

DSC Cocktail Party Package (50 Person Minimum)

Bounty Table (Please Choose 3)

Heirloom Crudités

Heirloom Tomatoes, Carrots, Cauliflower, Radishes, Purple Potatoes, Haricot Verts with a Cucumber Dill Sauce

Assorted Imported and Domestic Sliced Cheese Board

Fruit with Crackers and Baguette

Crostini Station

Freshly Made Crostini Crackers with Hummus, Bruschetta, and Ricotta & Honey Spreads

Fresh Guacamole and Salsa Station

With House Made Tortilla Chips

Hummus Dip

with Chopped Tomatoes, Olive Oil Drizzle and Sprinkled Paprika Served with Pita Chips

Charcuterie (add \$2 per person)

Assorted Cured Meat, Patés, Salumis, Homemade Pickles, Marinated Olives, Marinated Mushroom, Mustard, Cornichons, Sliced Baguette and Fresh Breads

Artisanal Cheeses Board (add \$3 per person)

Chef's Choice Artisan Cheese Selections, Spiced nuts, Marinated Olives, Assorted breads and Crackers

Chilled Jumbo Shrimp (add \$5 per person)

with Cocktail Sauce

Assorted Sushi & Sushi Rolls (add \$6 per person)

with Wasabi Soy Dipping Sauce



Passed Hors D'oeuvres (Please Choose 8)

Yellowfin Tuna Taco Sushi Grade Tuna, Scallion, Meyer Lemon Aioli, Avocado Mousse, Wonton Cup

Petite Lobster Rolls Toasted Bun, Maine Lobster, Celery Remoulade **(add \$1.75 per person)**

House Smoked Salmon Flatbread Roasted Shallot, Herb Crème Fraiche, and Watercress

Chilled Jumbo Shrimp with Cocktail Sauce **(add \$2 per person)**

Assorted Sushi & Sushi Rolls with Wasabi Soy Dipping Sauce **(add \$3 per person)**

Sesame Tuna with Sushi Rice Cake, Tobiko and Chili Scallion Mayo

Peppered Beef Carpaccio Toast Shaved Rare Beef, Wild Greens, Blue Cheese Vinaigrette on Crostini

Open Faced Mini Spanakopita Crispy Phyllo, Feta, Spinach, Sundried Tomato Relish

Fava Bean Hummus Crostini Marinated Heirloom Tomatoes

Mini Crab Cake with Lemon Garlic Aioli

Louisiana Shrimp and Grits Tasting Spoon

Coconut Shrimp with Mango Aioli

Mini Grilled Cheese with Smokey Turkey, Monterey Jack Cheese and Poblano

Jerk Chicken "Spring roll" with Julienne Pepper and Passionfruit Mustard

Sesame Chicken Satay Roasted Peanut Sauce

Crisp Southern Fried Chicken & Savory Waffles

Peking Duck Wonton Orange Mustard

Smoked BBQ Chicken Fortune Cookie Charred Pineapple BBQ Glaze

Pulled Pork Slider on Brioche with Fontina and Ancho Barbecue Sauce

Black Angus Cheeseburger Sliders

Spiced London Broil Beef Roll Stuffed with Asparagus

Braised Short Rib Taco Cup

Harissa Marinated Lamb Lollipop Cilantro-Mint Yogurt **(add \$4 per person)**

Crispy Mac and Cheese with Aged Cheddar and Truffle Essence

Flatbread Topped with: Fresh Fig, Pine Nut and Honey Goat Cheese **or** Fresh Basil, Pesto, Tomato and Fontina Cheese

Smoked Roasted Pepper, Goat Cheese and Sautéed Zucchini Roll Lightly breaded and flash fried

Market Vegetables Spring Roll Apricot Mustard

Chef's Seasonal Arancini Accompanying Sauce



The Food

\$40 Per Person (includes the Bounty table and 8 hors d'oeuvres)
(Minimum of 50 people - Based 2-3 hour event)

Bar Options:

Full Service Bar

One Specialty Cocktail

Beer: Stella Artois, Corona, Coors Light (Additional selections available at a surcharge)

Seasonal Selection Wines: Chalet Chardonnay, The Crossings Pinot Grigio,

Steak House Cabernet Sauvignon & The Ruta Malbec

The Hard Stuff: Tito's Vodka, Johnny Walker Black Scotch, Tanquery Gin, Sailor Jerry Rum,

Bacardi Silver Rum, Bulleit Bourbon, Sweet and Dry Vermouth

Coke, Diet Coke, Sprite, Tonic, Club Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pellegrino,

Aqua Pana Water, Lemons, Limes, Stirrers, Bar Olives, Cocktail Napkins, All Ice, Coolers

Cost: \$18.00 per person for 2 hours \$3.50 each additional hour

Light Bar Service

Beer: Stella Artois, Corona, & Coors Light (Additional selections available at a surcharge)

Seasonal Selection Wines: Chalet Chardonnay, The Crossings Pinot Grigio,

Steak House Cabernet Sauvignon & The Ruta Malbec

Coke, Diet Coke, Sprite, Pellegrino, Aqua Pana

All appropriate cut fruit, stirrers, beverage napkins and ice.

Cost: \$14.50 per person for 2 hours \$ 2.50 each additional hour

Staffing, Rentals, Gratuity and Tax

Please speak to one of our Event Specialist for a full proposal

Rental to be determined upon discussion of event and site visit

DSC provides hospitality trained staff for your event with regards to guest count, event logistics and the level of service required to execute seamless events.

