



## THE MONUMENT - COCKTAIL RECEPTION

HORS D'OEUVRES CAN BE PASSED OR STATIONED | NON-ALCOHOLIC BEVERAGES \$3.00 PER PERSON

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### **COLD PLATTERS-** *\$1.00-\$4.00 per piece*

- Imported / Local Cheese & Charcuterie Platter with Artisan Breads
  - Vegetable Crudite served with Garlic Ranch & Hummus
  - Antipasto - Marinated and Grilled Vegetables, Caprese Skewers, Salami & Pesto Cream
  - Chilled Shrimp Cocktail with Bourbon Cocktail Sauce
  - Deviled Eggs - Crowned with Crispy Bacon & Scallions
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### **VEGETARIAN-** *\$2.00 - \$3.00*

- Grilled Apricot Thyme & Goat Cheese Turnover
  - Baked Brie & Raspberry Gastrique
  - Heirloom Bruschetta with Fresh Basil
  - Herb & Goat Cheese Turnover
  - Fresh Vegetable Spring Roll
  - Grilled Cheese Toasties & Tomato Bisque
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### **CHICKEN, DUCK, BEEF, PORK,** - *\$2.50-\$3.50*

- Chicken Satay with fresh Chimmichurri
  - Chicken Quesadilla with Avocado Lime Crema
  - Country Fried Chicken Sliders with Pickle & Mayo
  - Bourbon Glazed Pork Belly
  - Beef Wellington Puff
  - Smoked Brisket Crostini with Pepper Aioli, Candied Jalapeno
  - Duck Confit Crepe
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### **SEAFOOD** - *\$3.50 - \$4.00*

- Bacon Wrapped Scallops with Smokey Balsamic Glaze
  - Ahi Tuna Poke Wonton
  - Crispy "Bikini Shrimp" Roll with Remoulade
  - Crab & Caper Crostini with Garlic Aioli
  - Roasted Oysters with Banyuls Mignonette, Hot Sauce, Lemon
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### **DESSERT** - *\$2.00 - \$4.00*

- Assorted Mini Dessert Shooters
- Bailey's Brownie Bites
- Cherry Cheesecake Bites
- Banana Pudding
- Chocolate Dipped Strawberries

EXECUTIVE CHEF CHRIS KENWORTHY