



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, 29.00 per platter
- Fresh Seasonal Vegetable Crudités, 36.00 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, 125.00 with Chef