



Buffet Cocktail Dinner Menu

Description -----

Buffet Cocktail events are for those that desire a less structured, less formal and less traditional event. It is a wonderful way to entertain for those who want a more “party” atmosphere. This reception provides a variety of foods and generally consists of two heavier items such as cocktail sandwiches with a balance of hot and cold heavy hors d’oeuvres. The meal is substantial enough to be dinner but all items are of the finger food variety, with no utensils needed. The buffet is ready and available to your guests upon arrival and allows your guests to mix and mingle freely and eat when ready. This style of event does not provide seating for all of your guests (generally 1/2 - 2/3 seating, location specific). A guaranteed guest count is required seven days prior to the event or additional charges may apply.

Buffet Cocktail Menu - *(The buffet consists of a total of 8 items)* -----

LIST 1 - *Choose two items*

- *Roasted Turkey, Bacon, Romaine, and Balsamic Rosemary Aioli on French Baguette
- *Cubano – Roast Pork, Smoked Ham, Pickles, Mustard, Cheese on Ciabatta Bread
- *Roast Chicken, Mozzarella, Tomato, Basil, Pesto, on French Baguette
- *Curry Chicken Salad with Dates and Almonds on Cocktail Croissants
- *Grilled Seasonal Vegetables with Avocado and Dill Sauce on French Bread *V
- *Vegetarian Antipasto Platter & Crostini -Marinated Vegetables, Mozzarella, and Olives *V
- *Local and Imported Cheese Display with Garnish *V
- *Smoked Salmon Platter with Red Onion, Capers, Dill, Lemon, and Cucumber with Crostini (\$3.00 extra)
- *Antipasto Platter – Assorted Artisanal Meat, Marinated Mozzarella, Charcuterie, Rustic Breads (\$3.00 extra)
- *Beef Tenderloin with Horseradish Aioli, Arugula, and Peppadew Relish on French Baguette (\$3.00 extra)

LIST 2 - *Choose two items from this list to give your buffet a pop of beauty and color*

- *Cherry Tomato, Mozzarella, and Basil Skewers *V
- *Artichoke Parmesan Dip with Pita Toasts and Flatbreads *V
- *Fresh Vegetable Crudit  with Creamy Garlic Sauce *V *GF
- *Fresh Fruit Display *V *GF
- *Lemon Garlic Hummus & Marinated Olives with Pita Toasts *V
- *Boursin and Fresh Herb Stuffed Cherry Peppadew *V *GF
- *Grilled Shrimp with Avocado Aioli *GF

LIST 3 - *Choose four items from this list to complete your unique menu*

- *Crab Cakes with Remoulade
- *Creamy Chicken Croquettes
- *Toasted Ravioli with Tomato Basil Sauce
- *Beef Meatballs with Sweet & Sour Sauce
- *Skewered Marinated Shrimp with Red Pepper Chimichurri Sauce *GF
- *Grilled Chicken on Skewer with Spicy Quince Sauce *GF
- *Grilled Jerk Chicken on Skewer with Honey Tamarind Glaze and Pineapple
- *Chorizo & Mango Cheese Stuffed Mushrooms *GF
- *Toasted Mushroom Ravioli with Pesto Sauce *V
- *Bruschetta with Green Olive Tapenade, Roasted Tomato Marmalade and Zucchini *V
- *Wild Mushroom, Sherry & Fontina Cheese in Puff Pastry *V

- *Sesame Tuna Skewers with Honey Wasabi Sauce (\$2.00 extra) *GF
- *Korean Short Rib on Wonton with Pickled Scallion (\$2.00 extra)
- *Spinach Stuffed Mushrooms (\$2.00 extra) *GF
- *Carrot Caraway Fritters (\$2.00 extra)
- * Truffle Cauliflower Fritters (\$2.00 extra)

Coffee -----

*Freshly Brewed Local Dubuque Regular/Decaf Coffee and Hot Tea

Price -----

\$50.00 per Guest

Additional menu items from List 2 or 3 can be added to your buffet at \$4.50 per guest per item.

Price Includes -----

- Prices are based on a 3-hour event.
- Standard Floor diagram

*A 22% service charge is added to final invoice (sales tax charged when applicable).
Prices are good for events occurring before December 31, 2020.*