

# *Hors D'oeuvre and Cocktail Receptions*

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Every event is unique, and each party has different needs when it comes to the question of what to serve. Understanding this, we at the Briar Patch have assembled several set menus for your cocktail party and reception needs. Feel free to choose one of our buffet menu packages, substitute items from our list of popular items, or create your own perfect combination. Whether your menu needs include passed hors d'oeuvres, hot or cold items, heavy or light menus, we will do our best to meet your needs with delicious food and beautiful presentation. Contact the Briar Patch for specific menu pricing.

## **Briar Patch Classic Menu One**

- ◆ Artichoke Dip served with Tri-Color Tortilla Chips
- ◆ Cocktail Ham served on Yeast Rolls with Assorted Premium Mustards
- ◆ Imported and Domestic Cheeses and Seasonal Fresh Fruit Served with  
Dessert Crackers
- ◆ Asian Sesame Marinated Chicken Pineapple Kebobs
- ◆ Dessert Display including Almond Brownies, Lemon Squares, and  
Butterscotch Bars

## **Briar Patch Classic Menu Two**

- ◆ Smoked Salmon served with Capers, Minced Onion, Egg Whites, and Sour Cream on  
Mini Bagels
- ◆ Spiral Glazed Ham served on Yeast Rolls
- ◆ Chicken Salad Puffs
- ◆ Open Face Tomato Sandwiches
- ◆ Dessert Display including Almond Brownies, Lemon Squares, and  
Butterscotch Bars

## **Briar Patch Classic Menu Three**

- ◆ Beef Tenderloin served on Yeast Rolls
- ◆ Hot Crab Dip served with Dessert Crackers
- ◆ Vegetable Roll-ups
- ◆ Chicken Satay with Cinnamon Soy Sauce
- ◆ Brie with an Apricot Glaze and Fresh Fruit Served with Dessert Crackers
- ◆ Dessert Display including Almond Brownies, Lemon Squares, and  
Butterscotch Bars

## **Simple Elegance**

- ◆ Shrimp with Mango Salsa (Passed)
- ◆ Petite Orange Muffins with Choice of Smoked Turkey **OR** Ham (Passed)
- ◆ Sun dried Tomato, Artichoke, & Blue Cheese Terrine Served with Lavosh and Dessert Crackers
- ◆ Choice of Beef Tenderloin Display served with Yeast Rolls and Horseradish Sauce **OR** Lollipop Veal Chops (market price of item may determine final price)
- ◆ Choice of Gently Steamed Asparagus **OR** Baked Asparagus in Filo
- ◆ Smoked Salmon served with Herbed Flatbread and Water Crackers with Accompaniments (Sour Cream, Red Onion, Egg Whites and Yolks)
- ◆ Hot Crab Dip with lavosh and flatbread
- ◆ Fresh Strawberries with Kahlua or Gran Marnier Cream
- ◆ Chocolate Fondue Fountain available for an additional fee

## **Summer Lights**

- ◆ Imported and Domestic Cheeses served with Dessert Crackers
- ◆ Mediterranean Platter of Hummus, Roasted Vegetables, Olives, and Feta Cheese served with Pita and Lavosh
- ◆ Black Bean and Jalapeno Salsa served with Tri Color Tortilla Chips
- ◆ Choice of Cocktail Quesadillas **OR** Baked Portabella Mushrooms in Puff Pastry
- ◆ Desert Display including Lemon Squares, Almonds Brownies, etc.

## **Evening Affair**

- ◆ Mixture of Blue Cheese-Cucumber & Pesto-Roma Tomato Open-faced Cocktail Sandwiches (Passed)
- ◆ Salmon Mousse on Cocktail Gougere (Passed)
- ◆ Baked Brie in Flaky Pastry with Savory Mustard & Walnut Filling - Served with Dessert Crackers & Lavosh
- ◆ Choice of Crudités Display with Choice of Dill Dipping Sauce **OR** Spinach & Goat Cheese Dip with Herbed Flatbread
- ◆ Boiled Jumbo Shrimp Display with Spicy Cocktail Sauce
- ◆ Mango Chutney Cheese and Rich Boursin with assorted Fresh Breads
- ◆ Choice of Beef Tenderloin Display with Yeast Rolls and Horseradish Sauce **OR** Lollipop Veal Chops (market price of item may determine final price)
- ◆ Chocolate Bread Pudding and Lemon Sour Cream Pound Cake

## **Cocktail Hour**

- ◆ Mixture of Eggplant Caviar on Toast Points & Artichoke-Black Olive Bruchetta on Toasted Baguettes (Passed)
- ◆ Choice of Rich Boursin Cheesecake with Herbed Flatbread **OR** Savory Southwestern Cheesecake with Tri-Color Tortilla Chips
- ◆ Glazed Spiral Ham served with Yeast Rolls and Assorted Premium Mustards
- ◆ Choice of Baked Asparagus in Filo **OR** Portabella Mushrooms in Puff Pastry
- ◆ Creamy Spinach Dip served with Lavosh and Assorted Breads
- ◆ Delicious Chocolate Fondue with Sweet Cookie Bits and Fresh Fruit

**Note:** Some menu prices subject to change due to market pricing of some items such as shrimp, beef, etc.

## **Hors d'oeuvres Selections**

Mix and match to create the perfect menu for your event. Items will be priced as per person (pp) or by each (e). Ask about passed items, special needs, descriptions of items, and special requests. Call for specific pricing.

## **Hot Hors d'oeuvres**

- Artichoke Dip
- Bacon Wrapped Water Chestnuts  
Bourbon Meatballs
- Crab Dip served with Lavosh and  
Crispy Flatbread
- Petite Crab Cakes with sauce
- Asian Sesame Marinated Chicken  
Pineapple Kebobs
- Mushrooms stuffed with Seasoned  
Italian Sausage
- Sausage Pinwheels  
Scallops Wrapped in Bacon
- Spinach Puffs w/ spicy Mustard  
Sauce
- Swedish Meatballs
- Spanikopita
- Cocktail Quiche (assorted varieties)
- Pork "Pot Sticker" Dumplings with  
Cinnamon-Soy dipping sauce
- Blue Cheese and Walnut Triangles
- Miniature Rueben
- Pastries
- Cocktail Quesadillas
- Pesto Puffs
- Portabella Mushrooms in Puff Pastry
- Baked Asparagus in Filo
- Lollipop Veal Chops
- Chicken Satay with Cinnamon Soy Sauce

## ***Cold Hors d'oeuvres***

- Artichoke Nibbles
- Asparagus Roll-Ups
- Baked Brie with Savory Walnut and Mustard filling - served with Dessert Crackers and Lavosh
- Blue Cheese Balls
- Savory Cheese Biscuits (Blue Cheese and Walnut or Cheddar)
- Cherry Tomatoes stuffed with Shrimp and Crab
- Chicken Salad Puffs
- Crab Pate
- Eggplant Caviar served with Toast Points or CrackerBread
- Glazed Pecans
- Guacamole served with Tri-color Tortilla Chips
- Cocktail Ham served on Biscuits or Yeast Rolls
- Marinated Shrimp
- Marinated Mushrooms
- Mushrooms stuffed with Chicken Salad or with Shrimp and Crab
- Pesto and Roma Tomato Open face Cocktail Sandwiches
- Petite Orange Muffins with Smoked Turkey or Ham
- Striped Salmon and Parsley Rounds
- Shrimp Pate
- Shrimp Salad on Cucumber Rounds
- Smoked Salmon on Toast points and Assorted Crackers
- Spiral Glazed Ham on Yeast Rolls with assorted Mustards
- Stuffed Grape Leaves with Cucumber Dipping Sauce
- Stuffed Snow Peas
- Seven-Layer Taco Dip
- Salmon Mousse served with toast points
- Tenderloin served on Yeast Rolls
- Vegetable Terrine
- Vegetable Roll-ups
- Cucumber & Blue Cheese Open-faced Cocktail Sandwiches
- Sun-Dried Tomato, Artichoke, and Blue Cheese Terrine
- Dried Apricots stuffed with Boursin Cheese
- Shrimp stuffed with Mango Salsa served on Cucumber Rounds
- Mango Chutney and Curry Cheese with Assorted Crackers
- Salmon Gougeres
- Boursin Cheese with Assorted Crackers and Lavosh
- Brandied Edam Cheese Spread with Herbed Flatbread
- Boursin, Ricotta, & Tomato Tart
- Tomato, Basil, and Feta on Bruchetta
- Pesto Torte
- Homemade Salsa with Tortilla Chips
- Savory Southwestern Cheesecake with Tortilla Chips
- Rich Boursin Cheesecake with Herbed Flatbread
- Gently Steamed Asparagus with Balsamic-Dijon Vinaigrette
- Brie with Apricot Glaze and covered with Seasonal Fruit
- Served with Assorted Dessert Crackers and Flatbread
- Hummus Served with Pita and Olives

## **Carving Stations**

Carving Stations can be an elegant and practical addition to your event. Carving stations are available featuring our specially marinated Beef Tenderloin, Baked Spiral Ham, or Roasted Turkey and are served with yeast rolls and accompaniments. Please ask about adding a Carving Station to your menu.

## **Seated Dinners**

Talk to us about creating a custom menu for your next dinner party. We have a large selection of dishes that we have created to make your evening entertaining easy, elegant, and truly delicious! Select one of our menus, or let us help you create a custom dinner for a perfect evening

## **Meetings and Breaks**

During meetings and seminars, everyone needs a little time to stretch, regroup, and refocus. Let us provide the refreshments! We can arrange tasty smaller menus to accommodate your needs - from a simple "chips and salsa" snack to "fruit and cheese" breaks and more! Ask about our break menus!