

Park Pavilion

COCKTAIL EVENTS

A 3 hour event includes your menu selections and full service staffing, sales tax and administrative fee additional. Beverage service is separate.

FOOD SERVICE PACKAGES

please choose one

3 Hors d'Oeuvres and 3 Table Stations \$30.95 pp

5 Hors d'Oeuvres and 4 Table Stations \$32.95 pp

select from the menu below

HORS D'OEUVRES

Classic Cocktail Franks with Dijon

Crispy Potato Wrapped Shrimp

Asian Panko Shrimp with Sweet & Sour Dip

Swedish Meatballs with Gravy or Marinara

Tomato Basil Bruschetta

Mini Quiche with Ham & Swiss

Crab Cakes with Tartar Sauce

Fried Cheese Bites with Dipping Sauce

Spiced Tuna Bites with Lemon Aioli

Sausage Stuffed Mushrooms

Spanikopita - Bite Sized Spinach Pie

TABLE STATIONS

Farmstand Veggie & Cheese Table crisp crudité with dips, chef's selection of cheeses, crackers, breads, fresh fruit

Seafood Deluxe chilled shrimp, clams on the half, marinated mussels, and seafood salad **+\$6.95 pp (subject to market price)**

Pasta Duo Station (choose two) Alfredo, Alla Vodka, Basil Pesto, Marinara or Bolognese

Mussels Two Ways (choose two) Classic Red Sauce, Fra Diavolo, White Wine & Garlic, or Coconut Lemongrass

Antipasto Deluxe fine Italian meats, cheese spread, vegetables

Mashed Potato Bar sweet & regular mashed potatoes with guests' choice of toppings - bacon bits, toasted onions, gravy, cheese sauces

Slider Station mini burgers with a mini fixings bar
add a crab cake slider **+\$1.95 pp**