

SEVEN LOAVES CATERING & EVENTS

Cocktail Party Menu





Cocktail Parties

Create a plan

If you plan to serve appetizers before a meal, consider what you will be serving for the dinner portion of the meal and try to select complementary appetizers. Timeline (how long is the event) and timeframe (what time of day is the event) are also contributing factors. If you are hosting an “hors d’oeuvre only” event during a common a meal time (6-8pm for example) guests will eat more compared to a come-and-go open house style event held mid-afternoon.

These are guidelines for hors d’oeuvres set out on a buffet. Every party and every menu have different details which affect the final proposal:

Appetizers w/ a Dinner – 6 appetizers per person. Serve only 2 to 3 appetizers (2-3 pieces of each per person). You want to “wake up” your guests’ palette but not ruin their appetite.

Cocktail Party – 8 to 12 appetizers pieces per person. Guests will generally eat about 5 appetizers each during the first hour and will eat about 3 appetizers each for each subsequent hour. Adding dips or displays could reduce the appetizer count.

**For Butler/Tray Passed hors d’oeuvres the count may be lower; however, additional staff may be required.*

THE BEST PART is Seven Loaves Catering’s event planners are the experts and can walk you through every detail. Leave the planning to us, so you can enjoy being a guest at your own party!

Other Things to Consider

A common misconception is “lighter on the food equals lighter on the wallet”. In most cases, cocktail parties are not a less expensive alternative to a full dinner. Keep in mind, the detail and labor involved in hand preparing each item is time consuming. Additionally, some items require “building” on site and therefore are not available for drop-off service. Those items are marked with an * on our menu.

Staffed Events– We will staff your party at a 30 to 1 ratio (with china place settings), or 50 to 1 (with disposable place settings). Butler passed hors d'oeuvres or extensive setup may require additional service staff. Staffed events require a minimum of two servers with a four-hour minimum.

Delivery w/ Set up – A staff member will deliver and set up wire warming chafers and your buffet area for your party. This fee is typically \$25-100 depending on the amount of food and travel time. Warming chafers are \$10.95 each and do not have to be returned. All food is sent in disposable presentation containers.

Drop off only – Typically \$10-20. The food will be delivered to you and you will take over from there! It's that simple.

Place Settings – China or disposable place settings are another consideration. Cocktail China starts at \$2.95 pp and disposable packages range from Free to \$2.50 pp.

FINALLY... the FOOD!

Look through our extensive menu to wet your taste buds and jot down a few favorites as well as anything you absolutely would not want. No need to rack your brain with too many options... having just a few of your likes and dislikes will help us make recommendations for you.

Hors D'oeuvres – Pick a few items out depending on your needs (see above recommendations)

Displays – Choose a favorite below or See our extensive Platters and Displays menu online

Dips – Hot dips with crackers or house made Tortilla or Potato Chips are a great add-on

Desserts – For those guests with a sweet tooth, choose a delectable item or two

Dips

Artichoke Asiago Dip - Creamy blend of mushrooms, and artichoke topped w/ Asiago cheese & baked served with pita chips **\$3.25 pp**

Buffalo Chicken Dip - Creamy Buffalo Chicken Dip with a kick served with Assorted Crackers and Celery Sticks **\$3.00 pp**

Chili Con Queso - Creamy, homemade queso with chilies Served with our signature tortilla chips and salsa. **\$3.00 pp**

Fiesta Dip - Seven Layer Dip served with Tortilla Chips Served with our signature tortilla chips and salsa. **\$3.00 pp**

Spinach and Artichoke Dip - Creamy Spinach and Artichoke Dip baked until warm and bubbly. Served with pita crisps. **\$3.00 pp**

Spinach Dip - Cold Spinach Dip Large with pita chips, bagel crisps, and crackers. **\$3.00 pp**

Blue Crap and Scallion Dip - Baked Blue Crab and Scallion Dip served with assorted flat breads and crackers. **\$4.00 pp**

Tomato Basil Bruschetta - Tomato and Basil Bruschetta. Served with herb crostini. **\$3.00 pp**

Platters and Displays

Charcuterie Grazing Board - Served with cured meats, fresh cheeses, seasonal vegetables, fruits and berries, olives, peppers, assorted breads, nuts, dips and other seasonal accoutrements! **Each board is unique based on the season **\$65 for small (serves up to 20), \$118 for Medium (serves up to 35), \$170 (serves up to 50)**

Harvest Table Display - Three artistically arranged display trays: Vegetable Crudité with Asiago peppercorn Ranch, Fresh Cut Fruit and Berries, and a Cheese Board with Domestic and Imported Cheeses. Three Cold Dips: Tomato-Basil Bruschetta, Cold Spinach Dip, and Red Pepper Hummus, served in large martini glasses. Accompanied by assorted crackers, herbed crostini, & pita chips, as well as olives and pickles. **Small \$250 (Serves 25-30), Medium \$495 (Serves 30-55), Large \$750 (serves 55-80)**

Herb Crusted Beef Tenderloin Display - Seared beef tenderloin served with crispy tobacco onions, horseradish cream, whole grain mustard, and potato rolls - **Market price**

Smoked Brisket Display - Hickory Smoked BBQ Brisket served with crispy tobacco onions, served with BBQ sauce and rolls **Market Price**

Vegetable Crudité Display - Freshly cut carrots, celery, broccoli, sugar snap peas, grape tomatoes, cucumber, and jicama. Served with Asiago Peppercorn Ranch and garnished with carved radish flowers. **\$2.25 pp**

Fried Chicken Bite Platter - Tender white meat chicken bites crisp fried and served with BBQ, buttermilk ranch, and Dijon honey mustard dipping sauces. **\$3.50 pp (6 piece)**

Smoked Salmon Béarnaise Display- Smoked salmon display with herbed cream cheese spread, hard cooked eggs, capers, onions, lemon slices, and dill creme fraiche, served with crostini – **Market Price**

Cherry Bourbon Smoked Pork Tenderloin Display- Applewood smoked pork tenderloin with cherry-bourbon compote **\$4.00 pp**

Cheese Board - Domestic & Imported Cheese Display served with assorted crackers and fresh fruit garnish. **\$4.50 pp**

Desserts - See a full listing of dips online under the menu tab

Assorted Dessert Bars - Pecan Chocolate Chunk, Luscious Lemon, Chocolate Raspberry Tango, and Meltaway **\$3.00 pp**

Cobbler - Peach or Apple fruit Cobbler, Bulk or in Cups **\$40 half pan, \$4 per cup**

Banana Pudding - Banana Pudding with fresh bananas and vanilla wafers, Bulk or Cups **\$40 per half pan, \$4.00 pp**

Pie - Chocolate Cream, Pecan, Apple, or Pumpkin **\$24 (8 Slice)**

Chocolate Sheet Cake Cups - Moist, rich chocolate fudge sheet cake with a pecan fudge icing, can be served with a raspberry swirl to top it off by request **\$4.00 pp**

Bread Pudding - Blueberry, Cinnamon Raisin, Pumpkin, Raspberry or Strawberries and Cream **\$50 per half pan**

Cheesecake - New York style cheesecake with choice of topping: Caramel Apple, Chocolate Caramel, Lemon Curd, Strawberry, Raspberry, Oreo, or Praline **\$45 (12 slice)**

Gourmet Chocolate Mousse Cups - Pecan Chocolate Chunk, Luscious Lemon, Chocolate Raspberry Tango, and Meltaway **\$3.00 pp**

Lemon Glazed Vanilla Cake Cups - Moist vanilla cake iced with lemon glaze, topped with raspberry drizzle, garnished with fresh raspberries **\$4.00 pp**

Assorted Jumbo Cookies or Chocolate Brownies - Individually Wrapped or on a platter **\$1.50 each**

Assorted Mini Tarts - An assortment of three types of bite sized tart shells filled with lemon, chocolate mousse, pecan, raspberry and banana pudding fillings. Topped with fresh berries **\$2.00 pp**

Dessert Platter - An assortment of scratch-made mini tarts, jumbo cookies, and bars **\$4.75 pp**

Prices do not include staffing, delivery charge, service charge or sales tax.

Hors D'oeuvres
(3 dozen min. of each)

Tier I - \$2 Each

Candied Sweet Potato & Spicy Sausage Skewer
with Bourbon Maple Glaze (GF)

Hummus Crudité Shooter

Sliced carrots and celery served in a shot glass with white bean hummus (GF, V)

Assorted Mini Quiche Bites

An assortment of broccoli cheddar, smoked turkey, and bacon quiche bites

Macaroni and Cheese Lotus Cup

Creamy Green Chili Macaroni and Cheese served in a wonton lotus cup and garnished with Bacon (V)

Black Bean Bruschetta

Roasted corn, black beans, tomato, bell pepper, and chives tossed in a honey lime balsamic vinaigrette.
Served with herb crostini. (V)

Caprese Skewers

Caprese Skewers with fresh mozzarella, grape tomatoes and kalamata olives with basil pesto (GF, V)

Caramelized Apple and Gorgonzola Filled Shortbread Tarts*

Caramelized apple, toasted walnuts, arugula, and Gorgonzola filled shortbread tart shells (V)

Cheese and Bacon Quesadilla

Served with sour cream and salsa

Cheese Quesadilla

Served with pico de gallo, cotija cheese, and cilantro lime sour cream (V)

Chicken Salad Cucumber Bite

Roasted chicken, cranberries, pecans, and chives in a bite of cucumber (GF)

Chorizo Quiche Bite

Topped with a dollop of sour cream

GF – Gluten Friendly

V – Vegetarian

* - Indicates not available for drop off

Cranberry and Pomegranate Bruschetta *
on Buttered Crostini (V)

Cucumber and Goat Cheese Canape
A crisp cucumber round topped with goat cheese mousse and garnished with a cherry tomato wedge (GF, V)

Deviled Eggs with Bacon
Creamy filled deviled eggs topped with crispy bacon (GF)

Deviled Eggs with Spinach and Artichoke
Hard-boiled eggs with a creamy spinach and artichoke filling (GF) (V)

Goat Cheese Canapé
Buttered crostini with Goat Cheese Mousse, fresh basil and a sweet tomato jam (V)

Mini Vegetarian Eggrolls *
Flash-fried with Napa cabbage, julienne vegetables, and sweet Thai chili sauce (V)

Pizzetta - Chicken *
Baked crispy flatbread and fresh mozzarella cheese topped with grilled chicken, bacon and ranch drizzle

Pizzetta - Sausage *
Baked crispy flatbread and fresh mozzarella cheese topped with fennel sausage and black olives

Pizzetta - Margherita *
Bite size baked crispy flatbread and mozzarella cheese topped with grape tomato and fresh basil (V)

Pizzetta - Caramelized Onion and Goat Cheese *
A tart sized pizza bite with tender caramelized onion and soft goat cheese (V)

Spinach Artichoke Lotus Cups
Crisp lotus cups filled with creamy spinach and artichoke dip (V)

Stuffed Button Mushroom - Stuffing
Button mushrooms with scratch made stuffing (V)

Stuffed Button Mushroom- Chorizo
Button mushrooms with mild chorizo and our four-cheese blend (GF upon request)

Stuffed Button Mushrooms- Spinach
Button mushrooms with Parmesan spinach and herbed stuffing (GF upon request, V)

Stuffed Button Mushrooms- Three Cheese

Button mushrooms with a blend of cheese and herbed stuffing (GF upon request, V)

Stuffed New Potatoes

Smoked cheddar and jack cheese with bacon, sour cream and scallions (GF)

Tomato Basil Shooter *

Rich tomato basil soup served in a shot glass with a grilled cheese bites (V)

Vegetable Crudit  Shooter

Sliced carrots, celery, and cherry tomatoes with ranch dressing (GF, V)

Vegetable Pot Stickers *

Shredded Cabbage and Carrots with garlic, ginger, soy and sesame oil wrapped in a pot sticker wrapper and fried served with a cranberry teriyaki glaze (V)

Vegetable Quesadilla

Spinach, grilled onion and bell pepper, fresh cilantro, tomato, and cheese quesadillas, served with a cilantro lime ranch dipping sauce (V)

Tier II - \$3 Each

Antipasto Crostini

With Salami, Brie, Cranberry Jam and Fresh Mint

Beef Fajita & Cheese Quesadilla

Beef fajita meat served with pico de gallo, cotija cheese, and cilantro lime sour cream in a flour tortilla

Braised Mushroom and Smoked Gouda Grit Tartlet

Creamy grits with smoked Gouda cheese topped with a braised mushroom on a shortbread tart (V)

Brie and Cranberry Phyllo Cup *

Tender phyllo cups filled with Brie cheese and topped with cranberries, pecans and microgreens (V)

Brie and Apricot Lotus Cup *

Warm brie and apricot preserves served in a wonton lotus cup garnished with fresh cilantro (V)

Brisket Stuffed Jalapenos

Delicious Jalapeno peppers stuffed with smoked brisket and cheddar wrapped in smoked bacon (GF)

Buffalo Chicken Bite in Wonton Cup *

Creamy and spicy buffalo chicken dip in a bite sized wonton cup

Cheese Stuffed Mini Peppers

Mini sweet peppers stuffed with a Jack Cheese, Cream Cheese and Pickled Jalapeno mix and topped with Japanese breadcrumbs and chopped Cilantro. (GF upon request, V)

Chicken and Waffle Bites *

Fried chicken and waffle with a vanilla bourbon maple syrup

Chicken Cordon Bleu Bites

Marinated grilled chicken breast bite with Smoked Ham and Swiss Cheese on a pic with Dijon Mustard drizzle (GF)

Chicken Stuffed Jalapenos

Delicious jalapeno peppers stuffed with chicken and smoked Gouda wrapped in smoked bacon (GF)

Classic Shrimp Cocktail

Lemon and herb-brined shrimp served in a shot glass with horseradish cocktail sauce, peeled and ready to eat (GF)

Figs in a Blanket

Spicy, honey-glazed figs are balanced by creamy goat cheese and buttery puff pastry in this fun vegetarian play on pigs-in-a-blanket. (V)

Filo-Wrapped Brie

Brie cheese in flaky filo with chopped tomatoes, fig, basil and toasted pine nuts (V)

Fried Chicken and Pimento Cheese Toast Bites *

Toasted crostini with pimento cheese and spicy fried chicken, topped with pickled red onion and a candied Jalapeno

Green Bean Rumaki

Sautéed green beans with water chestnut, wrapped in bacon with a brown sugar soy glaze (GF)

Honey Butter Chicken Biscuit Bites *

Crispy tender fried chicken breast served on a mini flaky buttermilk biscuit with whipped honey butter

Italian Grilled Mini Meatball Kebabs

Handmade Meatballs, skewered with Mozzarella Cheese Balls and Grape tomatoes and served with Marinara Sauce

Meatballs, Gourmet Swiss

Homemade meatballs served in a rich, cream sauce

Meatballs, Gourmet Italian

A blend of ground beef, fresh herbs, Parmesan, and Italian seasoning in a zesty marinara sauce

Meatballs, Gourmet Polynesian

Handmade meat balls served in a sweet and tangy Polynesian Soy Sauce

Meatballs, Turkey and Cranberry

Turkey meatballs with a Blackberry BBQ Glaze

Mini Meatloaf Bite

A perfectly blended bite of ground sirloin, pork, and ground chuck roast topped with ketchup and a dollop of whipped potatoes.

Peach and Chipotle Chicken Brochettes

Skewered and grilled chicken breast with a kick of chipotle are mellowed by grilled peaches and cilantro (GF)

Polynesian Pork Kebab

Tender pieces of pork skewered with pineapple, sweet red onion, cremini mushrooms, and mild red bell pepper. Grilled and glazed with a sweet and tangy Polynesian sauce (GF)

Pork Pot Stickers *

Ground Pork, Shredded Cabbage and Carrots with garlic, ginger, soy and sesame oil wrapped in a pot sticker wrapper and fried served with a cranberry teriyaki glaze

Roasted Butternut Squash Shooter *

Savory butternut squash soup served in a shot glass and topped with fresh chives (GF, V)

Short Rib and Smoked Gouda Grit Tartlet *

Creamy grits with smoked Gouda cheese topped with slow cooked boneless short rib on a shortbread tart

Shrimp and Smoked Gouda Grit Tartlet *

Creamy grits with smoked Gouda cheese topped with a grilled shrimp on a shortbread tart

Shrimp Ceviche Shooters

Classic pico de gallo, mango, or tequila lime, served in a shot glass (GF)

Smoked Chicken and Avocado Cup *

Tender shredded, smoked chicken in a lotus cup, topped with jicama slaw and avocado cream

Southwest Eggroll *

Crispy fried eggroll filled with roasted corn, black beans and seasoned rice (V)

Southwest Rumaki

Marinated chicken breast bite with water chestnut and jalapeno wrapped in bacon (GF)

Stuffed Button Mushrooms- Sausage

Button mushrooms stuffed with a mild fennel sausage and a blend of three cheeses (GF upon request)

Stuffed Wontons with Apricot Sauce *

Cream Cheese and Crab Stuffed Fried Wontons with an Apricot Sauce Drizzle

Tortilla Soup Shooter *

A creamy blend of roasted chicken, roasted vegetables and flavorful spices, topped with sour cream and fresh cilantro (GF)

Vegetable Crudité Shooter Trio

Vegetable crudité shooter trio with an assortment of fresh vegetables, in spinach artichoke dip, traditional hummus, and ranch shot glasses (GF, V)

Tier III - \$4 Each

Ahi Tuna Crisp *

Sesame seared Ahi Tuna on a crisp Wonton with Wasabi & Asian Slaw topped with Pickled Ginger

Apple Cider Maple Meatballs

Slow cooked in an apple cider and maple syrup glaze and served on skewers with an apple bite

Bacon Wrapped Shrimp

Pan seared shrimp wrapped in crisp bacon (GF)

Beef Empanadas

House-made Beef Empanadas served with a Chipotle Mayo Drizzle

Blackened Shrimp Tostada *

Blackened shrimp served on a bite sized tostada with mango salsa and an avocado drizzle (GF)

Brisket Tacos – Cocktail Style

Hickory smoked brisket tacos with poblano peppers, cilantro, and honey chipotle sauce

Chimichurri Flank Steak Rom-lade

Argentinean mixture of parsley, garlic, onion, vinegar, and oil, adding a nice tang and freshness to thinly sliced and rolled flank steak with a basil aioli drizzle (GF)

Chowder and Grilled Cheese Shooter *

Rich corn chowder served in a shot glass with pepper jack and smoked Gouda grilled cheese bites

Citrus Marinated Shrimp Cocktail Shooters

With a Louis Sauce (GF)

Coconut Crusted Shrimp

Hand-breaded, coconut crusted shrimp with sweet Thai chili sauce

Crab Cakes with Citrus Aioli

Flavorful lump crab cakes with a sweet and tangy citrus aioli

Sautéed Blue Lump Crab Cakes

Sautéed blue lump crab cakes with Cajun remoulade

Stuffed Button Mushrooms- Crab

Button mushrooms stuffed with seasoned crab meat

Tier IV - Prices Listed Below

Grilled Margarita Lime Shrimp Brochette

Grilled fajita shrimp with a hint of tequila, smoked paprika lime butter, and fresh cilantro
served 2 to a skewer
\$4.50 Each

Mini Beef Wellington *

Cuts of beef tenderloin baked in a puff pastry and glazed with a burgundy demi glaze
\$5.00 Each