

P R I M E

Fine Catering

516 505-3255

www.primefinecatering.com

New Year's Eve 2017

Cocktail Party for 20 Guests

Bar Snacks

Yukon Gold and Sweet Potato Chips with a Roasted Garlic Ranch Dressing

Mini Soft Pretzels with Ballpark Mustard

Passed Hors d'oeuvres

Crispy Mac & Cheese "Pops"

Warm Brie and Cranberry "Popovers"

Pepper Seared Tenderloin of Beef with Horseradish Crème Fraiche, Crisp Garlic Toast and Chives

Kobe Sliders with Cheddar, Pickles and Ketchup

Chicken, Wild Mushroom and Goat Cheese Purses with Crispy Filo and Fresh Basil

Pastrami Rye Egg Rolls with Brooklyn Pastrami, House Made Sauerkraut, Swiss and Dijon Mustard

Diver Sea Scallops Wrapped in Hickory Smoked Bacon

Grape Tomato and Fresh Mozzarella "Ke-Bobs" with a Pesto Dipping Sauce

Sesame Seared Ahi Tuna with a Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream

Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce

Petite Lobster Roll on a Butter Toasted New England Bun

Passed Dessert

Chocolate Dipped Tuxedo Strawberries

24 Karat Chocolate Truffles

Petite Strawberry Shortcakes

Coffee, Decaffeinated Coffee, Selection of Teas

Parting Gifts to be Enjoyed the Following Morning

Petite Blueberry Crumb Muffins

Petite Cinnamon Coffee Cake Muffins

\$49 per guest

Full Service Staff and Rental Items Available for an Additional Cost

Party Package is based on 20 guests

Substitutions available for an additional charge