

# 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 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 Crab 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

**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 Crudité 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