

# COCKTAIL PARTY MENU

*Appetizer packages include service ware and upscale disposable appetizer plates and napkins.*

*Service packages available at a minimum of 4 hours of time including setup/breakdown.*

**Personalize your party with additional displays, stations, food bars, and grazing tables.**

**\$9/pp**

3 Hors D'ouerves

Hoisin-Soy Chicken Skewers  
Teriyaki glaze

Lamb Lollipops (GF)  
+\$2pp

Spanakopita

Asian Pork Meatballs (GF)

Smoked Crab Dip  
sourdough crostini

Vegetable Dumpling (V)  
lemongrass dipping sauce

Kimchi Rangoon (V)  
sweet chile sauce

Potato Latkes (GF)  
salmon mousse and dill

**\$12/pp**

5 Hors D'ouerves

## Featured Hors D'ouerves

*Perfect for anytime or occasion*



Seared Sesame Tuna (GF)  
sushi rice cakes

Asparagus and Asiago  
Quiche bites

Roasted Mushroom and  
Tarragon Bruschetta (V)

Black Bean  
charred corn Empanada (V)

Award Winning Beer  
Mac 'n' Cheese Fritters (V)

Tomato and Basil  
Bruschetta (V)

**\$18/pp**

7 Hors D'ouerves

Bacon wrapped scallops (GF)  
horseradish crema

Moroccan Chicken Skewers (GF)  
Tzatziki

Spanish Shrimp Skewers (GF)  
tomato and olives

Lamb Skewers (GF)  
Tzatziki, mint and Tahini

Aloo Gobi Springroll (V)  
(potato/cauliflower)  
mint Riata dipping sauce

Gorgonzola stuffed  
Prosciutto wrapped Dates (GF)

## Seasonal Hors D'ouerves

*Spring-Summer*

Maple Pumpkin  
Bisque Shooter  
(V) (GF)  
Cinnamon crema

Crispy Seared  
Porkbelly (GF)  
Kimchi slaw

Kennett Square  
Mushroom Jalapeno  
Popper (V)

Sweet Potato  
Flatbread (V)  
Asiago & fresh herbs

Baked Brie and  
Stewed Apple Puffs  
(V)

Apple & Dried  
Cherry Stuffing  
Fritter  
brown gravy

Rosemary Roasted  
Butternut Squash  
Spoon (V) (GF)  
Baratta

Braised Short Rib  
(GF)  
crispy fried potato

*Fall-Winter*

Baked Brie &  
Balsamic (V)  
marinated strawberry  
puffs

Cucumber  
Watermelon Spoon  
(V)  
Tajin & Feta

Kani Crab Salad  
cucumber wedge

Shrimp Coctail  
Shooter  
with spicy Sriracha  
sauce

Asparagus &  
Caramelized Onion  
Flatbread  
roasted garlic & aged  
cheddar

Heirloom Tomato  
Caprese Salad  
fresh Mozzarella & Basil

Roasted Corn Bique  
Shooter  
buttered lobster

Grilled Peach Pork  
BBQ  
Spring Rolls

## Display Platters

### Sliced Fruit

**\$52/\$96**

Cantaloupe, Honeydew,  
Pineapple, Seasonal  
Stonefruit, Granny Smith  
Apples, Seasonal Berries

### Fruit and Cheese

**\$55/105**

Honeydew, Cantaloupe,  
Pineapple, Grapes, Seasonal  
Berries, Dried Cherries and  
Cranberries, Cheddar, Pepper  
jack, Colby Jack, Swiss

### Charcuterie

**\$75/\$135**

Assorted cured meats (*Salami,  
Pepperoni, Capicola and  
Soppressata*), Roasted Red  
Peppers, Mixed Marinated  
Olives, Pepperoncini,  
Marinated Vegetables  
(*artichokes, mushrooms and  
asparagus*), Roasted Garlic,  
Marinated Mozzarella,  
Crostini

### Crudite

**\$45/\$82**

Carrot, Celery, Red peppers,  
Cherry tomatoes, Broccoli,  
House-made Ranch Dipping  
sauce

### Mediterranean

**\$58/110**

Dolmas, Roasted Red Pepper  
Hummus, Tzatziki, Fresh  
Cucumbers, Roasted Garlic,  
Marinated Feta, Mixed Olives,  
Pita, Naan,  
Sesame Crackers

### Artisinal Cheese

**\$75/\$142**

Chef's selection of artisinal  
cheeses from our local cheese  
monger paired with pickled  
vegetables and chutneys.

# STATIONS MENU

Prices are per person  
All stations require a service package and include all necessary service-ware rentals.  
Vegetarian Substitutes can be made for most dishes

## Hand-Carved \$25

Choice of two proteins:

**Italian Roasted Porchetta**  
**Garlic-Studded Prime Rib**  
**Filet of Beef**  
**Smoked Turkey Breast**  
**Honey-Glazed Ham**  
**Herb Roasted Pork Tenderloin**  
Assortment of Sauces and  
Accompaniments  
Assorted Dinner Rolls  
Whipped Butter

## East Asian Flavors \$26

Choice of 2 Proteins:

**Hand-Rolled Sushi**  
**Beef and Broccoli**  
**Bulgogi Beef**  
**Orange Chicken**  
**General Tso's Chicken**  
Pork Dumplings  
Crab Wontons  
Chilled Lo Mein Salad  
Sambal/Ginger/Soy/Sriracha  
Mint/Thai Basil

## Baked Potato Bar \$9

Jacket Potatoes  
Chopped Bacon  
Chopped Pit Pork  
Cheddar Cheese  
Chopped White Onion  
Sour Cream  
Chives/Scallions  
Horseradish Crema  
Whipped Butter

## Pasta-To-Order \$16

Penne Rigate  
Farfalle  
Four Cheese Tortellini  
Alfredo, Marinara and Pesto  
Cream  
Assorted Toppings  
Grated Parmesan  
Red Pepper Flake  
Garlic Bread

## Mac and Cheese Bar \$11

**Straight up Mac and Cheese**  
**Craft Beer Mac and Cheese**  
Shimpy's BBQ Pulled Pork  
Pulled Buffalo Chicken  
Thick Cut Bacon Lardons  
Chipotle Sauce  
Herb Aioli  
Buffalo Sauce  
Roasted Garlic Hot Sauce  
Avocado-Cilantro Sauce

## Slider Station \$12

Choice of 2 entrees:  
**Angus Beef Patties**  
**Black Bean Burger**  
**Salmon and Scallion Patties**  
**Shimpy's BBQ Pulled Pork**  
**Southern Fried Chicken**  
Brioche Slider Rolls  
Assorted of Sauces and  
Accompaniments

## Middle East Feast \$22

Choice of 2 entrees:

**Chicken or Pork Souvlaki**  
**Tandoori Chicken**  
**Lamb Gyro**  
**Falafel**  
**Beef Shawarma**  
Dolmas  
Jeweled Basmati  
Carrot Salad  
Figs/Dates/Cashews  
Marinated Feta  
Pita and Flatbreads

## Raw Bar \$26

Shucked Oysters on the Half Shell  
(subject to market availability)  
Cocktail Crab Legs  
16/20 Extra Jumbo Shrimp  
Cheddar-Old Bay Fritters  
Mignonette, Cocktail Sauce,  
Horseradish, Hot sauce  
Lemon Wedges  
Horseradish

## Bacon Bar \$9

**Thick Cut Applewood**  
**Smoked Bacon**  
**Thick Cut Pepper Bacon**  
Spicy Teriyaki BBQ Sauce  
Beer Cheese Dip  
Cheesy Grits  
Melted Milk Chocolate  
Bourbon Vanilla Dip  
All American BBQ Sauce

## Grazing Tables

Table setup by a Culinarian requires an hour and a minimum of 40 people. Prices are per person and include upscale disposables and service-ware rentals.

### Dips and Crisps

**\$15**

Artichoke-Parmesan Dip, Za'atar Hummus, Salsa, Guacamole, Street Corn Dip, Caramelized Onion Dip, tortillas, fresh fried potato chips, crudité vegetables, crackers, pita, crostini

### Fromage Fantaisie

**\$22**

A selection of Chef curated cheeses, chutneys, pickled and fresh vegetables, crackers, dried fruit, fresh berries, grapes

### Butcher and Baker Board

**\$19**

A selection of artisan cured meats, fresh and pickled vegetables, savory jams and chutneys, freshly baked breads, seasonal fruits

### Shop Local PA

**\$24**

Working with multiple craft producers of fine cheeses, meats and fresh produce this table highlights the products from Chester County and the surrounding region

### Gourmet Gameday

**\$12**

Handcrafted fresh pretzels with cheese sauce, cured and smoked sausages, pepperoni Stromboli pinwheel, Cowboy caviar, twice fried baby potatoes and assorted Aiolis, jalapeno popper dip, buffalo chicken dip, chili con Queso dip, chips, hard pretzels, pickled vegetables, fresh breads

## Bar Packages & Service

**Bartenders** - 1 per 75 guests

Minimum 4 hour event time + 1 hour for setup/cleanup  
**\$45** per hour

Basic Bar Package & Non-Alcoholic Beverages - **\$4.5pp**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry, Citrus Fruits, Bitters, Spa Water, Ice, Bar Top setups, beverage dispensers,



All packages require a minimum of 40 people  
All packages are subject to PA Sales tax of 6% and service charge of 9%. Serviced events over 75 people subject to an 8% gratuity.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness