



# STAFFED HOLIDAY COCKTAIL PARTY

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Staffed Holiday Cocktail Party

# MENU OPTION #1

This menu is designed to be a resting temperature menu that is perfect for picking the night away.

## Top-Notch Wraps please choose three (3)

### Chicken Club Wrap

avocado aioli, bib lettuce, swiss cheese, tomato, roasted peppers, bacon

### Black Angus Roast Beef Wrap

pepperjack cheese, shredded lettuce, grilled onions, ranch dressing

### Roasted Turkey and Jarlsberg

dill pickle, greens, whole grain mustard, tomato, avocado

### Cuban

pulled pork and smoked ham, cheddar cheese, dijon mustard, dill pickle, arugula, smoked onion aioli

### Hickory Grilled Vegetable Wrap

roasted pepper hummus, manchego cheese, greens

### Grilled BBQ Chicken Wrap

smoked mozzarella, crisp onions, Carolina slaw

### Chicken Cobb Salad

blue cheese, hard boiled egg, bacon, avocado, tomato, dijon mayo

## Easy Pick-Up

### Grilled Skewers

chicken, beef, shrimp and vegetable, honey chipotle dressing, Asian BBQ, sweet chili glaze, lemon garlic

### Bruschetta Station

traditional, wild mushroom blue cheese, sun-dried tomato alouette, served with baguette and assorted crostini

## Desserts

A variety of miniature delights, to include chocolate mousse, fruit tarts and a host of others

### Staffing Based on 3 Hours

1 bartender and 1 server  
All upscale disposable products, all serving equipment and linen for one standard food table.  
Based on minimum guest count of 50  
39.99 per guest plus 6% sales tax

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## MENU OPTION #2

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### Hot Buffet

Simple and delicious. This is perfect for a holiday gathering where you want to feed them a dinner but you do not want to worry about cooking, just enjoying your guests.

#### Citrus Grilled Salmon

Lemon dill beurre blanc

#### Chicken Marsala

pan-seared with wild mushrooms finished with marsala wine sauce and parmesan

#### Roasted red potatoes

with parsley

#### Sautéed Seasonal Vegetables

#### Mixed Green Salad

goat cheese, grape tomato, pecan, craisin, red onion, raspberry vinaigrette

#### Rolls and Butter

#### Staffing Based on 3 Hours

1 bartender and 1 server

All upscale disposable products, all serving equipment and linen for one standard food table.

Based on minimum guest count of 50

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## MENU OPTION #3

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A bit more than #1 and #2. This is based around a larger variety of pick-up food that can be placed out for the evening without having to worry.

### Tuscan Antipasto

olives, peppercorn salami, artichokes, roasted peppers, eggplant caponata, roasted mushrooms, crostini, cheese grissini

### Poached Salmon Platter

with dill sauce and canapes

### Bruschetta Station

traditional, wild mushroom and blue cheese, roasted pepper and artichoke, toasted baguette and crostini

### Farmland Applewood Smoked Boneless Carved Ham

display with buttermilk biscuits, whole grained mustard and honey mustard, snowflake rolls

### Hot Crab and Spinach Dip

with canapes and pita triangles

### Assorted Mini Pastries

chocolate entremont, German chocolate, mini tiramisu, peanut butter brownie, brownie caramel, lemoncello, red velvet, white raspberry chocolate, carrot cake, opera cake, baby brownies, mini cheesecake

### Staffing Based on 3 Hours

1 bartender and 1 server

All upscale disposable products, all serving equipment and linen for one standard food table.

Based on minimum guest count of 50

49.99 per guest plus 6% sales tax

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# Staffed Holiday Cocktail Party

## MENU OPTION #4

Passed hors d'oeuvres, stationary hors and dessert make this a memorable holiday event.

### Cocktail-Style Open House

#### Passed Hors D' Oeuvres

choice of six (6)

Philly steak spring roll, ketchup  
Mini buffalo chicken slider  
Sesame chicken, honey mustard  
Vegetable spring roll, spicy hoisin  
Chicken satay, spicy peanut sauce  
Beef satay, spicy peanut sauce  
Pigs in a blanket, yellow mustard  
Mini pork or chicken taco, medium salsa  
Cashew chicken spring roll, plum sauce  
Mini crab cake, remoulade  
Brie and raspberry filo  
Chicken quesadilla, chipotle sour cream  
Southwest chicken eggroll  
Scallops wrapped in bacon  
Baked brie and pear filo  
Pork, chicken, shrimp, or vegetable pot sticker, sweet chili sauce  
Buffalo chicken egg roll bite  
Coconut shrimp spring roll, sweet chili sauce  
Assorted mini pizza  
Mac and cheese melts  
Smoked gouda arancini  
Maple dijon chicken wrapped in bacon

#### Stationary Hors D' Oeuvres

choice of one (1)

Domestic cheese display, champagne dill mustard, toasted bread and fresh fruit  
Bruschetta station, traditional, wild mushroom blue cheese, sun-dried tomato alouette, served with baguette and assorted crostini  
Raw market vegetables, herb cheese dip, roasted tomato dip  
Artichoke and spinach gratin, served warm with a parmesan crust and assorted breads and crackers

Wild mushroom duxelle and brie crostini  
Coconut shrimp sweet chili sauce  
Traditional bruschetta  
Lemongrass Thai chicken, cucumber aioli  
Wild mushroom bruschetta blue cheese crostini  
Asian pear and prosciutto, balsamic glaze  
Bbq chicken chili skewer  
Shiitake mushroom and leek spring roll, spicy hoisin  
Avocado BLT crostini  
Thai shrimp cocktail  
Mozzarella wrapped in prosciutto  
Peking duck spring roll, plum sauce  
Spanakopita  
Ham and gruyere crescent  
Portobella parmesan puff  
Mozzarella, salami, pepperoncini skewer  
Crab stuffed mushroom  
Shrimp cocktail shooter  
Shrimp tempura, Asian bbq  
Mini Cuban slider  
Asparagus asiago wrapped in phyllo  
Bbq short rib crostini, cheddar

#### Stationary Dessert

Mini assorted dessert, chocolate entremet, German chocolate, mini tiramisu, peanut butter brownie, brownie caramel, lemoncello, red velvet, white raspberry chocolate, carrot cake, opera cake, baby brownies, mini cheesecake

#### Staffing Based on 3 Hours

1 bartender, 2 servers, 1 chef  
All upscale disposable products, all serving equipment and linen for one standard food table.  
Based on minimum guest count of 50  
51.99 per guest plus 6% sales tax

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# Staffed Holiday Cocktail Party

## MENU OPTION #5

Passed hors d'oeuvres, stationary hors and dessert make this a memorable holiday event

### Cocktail & Dinner Open House

#### Passed Hors D' Oeuvres

choice of six (6)

Philly steak spring roll, ketchup  
Mini buffalo chicken slider  
Sesame chicken, honey mustard  
Vegetable spring roll, spicy hoisin  
Chicken satay, spicy peanut sauce  
Beef satay, spicy peanut sauce  
Pigs in a blanket, yellow mustard  
Mini pork or chicken taco, medium salsa  
Cashew chicken spring roll, plum sauce  
Mini crab cake, remoulade  
Brie and raspberry filo  
Chicken quesadilla, chipotle sour cream  
Southwest chicken eggroll  
Scallops wrapped in bacon  
Baked brie and pear filo  
Pork, chicken, shrimp, or vegetable pot sticker, sweet chili sauce  
Buffalo chicken egg roll bite  
Coconut shrimp spring roll, sweet chili sauce  
Assorted mini pizza  
Mac and cheese melts  
Smoked gouda arancini  
Maple dijon chicken wrapped in bacon

#### Dinner Station

choice of one (1)

#### A Taste of Spain

Warm potatoes and chorizo, smoked paprika short ribs, chicken and shrimp paella, grilled bread

#### Southern Comfort

Maple glazed pork tenderloin, sweet potato with pecan and bacon, roasted cajun chicken, pan gravy, chive buttermilk biscuits, southwest orzo

#### The Comfort House

Honey fried chicken, mini BBQ meatloaf with bacon, sour cream smashed potato, Brussel sprout with bacon and onion, cheddar rolls

#### Atlantic

Grilled pesto salmon filet, lump crab cakes with remoulade, jumbo shrimp scampi, rice pilaf, house-cut steak fries, broccoli slaw

Wild mushroom duxelle and brie crostini  
Coconut shrimp sweet chili sauce  
Traditional bruschetta  
Lemongrass Thai chicken, cucumber aioli  
Wild mushroom bruschetta blue cheese crostini  
Asian pear and prosciutto, balsamic glaze  
Bbq chicken chili skewer  
Shiitake mushroom and leek spring roll, spicy hoisin  
Avocado BLT Crostini  
Thai shrimp cocktail  
Mozzarella wrapped in prosciutto  
Peking duck spring roll, plum sauce  
Spanakopita  
Ham and gruyere crescent  
Portobella parmesan puff  
Mozzarella, salami, pepperoncini skewer  
Crab stuffed mushroom  
Shrimp cocktail shooter  
Shrimp tempura, Asian bbq  
Mini Cuban slider  
Asparagus asiago wrapped in phyllo  
Bbq short rib crostini, cheddar

#### Stationary Dessert

Mini assorted dessert, chocolate entremont, German chocolate, mini tiramisu, peanut butter brownie, brownie caramel, lemoncello, red velvet, white raspberry chocolate, carrot cake, opera cake, baby brownies, mini cheesecake

#### Staffing Based on 3 Hours

1 bartender, 2 servers, 2 chefs  
All upscale disposable products, all serving equipment and linen for one standard food table.  
Based on minimum guest count of 50  
64.99 per guest plus 6% sales tax

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## MENU OPTION #6

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### Value-Added Buffet

Want a nice meal without having to be in the kitchen or with a high price tag? Our value-added buffet offers fantastic foods with staff to keep your guests happy.

#### Coleman ranch chicken cutlets

Grilled artichokes, lemon chicken jus

#### Oriechiette and shrimp

Baby arugula, grilled peppers, parmesan cheese, red pepper puree

#### Grilled vegetables

Portobello, zucchini, squash, peppers, eggplant

#### Garden salad

Grape tomatoes, carrots, cucumbers, balsamic vinaigrette

#### Rolls and Butter



#### Staffing Based on 3 Hours

1 bartender and 1 server

All upscale disposable products, all serving equipment and linen for one standard food table.

Based on minimum guest count of 50

39.99 per guest plus 6% sales tax

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