



## The Grill on the Alley Cocktail Reception Menus Passed Appetizers & Buffet Style

Please select any of the following items for 3.00 per Guest

- Grilled Vegetable Skewers
- Chips and Salsa
- Endive Spears with Spicy Pecan Salad
- Cheese Quesadilla with Salsa, Guacamole and Sour Cream
- Garlic Cheese Toast Points

Please select any of the following items for 4.00 per Guest

- Vine Ripe Tomatoes with Basil & Garlic Bruschetta
- Grilled Japanese Eggplant with Goat Cheese
- Tomato, Basil & Mozzarella Skewer
- Potato Pancakes with Lox, Sour Cream and Chives
- Spicy Crispy Chicken Strips with Bleu Cheese Dip
- Chicken Satay with Ginger-Peanut Sauce
- Mini Chicken Quesadilla with Salsa Fresca
- Blackened Tenderloin Quesadilla with Salsa & Guacamole
- Lox on Cucumber Slice with Crème Fraîche and Chives
- Fried Brie

Please select any of the following items for 5.00 per Guest

- Marinated Skirt Steak Satay
- Jumbo Shrimp with Tangy Cocktail Sauce
- Blackened Shrimp Skewers
- Blackened Ahi on Crisp Wontons with Avocado, Mango & Aioli Sauce
- Mushroom Caps stuffed with Jumbo Lump Crab
- Grilled Lamb Chops with Mint Sauce
- Shrimp Livornaise with Butter Shallot Sauce
- Coconut Fried Shrimp with Mango Salsa
- Mini Maryland Crab Cakes with Remoulade Sauce
- Cocktail Crab Claws with Tangy Cocktail Sauce
- Seared Sea Scallops with Orange Fennel Buerre Blanc Sauce
- Rare Peppered Filet with Bleu Cheese Herb Crust Crostini

### Additional Buffet Options

(each platter feeds 25 guests)

- Mixed Green or Caesar Salad, 35.00 per platter
- Fresh Seasonal Vegetable Crudités, 40.00 per platter
- Garlic Potato Chips with Pesto Dip, 40.00
- Trio of Hummus with Grilled Pita Bread 45.00
- Assorted Cheeses, 55.00 per platter
- Smoked Salmon Platter, 75.00 per platter
- Vine-Ripe Tomato and Mozzarella with Fresh Basil, Balsamic Vinegar and Olive Oil, 75.00
- Seafood Sampler, MKT price
- Fresh Roast Turkey or Marinated Beef Carving Station, 150.00 with Chef



## Cocktail Reception Package Menus Passed Appetizers & Buffet Style

Chicken Satay with Ginger Peanut Sauce  
Endive Spears with Spicy Pecan Salad  
Crostini with Chopped Tomatoes, Basil and Mozzarella  
Garlic Cheese Toast Points

22.00 per Guest  
Plus 20% gratuity

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Seared Ahi Tuna Sashimi on Crispy Wonton  
Smoked Salmon on Gourmet Crackers with Chives and Crème Fraiche  
Chicken and Steak Satay with Assorted Sauces  
Fresh Seasonal Vegetable Crudite  
Assorted Cheeses, Breads, Crackers, Olives

32.00 per Guest  
Plus 20% gratuity

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Endive Spear with Spicy Pecan Salad  
Blackened Ahi on Crisp Wontons  
Coconut Fried Shrimp with Mango Salsa  
Baby Crab Cakes with Spicy Aioli Sauce  
New York Pepper Steak on Mini Toasts with Spicy Mustard  
Smoked Salmon on Gourmet Crackers with Chives and Crème Fraiche

42.00 per Guest  
Plus 20% gratuity

Add Vegetable Crudite Platter for an additional 3.00 per Guest  
Add Assorted Cheese Platter for an additional 4.00 per Guest