

The Philip Schuyler

Cocktail Menu (available for parties of 25 or more)

First hour of Cocktail Party:

Your Choice of Four Hand Passed Hors d'oeuvres
(Please see additional listing of options)

Displayed Hors d'oeuvres

Garlic Rubbed Crostinis served with Pineapple Relish,
Traditional Tomato Basil Bruschetta and Roasted Sweet Pepper Bruschetta
Fresh Fruit and Savory Cheeses including Smoked Gouda, Smoked Mozzarella,
Swiss, Provolone and Dill Havarti, Creamy Garlic Herb Dip and an Assortment of Gourmet Crackers

A Lavish Display of Garden Vegetables

Including Carrots, Celery, Cucumbers, Grape tomatoes, Red and Yellow Peppers
and Yellow Squash Served with Peppercorn Parmesan and Bleu Cheese Dressings for Dipping

Second Hour of Cocktail Party:

Your Choice of Veal Sausage or Grilled Chicken served a lá Vodka with Cavatappi Pasta
Shrimp Cocktail Shooters

Chef Manned Carving Station

All Natural Black Angus Roast Sirloin of Beef served with Fresh Rolls and
accompanied by Creamy Horseradish Sauce, Chipotle Aioli, and Sautéed Onions and Peppers

Last hour of Cocktail Party:

Mini Dessert Display including

Mini Custard Cream Profiteroles, Assorted Mini Cheesecakes, Chocolate Covered
Strawberries, Italian Canolis, Chocolate Mousse Martinis and Mini Rice Pudding Martinis

Coffee, Tea, Decaf & Soda Are Served Throughout the Entire Event

25.99 per person

Price is for a three hour reception

Please Add 19.5% Gratuity & 7% NY State Sales Tax

Final Guest Count is Due 7 days Prior to Event