

Cocktail Reception



MACKLIN'S CATERING COMPANY

Cocktail Reception

Macklin's Catering Co.

MENU # 1

Hors D'oeuvres

Slow Roasted Pulled Pork & Cojita Quesadillas

Cilantro Lime Sour Cream

Sautéed Blue Lump Crab Cakes

Roasted Garlic Remoulade

Fire Grilled Rosemary Garlic Chicken

Served on Rosemary Skewers

Spicy Apricot Sauce

Petite Bruschetta

Texas Goat Cheese Encrusted with Roasted Pine Nuts & Basil Pesto

Tomato, Basil, Garlic & Olive Oil Bruschetta

French Baguette Medallions

Tender Beef Brisket Sliders

Slow Roasted Brisket with Tobacco Onions,

Honey BBQ Sauce on Brioche Rolls

Display

Grilled Vegetable Display

Drizzled with Olive Oil & Balsamic Vinegar

Hot Asiago Cheese & Artichoke

Aged Asiago & Artichoke Hearts

Gourmet Crackers & Lavash

Price per Guest \$22.50

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MENU # 2

Hors D'oeuvres

Southwestern Rumaki

Chicken, Water Chestnut, Jalapenos Wrapped in Apple-wood Smoked Bacon

Japanese Style Grilled Chicken Skewers

Ponzu Dipping Sauce

New Orleans Artichoke Truffle

Artichoke & Roasted Garlic Encrusted with Italian Bread Crumbs

Prime Rib Sliders

Slow Roasted Prime Rib

Served with Creamy Horseradish on a Pretzel Roll

Avocado Seafood Martini Cocktail

Baby Shrimp, Crab, Avocado, Onions, Tomato & Fresh Cilantro

Spicy Tomato Cocktail Sauce

Hot Spinach & Artichoke Dip

Gourmet Crackers

Display

Imported & Domestic Cheese Display

Including Smoked Cheddar, French Herb Boursin, Camembert

Smoked Gouda, & Swedish Fontina

With Kiwi, Strawberries & Grapes

Assorted Gourmet Crackers

French Onion Dip

Kettle Chips & Tarro Chips

Price per Guest \$30.00

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MENU # 3

Hors D'oeuvres

Hibachi Style Beef Tenderloin Skewers

Toasted Sesame Seeds

Ponzu Dipping Sauce

Carolina Pulled Pork

Petite Jalapeño-Cheddar Cornbread Griddle Cakes

Southern Corn Slaw & Honey BBQ Sauce

Chilled Shrimp

Garnished with Cracked Black Pepper & Lemon

Lemon-Vodka Cocktail Sauce & Spicy Garlic Remoulade

Petite Bruschetta

Texas Goat Cheese Encrusted with Roasted Pine Nuts & Basil Pesto

Roma Tomato, Fresh Basil, Garlic & Olive Oil Bruschetta

French Baguette Medallions

Apricot Glazed Rosemary Garlic Chicken

Served on Rosemary Skewers

Spicy Apricot Sauce

Asian Style Rumaki

Water Chestnut Wrapped in Bacon

Dips

Blue Cheese & Buffalo Chicken Dip

Assorted Crackers & Crisp Pita

Blue Crab & Scallion Dip

Jumbo Lump Blue Crab & Organic Scallions

Price per Guest \$35.00

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MENU # 4

Hors D'oeuvres

Peppercorn & Sea Salt Crusted Tenderloin of Beef

Shoestring Onions, Balsamic Marinated Portabello Mushrooms

Roasted Red Bell Pepper

Potato Rolls & Pretzels Rolls

Horseradish Cream

Thai Spring Rolls

Chicken or Jicama-Papaya

Ginger Soy Sauce

Tequila Jalapeño Shrimp

Marinated with Tequila, Cilantro, Lime & Slivered Jalapeños

Cilantro Lime Cocktail Sauce

Pan-Seared Potstickers

Accompanied with a Ginger Soy Dipping Sauce

Rumaki Bar

Asian Style Rumaki

Southwestern Chicken Rumaki

Sesame Seared Ahi Tuna

Asian Slaw, Wontons, Wasabi Cream & Pickled Ginger

Domestic & Imported Cheese Display

Including Smoked Cheddar, French Herb Boursin, Camembert,

Smoked Gouda & Swedish Fontina

Garnished with Fruit and Served with Gourmet Crackers

Hot Parmesan Artichoke Dip

Served with Flatbread & Crackers

Desserts

Assorted Mini French Pastries

Price per Guest \$40.00