



**JASON'S CATERED EVENTS, INC.**

**GOURMET FARE WITH FLAIR**

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## **COCKTAIL PARTY MENU**

### **◆◆◆ PASSED HORS D'OEUVRES ◆◆◆**

During the Cocktail Hour your Guests will enjoy the following Hors d'Oeuvres  
Passed on Flower Garnished Trays

#### **GORGONZOLA CANAPE**

Whole Wheat Toast Rounds topped with Gorgonzola Cheese, Fresh Basil & Pine Nuts

#### **SPANAKOPITA**

Greek Spinach & Feta Triangles  
of Phyllo topped with Sesame Seeds

#### **KALBI BEEF SKEWERS**

Teriyaki Sauce flavored w/Candied Ginger, Cracked Peppercorns & Sesame Oil

#### **HOMEMADE POT STICKERS**

Crescent shaped Dumplings filled with  
Pork and Chinese Vegetables served with Mango Dipping Sauce

#### **SHRIMP SCAMPI SKEWERS**

Fresh Florida Rock Shrimp sautéed with Garlic Herb Butter

#### **GRAVLOX CANAPE**

Our Own Tequila & Lime Cured Salmon  
on a Rye Bread Round & Thin Sliced Cucumber with a Scallion Cream Cheese

### **◆◆◆ DISPLAY HORS D'OEUVRES ◆◆◆**

#### **SUNDRIED TOMATO & BASIL TORTE**

Cream Cheese and Ricotta Cheese mixed together and layered with  
Sun dried Tomatoes with Pine Nuts and Fresh Made Pesto  
accompanied by Sliced Baguettes

#### **BAKED BRIE**

Brie Wheel wrapped in Puff Pastry  
baked to a Golden Brown and topped with Sesame Seeds.  
Served with Our Own Herb Toast Rounds

#### **SPANISH TORTILLA**

A Traditional Spanish "Omelet" of layered Potatoes, Roasted Garlic,  
Caramelized Onions, Fontina Cheese and Fresh Rosemary baked with Eggs  
served in wedges with an Aioli Mayonnaise

◆◆◆ **SEAFOOD EXTRAVAGANZA** ◆◆◆

A Spectacular Presentation of the Finest from the Seas  
Elaborately presented on a Towered Ice Sculpture garnished with  
Fresh Tropical Flowers and Greenery

**FRESH JUMBO SHRIMP COCKTAIL**

**SCALLOP CEVICH ON THE HALF SHELL**  
Topped with Fresh Mango salsa & Tortilla Straws

**OYSTERS ON THE HALF SHELL**

**CHILLED & SPLIT MAINE LOBSTER TAILS & CLAWS**

**CRACKED ALASKAN KING CRAB LEGS**

**SERVED WITH PINEAPPLE COCKTAIL SAUCE & HONEY MUSTARD DIP  
LEMONS & LIME WEDGES**

◆◆◆ **EXHIBITION STATION** ◆◆◆

**PETITE FILET MIGNON**

Our Chef will be searing Freshly prepared FILET MIGNON in Garlic Butter  
with SHALLOTS & MUSHROOMS, flamed in Korbel Brandy and Finished with VEAL DEMI-GLAZE,  
Fresh Herbs and Cracked Pepper

served on top of

**ROASTED GARLIC MASHED POTATOES**

**GRILLED ASPARAGUS**  
with Roasted Red Peppers

**PETITE ROMANO CIABATA**