

# Cocktail Party Sample Menu

## Artfully Displayed Appetizers



**Gourmet Cheese Board** featuring Michigan, domestic, and imported cheeses, grilled local sausage bites, fresh berries, grapes, breads, and crackers

**Blossoming Vegetable Sunflower**  
Asparagus, snow peas, green beans, and broccoli, served with green goddess dip

**Asian Shrimp Salad** Green tea noodles in mini take out boxes

**Japanese Sushi Platter** California rolls, veggie rolls, spicy tuna rolls, and thin sliced sesame seared ahi tuna with wasabi aioli

**Create Your Own Mini French Dips**  
Tender sliced roast beef in au jus, sautéed onions and peppers, sautéed mushrooms, Swiss, Provolone, Cheddar and homemade Slider buns

**Roasted Pecan Gorgonzola Stuffed New Potatoes** adorned with local dried cherry

## Tray Passed Appetizers

**Caprese Skewers** drizzled with balsamic reduction

Yogurt and cumin **Marinated Chicken Satay** with pomegranate fig rosemary sauce

**Crab Cake Lollypops** with red pepper aioli

**Tomato-Basil Soup Sippers** with mini grilled cheese dunker

**Beef Tenderloin** topped with caramelized onion, and Gorgonzola picked with mini fork

Local **Smoked Whitefish Pate** in endive with red onion caper confetti

## Sweet Bites

**Peanut Butter Chocolate Brownie** bomb pops

Traverse City **Cherry Pie** mini martinis with whipped cream

White and dark **Chocolate Mousse** Trifles with red raspberry

**Mixed Berry Shortcake Bites** with heart shaped biscuits, served in Asian spoons

**Salted Caramel Chocolate Tarts**

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Let us design a special menu to fit your occasion and budget. Please contact us to create the perfect menu to fit your vision! [catering@tcfood.com](mailto:catering@tcfood.com)