

CAPTAIN BILL'S COCKTAIL PARTY PACKAGE

THREE HOUR PARTY WITH TOP SHELF OPEN BAR

MAIN RECEPTION TABLE INCLUDING

Vegetable crudité with
dipping sauces

Cascade of fresh fruit
and berries

International cheese display
with crackers

HOT AND COLD PASSED HORS D'OEUVRES

Asparagus wrapped in prosciutto

Medallions of beef on garlic
rounds with melted provolone

Mozzarella ball wrapped in
roasted pepper

Bruschetta with vine ripe tomato
and sweet basil

Coconut shrimp with apricot
horseradish sauce

Scallops wrapped in bacon

Cold seared tuna on wonton crisp

Crabmeat stuffed mushroom caps

PASTA STATION

Farfalle pasta with chicken, broccoli
and sun-dried tomatoes in
garlic and olive oil

Penne alla vodka
with prosciutto

Tossed garden greens with
balsamic vinaigrette and
gorgonzola cheese

HOT ROAST CARVINGS

Herb crusted turkey breast
with cranberry sauce

*Roast sliced sirloin with
horseradish cream sauce

Freshly baked rolls and butter

PRICING

\$55.00 PER PERSON + 20% ADMINISTRATIVE CHARGE + TAX
(\$52.00 PER PERSON MONDAY THROUGH THURSDAY)

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services: instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.

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