

Cornucopia Caterers



Magical Evening Cocktail Reception"

Tray Passed Hors d' oeuvres

Grilled Baby Lamb Chops
with mint pesto for dipping

Filet Mignon Rosettes on toasted Garlic Crostini
*Marinated, grilled and served with onion marmalade,
chopped chives, horseradish crème fraiche*

Tostones Cups with Ceviche
Plantain banana cups with guacamole & fresh red snapper ceviche

Grilled Citrus Chicken Skewers
with grilled Orange Peel

Bocconcini with Sundried Tomato
*Baby mozzarella balls marinated with fresh basil, olives
Light garlic skewered with sundried tomato curl*

Ahi Tuna Poke in WonTon Cups
*Fresh ahi tuna, sesame ginger soy sauce, chives, fresh avocado
Wasabi cream fraiche*

Grilled Veggie & Goat Cheese Wrap
*Array of grilled veggies, sundried tomato goat cheese
Wrapped in clear tortilla*

Smoked Salmon & CrispyVeggie
*A luscious array of julienne carrots, celery root, and chives in a champagne mayonnaise
wrapped in smoked salmon*

King Crab Egg Rolls
*Crab meat and vegetables wrapped in a crunchy egg roll
and topped with a delicious Asian glaze*

MuShu Chicken
in lettuce cups topped with plum sauce

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Antipasto & Grilled Vegetable Cascade

*marinated mushrooms, marinated artichokes, assorted olives,
provolone, assorted spicy and mild salami
marinated baby mozzarella bocconcino balls
with sundried tomatoes, garlic, olives,
hearts of palm, roasted red peppers, roasted eggplant,
zucchini, yellow crookneck squash, asparagus spears
red, green, yellow bell peppers
brushed with extra virgin olive oil, lightly seasoned and grilled to perfection
served with gourmet mini rustic rolls & thinly sliced french baguettes,*

Bruschetta Bar & Assorted Dips

with assorted breadsticks & toasted crostini & parmesan crisps

Lemon Artichoke Dip

Roma tomatoes, garlic, fresh basil, olive oil

Baked artichoke and spinach Dip

Pistachio and Walnut Truffles

with Port wine Cheese

wrapped around red grape center

Herbed Cream Cheese & Sundried Tomato Basil Pesto

Walnut Cheddar Cheese Balls

Served with mango chutney

Brie

with currants & almonds

served with gourmet crackers

Soup & Mini Grilled Cheese Sandwich Bar

Served in small crystal mugs.....

Roasted Red Pepper Soup

Carrot Ginger

Crème of Broccoli

Tomato Bisque

Served with.....

Assorted Grilled Cheese Triangles

cheddar & monterrey jack & brie cheeses

Grilled on San Francisco Sour Dough

Filled with fresh basil, sautéed mushrooms,

sundried tomatoes, caramelized onions

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"Sausage Bites"

Served on Mini Crusty French Rolls
Andouille Louisiana Spicy Chicken Sausage
Turkey Apple Sausage
Italian Sweet Sausage
Chorizo Spicy Sausage
Sausage with Artichokes
Served with Sautéed Onions & Peppers
Marinara Sauce & Spicy Mustard, Mango Chutney

Martini Mashed Potato Bar

Buttermilk Mashed Potatoes

presented elegantly in a Martini glass

your choice of gourmet toppings:

sundried tomatoes, cheddar & jack cheese, feta cheese, sour cream, chives,
matchstick vegetables,

red, yellow & green roasted peppers,

caramelized onions, mushrooms sautéed in red wine,

fresh salsa, caviar, fresh spinach, kalamata olives

artichoke hearts, asparagus, parmesan cheese

**Can add salmon or meat ribbons for toppings*

Grilled Assorted Skewers Bar

Bamboo Skewers with your selection of:

Beef, Chicken, Fish, Assorted Raviolis, Vegetables, Potatoes

served with an assortment of dipping sauces:

peanut, apricot, mango, ginger garlic soy, salsas

Carving Station

Chefs to carve:

Your selection of roasted meats in mini rolls

Freshly Roasted Turkey

Grilled Tri-Tip

Dijonnaise, mango chutney, horseradish crème fraiche

Cranberry Orange Relish

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Viennese Table Extravaganza

Assorted Mini Tarts and Pastries...

*Pumpkin, Apple, Pecan Tarts, Fresh Fruit Tarts,
Chocolate Mousse Boxes, White Chocolate Mousse Boxes, hazelnut mousse, pecan tarts,
Strawberry Florentine Baskets, Chocolate Éclairs, Napoleons, Tiramisu, baby cheesecakes
with strawberries, crème Brule, mocha cups, sugarnolies, chocolate raspberry mousse,
amaretto marzipan, black forest, chocolate truffle torte,
Chocolate Truffle Brownies & Luscious Lemon Bars*

French Roast Decafienated Coffee Station

with condiments

"Mystical Magical Martini Bar"

Magical "Misting" Martinis....

with Gourmet Vodkas...

Kettle One, Skyy & Stolichnaya Vodka,

to include:

Dry/Regular & Dirty, Cosmopolitans, Sour Apple

& Lemon Drop & Pomegranate Martini

Liquor & Condiments to include:

Cranberry Juice, Sour Apple, Triple Sec,

lime & lemon Juices, sugar cubes, green apples, pomegranates,

Cabernet Sauvignon, Merlot & Chardonnay

Imported & Domestic Beers

Heineken, Samuel Adams, Corona, Miller

Assorted Sodas & Mineral Water

Suggested Décor: Stargazing Orbs, Shimmery Stars, Twinkle Lights
Suggested: Bronze Chiffon, Black and Purple or Silvery, Blues, Purples and Black