

COCKTAILS AND DINNER MENU

COCKTAIL HORS D'OEUVRES

\$3.75/Hors D'oeuvre

***Priced at One and a Half Pieces per Guest

VEGETARIAN

Mini Black Bean and Quinoa Cake
with Corn, Roasted Corn Salsa, and Red Pepper Remoulade

Stuffed Mushrooms
with Black Bean Quinoa and Romesco

Stuffed Mushroom
with Boursin and Baby Spinach

Phyllo Purses
with Mushrooms and Fontina

Petite French Brie and Mushroom Quiche

Caprese Skewers
with Buffalo Mozzarella, Tomato, and Aged Balsamic

Grilled Vegetable Kabob
Baked with Parmesan Cheese and Tomato-Basil Sauce

Traditional Deviled Eggs
with Smoked Paprika or Sriracha Hummus

Vegetable Crudite Bundles
with Southwest Ranch or Creamy Blue Cheese Dressing

Mini Twice Baked Red Potatoes
with Boursin and Chives

Tomato Bisque Shooter
with Mini Grilled Cheese Crouton

Onion Tart with Gruyere

CHICKEN AND FOWL

Ginger Marinated Chicken Wonton
with Avocado Mousse and Tomato Relish

Curry Chicken Satay
with Thai Peanut Dipping Sauce

Buffalo Chicken Skewer
with Blue Cheese Dipping Sauce

Petite Buttermilk Chicken with Waffle Skewers
with Maple Glazed Apples

Duck Confit (+\$1)
with Boursin and Tart Apples in a Wonton Cup

SEAFOOD AND SHELLFISH

Individual Shrimp Cocktail (+\$1)
with a Key Lime Mustard Remoulade, Served on a Spoon

Prosciutto Wrapped Shrimp (+\$1)
with Mesquite Butter

Crispy Coconut Crusted Shrimp (+\$1)
with a Mango Chutney

Ahi Tuna Tartar or Pan Seared Ahi Tuna (+\$1)
Served with Sweet Onion, Sesame, and Cucumber

Bacon Wrapped Scallops (+\$1)
with Ginger Soy Glaze

Shrimp Ceviche (+\$1)
with Avocado and Grilled Corn

Petite Mango Crab Stacks (+\$1)

Lightly Blackened Mahi Soft Tacos (+\$1)
with Chipotle Mango Salsa, Avocado, and Queso Fresco

Lobster Eclairs (+\$3)
with Citrus Buerre Blanc

COCKTAILS AND DINNER MENU

COCKTAIL HORS D'OEUVRES CONT.

BEEF, PORK AND GAME

Beef with Chimichuri

Served as a Skewer or on a Sweet Potato Chip

Skewered Beef Tenderloin (+\$1)

with Fresh Blueberry and Port Wine Jam

Tangy Asian Meatballs

with Thai Coconut Curry Slaw, Asian Sesame Slaw

Prosciutto wrapped Dates

Stuffed with Blue Cheese

Grilled Artichoke Hearts

Wrapped in Apple-wood Smoked Bacon

Petite Twice Baked Potatoes

with Brie, Bacon, and Chives

Antipasto Skewers

Italian Meats, Sundried Tomato and Artisan Cheese

"Cobb Deviled Eggs"

with Blue Cheese Whipped Yolks with Crumbled Bacon, Chives, and Tomato Concasse

"Lamb Lollichop"

with Mint-Pesto Reduction

***\$5.00 Additional/Guest

Corn Dogs

with Beer-Cheese Fondue

SLIDERS / MINI SANDWICHES

Black-Bean and Quinoa

with Cilantro Cream on Silver Dollar Roll

Buffalo Chicken

with Creamy Blue Cheese on Hawaiian Roll

Chicken Parmesan Slider

with Mozzarella and Marinara on Mini Ciabatta

Beef Brisket (+\$1)

with Caramelized Onion on Silver Dollar Roll

Asian Beef Short Rib Sliders (+\$1)

with Mango Slaw

Miniature Sirloin Burgers

with Cheese, Lettuce, Tomato, and Pickle

**Additional Accompaniments can be added for \$1.00 each (To include: Sautéed Onions and Mushrooms, Crisp Bacon, Grilled Jalapenos, Blue Cheese)*

Buttermilk Fried Chicken and Waffle Slider

with Maple Jam

Selection of Tea Sandwiches

Pimiento, Boursin and Cucumber, Egg Salad

Selection of Pinwheel Sandwiches

Signature Chicken Salad, Turkey, and Ham

Petite Chicken (or) Ham Biscuits

with Champagne Mustard

Miniature BLTS

Canay Bacon

SOUP SHOOTERS

Gazpacho Shooters

Matzoh Ball with Chicken Consomme Shot

Blue Crab Bisque Shooters (+\$1)

Tomato Bisque

COCKTAILS AND DINNER MENU

CANDY AND COCKTAILS PACKAGE

Tuesday, Wednesday, Thursday

2 hour event | Minimum of 25 Guests | \$40.00/Guest

Includes:

A Choice of 4 Hors D'oeuvres from the Cocktail Hors D'oeuvres Menu

2 Drinks per Guest - House Beer / House Wine / Specialty Martini

+

Candy Du Jour Demonstration

STATIONARY DISPLAYS

Fruit and Cheese Display

Citrus Fruits, Grapes, Berries, Aged Cheddar, Baby Swiss and Provolone Cheese. Served with a Vanilla Yogurt Dipping Sauce and Gourmet Crackers & Flatbreads

\$7.50/Guest ++

Artisan Cheese Display

A Unique Selection of Farm Cheese with Accompaniments of Seasonal Berries, Date or Fig Purees, Truffle Honey, Spiced Pecans, and Tuscan Flat Bread and Fresh Baked Crostinis

\$10.50/Guest ++

Marketplace Display

Including Fresh Seasonal Fruit, Crispy Vegetables, Assorted Domestic and Artisan Cheeses, and Fresh Made Spreads to Include: Spinach & Artichoke, Southwestern Ranch, and Vermont Cheddar. Served with Gourmet Crackers & Flat Breads

\$14.50/Guest ++

Antipasto Display

Classic Italian Charcuterie, Aged Reggiano, Fresh Mozzarella, Marinated Roasted Vegetables, and a Tomato & Olive Salad. Served with Focaccia & Artisan Breads

\$15.50/Guest ++

Mediterranean Display

Taboulli, Roasted Red Pepper Hummus, Olive Tapenade, Tomato & Mozzarella with Pesto and Balsamic, Marinated Roasted Vegetables, Melon Wrapped Prosciutto. Served with Toasted Pita Points & House Baked Crostinis

\$11.50/Guest ++

Bruschetta Station

An Assortment of Grilled and Toasted Breads Served with Three Bruschetta Selections: Tomato & Red Onion, White Bean, and Mushroom & Fresh Herb

\$8.50/Guest ++

Baked Brie En Croute

Choice of Kahlua & Brown Sugar, Raspberry, or Candied Nuts & Fig

\$10.50/Guest ++

Emerald Green Crudité

Crisp Seasonal Vegetables. Served with Sesame Aioli or a Citrus Dill Dipping Sauce

\$7.50/Guest ++

Tex Mex

Chipotle or Tomatillo Salsa, Roasted Corn Guacamole, Cheese Fondue with Cumin and Roasted Poblanos, Seven Layer Dip. Served with House Made Tortilla Chips

\$13.50/Guest ++

COCKTAILS AND DINNER MENU

FESTIVE FUN STATIONS

*These stations are meant to be ordered as a combination of two or more stations.

*Prices based on Appetizer-sized portions.

Pasta Bar

A Variety of Penne or Orecchiette Pasta with a Selection of 2 Sauces:

- *Pesto Cream, Beef Ragu, Classic Tomato-Garlic, or Wild Mushroom Cream*
- *Served with Crusty Italian Bread or Breadsticks, Fresh Grated Parmesan Cheese*

(Add Chicken or Pork + \$5.00, or Shrimp + \$8.00)

- *With Additional Stations - \$13.50/Guest ++*
- *Make it a Dinner with a Caesar Salad - \$18.50/Guest ++*
- *Make it chef attended: \$150*

Crepe Station

Sweet or Savory Crepes, Select 3:

- **Savory:** *Roasted Chicken with Sherry Cream Emulsion, Pesto Vegetables, or Rock Shrimp with Salsa Verde (+\$2)*
- **Sweet:** *Nutella and Strawberry, Bananas Foster, or Mascarpone and Macerated Berries*

With Additional Stations - \$11.50/Guest ++

Macaroni & Cheese Station

Signature 3-Cheese Pasta

- **Served with a Choice of:** *Truffle Oil Poached Lobster Bits (+\$4), Roasted Tomatoes, Toasted Panko, Crispy Bacon, Sautéed Broccolini, and Wild Mushrooms*

With Additional Stations - \$11.50/Guest ++

Southern Comfort Station

Traditional Deviled Eggs, Anson Mills Grits with Sautéed Rock Shrimp, Southern Collards, and Buttermilk Biscuits with Honey Butter

With Additional Stations - \$15.00/Guest ++

Make this a Meal with a House or Spinach Salad- \$22.00/Guest ++

Potato Bar

Creamy Sweet and Yukon Gold Whipped Potatoes with Toppings:

- **Sweet:** *Cinnamon, Maple Syrup, Candy Spiced Pecans, and Marshmallow Mousse*
- **Whipped:** *Chive Sour Cream, Cheddar Cheese, Crispy Bacon, Broccoli Cheddar Sauce, Tomato Concasse*

With Additional Stations - \$8.50/Guest++

Comfort Food Station

Old-Fashioned Family Favorites:

Meat Loaf with House Made Tomato Jam, Choice of Mashed Potatoes & Gravy or Mac n' Cheese with Panko Breadcrumbs, Southern Style Collard Greens (or) Green Beans

With Additional Stations - \$13.50/Guest ++

Make this a Meal with a House or Spinach Salad- \$22.00/Guest ++

The Street Corner Diner

- **Select 2:** *Classic Sliders, Petite Reubens, 2 Bite Hot Dogs, Stuffed Red Potato, and Chilled Veggie Tray*

With Additional Stations - \$13.50/Guest ++

Make this a Meal with Wedge Salad Skewers - \$22/Guest ++

Petite Slider Station

- **Select Three:** *Bite Size Fontina Cheeseburgers, Vegetarian Quinoa Black Bean, Buffalo Chicken Sliders, or Pulled Pork Slider with Candied Jalapeno*

Served with a Variety of Fixings and Napa Cabbage Slaw

With Additional Stations - \$14.50/Guest ++

Carving Stations

Traditional Beef Sirloin, NY Strip, or Tenderloin Horseradish Cream, Sweet Onion Salad, Natural Jus, Silver Dollar Rolls

With Additional Stations-

\$13.50 / \$19.50 / \$26.50 /Guest ++

COCKTAILS AND DINNER MENU

CATERING DINNER MENU

Candy Apple Café and Cocktails offers a wide range of dinner options and service styles, from a simple buffet, to an elegant plated dinner, or fun and festive stations. The following menus are just a sampling of what we can offer, but one of our skilled catering managers would be happy to customize a menu if you don't see what you are looking for below.

**** Please note that some menu items are based on seasonal availability**

BUFFET DINNER: \$26.00

Additional Entrée: Please add **\$5** per person

PLATED SERVICE: Please add **\$5** per person

ADD APPETIZERS:

Selection of 3 for **\$7.50**

(For passed appetizers, add \$50 per attendant)

SOUP OR SALADS (SELECT 1. ADD AN ADDITIONAL FOR \$4.00)

Includes Bread Service

SALADS

Garden Salad

with Baby Lettuces, Julienne Vegetables, and Choice of Buttermilk Ranch, Blue Cheese or Balsamic Vinaigrette Dressing

Kale-Quinoa Salad

Diced Beats, Roquefort, Toasted Almond and Sweet Meyer Lemon Vinaigrette

Baby Arugula

Goat Cheese, Candied Pecans, Pickled Onion, Golden Tomato and Pommery Mustard Vinaigrette

Tossed Baby Blue

Tossed Baby Lettuces, Mandarin Oranges, Florida Strawberries Gorgonzola Cheese, House Spiced Pecans and Balsamic

Butter Lettuce (+ \$2.00)

Hearts of Palm, Grapefruit, Olive Soil, Bacon Lardons and Creamy Sherry Vinaigrette

Tender Baby Spinach

with Toasted Pine Nuts, Goat Cheese, And Vanilla Poached Mandarin Oranges, Crisp Bacon and Citrus Vinaigrette

Asian Chop Chop Salad

with Napa Cabbage and Lettuce Blend, Bell Peppers, Onions, English Cucumbers and Wonton Strips and Sesame-Ginger Vinaigrette

SOUP

Madeira Tomato Bisque *with a Boursin and Basil Crouton*

Andalusian Gazpacho *with Tomatoes and Fresh Herbs*

Curry Cauliflower Bisque *with Saffron Oil*

Butternut Squash Soup *with Cinnamon Crème Fraiche Swirl and Pepitas*

Spring Pea Soup *with Lemon Zest and Crème Fraiche*

COCKTAILS AND DINNER MENU

ENTREES

Select One

BEEF

Short Rib Meatloaf *with Tomato Jam and Port Reduction* **GF**

Herb Roasted Sirloin of Beef *with Mushroom-Brandy Ragout*

Tequila-Lime Flank Steak *with a House Made Chimichurri*

NY Strip Medallions *with Wild Mushroom-fresh Thyme Reduction*

* **\$4.00** Additional/Guest

Port Braised Beef Short Ribs **GF**

* **\$3.00** Additional/Guest

Pepper Crusted Tenderloin of Beef *with Crispy Leeks*

* **\$8.00** Additional/Guest

Rosemary Roasted Filet Mignon *with Brandy and Mushroom Ragout*

* **\$8.00** Additional/Guest

Pistachio and Mint Crusted Racks of Lamb

* **\$10.00** Additional Guest

* **Make these Entrées a Carving Station, to include Dinner Rolls and Accompaniments**

* **\$2.00** Additional/Guest (+) **\$75.00** Attendant Fee

POULTRY

Panko Crusted Chicken Roulade *stuffed with Boursin, Baby Spinach, and a Sherry Cream Emulsion*

Herb Roasted Chicken *with Wild Mushrooms and Marsala Jus*

Mojo Marinated Pork Tenderloin

* **\$2.00** Additional/Guest

Classically Prepared Chicken Picatta

Panko Crusted Chicken *with Sundried Tomato Tapenade and Goat Cheese Fondue*

Pumpkinseed Pesto Crusted Chicken *with Pomegranate Gastrique*

Herb Roasted Turkey Breast *with Apricot and Sage Chutney*

Caribbean Scented Pork Loin *with Apple-Wood Bacon & Papaya Chutney*

Brown Sugar Smoked Spiral Sliced Virginia Ham

SEAFOOD

Cornmeal Dusted Flounder *with Sauce Gribiche* **GF**

* **\$2.00** Additional/Guest

Sautéed Mayport Shrimp *with Artichoke Hearts, Capers, Roasted Peppers, Fresh Picked Herbs*

Fish Nicoise *with Garlic Saffron Broth*

Mahi / Flounder (+2) / Grouper (+4)

Chili Garlic Caramelized Sea Scallops *over Champagne Leeks*

* **\$9.00** Additional/Guest

Panko Crusted Blue Crab Cake *with Choice of Roasted Red Pepper Remoulade or Key Lime Mustard*

Miso Sake Glazed Sea Bass

* **\$9.00** Additional/Guest

COCKTAILS AND DINNER MENU

ENTREES CONT.

VEGAN/VEGETARIAN

Roasted Vegetable Lasagna layered with Seasonal Roasted Vegetables, Parmesan Bechamel

Pistachio Crusted Tofu with Maple Spaghetti Squash

Marinated Grilled Tempeh with a Miso Soy Glaze and Thai Peanut Sauce

Black Bean Quinoa Stuffed Portobello with Red Pepper Romesco Sauce **GF | VEGAN**

Eggplant Rolatini with Ricotta and Romesco

Black Bean Quinoa Cake with Wilted Spinach, Corn Salsa, Fresh Avocado and Cilantro Lime Crème

SIDES

Select Two

French Style Haricot Vert with Toasted Almonds and Brown Butter

Roasted or Grilled Seasonal Vegetables

Grilled Asparagus with Shaved Parmesan and Aged Balsamic

Roasted Brussel Sprouts with Extra Virgin Olive Oil and Cracked Black Pepper

(Add Bacon, Apricots and Walnuts for an Additional **\$3.00/Guest**)

French Style Haricot Vert with Toasted Almonds and Brown Butter

Maple Glazed Carrots with Butter and Nutmeg

Broccoli and Cauliflower Medley with Crispy Garlic

Brown Butter Whipped Potatoes*

*Make it a "Bar" for an Additional **\$5.00/Guest**

Anson Mills Grits with Goat's Cheese**

Make it a "Bar" for an Additional **\$5.00/Guest

Roasted Red Potatoes with Fresh Rosemary and Olive Oil

House Made Rissotto with Wild Mushroom and Parmesan; Black Garlic; Citrus (or) Pesto

Fresh Cheese Ravioli with Spicy Tomato Marinara

Spring Peas and Asparagus

Basmati Rice Pilaf

Penne Pasta with Roasted Shallots, Toasted Pine Nuts and Pesto Cream

Mac N' Cheese with Panko Crust***

***Make it a "Bar" for an Additional **\$5.00/Guest**

Sweet Potato Mash with Brown Sugar

COCKTAILS AND DINNER MENU

A LA CARTE DESSERT MENU

Select One | \$6.00/Dessert

All American Apple Pie - *Cinnamon Whipped Cream*

Molten Chocolate Cake - *Cherry Coulis, Whipped Cream*

Crepes Normandy - *Caramelized Apples, Crème Anglaise, Caramel*

Banana Trifle Brulee - *Vanilla Custard, Banana Bread, Crisp Wafers*

Callebaut Chocolate-Almond Dacquoise Torte - *Espresso Buttercream*

A LA CARTE DESSERT STATION

\$8.00/Guest

Flaming Donuts - *Kahlua, Brown Sugar, 151 Rum, Vanilla Ice Cream*

New Orleans Bananas Foster - *Vanilla Ice Cream, Brown Sugar, Banana Liqueur, 151 Rum*

WOULD YOU LIKE TO ADD BEER, WINE OR SPECIALTY COCKTAIL TO YOUR ORDER?
PLEASE SELECT FROM OUR FULL COCKTAIL MENU OR LET OUR HOUSE MIXOLOGIST
CREATE A CUSTOM COCKTAIL FOR YOUR EVENT.

COCKTAILS AND DINNER MENU

DINNER PACKAGE BUFFETS

SOUTHERN COMFORT

\$27.00/GUEST ++

SOCO CHOP SALAD

Crispy Iceburg, Lettuce, Chopped Cucumbers, Peppers, Shredded Carrots, Cheddar Cheese, Black Olives, House Croutons, Crispy Onion; Served with Choice of Italian or Buttermilk Ranch

SELECT TWO ENTREES:

Meat Loaf with House Made Tomato Jam

Mayport Shrimp and Creamy Cheese Grits

Herb Roasted Chicken Breast with Pan Gravy

Cajun Spiced Turkey Roulade

Blackened Fresh Catch with House Remoulade

Mashed Potatoes & Gravy (or) Mac n' Cheese with Panko Breadcrumbs

Southern Style Collard Greens (or) Green Beans

Buttermilk Biscuits and Cornbread

MEXICAN FIESTA PACKAGE

\$25.00/GUEST ++

TORTILLA SOUP

Fried Corn Tortillas in a Tomato, Garlic, Onion, Chile de Arbol and Epazote Broth

SELECT TWO FAJITAS:

Build your own Fajita - Shrimp (+ \$2.00), Chicken, Pork or Steak (+ \$2.00)

MINI TORTILLAS SERVED WITH CHOICE OF:

Peppers, Onions, Mini Tortillas, House Made Pico de Gallo, Guacamole, Shredded Cheese, Sour Cream

Served with Mexican Street Corn, Cilantro-Lime Rice, and Black Beans

COCKTAILS AND DINNER MENU

~~~~~ DINNER PACKAGE BUFFETS CONT. ~~~~~

ASIAN PACKAGE

\$30.00/GUEST ++

CHOP CHOP SALAD

Napa Cabbage and Lettuce Blend, Bell Peppers, Onions, English Cucumbers, Wonton Strips with Sweet Soy Drizzle,
Served with Sesame-Ginger Dressing

Cumin Scented Beef Kabobs

*Coconut Curry, Roasted Red Pepper and Thai Peanut
Dipping Sauces*

Pork Pot Stickers

Ginger-Soy & Hoisin Dipping Sauce

Chili Garlic Salmon

Served over Shrimp Fried Vegetables

Chilled Lo Mein

Served in Mini Asian Boxes

Flatbread with Edamame Butter

TAILGATE TAPAS

\$29.00/GUEST ++

WEDGE SALAD SKEWERS

Iceberg Lettuce with Cherry Tomato Skewers. Choice of Toppings to Include: Crumbled Bacon, Chives, Blue Cheese. Choice
of Buttermilk Ranch or Balsamic Vinaigrette

SELECT THREE:

Sirloin Burgers with Pommery Mustard and Aged Cheddar

Pulled Pork Slider with Candied Jalapeno

Black Bean-Quinoa Burgers with Cilantro Crema

Buffalo Chicken Sliders

Served with a Variety of Fixings

Napa Cabbage Slaw

Yukon Gold Whipped Mashed Potato Bar

Accompaniments: Mushrooms, Cheese, Sour Cream, Bacon, Tomatoes, Chives, Truffle Butter

*****To include a Sweet Potato Bar with Sweet Accompaniments: Add \$2.00/Guest**

COCKTAILS AND DINNER MENU

~~~~~ DINNER PACKAGE BUFFETS CONT. ~~~~~

ITALIAN PACKAGE

\$26.00/GUEST ++ | ***CHEF ATTENDED: \$150

CAESAR SALAD

Classically Prepared with Focaccia Croutons, Citrus-Parmesan Dressing, Shaved Reggiano

A VARIETY OF PENNE OR ORECCHIETTE PASTA WITH A SELECTION OF 2 SAUCES:

Pesto Cream, Classic Tomato-Garlic, or Wild Mushroom Cream

Roasted Vegetables with Balsamic and Shaved Parmesan

Crusty Italian Bread or Breadsticks with EVOO

Pesto Grilled Chicken

Fresh Grated Parmesan Cheese

Homemade Meatballs with Classic Marinara

PARISIAN PACKAGE

\$27.00/GUEST ++

ARUGULA SALAD

Goat Cheese, Candied Pecans, Pickled Onion, Golden Tomato, Pommery Mustard Vinaigrette

Crepe of Roasted Chicken and Sherry Cream

Grilled Asparagus

Classic Beef Stroganoff

Aged Balsamic, Citrus, Shaved Parmesan

Tender Braised Beef in a Rich Mushroom Sauce

Caramelized Onion and Gruyere Tart (or) Brie En Croute

Finished with Sauce over Egg Noodles

With Rosemary Reduction or Maple Candied Pecan

Served with Fresh Baked French Bread