The Library Cocktail Party \$35 per person

Includes Fountain Soda, Coffee & Tea

Selections must be ordered in advance with a guaranteed head count ten days prior to your function.

20% service charge and applicable state sales added to your total.

25 person minimum. Prices subject to change.

Includes three hours of:

An assortment of seasonal fruits Chef selected cheeses & crackers Vegetable Crudité

Your choice of five passed Hors d'oeuvres:

Skewered chicken satay with spicy peanut dipping sauce
Seared ahi tuna on wonton crisps with wasabi aioli
Grilled bistro fillet on a Parmesan crostini with chive oil and horseradish cream
Fresh mozzarella and ripe tomato with roasted garlic and basil on a Parmesan
crostini

Mini vegetable spring rolls with sweet Thai chili dipping sauce Blackened skewered chicken with asiago Alfredo dipping sauce Roasted crimini mushroom caps filled with sweet Italian sausage Crispy sesame ginger shrimp toast

Rhode Island clam fritters with lemon dill tartar sauce Chourico stuffed mushrooms with creamy mozzarella and crispy panko crust Crispy fried mac & cheese croquettes

Pulled pork barbeque sliders with creamy vinegar slaw Masa harina cakes topped with pulled chicken, black bean relish and basil aioli Fried calamari

Handmade crab Rangoon with spicy mustard and sweet dipping sauce

Your Choice of Chef's Pasta Bowl Choices: (served with fresh bread & butter)

Penne pasta with Choice of One Sauce:

Basil Marinara Sauce Vodka Sauce Basil Pesto Sauce Roasted Vegetable Cream

Additional Hors d'oeuvres Upgrade Options:

Honey mustard scallops in crispy apple wood smoked bacon
Mini Maryland style blue crab cakes with chipotle aioli
Shrimp cocktail with cilantro lime cocktail sauce
Short smoked salmon fillet on crispy potato chips with capers, red onion
and Dijon aioli
Mini puff pastry cups with lobster Madeira cream

\$7

Additional Pasta Upgrade Options:

Baked Macaroni & Cheese \$
Penne Carbonara \$2
Cheese Tortellini Marinara \$2
Cheese Tortellini with Pesto Cream \$3
Mushroom Ravioli with Porcini Cream \$4
Lobster Ravioli with Roasted Tomato \$7
Veggie Paelha \$3
Paelha Carne \$5
Paelha Valencia \$9