

# 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

*Fall-Winter*

- 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*

*Spring-Summer*

- 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 & Carmelized 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**  
**Steamed Rice**  
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