

RYANBROWN

CORPORATE COCKTAIL PARTY SAMPLE MENU



From The Bar

Full open bar including: a variety of organic liquors, organic red and white wine, local craft beers, sparkling wine, flat and sparkling water, soft drinks and all fruit juices, mixers, and ice.

Passed Hors D'Oeuvres

Seared scallops with rosemary-bacon marmalade

Smoked duck on almond-fig crackers with Four Brothers goat cheese and apple cider reduction

Chicken with porcini mushrooms in endive petal with winter fruit compote

Beef tenderloin and herbed cheese on pretzel bread crostini

Savory cannoli with whipped goat cheese and pistachio

Trio of deviled quail's eggs—classic, avocado, and "Caesar salad"



Small Plates Stations

GREENMARKET DISPLAY

Local artisanal cheeses. Organic and nitrate free charcuterie including prosciutto, bresaola, and salumi. Served with mustard, cornichons, and capers. Organic crudité's with dips. Fresh and dried fruits. Crackers, bread, and crisps

MEDITERRANEAN PLATTERS

Grilled pita triangles with hummus and baba ganoush. Moroccan olives. Miniature spanikopitas. A variety of mini kebabs: chicken, beef, vegetarian. Mini Greek Salad skewers.

