



Highland Sling Cocktail Party

Stations

Choose 2

Cheese & Charcuterie Board

Grand Boards Artfully Plated with a Selection of Crafted Cheeses, Sliced Meats, Crudités, Fruit, Pickles, Grainy Mustard and other Accouterment.

Antipasta

Marinated Mozzarella, Italian Cheeses, Baked Olives, Grilled Peppers, Garlic Mushrooms, Zucchini Puffs, Melon & Prosciutto, Crudités, Salami, Roasted Garlic, Sesame Crostini

Raw Bar

*Cold Water Oysters, Shrimp Cocktail, Chilled Mussel Salad, Caviar Dip with Potato Chips
Apple Cider Mignonette, Cocktail Sauce, Lemons,*

NC BBQ

*Chopped Pork BBQ, Chopped Smoked Chicken,
Sweet Tomato Sauce, Spicy Cider Vinegar Sauce, & Mustard BBQ Sauce
Rainbow Cole Slaw, Pickled Vegetables, Slider Rolls
Macaroni & Cheese*

Taco Bar

*Rojo Chicken, Sliced Flank Steak, Lime Shrimp or Grilled Fish
Grilled Peppers, Mushrooms & Zucchini
Guacamole, Pineapple Jalapeño Salsa, Pico de Gallo, Cilantro Slaw
Shredded Monterrey Jack, Sour Cream, Lettuce & Red Chili Sauce
Mini Corn & Flour Tortillas, Fresh Tortilla Chips*

Fondue

*Warm Alpine Cheese Fondue served with Apples, Boiled Baby Potatoes, Grilled Kielbasa,
Brussel Sprouts, Grapes, Pears, Toasted Rye & Pumpernickel Bread*

Dim Sum

*Pan Fried Dumplings, Spring Rolls, Pickled & Fresh Vegetables
Shumai, Summer Rolls, Tangerine-Ginger Glazed Pork Ribs
Garlic Ponzu Sauce, Crushed Chili Oil, Pineapple-Cilantro Sauce*

Pizza Station

*Selection of Wood Fired Pizzas with Seasonal Toppings
Olives, Crudités, Meatballs in Marinara, Garlic Knots*

Cheese & Chocolate Board

*Selection of Cheeses including a cheese En Croute with Seasonal Fruit Jam, Fruit & Berries,
Shortbreads & Cookies, Chocolate Fondue, Pound Cake, Chocolate Bark.*



Mediterranean

Mediterranean Cheeses, Mini Spanakopita, Dolmas, Roasted Peppers & Vegetables, Grilled Pita, Baba Ganoush, Hummus, Olives, Cucumbers, Dried Figs & Fruits, Pistachios

Spanish Tapas

Assorted Spanish Cheeses, Olives, Standing Leg of Iberico Ham, Pan con Tomate, Boquerones, Garlic Shrimp, Smoked Paprika Deviled Eggs, Almonds, Vegetables, Olive Oil Crackers

Passed Appetizers

Choose 3

Classic Gruyere Gougères

Ginger Chicken Lettuce Wrap

Smoked Trout Mousse on a Tiny Potato with Preserved Lemon

Bacon Wrapped Watermelon Pickles

Artichoke & Shrimp Fritter

Stuffed Mushrooms with Boursin & Toasted Bread Crumbs

Ricotta Crostini with Seasonal Topping

Falafel, Pickled Carrot with Coriander Yogurt Sauce

Truffled Frites

Pita Chip with Babaganoush & Cucumber-Herb Salad

Mushroom & Dill Turnover

Spinach & Sun-Dried Tomato Arancini

Potato Samosa with Coriander Chutney

Sassafras Hot-Smoked Salmon with Lemon Caper Aioli on Toast

Seasonal Crudités with Piped Herb Goat Cheese

Crab Louie Puff



Truffled Deviled Egg

Shaved Beef Tenderloin with Horseradish Sauce on Cheddar Chive Toast

Smoked Chicken Skewer with Peanut Salsa

Avocado Crostini with Preserved Lemon & Microgreens

Lamb Meatball with Mint Marmalade

\$55 per Guest

Includes 4" & 6" Fallen Palm Plates, Heavy Duty Cocktail Napkins