



**THE PHILLIP SCHUYLER
COCKTAIL STYLE MENU**



**PLEASE SELECT 6 HAND PASSED
HORS D'OEUVRES**

See Separate Menu for Options

DISPLAYED HORS D'OEUVRES

Classic Italian Bruschetta with Garlic Crostinis
French Brie Wedge Wrapped in a Puff Pastry Topped with Cherry Preserves and
Pecans, Served with Toasted Crostinis
Smoked Pablano Dip with Fried Pita Chips
Jacques Pepin Chicken Liver Pate with Toasted Baguettes

THE LIGHTER SIDE OF LONGFELLOWS

Jumbo Shrimp Cocktail Display
Lavish Assorted Fresh Vegetables with 5 Peppercon Parmesan & Classic Bleu
Cheese for Dipping
Sundried Tomato & Chiffonade Basil Dip

THE FINER FARE

Thinly Sliced Bronze Rubbed Slices of Filet Mignon with Capers & Olive Oil
Marinated Balsamic Button Mushrooms
Spicy Roasted Nuts

THE FINISHING TOUCH

Chocolate Chip Cannolis
Chocolate Mousse Martinis with Whipped Cream Topping
Seasonal Fresh Fruit with Honey Walnut Yogurt

BEVERAGES

Regular & Decaf Coffee

Tea

Assorted Sodas

3 Hour Event

\$32 Per Person

Please Add 7% Sales Tax &
20% Gratuity