



Cocktail Menu \$52.00 per person

All inclusive event,
Food, Bar Setup, Labor, Linens

Hors D'oeuvres: (Choose Three)

Butler Passed on Silver Trays for the first hour of Event

- Ahi Tuna Wonton Crisp
- Pan Fried Pot stickers
- Antipasto Skewers
- Mini Baked Brie and Fruit
- Asiago Saffron Potato
- Steak Tataki

Cheese & Anti-Pasto Station: (Choose two)

- Sweet Caramelized Onion Gruyere Dip
- Grilled Vegetables with Balsamic Fig Glaze and Fenell Pollen
- Antipasto Platter of sliced Prosciutto, caracole, salami, mortadulla, pesto baby buffalo mozzarella balls, olives, pickled peppers and raw cut veggies served with tapacula olive spread and Crustini toast rounds.
- International Cheese Board with Grapes and Berries
- Bruschetta Trio: Tomato Basil, Roasted Garlic w/extra virgin olive oil.
Served with lavash and assorted gourmet crackers

Pasta Station: (Choose One)

- Roasted Wild Mushroom Ravioli with Grilled Vegetables Roasted Garlic Broth over Aromatic Herbs and Asiago Cheese.
- Masterpiece Chicken Pasta: Penne, broccoli, asparagus, pesto, sundried tomatoes in a white wine cream sauce
- Roasted Butternut Squash Ravioli with green pea chardonnay sauce with fried sage
- Asparagus Risotto Arrichini

Served with Bread Sticks and Holiday Ribbon Rolls, Vermont Butter and Chef Curt's infused Herb Olive Oil.

4947 Winters Chapel Rd., Suite 6, Atlanta, Georgia 30360

www.masterpeiceevent.com

678-990-9808



"Bringing People Together Through the Fine Art of Catering"



Cocktail Menu

Continued

Seafood Station: (Choose One)

- Chef Curt's award winning Crab Cakes with red pepper Creole sauce
- Shrimp Spring Rolls with Cucumber Chile Sauce
- Cedar Plank Salmon with Spinach Gratin topping
- Shrimp & Andouille Grits served in Martini glasses

Kabob Station: (all items skewered) (Choose one)

- Grilled Adobe Spiced Dusted Flank Steak Tomatillo sauce w/ Clover honey
- Grilled Rosemary & Porcini Chicken Skewers
- Thai Chicken Satay, served with Sweet Garlic Sauces

And additional \$5.00 per person,

Choose Three Items from the following to create a Dessert Station

- Assorted mini French Pastries, Fruit, Berries, Tiramisu, Chocolate Mousse, Hazelnut
- Miniature Toasting Trifles with assorted fruits, mousse and toppings
- Fruit Kabobs with Chocolate Mousse
- Assorted Mini Cheese Cakes
- Assorted Chocolate Truffles
- Gourmet Wedding Cookies
- Mini Canolies

Explanation of services

Service Staff: Captain, Chef, Bar Tender, 3 servers per 100. Guest. and service for a four hour event.

Bar service for Beer and Wine setup: Glasses, Soda's, Tables, Linens

Includes buffet Decor/ Linen & White seating table linens, serving pieces, cocktail plates, Linen wrapped cocktail forks

We have many other Menus, Themes and style that can fit your taste and budget visit us at

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