



# Cocktail Reception

## **The Rose**

\$72.00 per guest

*includes*

soft beverage bar  
three passed small bites  
two stationary displays  
one hot or chilled dip  
two petite sweets

## **The Iris**

\$60.00 per guest

*includes*

soft beverage bar  
two passed small bites  
one stationary display  
one hot or chilled dip  
one petite sweet





## PASSED SMALL BITES

please select three *for the rose*

please select two *for the iris*

arancini *v*

*deep fried risotto*

asiago + herb stuffed red potato *gf, v*

bacon wrapped scallop *gf*

beef teriyaki satay *gf*

brie crostini *v*

*fruit preserves*

chicken teriyaki satay *gf*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

cucumber cup *vegan, gf*

*with hummus*

goat cheese + honey phyllo *v*

mini beef tenderloin

*chimichurri*

mini vegetable eggroll *v*

*thai chili dipping sauce*

prosciutto + melon with balsamic glaze *gf*

sausage stuffed mushrooms *gf*

smoked salmon mousse *gf*

*cucumber cup*

strawberries stuffed with goat cheese *gf, v*

spanakopita *v*

*spinach + feta in a crispy phyllo dough*





## STATIONARY DISPLAYS

please select two *for the rose*

please select one *for the iris*

### CHEESE + FRUIT DISPLAY *v*

*imported + domestic cheese, strawberries,*

*grapes, dried fruit + nuts*

*crackers + crostini*

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### TASTE OF THE MEDITERRANEAN *v*

*roasted vegetables, blistered tomatoes,*

*marinated feta,*

*olives, crudité, hummus + nuts*

*pita rounds + crostini*

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### CHARCUTERIE

*local sausage, cured meats, pickled vegetables,*

*olives, mustards,*

*crostini + crackers*

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### SOUTHERN DIPS + CHIPS *v*

*pimento cheese spread, spinach + artichoke dip,*

*tortilla chips, dippers*

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### MAC + CHEESE BAR

*add lobster for +\$14*

*bacon bits, green onion, blue cheese, pulled chicken,*

*siracha*

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### MASHED POTATO BAR *gf*

*white cheddar cheese, bacon bits, sour cream +*

*chives, whipped butter*





## STATIONARY DISPLAYS

please select two *for the rose*

please select one *for the iris*

### STREET TACO BAR *gf*

*carnitas, pulled chicken, pickled onion, cilantro, avocado, sour cream, pico de gallo, hot sauce, corn tortillas*

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### FROM THE GRILL +3PP

*grilled seasonal vegetables, local sausages, cured meats, mustards, smoked cheeses, assorted crackers*

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### SMOKED SALMON DIP +5PP

*crudité, dippers, crackers*

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### SMOKEHOUSE STATION+ 8PP

*pulled bbq, slowed cooked beef brisket, house made pickles, bbq sauce trio, cole slaw, soft slider rolls*

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### SEAFOOD STATION+ 20PP

*oyster shooters, lobster salad, ahi tuna, calamari, crab dip, grilled lemon, sweet thai chili sauce, lemon aioli, crackers + crostini, crispy wontons*







## DIP DISPLAYS

please select one

### HOT

crab rangoon  
*with wontons*

spinach + artichoke *v*  
*with crostini + pita*

### COLD

classic spinach *v*  
*with chips + pita*

mini lavash *v*  
*with crackers + dippers*

dip trio *v*  
salsa + guacamole + queso  
*with tortilla chips*

hummus *v*  
*with crudité, dippers, pita rounds*



*gluten free crackers available upon request*



## PETITE SWEETS STATION

please select two *for the rose*

please select one *for the iris*

house-made cookies

seasonal french macarons *gf*

chocolate dipped cheesecake bites  
*ny style cheesecake covered in chocolate*

coconut macaroons *gf*  
*plain or chocolate dipped*

lemon bars, brownies and layer bars

seasonal mini pastries + chocolates







## ENHANCEMENTS

### SLIDER TRIO

\$12 per guest

*served on petite brioche buns*

*grilled salmon, green goddess, fresh cucumbers  
thinly sliced beef, horseradish aioli, arugula  
balsamic roasted portabella, boursin cheese,  
caramelized onions*

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### CHILLED SHRIMP COCKTAIL *gf*

\$15 per guest

*house made spicy cocktail sauce,  
tartar sauce, lemon wedges*





## BAR PACKAGES

### BEER + WINE BAR from \$26 per guest

noble vines pinot grigio or noble vines chardonnay,  
noble vines pinot noir or noble vines cabernet sauvignon  
bud light, bold rock cider, hardywood richmond lager  
Soft beverages

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### PREMIUM BAR from \$34 per guest

beefeater gin, smirnoff vodka, bacardi rum  
j&b scotch, jim beam bourbon  
noble vines pinot grigio or noble vines chardonnay  
noble vines pinot noir or noble vines cabernet sauvignon  
bud light, bold rock cider, hardywood richmond lager  
mocktails, soft beverages and mixers

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### LUXURY BAR starting at \$42 per guest

tito's vodka, tanqueray gin, mt. gay rum, jose silver tequila  
johnnie walker red whiskey, maker's mark bourbon  
ruffino prosecco, noble vines pinot grigio or noble vines  
chardonnay, noble vines pinot noir or noble vines cabernet  
sauvignon  
bud light, bold rock cider, hardywood richmond lager  
ardent ipa, mocktails, soft beverages and mixers

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### MIMOSA BAR \$10 per guest *house champagne, assorted juices*

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### COFFEE STATION \$8 per guest Regular, decaf, tea Half and half, sweeteners, lemon

Please inquire about additional beverages you do not see  
listed

Bartenders are \$100 for the first three hours and \$25 for  
each additional hour. One bartender per 75 guests





## RENTALS

Executing a successful event often entails a great deal of equipment or rental items such as china, glassware, flatware, linen, tables or chairs. These rental costs will depend on the specific menu selection, number of guests, event location and will be calculated in your customized proposal for your convenience

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## ADDITIONAL INFORMATION

Please note there is a 20% Service Charge added to all final invoices.

We accept checks, wire transfer and all major credit cards. A 3% surcharge will be applied to all credit card payments

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## CONTACT US

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