



EAST COAST CHEFS

Personal Chef Experience

WINTER MENU OPTIONS FOR THE COCKTAIL PARTY

Grazing Table Options

PICK ONE

- **Domestic Cheese Board**
aged cheddar, brie, maytag, crackers, bread, & jam (V)
- **Charcuterie Board**
prosciutto, genoa salami, sopressata, Olives, & Crackers (DF)
- **Vegetable Crudite**
veggie cream cheese | red pepper sauce (V)
- **Baked Brie & Chutney**
puff pastry, sour dough toasts (V)
- **Roasted Eggplant Salad**
crackers & toasts (V)(DF)
- **Hitipi**
pita triangles (V)

Small Bite Options

CHOOSE 3 OR 5

- **Chevre Rosemary Honey Crostini**
candied hazelnuts (V)
- **Stuffed Mushrooms**
parmesan & prosciutto
- **Smoke Salmon Spread**
toasts & crackers
- **Prosciutto-Wrapped Figs**
gorgonzola & honey (GF)

(V) VEGETARIAN

(DF) DAIRY-FREE

(GF) GLUTEN-FREE

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- **Tuna Puffs**
puff pastry, capers and green olives
- **Swedish Meatballs**
veal, pork, lamb
- **Shrimp Cakes**
curry aioli (GF)
- **Beef and Mushroom Sliders**
brie, truffle and blue cheese crunch
- **Chicken Satay**
peanut sauce
- **Caramelized Onion Tartlets**
goat cheese (V)
- **Buffalo Chicken Empanada**
buttermilk ranch
- **Fried Camembert Cheese**
lingonberries (V)
- **Crab and Roasted Corn Quesadilla**
lime crema and salsa
- **Sherry mushroom Puffs**
ham, red bell pepper
- **Crispy Polenta Triangles**
eggplant caponata (V) (GF)
- **Virginia Ham and Cornbread Rounds**
melon apple chutney
- **Honey Ham Sliders**
pineapple chutney
- **Broiled Coriander- Lemon Shrimp**
creamy tarragon sauce
- **Spanakopita Tartlets**
spinach and feta (V)
- **Tuna To-Do**
soy sauce, avocado and rice crackers (V)
- **BBQ Shrimp**
garlic toast
- **Lamb Chops**
pomegranate demi glace (GF)

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