



COCKTAIL RECEPTION SAMPLE MENUS

MENUS ARE CUSTOMIZED BY JWCE FOR EVERY EVENT.

THE SAMPLES REFLECT BALANCED MENUS AND AN IDEA OF WHAT JWCE CAN OFFER.

Menu Sample 1

Artisan Cheese and Fruit Display with Assorted Crackers and Flatbreads
Signature Marinated Pork Tenderloin Sliders with Horsey Mayo and Caramelized Onions
Hot Bacon and Pecan Dip served with Rosemary Crostini
Mini Tomato Pies
Grilled Chicken Satay with Peanut Dipping Sauce
Assorted Seasonal Desserts

Servers at \$175 Each

10% Tax

Menu Sample 2

Domestic Cheese and Fruit Board
Vertical Crudit  with Spinach Dip and Peppercorn Ranch
Beef Carpaccio served in Edible Poppy Seed Spoons with Pecorino Cream, Fried Capers, and Shaved Parmesan
Hot Spinach and Artichoke Dip served with Crostini
Bacon Wrapped BBQ Chicken
Pimento Cheese Fritters with Red Pepper Jelly
Assorted Seasonal Desserts

Servers at \$175 Each

10% Tax

Menu Sample 3

Artichoke-Stuffed Mushrooms
Tuscan White Bean and Prosciutto Crostini
Orange Spiced Chicken Satay
Basil-Cheese Torta with Salsa and Toasted French Baguette Slices
Shrimp Soup Sips or Tomato Bisque Soup Sips
French Cheese and Fresh Fruit Sampling
Truffles

Servers at \$175 Each

10% Tax

Menu Sample 4

Shrimp Cocktail With Tomatillo Horseradish Sauce and Cocktail Sauce
Goat Cheese Tartlets
Crab Cakes with Remoulade and Thai Salsa
Pesto, Goat Cheese, Chicken Canapés
Herb Crusted Potatoes Served with Garlic Aioli
Asparagus With Creamed Wasabi Dip
Feta and Spinach Stuffed Mushrooms
Blue Cheese Spread with Toasted Baguettes, Crackers and Crostini
Assorted Seasonal Desserts

Servers at \$175 Each
10% Tax

Menu Sample 5

Traditional Smoked Salmon Service:
Served with Red Onions, Eggs, Capers, Cream Cheese, Dill, and Toast Points
Marinated Pork Tenderloin Served with Rolls and Condiments
Chicken Satay with Peanut Sauce
Spinach and Parmesan Stuffed Mushrooms
Prosciutto Purses
Hot Crab Dip Served with Crostini
Buffalo Mozzarella atop Roma Tomatoes and Dressed with Balsamic vinegar
Assorted Truffles
Chocolate Espresso Mousse Cups
Individual Peach Tarte Tartins

Servers at \$175 Each
10% Tax

Menu Sample 6

Moroccan Spiced Lamb Chops
Signature Marinated Pork Tenderloin with Rolls and Condiments
Chicken Cakes with Remoulade Sauce
Shrimp Sates with Sweet and Spicy Thai Aioli
Hot Crab Dip Served with Crostini
Herb Truffled Redskin Potatoes
Herb-and-Garlic Goat Cheese Truffles
Spinach and Parmesan Stuffed Mushrooms
Baba Ghanoush with Red pepper Swirl Served with Pita Wedges
Assorted Truffles
Mini Limoncello Tiramisu
Individual Peach Tarte Tartins

Servers at \$175 Each
10% tax

Menu Sample 7

Cold Soup Station

Gazpacho and Cucumber Melon

French Pizza Station

Goat Cheese and Caramelized Onions

Grilled Apples and Mascarpone Cheese

Brie and Fig

Parmesan Cups filled with Roma Tomatoes and Topped with Fresh Basil

Buffet Stations

Mini Beef Wellingtons

BBQ Rabbit on Rosemary Herb Biscuits

Herb Crusted Lamb Chops

Smoked Chicken and Asiago Quesadillas

Zucchini, Red Pepper, and Havarti Cheese Quesadillas

Feta and Spinach Stuffed Mushrooms

Truffled Potatoes Topped with Bacon and Chives

Grilled Asparagus

Yellow Squash, Spinach and Feta Stuffed Phyllo

Mini Shrimp Salad Po-Boys

Mini Fried Oyster Po-Boys

Dessert Station

Blondies

Chocolate Brownies

Mexican Shortbread Cookies

Mocha Cup Cakes

Candied Almonds

Fresh Strawberries, Raspberries, and Blackberries with Fresh Whipped Cream

Assorted Homemade Curb Market Cakes

Servers at \$175 Each

10% Tax

*Beef and Fish prices may vary according to the market price at time of scheduled event.

*Menus are priced per person and customized for every event. JWCE will schedule a meeting to discuss preferences and menu concepts.