



**PROVIDENCE  
PERFORMING  
ARTS CENTER**

## Cocktail Party Menus

**President's Cocktail Party Package.....\$28.50 per person**

- 1 selection from Section A
- 3 selections from Section B
- 2 selections from Section C

**VP's Cocktail Party Package.....\$24.00 per person**

- 3 selections from Section B
- 2 selections from Section C

### **Section A**

- Coconut shrimp with orange marmalade horseradish dipping sauce
- Beef tenderloin on French bread with horseradish cream
- Scallops on tortilla shell with avocado relish
- Skewered tenderloin with horseradish cream
- Smoked chipotle chicken salad on toasted corn bread
- Cocktail shrimp with spicy cocktail sauce
- Lobster cakes with remolade
- Garlic mashed potatoes and lobster crostini with lemon aioli
- Scallop wrapped in hickory smoked bacon

### **Section B**

- Endive boats with crumbled gorgonzola, dried cranberries, and finely diced apples and walnuts
- Stuffed mushrooms
- Assorted grilled pizza
- Grilled vegetable quesadillas with guacamole and salsa
- Phyllo cups with caramelized onion and goat cheese drizzled with balsamic reduction
- Vegetable nime chow with Thai dipping sauce
- Crab cakes with cilantro cream
- Chicken sate with peanut dipping sauce
- Chicken Caesar salad in puff pastry cups
- Smoked salmon with dilled sour cream on lightly toasted crostini

### **Section C**

- Assorted domestic & imported cheese display with French bread and crackers, garnished with seedless grapes
- Seasonal vegetable crudité's with sweet red pepper dipping sauce
- Warm artichoke and goat cheese dip

- Trilogy of baked brie with pesto, brown sugar and walnuts, and cranberry and orange zest served with French bread
- White bean and garlic spread with lightly toasted crostini
- Basket of bruschetta with sliced tomatoes and parmesan cheese