZZE BOARD

OLIVE TAPANADE, CURRIED CAULIFLOWER HUMMUS, ASSORTED SEASONAL
VEGETABLES, ASSORTED ARTISINAL CHEESE, AND GRILLED PITA

THAI CHICKEN MEATBALLS

THAI INFUSED CHICKEN MEATBALLS IN A TANTALIZING SWEET
AND SPICY CHILI SAUCE

BEEF & BRIE PASTRY

WHERE TENDER BEEF MEETS RICH BRIE ENTWINED IN A
DELICATE PASTRY, ADORNED WITH POACHED PEARS