



Folsom, PA



Essington, PA



Newark, DE



Kennett Square, PA

COCKTAIL HOUR PACKAGE

This package is included with your Buffet or Served Dinner Packages. The Cocktail Hour will run for the first hour of your event
We also offer a wide variety of upgrades to enhance your cocktail hour

Included with Buffet or Served Dinner Package

Charcutiere Display

An Array of International Cheeses to include, Smoked Gouda, Havarti Dill, Sharp Cheddar, Monterey Pepper Jack & Cooper Sharp, Decoratively Arranged with Smoked Pepperoni, Garnished with Fresh Seasonal Fruit

Tomato Basil Bruschetta

Fresh Plum Tomatoes, Diced with Red Onion, Garlic, Fresh Basil, Extra Virgin Olive Oil and Seasonings, Served with Freshly Baked Crostini

Hot Stationed Hors D'oeuvre

Select one to be placed in a Chafing Dish:

*Fried Panzerotti

*Cheesesteak Eggrolls

*Vegetable Pot Stickers

*General Tso Chicken Bites

Enhancements you may add to your Buffet or Served Dinner Package

Shrimp Cocktail Display - \$6.00 per person

Jumbo Gulf Shrimp, Served Chilled, Two ways, Plain & Old Bay Style, Served on a Bed of Ice with Fresh Lemon Wedges and a Zesty Cocktail Sauce

By The Sea Station - \$15.00 per person

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Stone Crab Claws, Blue Pointe Oysters on the Half Shell. Decoratively Displayed on a Bed of Ice

Sushi Station - \$12.00 per person

Assorted Freshly Made Sushi Rolls to include, Spicy Tuna, California, Salmon, Shrimp Tempura & Tuna, all Displayed on Decorative Stones with Wasabi & Pickled Ginger

Italian Anti Pasta Station - \$12.00 per person

Assorted Italian Cured Meats & Cheeses, Decoratively arranged with Fresh Fruit, Marinated Olives, Grilled Vegetables, Roasted Red Peppers, Artichoke Hearts & Bruschetta

Chips & Guac Station - \$5.00 per person

Freshly Fried Corn Tortilla Chips, Served with Freshly Prepared Guacamole & Pico Di Gallo

Butler Passed Hors D'oeuvres - \$8.00 per person

Choose 5 from the enclosed list

- *Cheesesteak Sliders
- *General Tso Chicken Bites
- *Boneless Buffalo Chicken Bites
 - *Mini Crab Cakes
- *Scallops Wrapped in Bacon
 - * Coconut Shrimp
 - *Spanakopita
- *Jalapeno Poppers
- *Brie & Raspberry in Phyllo
- *Vegetarian Pot Sticker
- *Smoked Chicken Quesadilla
 - *Clams Casino
- *Chicken Cordon Blue
- *Asiago Risotto Bites
- *Franks in a Blanket

Upgraded Selections

- *Shrimp Lejon – Fresh Tiger Shrimp Stuffed with a Horseradish Honey Filling & Wrapped in Bacon, \$5 per person
- *Beef Wellington – Filet Mignon, Herbed Butter, Topped with Mushroom Duxelle Wrapped in a Flaky Pastry \$5.00 per person
 - *Lollipop Lamb Chop – Tender Colorado Lamb Roasted with Fresh Herbs - \$6 per person
- *Shrimp Cocktail – Jumbo Shrimp Cocktail, Passed with a Zesty Cocktail Sauce & Lemon Wedges - \$3 per person

Chef/Staff Attended Stations

Crab Cake Station - \$12.00 per person

Our Award Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.

Mashed Potato Bar - \$12.00 per person

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything they desire.

Taste of Tuscany - \$10.00 per person

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sauté your Pasta to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oils

Carving Station – Market Price

Selection of Two Grilled Meats to be Carved by an Executive Banquet & Conference Chef, Served with a display of accompaniments
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef (\$2.00pp), Flank Steak, and Turkey Breast

