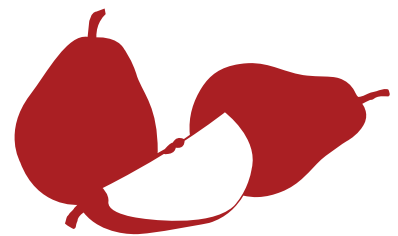


## Cocktail Buffet



4redpears

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Menu: Cocktail Buffet

## Cocktail Buffet

A Cocktail Buffet with is a good way to provide all of your guests a selection of passed & placed food items during an event without committing to a fully seated affair.

Start the soiree by offering small hot & cold Hors for about 30 minutes or so; a speech, presentation or remarks may be used as a "transition" & the Buffets or Stations will open shortly thereafter. This format is softer, less scripted & allows for more creativity in menu designs & service option. The traditional seating arrangement gives way to a more fluid, modern café seating where guests will stay at a table an average of twenty minutes instead of the full two hours of a formal dinner party. Cocktail parties are ideal for those with a diverse crowd, an agenda-driven event or those who are trying to frame & control the timeline & relevant costs associated with entertaining.

Typically a Themed Food Station will have an attendant who facilitates the service process and answer any questions regarding the menu. Additionally, we suggest using small frames placed on the buffet that list what is being offered. We do not use heating elements on our buffets; rather we have a buffet runner whose sole job is to retrieve fresh platters of food from the kitchen. The food is always fresh and attractive, from the start to the end.

### The Official Definition of a Cocktail Buffet

A buffet is a light meal serving system where patrons serve themselves. It is a popular method of feeding large numbers of people with reduced staff. The term is also used to describe a sideboard, an antique form of furniture which was sometimes used to offer the dishes of a buffet meal to guests, in a private home

### Menu Schedule:

Early October to Mid April: Winter Solstice Menu

Mid April to Early October: Spring & Summer

Specialty menus: by Request only



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## Potomac Cocktail Buffet

\$25 per Guest

### All American Cheese Board

Selection of Artesan Cheeses from Vermont, Wisconsin, Virginia, New York & Pennsylvania Surrounded by Grapes, Dried Fruits, Nuts & Chef's Autumn Compote  
Baskets of Hearth Baked Breads, Grissini and Crackers

### Make your own Surf & Turf

#### 3Citron Steak

Our Citron-Pepper Marinated Angus Flank Steak, sliced Bright Red-Pink and presented with our 2Sauces: Sweet & Sour Onion Compote & Black Olive-Roasted Tomato Relish

#### 3Citron Salmon Cakes

Pecan Crusted Salmon Cakes, Sautéed in Butter on Site  
Fried Sage & Chili Hazelnut Butter

### Green & White Vegetable Crudités

Zucchini, Broccoli, Cucumber, Cauliflower Florets & Sweet Potato Finger,  
Jicama, Winter Carrots  
Four Autumn Herbs Dipping Sauce

### Individual Ramequins of Mac & Cheese

Vermont Cheddar & Double Cream, Orchiette Pasta, Light Bechamel  
Baked to a Perfect Golden Brown Crust



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## Tuscan Cocktail Station

\$ 29 per Guest

### Fromaggi di Firenze

Pecorino, Gorgonzola & Goat Cheese Drizzled with Honey, Olive Oil & Toasted Nuts Surrounded by Grapes, Dried Fruits & Chef Sean Seasonal Compote  
Baskets of Focaccia, Baked Flat Breads and Crackers

### Homemade Grissini

Puff Pastry Baton, Sprinkled with Sea Salt, Pepper, Rosemary  
Slow Baked with a Dusting of Parma

### 3Olives & 3Oils

Jumbo Purple, Pitted Kalamata & Green Picholine Olives.  
Unfiltered Organic Olive Oil, Tuscan Cold Pressed Virgin Olive Oil, & Saffron  
Roasted Garlic Signature Olive Oil. Baskets of Crust Baguettes & Ciabatta Bread

### Caramelized Onions Squares

Local Onions, Sauted with Winter Herbs, Fennel Seeds  
Baked with a Sprinkle of Parmesan. Cut into Small Bites

### Beef Tenderloin Bruschetta

Sliced Rare Beef with Scallion Coulis on Herb Toasted Bread Manchego Cheese  
Shavings Drizzles of Grape Seed Oil

### Mediterranean Scampi

Lemon & Oregano Poached Shrimp Olive Tapenade

Optional item

### Antipasto

\$6 per person

Marinated Mozzarella, Pecorino, Bel Paese and other Italian Cheeses  
Garlic Sausage, Hand-carved Sopresseta Ham & Cubed Pepperoni  
Sun-dried Tomato, Basil & Olive Pestos  
Garnished with Bowls of Marinated Artichokes, Olives, Eggplant, Mushrooms,  
Green Beans, Onions drizzled with Balsamic Syrup  
Presented with Baskets of Italian Breads & Focaccia



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## Mezze Cocktail Party

### Placed and Passed Appetizers

\$ 12 per person

#### Cold Tomato Soup

A Classic Mediterranean Dish, with a Hint of Curry  
Harissa & Lime Relish

#### Falafel in Lettuce Cups

All Vegetarian Falafel "Marbles"  
Served Warm in a Lettuce Cup

#### Souk Lollipop

Small Lamb Chop, Spiced Rubbed & Char Grilled  
Side of Apricot-Onion Chutney

#### Grilled Baba Ganoush & Red Pepper Hummus

Made with Grilled Eggplant, Tahini & Sweet Garlic  
Presented in A Flat Dish with a Dusting of Crushed Pistachios  
Chick Peas Puree, Accented with Roasted Red Peppers,  
Toasted Pita Chips

#### Basket of Toasted Zaatar Flat Breads

Warm Pita Triangles Olive Oil & Marrakesh Blend of Cured Olives



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## On the Buffet

\$ 34 per person with any 2 entrees

### Cucumber, Onion, and Tomato Salad

Salted Onions & Cucumbers, Tossed with Diced Tomatoes, Fresh Parsley & Served Cool with a Peppermint-Lemon Vinaigrette

### Couscous & Raisins Salad

Tossed with Olive Oil, Fresh Coriander Leaves  
Nutmeg-Garlic Dressing

### Pomegranate-Orange Grilled Beef

Orange-Cinnamon & Pomegranate Molasses Marinated Flank Steak  
Sliced into Strips, Sprinkle of Fresh Herbs

Or

### Leg of Lamb

Butterflyed & Roasted on a Bed of Rosemary & Lavender Sprigs  
Studded with Garlic Cloves & Red Pepper Corns

### Bread & Zataar Crusted Codfish Steak

Roasted & Served with a Cured Olive Vinaigrette  
Fried Lemon & Orange Zests

Or

### Cumin-Rubbed Salmon Paves

Dry Rubbed Salmon Steak Served Hot  
Lemon-Mint Chutney

### Jeweled Rice

Basmati Rice Studded with Dried Fruits, Nuts & Rose Petals  
Cooked with Saffron, Pistachios & All Spice

### Red & Green Tian

Alternating Sliced Courgettes & Tomatoes  
Flash Baked with Garlic & Olive Oil

Or

### Ginger-Lemon Pearls

Baby Carrots, Tear Drop Tomatoes & Pearl White Cauliflowers  
Sautéed in Olive Oil with Minced Ginger & Lemon Peel



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## Coffee and Dessert Station

### Silver Service Coffee Station

Regular and Decaffeinated French Roast Coffee, Served from Silver Samovars  
Sweeteners, Sugar, and Half & Half

### Winter Mix & Match 2 Selections

Plated options individual Serving: \$ 4.00 per Guests  
Buffet Service in larger Platter: \$ 3.00 Per Guests

### 2Bars and Rocks

Lemon-Raspberry with Confectioner's Sugar, Southern Pecan  
Chocolate-Chocolate Brownies Finished with a Splash of Godiva Chocolate Liquor

### Banana Brioche Bread Pudding

Buttery Brioche Bread Laced with Bourbon-Soaked Raisins,  
Walnuts & Winter Spice  
Baked in Sweet Custard drizzled with Butterscotch Sauce  
Presented with Vanilla Crème Anglaise

### 3Cookies

Chocolate Chip Cookie; Candied Lemon-Sugar Cookie &  
Oatmeal & Raisin Cookie  
Dusted with Snow White Powdered Sugar

### Apple-Cranberry Crisp

Baked with Sweet Buttery Walnut Topping presented with Orange  
Whipped Cream