

MISTRAL COCKTAIL PARTY MENU

MISTRAL BASICS

LIGHT HORS D'OEUVRES, APPROXIMATELY 5 PIECES PER ORDER; \$15 PER ORDER, MINIMUM 10 ORDERS (\$150)

ACME BRUSCHETTA

KALAMATA OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO

MISTRAL SATAY TRIO

TERIYAKI SKIRT STEAK SATAYS, ROASTED PRAWNS, CAJUN CHICKEN

PASSED APPETIZER OPTIONS

1 SERVING/PIECE PER ORDER

FRESH-CATCH CEVICHE BITE AVOCADO MOUSSE \$2.50 EACH

MARINATED LAMB LOLLIPOPS GRILLED RACK OF LAMB CHOPS WITH FRESH MINT PESTO \$5 EACH

SMOKED SALMON ENGLISH CUCUMBER ROUND, LEMON-DILL AIOLI \$3 EACH

SEARED SEA SCALLOP CRISPY CORN TORTILLA, CHIPOTLE AIOLI \$3 EACH

SEARED ANGUS FILET CROSTINI HORSE RADISH CREMA, SHAVED PECORINO \$3 EACH

TERIYAKI SKIRT STEAK, CAJUN CHICKEN OR ROASTED PRAWN SATAYS \$2.50 EACH

CHILLED GULF PRAWNS HOUSEMADE COCKTAIL SAUCE \$3 EACH

STUFFED MUSHROOMS MOZZARELLA CHEESE, TRUFFLE PUREE \$2 EACH

SAVORY ASSORTMENT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

IMPORTED & DOMESTIC CHEESES

CHEF'S SELECTION OF CHEESES, DRIED FRUITS, & NUTS; SMALL(10-15 PEOPLE) \$45, LARGE (20-30 PEOPLE) \$75

FRESH SEASONAL VEGETABLE CRUDITE

CHEF'S SEASONAL CREATION; SMALL(10-15 PEOPLE) \$35, LARGE (20-30 PEOPLE) \$65

MEDITERRANEAN SAMPLER

ROASTED EGGPLANT BABA GANOUSH, ROASTED PIQUILLO PEPPER HUMMUS, SUN-DRIED TOMATO PESTO, MARINATED GREEK FETA, MARINATED OLIVES, WARM HOUSE-MADE HERBED FLATBREAD; (10-15 PEOPLE) \$80

GOURMET WOOD FIRED PIZZA OPTIONS

SERVED BUFFET STYLE ONLY; 8 SLICES; EACH \$12

MEDITERRANEAN EGGPLANT, KALAMATA OLIVES, CAPERS, TOMATOES, FETA

MARGHERITA SAN MARZANO TOMATO SAUCE, MOZZARELLA, SWEET BASIL

SAUSAGE & WILD MUSHROOM SAN MARZANO TOMATO SAUCE, MOZZARELLA

PEPPERONI & KALAMATA SAN MARZANO TOMATO SAUCE, MOZZARELLA

DESSERT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

GRAND MARNIER CREME BRULEE, CARAMELIZED BANANAS,

BURNT MARSHMALLOW-CHOCOLATE CHAMBORD GANACHE & RASPBERRY MOUSSE PETIT FOURS

SMALL (10-15 PEOPLE) \$35, LARGE (20-30 PEOPLE) \$65