

# Chef Max Miami COCKTAIL PARTIES MENUS FOR YOUR PERFECT MOMENT

## Cocktail Receptions (minimum of 40 persons)



### How many hors d'œuvres should I have?

**Served dinner:** You should allow 4 to 6 hors d'œuvres per person. See below for number of pieces and trays necessary based on trays of 25 hors d'œuvres per tray:

Number of Guests		25	50	75	100	150	200	250	300	400	500
Passed Butler Style	# of Trays Needed	4	8	12	16	24	32	40	48	64	80
Buffet Style	# of Trays Needed	6	12	18	24	36	48	60	72	96	120

**No Dinner:** Allow for 8 to 10 hors d'œuvres per person. See below for number of pieces and trays necessary based on trays of 25 hors d'œuvres per tray:

Number of Guests		25	50	75	100	150	200	250	300	400	500
Passed Butler Style	# of Trays Needed	8	16	24	32	48	64	80	96	128	160
Buffet Style	# of Trays Needed	10	20	30	40	60	80	100	120	160	200

### Stationary Cold Displays (Priced per person)

- Vegetable Crudités with Ranch and Bleu Cheese Dressing  
Carrot Sticks, Zucchini, Cauliflower, Celery,  
Broccoli, Cucumbers and Squash \$2.75
- Imported and Domestic Cheese Display with Fresh Fruit  
Cheddar, Swiss, Havarti Dill, Brie, Goat and Munster Cheese,  
*accompanied by assorted crackers* \$3.25
- Antipasto Display (50 person minimum)  
*Mixed Olives, Salami, Roasted Peppers, Provolone Cheese,  
Pepperoni, Prosciutto Ham,  
Artichoke Hearts and Chick Pea Salad* \$4
- Assorted Cold Canapé Display (50 person minimum)  
*Grilled Shrimp wrapped in Prosciutto,  
Cucumber Cups with Boursin,*

### Cold Passed Hors d'œuvres (Priced per 100 pieces)

- Jumbo Shrimp Cocktail \$300
- Bruschetta \$110
- Chocolate-wrapped Grapes  
*in a chopped pistachio shell* \$120
- Prosciutto and Melon Sailboats \$150
- Smoked Salmon Coronet  
*with capers, onions and cream cheese* \$150
- Crab Salad with Corn and Tarragon  
in Phyllo Cups \$150
- Smoked Chicken Sausage Crostini  
*with sun-dried tomato relish* \$140
- Lobster Salad Canapé \$200
- Lingonberry and Pate *on a Peruvian potato crostini*

*Strawberries with Crumbled Blue in Phyllo,  
Smoked Salmon Canapés,  
Endive with Italian Tuna and Capers,  
Deviled Eggs \$7.50*

\$14

**Hot Passed Hors d'oeuvres**

*(Priced per 100 pieces)*

- Mini Franks in a Blanket \$120
- Buffalo Chicken *with Bleu cheese dipping sauce* \$120
- Stuffed Mushrooms \$130
- Spinach and Goat Cheese Stuffed Mushrooms \$130
- Coconut Chicken *with pineapple dipping sauce* \$130
- Skewered Beef Teriyaki \$140
- Chicken Satay \$140
- Mini Beef Wellingtons \$150
- Fried Cheese Raviolis *with marinara sauce* \$125
- Potato Pancakes *with sour cream and apple sauce* \$125
- Mini Deep Dish Pizza \$135
- Ratatouille in Pastry Cups \$150
- Thai Mushroom Sticks \$150
- Vegetable Spring Rolls  
*with sweet & sour dipping sauce* \$125
- Fennel Sausage in Pastry *with creamy mustard* \$140
- Spanikopitas \$150
- Assorted Mini Quiche \$185
- Scallops Wrapped in Bacon \$200



- Coconut Shrimp *with sweet and spicy dipping sauce* \$195
- Tempura Shrimp *with soy dipping sauce* \$195
- Crab Cakes *with tartar sauce* \$180
- Goat Cheese in Phyllo Cups  
*with sweet and spicy peppers* \$160
- Sesame Chicken \$130
- Clams Casino *served in a chafing dish* \$200
- Red Bliss Potato Skins *with caviar and sour cream* \$135

**Specialty Stations for Any Cocktail Menu**

*To Further Enhance Your Event*

**Cheese Station**

(Minimum of 100 Persons)

- Assorted Fresh & Dried Fruits
- Baked Brie Wheel
- Gorgonzola
- Aged Provolone
- Smoked Gouda
- Aged Cheddar Cheese
- A variety of nuts, breads, crackers and flatbreads
- Grapes
- \$9 per person

**Chilled Seafood Station**

(Minimum of 50 Persons)

- Shrimp Cocktail (2)
- Count Neck Clams (2)
- Oysters (1)
- Crab Salad
- Crab Claws (1)
- Octopus Salad
- Stone Crabs *(in season) add \$5*
- Mussels Salad
- cocktail sauce, lemon wedges, horseradish, hot sauce
- \$19 per person

**Mediterranean Table**

(Minimum of 50 People)

- Red Pepper Hummus
- Tabbouli
- Baba Ghanoush
- Toasted Pita Bread
- Assorted Olives
- Manchego Cheese and Quince Preserves
- Eggplant Salad
- Persian Beet Salad
- Feta Cheese & Tomato Salad
- Orange Chutney
- Mussels in Saffron Vinaigrette
- \$13 per person

\$75 fee per Chef Attendant (one per 75 guests for two hours)

Cocktail Reception Menu  
(Minimum of 40 Persons)

Stationary

Cheese and Fruit Station  
fresh fruit wedges and grapes, a variety of  
wedge and imported cheeses,  
assorted breads and flatbreads

Carving Station

(Chef Attended)

Roast Prime Rib of Beef  
*served with horseradish cream sauce*

Roast Breast of Turkey  
*served with cranberry sauce*

*or*

Honey Baked Ham *served with pommery sauce*

Miniature Island baked rolls

Passed Hors d'oeuvres

(Choice of Five)

Bruschetta

Lobster Salad Canapé

Scallops Wrapped in Bacon

Stuffed Mushrooms

Mini Franks in a Blanket

Fried Cheese Ravioli

Coconut Chicken

Blue Cheese and Clementines in Phyllo Cups

Spanikopitas

Ginger Shrimp *wrapped in pastry*

Grilled Chicken with Snow Peas

Pasta Station

(Chef Attended)

Choice of Two Pastas

Cheese Tortellini, Penne, Rigatoni,  
Rotini, or Linguini

Choice of Two Sauces

Marinara, Pink Vodka Cream, Alfredo, Pomodoro,  
Seafood Scampi or Aioli *served with garlic bread,  
focaccia bread and shaved Parmesan cheese*

Salad Station

(Choice of Three)

Classic Caesar Salad

*like the one Caesar Cardini created in 1924 in Tijuana, Mexico*

Tortellini Salad

Italian Bean Salad

Panzanella Salad

Grilled Vegetable Salad

Marinated Chicken and Asian Slaw Salad

Cherry Tomato and Mozzarella Salad *with infused basil oil*

Tossed Baby Greens *with a spring vegetable mix*

Lentil and Tomato Salad *with balsamic vinegar*

Focaccia, and Assorted Sliced Italian Breads

Dessert

(either served to the table or as a station)

Assorted Miniature Pastries

*2 pieces per person*

Freshly Brewed Regular and Decaffeinated Coffee  
& Assorted Deluxe and Herbal Tea Service are included.  
\$42 per person

Ice Shots and Jell-O Shots arranged upon request