

THE ONE FORK COCKTAIL MENU

INCLUDES

Your choice of five cold items

Your choice of three hot items

Linens and Skirting for the Buffet

Six-inch Glass Plates

Floral Centerpiece for Buffet

Uniformed Attendants

Lemonade and Gourmet Coffee Station

\$18.95 per person, plus gratuity and sales tax

(This menu is customized for a two- to three-hour event.)

COLD ITEMS

Free Form Antipasto Station of Assorted Cheese, Gourmet Olives, Grilled Vegetables, Roasted Garlic, Marinated Vegetables and Dry Cured Meats

Cherry Tomato, Basil and Fresh Mozzarella Kabobs with
Balsamic Vinegar, Olive Oil and Garlic Dip

Tomato Focaccia squares with Caramelized Onions

Cucumber Cups with Spicy Shrimp Cocktail

Teriyaki Chicken Skewers with Thai Peanut Sauce

Italian Torte Layers of Pesto, Herb Cream Cheese and
Roasted Sweet Peppers with Crostini

Fresh Cut Fruit Platter: Watermelon, Honeydew, Cantaloupe, Pineapple and
strawberries and Raspberry Yogurt Dip

Puffs Filled with Chicken Salad and Orange Marmalade

Asparagus Tips with Peppered Cream Cheese Wrapped in Roast Beef

Panini garlic chips with Bruschetta, Tapas, and Hummus

Grapes Rolled in Blue Cheese and Crushed Walnuts

Baby New Potatoes with Garlic Cream Cheese,
Crumbled Bacon and Chives

Smoked Salmon Crostini with Capers, Dill and Lemon Zest

Crostini Di Polenta with assorted toppers and sauces

HOT ITEMS

Meatballs in Creamy White Wine and Dill Sauce

Swiss cheese Fondue with Assorted Breads for Dipping

Honey Drizzled Spicy Chicken Drummers

Mashed Potato with Assorted Toppings: Shredded Cheese, Bacon, Mushroom
Gravy, Diced Onions, Sour Cream and Chives

Hot Stuffed Mushroom with Three Types of Cheese,
Diced Onion and Bacon (passed)

Spanakopita: Baked Phyllo Dough Filled with
Spinach and Feta Cheese (passed)

Baked Brie with Apricot Jam, Slivered Almonds and Crostini

Mini assorted Flat: Meat or Vegetarian

Italian Puff Turnovers (Caramelized onions, peppers,
and spicy Italian sausage)

Remake (bacon-wrapped dates stuffed with pecans)

Miniature Tacos with 2 salsa, guacamole, grated cheese, and sour cream
Grill cheese panini with a tomato bisque

Mini homemade calzones

Grilled Italian Sausages

COCKTAIL MENU ADD-ONS

ADD DESSERT

(Choose Three)

Chocolate Dipped Strawberries

Dessert Squares

Cream Puffs

Mini Glazed Fruit Tarts

Rich Chocolate Brownies

White Chocolate Dipped Fortune Cookies

\$2.75 per person, plus gratuity and sales tax

ADD CARVING STATION

(Your choice of two entrées)

Roasted Pork Tenderloin with Rosemary and Orange Sauce

Baron Beef with Horseradish Whip

Mustard Glazed Ham

Roasted Turkey with Cranberry Sauce

Fresh Rolls and Whipped Butter

\$3.50 per person, plus gratuity and sales tax

ADD SAUTE STATION

(Choose One)

Tortellini with Marinara and Alfredo

Shrimp in White Wine, Garlic and Lemon

\$3.25 per person, plus gratuity and sales tax

RAYNA'S SPECIALTIES

Lollypop lamb chops

Miniature Beef Wellingtons

Crab Cakes with a zesty red pepper sauce

\$4.50 per person, plus gratuity and sales tax