

cocktail reception

HAND PASSED HORS D'OEUVRES CHOICE OF 7

BRIE & APPLE

caramelized red onion toasted french bread

SALMON CEVICHE

crisp garlic chive toast

CHICKEN & FETA CHEESE FILO PASTRY

DUCK & GRATED CUCUMBER PANCAKE

hoisin sauce

SHORT RIB OF BEEF CANAPÉ

grated manchego cheese

GRILLED TOMATO PITA BREAD

honey red pepper goats cheese

ITALIAN FRIED GRAPE TOMATO & CHEESE GNOCCHI

PROSCIUTTO ARUGULA

parmigiano reggiano basil pesto bruschetta

SPICED SEARED RARE TUNA

horseradish mayonnaise

SPANISH SPICED MARINATED SHRIMP COCKTAIL

CHAR-GRILLED LEMON GARLIC SHRIMP

SMALL SAVORY PORK & ONION SAUSAGE ROLLS

BABY SPINACH & RICOTTA CHEESE STUFFED MUSHROOMS



fatfish
WINE BAR  BISTRO

RAW BAR

LITTLE NECK CLAMS & BLUE POINT OYSTERS

lemon tabasco cocktail sauce

PRICING

HORS D'OEUVRES:

\$12.00 PER PERSON ~ 30 MINUTES

\$22.00 PER PERSON ~ 1 HOUR

RAW BAR:

\$10.00 PER PERSON

\$75.00 CHEF CHARGE

PLUS TAX & 18% SERVICE CHARGE

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STARTERS

PER 50 PEOPLE

IMPORTED
EUROPEAN & DOMESTIC
CHEESE DISPLAY \$175
water crackers French breads chutneys

RAW & CHAR-GRILLED
VEGETABLE PLATTER \$90
hummus artichoke dip blue cheese sauce

FRESH FRUIT
PRESENTATION \$125

CHAR-GRILLED
VEGETABLE MINI PANINI
& PLUM TOMATO BRUSCHETTA \$90

SHRIMP COCKTAIL \$200
horseradish lemon cocktail sauce

WHOLE
DRESSED SALMON \$250
cucumber capers red onion tomato
dill dressing lemon

fatfish

WINE BAR  BISTRO



DESSERT

CHOCOLATE FOUNTAIN \$275
pineapple banana strawberries
rice crispie cakes vanilla cakes
marshmallows