

The Library Cocktail Party

\$35 per person

Includes Fountain Soda, Coffee & Tea

Selections must be ordered in advance with a guaranteed head count ten days prior to your function.
20% service charge and applicable state sales added to your total.
25 person minimum. Prices subject to change.

Includes three hours of:

An assortment of seasonal fruits
Chef selected cheeses & crackers
Vegetable Crudité

Your choice of five passed Hors d'oeuvres:

Skewered chicken satay with spicy peanut dipping sauce
Seared ahi tuna on wonton crisps with wasabi aioli
Grilled bistro fillet on a Parmesan crostini with chive oil and horseradish cream
Fresh mozzarella and ripe tomato with roasted garlic and basil on a Parmesan crostini
Mini vegetable spring rolls with sweet Thai chili dipping sauce
Blackened skewered chicken with asiago Alfredo dipping sauce
Roasted crimini mushroom caps filled with sweet Italian sausage
Crispy sesame ginger shrimp toast
Rhode Island clam fritters with lemon dill tartar sauce
Chourico stuffed mushrooms with creamy mozzarella and crispy panko crust
Crispy fried mac & cheese croquettes
Pulled pork barbeque sliders with creamy vinegar slaw
Masa harina cakes topped with pulled chicken, black bean relish and basil aioli
Fried calamari
Handmade crab Rangoon with spicy mustard and sweet dipping sauce

Your Choice of Chef's Pasta Bowl Choices: *(served with fresh bread & butter)*

Penne pasta with Choice of One Sauce:

Basil Marinara Sauce

Vodka Sauce

Basil Pesto Sauce

Roasted Vegetable Cream

Additional Hors d'oeuvres Upgrade Options:

Honey mustard scallops in crispy apple wood smoked bacon

Mini Maryland style blue crab cakes with chipotle aioli

Shrimp cocktail with cilantro lime cocktail sauce

Short smoked salmon fillet on crispy potato chips with capers, red onion and Dijon aioli

Mini puff pastry cups with lobster Madeira cream

\$7

Additional Pasta Upgrade Options:

Baked Macaroni & Cheese \$

Penne Carbonara \$2

Cheese Tortellini Marinara \$2

Cheese Tortellini with Pesto Cream \$3

Mushroom Ravioli with Porcini Cream \$4

Lobster Ravioli with Roasted Tomato \$7

Veggie Paelha \$3

Paelha Carne \$5

Paelha Valencia \$9