

# Blue Elephant Catering

## CLASSIC COCKTAIL PARTY

### STATIONARY ITALIAN HORS D'OEUVRES DISPLAY

#### *Charcuterie*

Including prosciutto, salami, mortadella, Sopressata, fig jam, assorted nuts, assorted olives, mortadella, mustard, crostini and breadsticks

#### *Imported Cheese and Fresh Fruit*

Including Brie, Manchego, Gouda, Gorgonzola and Fontina cheeses, with green & red grapes and strawberries, and assorted specialty crackers and pepperoni

#### *Crudités*

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cucumber, peppers, and served with a spinach dip

### PASSED HORS D'OEUVRES

- *Maine Crab Cakes with Spicy Remoulade or Creamy Lemon Sauce*
- *Sweet and Earthy Beet Crostini*
- *Brioche Crabmeat Slider Melts*
- *Burrata Toast with Peaches, Sliced, Almonds, and fig balsamic reduction drizzle*
- *Pork Egg Rolls with a sweet and sour drizzle*
- *Seared Tuna on Rice Crackers with wasabi dots*
- *Sea Scallops wrapped in Bacon with a maple black pepper glaze*
- *Lobster & Cheddar Biscuit with a chive crème fraiche*
- *Baked Brie and Raspberry Rolls*
- *Blistered Shishito Peppers with fresh mint & prosciutto*
- *Vegetable Spring Rolls in Rice Wraps with a Plum Hoisin Sauce*

