

BALA CATERING COCKTAIL MENU

STATIONARY HORS D'OEUVRES

A Beautiful Presentation of gourmet fare stationed on a serving table

Hot Stone Artisan Flatbread

Melted Goat Cheese, Oven Roasted Tomato and Fresh Basil

New England Seafood Bar

Shrimp & Egg Roll, Lobster Martinis Mignonette,
Spiced Oyster Shooters and Fish & Chip

Fire Roasted Vegetables:

Fire Roasted Vegetables to include Asparagus, Artichokes, Tomatoes,
Zucchini, Eggplant, Peppers & Mushrooms

Mediterranean Style Hummus Bar:

House Made authentic Hummus. We offer a variety of flavors:
(Black Bean & Corn, Red Pepper, Edamame, Habenero, etc)
Served with Char Grilled Nan

BUTLERED HORS D'OEUVRES

Highly Trained Catering Professionals will pass these Hors D'Oeuvres quickly
and effortlessly to your guests!

Tequila Marinated Duck Quesadilla

Served with an Avocado butter

Garlic Lump Crab Meat Topped with French Brie

Served in a petite Crisp Filo Cup & topped with Green Onion

Lollipop Lamb Chops

Marinated with our House Recipe Cinnamon-Cranberry Glaze

Crispy Lime and Coconut Lobster Spring rolls

Served with Sweet Chili Sauce

Roasted Beef Tenderloin Crustini:

Served with Shaved Parmesan Reggiano & White Truffle Oil

Sweet Potato Empanada

Topped with a Smokey Cimichicuri

Our White Glove Service:

- Cream Table Linens
- Stainless Steel Serving Ware & Chafers for our Hot Dishes

- **High Density Embossed Disposable Plates**
- **Wrapped High End Cutlery with Linen Like Napkins**
- **Cold Dishes Beautifully Presented on White Ceramic Platters.**
 - **Orders Include Free Delivery & Set Up**
- **Our Professional Servers Will Stay & Host Your Event!!**
 - **We will handle everything!!!!!!**
- **Price: \$59.95 plus tax/50 person minimum/we offer quantity discounts!**